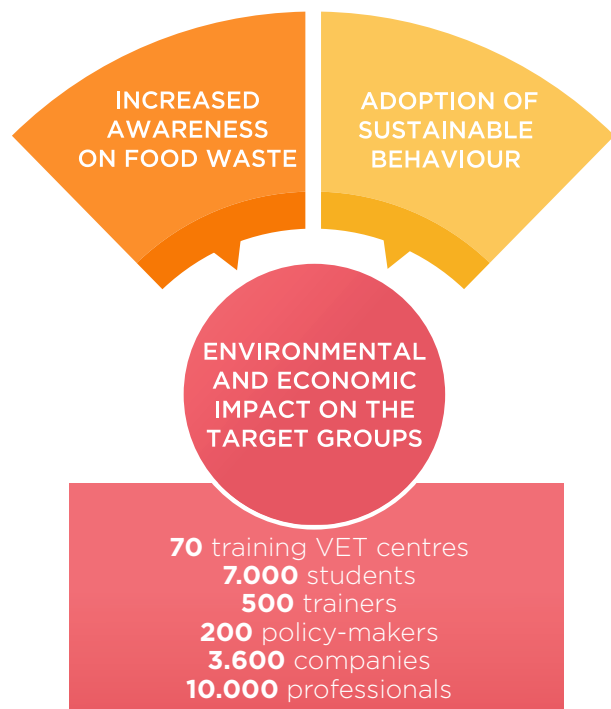


# PROJECT GOALS

1. **Raise awareness** about **food waste** as a major problem in the restaurant industry and the possibility of **preventing** and **reducing** it through the application of more sustainable practices.
2. **Train trainers & students**, as well as **professionals** (back/front in-house staff), of the restaurant industry in the adoption of more **sustainable practices**.
3. **Raise policy makers' awareness** of the need for **measures & instruments** that favour food waste prevention and reduction.

# EXPECTED IMPACT



Università di Scienze  
Gastronomiche di Pollenzo



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LIFE ENVIRONMENTAL GOVERNANCE AND INFORMATION

**LIFE FOSTER: TRAINING, EDUCATION AND COMMUNICATION TO REDUCE FOOD WASTE IN THE FOOD SERVICE INDUSTRY**



01/09/2018 - 31/12/2021

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*This publication reflects only the author's view and the European Commission is not responsible for any use that may be made of the information it contains.*

# ENVIRONMENTAL PROBLEM

The project focuses on the environmental impact of the restaurant industry, which produces **10.5 million tons** of food waste (equivalent to **21 kg per person**) each year in Europe. The contributes with **12% of the total food waste**.

*(FP7 "FUSIONS" project, estimates 2012)*

## BENEFICIARIES

### Vocational Education & Training providers in the food sector

- ENAIP NET (Italy) - Coordinating beneficiary
  - AFPA (France)
  - CECE (Spain)
  - ITS (Malta)

### Scientific Partner

- UNISG (Italy)

### Industry and professionals

- FIC (Italy)
- MBB (Malta)



# PROJECT'S STRATEGY

