



ReS-Food Project Description for cross-linking

Name of the project: ReS-Food - Reducing Food Waste and Rescue Surplus Food

Supplies

Project Ref. Number: 2022-1-RS01-KA220-VET-00008846

Programme: Erasmus+ KA2 - Cooperation partnership om vocational education and

training

Project website: http://www.res-food.eu/

Description: The main objective of the ReS-Food project is to raise awareness about the importance of food waste reduction and to offer possible solutions to supermarkets, restaurants, hotels and cafes to rescue food from waste and to distribute surplus food to those in need with the help of charity organisations.

Target groups:

- Supermarkets, hotels, restaurants, cafes, chambers of HO.RE.CA, chambers/associations of supermarkets
- Humanitarian organisations (charities, municipalities, NGOs)
- Employees in food related SMEs
- HO.RE.CA, supermarket and environmental consultants

Project results:

- 1. **ReS-Food Methodological Framework** a 3-step methodological framework to manage the food rescue chain end-2-end
- 2. **ReS-Food Educational Package** provides supermarkets, hotels, restaurants and cafes with a tool in order to quantify their food waste status and assess the environmental impact on one hand, on the other, it provides charity organisations wiht a couse with all the required knowledge and methods to manage the food rescue chain end-to-end. The Educational Package will also support companies in the Ho.Re.Ca/supermarket sector to have personnel equipped with food-waste knowledge, know-how and competencies needed for implmenting the Food Rescue Shift within their companies.
- 3. **ReS-Food e-Learning Hub** integrates the educational package with informations, tools and other resources to enhance learning at the learners' own pace.





Project logo:

