

LIFE - IP CEI - Greece "Circular Economy Implementation in Greece",  
LIFE18 IPE/ GR/000013

## **1st Food Waste Prevention Forum**

### **Measurement, prevention and management of food waste in the catering sector**

Heraklion, Crete, October 20, 2022  
Hellenic Mediterranean University

*The Forum is held within the framework of action C7.2 "Development of a stakeholder food waste prevention forum" of the LIFE IP CEI-GREECE - Circular Economy Implementation in Greece project, which is co-funded by the LIFE Program of the European Union and the Green Fund. This action aims to enhance waste prevention by stakeholders involved in all stages of the food supply chain, from farm to fork.*

*The 1st Forum is addressed to the catering and hospitality sectors, that have a great scope for the implementation of prevention actions with significant environmental, economic and social benefit, which is why the recent law 4819/2021 introduces relevant obligations but also new management possibilities and charges for this type of waste.*

*The Forum is hosted by the RETASTE 2022: Rethink Food Waste Conference (<https://retaste.gr>). Attendance of the Forum is free of charge, and can be physical or on-line.*

*Link to attend the Food Waste Prevention Forum remotely:*

<https://us06web.zoom.us/j/81049784144?pwd=YmR0bHowakplMHJkU1I1S0Up5UVFBUT09>

### **FORUM PROGRAM**

13 : 30-14:00	Arrival - registration
14 :00-14:10	Welcome / Greetings <b>Thrasylvoulos Manios</b> , Professor, Vice Chancellor Hellenic Mediterranean University, <b>Katia Lazaridi</b> , Professor, Harokopio University
14:10-14:30	The requirements and opportunities of the new legal framework for the recording and prevention of food waste in catering <b>Anastasia Arfanakou</b> , Head of Waste Management Directorate & <b>Sofia Mani</b> , Head of Waste Management Department and Coordinator of the LIFE - IP CEI – Greece project , Ministry of Environment & Energy
14:30-14:40	The actions of the LIFE - IP CEI-Greece project for the prevention of food waste <b>Sofia Mani</b> , Head of the Waste Management Department and Coordinator of the LIFE - IP CEI – Greece project & <b>Katerina Korizi</b> , Scientific Expert, Ministry of Environment & Energy
14:40-14:55	Measuring and preventing food waste in catering: challenges and perspectives <b>Katia Lazaridi</b> , Professor, Harokopio University, former President of HRA
14:55-15:10	Collaboration between WWF Greece and the hotel industry to reduce food waste: findings and conclusions from the WWF Hotel Kitchen program

	<b><i>Achilleas Plitharas</i></b> , <i>Head of waste prevention programs, WWF Greece</i>
15:10-15:25	We can: a holistic approach to reducing food waste <b><i>Alexandros Theodoridis</i></b> , <i>NGO "Boroume"</i>
15:25-15:40	Looking into the future: Utilization of hotel food waste for animal feed production, the experience of the LIFE project F4F – Food for Feed <b><i>Thrasylvoulos Manios</i></b> , <i>Professor, Vice Chancellor Hellenic Mediterranean University</i>
15:40-16:50	Discussion – Round table <b>Sofia Mani</b> (Head of the Waste Management Department and Coordinator of the LIFE - IP CEI – Greece project , Ministry of Environment & Energy), <b>Nikos Stylianidis</b> (Director of the Technical Service of ESDAK), <b>Kostas Paterakis</b> (General Manager of DEDISA), <b>Stavroula Triantafyllopoulou</b> President of hotel companies "Iridanos - Oinampelos, <b>Danae Antonakis</b> (Phaea Resorts _ <i>Coordination: Katia Lazaridi</i> , <i>Professor, Harokopio University</i>
16:50-17:00	Conclusions - Suggestions