



4th Forum on Food Waste Prevention

From Farm to Fork
Friday, July 4th, 2025
Mytilene, North Aegean Region

As part of the actions of the project “Implementation of Circular Economy in Greece” (LIFE-IP CEI-GREECE, LIFE18 IPE/GR/000013, <https://circulargreece.gr/>), co-funded by the EU LIFE Programme and the Green Fund, a series of forums on food waste prevention is being organized, with regular working meetings aiming at the development of voluntary agreements and other policy tools.

The **1st and 2nd Forums** (Crete 2022, Athens 2023) highlighted the importance of reducing food waste in the food service sector, while the **3rd Forum** (Thessaloniki 2024) broadened the focus to the entire food retail and distribution chain, showcasing challenges, best practices, and opportunities through the national regulatory framework and the objectives of Law 4819/2021.

The **4th Forum in Mytilene** strengthens cooperation across all stages of the food supply chain – **from farm to fork** – promoting a systemic approach to waste prevention and the utilization of unavoidable food waste fractions. It focuses on key points for action, innovation, and resilience in the agro-food sector, with the goal of developing **voluntary agreements** that contribute to the European Union’s upcoming targets for food waste reduction: **10% in processing and manufacturing** and **30% in retail and consumption** (food service and households).

The Forum will bring together representatives from competent Ministries and public authorities, as well as stakeholders and businesses from across the food supply chain, along with NGOs.

Participation in the 4th Forum is free of charge.

The event will take place in **Mytilene**, at the **Auditorium of the Department of Geography, University of the Aegean**, and will also be available online.

Contact: circular-economy@hua.gr

Registration: [4th FORUM Registration Form](#)

To attend online: [Zoom Link – 4th Forum Mytilene](#)

Programme

11:00–11:15

Arrival – Registration

11:15–11:45

Opening Remarks

- **Manolis Grafakos**, Secretary General for Waste Management Coordination, Ministry of Environment & Energy
 - **Konstantinos Aronis**, Deputy Regional Governor of the North Aegean
 - **Athanasios Kizos**, Professor, Chair of the Department of Geography, University of the Aegean
 - **Giorgos Alexiou**, President of the Inter-Municipal Waste Management and Environmental Development Company of Lesbos (DEDAPAL)
-

Presentations

Moderator: K. Lazaridi

11:45–12:00

Sofia Mani, Head of Waste Management Department & Project Coordinator, LIFE-IP CEI-Greece, Ministry of Environment & Energy

Policy and legislative actions for food waste prevention and management

12:00–12:15

Katia Lazaridi, Professor, Department of Geography, Harokopio University

Initiatives and actions for food waste prevention: International and Greek best practices

12:15–12:25

Sotiris Mylonas, Senior Sustainability and Health & Safety Expert – ESG Advisor & Strategist (MSc)

Nikos Sofianopoulos, Sustainability Advocate and Auditor – Carbon Footprint Expert (MSc)

"Time and food are too valuable to waste" – The use of the innovative Stop-Waste App for reducing food waste in the Greek hospitality sector

12:25–12:35

Filippos Kyrkitsos, President, Ecological Recycling Society

Food waste in hospitality and food service: the platform www.zerowastefuture.gr and the results for 2023–2024

12:35–12:45

Dimitris Lekkas, Professor, Department of Environment, University of the Aegean
Food waste in the food service sector on the island of Lesbos

12:45–12:55

Vasilis Vogiatzis, President, Lesbos Hoteliers' Association
Food management, recycling and HORECA waste

12:55–13:05

Michalis Marmarou, Member, Social Cooperative Enterprise "Ifaisteio Anemotias"
Innovative sustainable circular economy practices

13:05–13:15

Rigas Zafeiriou, Head of Sustainable Agro-food Systems Program, MedINA
Rural innovation and inclusive circular bioeconomy solutions in the North Aegean – The European RIBES project

13:15–14:00

Discussion – Open Dialogue

Food Waste from Farm to Fork: Challenges and Opportunities