



#### Newsletter 4

On 16th and 17th of March took place an international project meeting of **EFFECT** group. The meeting took place in **Barcelona**. The hosting organization was **Universitat Autònoma de Barcelona**. The project team has been discussing about adult education platform EFFECT for reducing food waste and family game.



In Barcelona EFFECT international team had opportunity to meet many people who said stop wasting food.



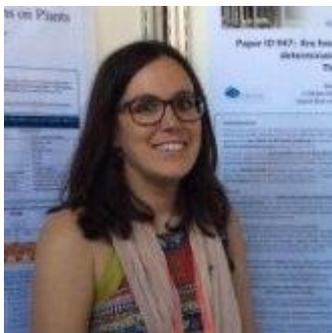
**Mr. Eduard Arruga.**

President of the Barcelona Food Bank. Spanish Food Banks pioneer set up in 1987. The two main goals of the BFB are the fight against food waste and hunger.

BFB collects food not sealable but still edible products, redistributing it among needy people, promoting "proximity solidarity networks", reducing the ecological footprint by avoiding it to be treated either in a gasification facility, a composting plant or landfills.

BFB fights against hunger by helping needy people from social exclusion, distributing food surpluses recovered through social ngos and community kitchens.

<https://www.bancdelsaliments.org/es/home/>



**Ms. Raquel Díaz**

Raquel is PHD Candidate en CREDA-UPC-IRTA, a research centre on Agro-food Economy and Development on the field of the agro-food economy in Catalonia, and to make it available to government and to the different administrations and the sector, in general.

She has specialised on food waste, participating in the EU-FUSIONS network and REFRESH projects.

She is also co-founder and member of the board of the Platform for the Resourceful Use of Food, participating in the events, conferences, meetings and forums in which it is involved.

<http://www.creda.es/>



**Ms. Mayya Hussein.**

Graduate from London School of Hygiene & Tropical Medicine with an MSc in public health nutrition. BSc in nutrition.

She organizes Foodisms which are thought-provoking events that engage the community with the topic of food sustainability, helping consumers become more actively aware of their role in the 'glocal' food chain.

Working in collaboration with local initiatives to showcase and support sustainable food practices on the ground it makes the most of the knowledge shared and awareness raising to spread a can-do attitude playing with food for a greater good!

She also organizes Urban Food Challenges which are innovative food experiences that set participants on a treasure hunt in the city centre which takes them through a series of challenges related to food sustainability. This hunt eventually leads the teams to their treasure: a sit-down gourmet meal in a private location.

She's member of the Plataforma Aprofitem els Aliments (Platform for the resourceful use of food).

<http://foodisms.co/about/>



**Ms. Ada Parellada**

She is a much reputed Catalan Chef ruling different restaurants in Barcelona, from which the most well-known is Semproniana. She is very popular due to media presence promoting proper food habits.

Her origins are tied to restoration because she comes from a chef's saga that based on Fonda Europa from Granollers, where she was born and spent her childhood, has scattered around the Catalan territory through many of her relatives.

She teaches cuisine and often supports social movements dealing with food. Lately she has been organizing "gastrorecups", meals made from recovered food fully edible but not sealable due to its shape or image.

She has published some recipe books. She supports the movement against food waste.

She has been honoured with the highest recognition of the Catalan Government the St. George Cross recognizing her task in the restoration sector.

<https://semproniana.net/ca/>



**Ms. Gaby Susanna**

She's got a degree on Environmental Science in Stirling University. She has worked in the most important natural heritage Foundation in Catalonia and in the Catalan Waste Agency.

She has been co-founder and President of the Plataforma Aprofitem els Aliments (Platform for the resourceful use of food) where she is now General Director of this non-profit association created in Barcelona in 2014.

She is promoting the culture of wise food use and actively works against Food Waste. The most popular event carried out by this ngo was the Feeding 5000 meal in 2014 in Barcelona which served more than 4000 bowls of soup vegetable soup from recovered food.

She actively participates in raising awareness events, forums, debates, whorkshops, meetings and fairs on food waste.

<https://aprofitemelsalimetns.org>



**Mr. Josep Tejado and Ms. Ingrid Buera**

They are respectively General Director and Director of Business Area of Mercabarna, the biggest wholesale market of fresh fruits, vegetables, fish and meat of Spain.

Serving regularly more than 10 million people Mercabarna is a food hub that exports also to the world.

Lately Mercabarna has committed to reducing the amount of waste from excess food left over every day in the market, which at present stands at 0.5% of total sales.

They have launched a "Strategic Plan for Food Use" which establishes the courses of action it will take to reduce food waste, improve waste treatment and promote responsible consumption.

The project kicked off with the signing of the "Manifesto for the reduction of food waste" by Mercabarna with all the representatives of private wholesalers of Mercabarna.

This plan draws from the study that calculated that 0.5% of the 2 million tons of food sold every year in Mercabarna is wasted. Even though this figure is well below that of other markets, shopping centres and homes, it still means that 9,400 tons of food does not reach the consumer.

Mercabarna is aware of the social, financial and environmental implications of this situation, and is designing a new waste treatment system for the Central Fruit and Vegetable Market, which will start as a pilot scheme in early 2017.

In addition, a Centre for Food Use is being set up in order to optimize the selection of food fit for sale and to enable its distribution among the social organizations that work to help needy people.

<http://www.mercabarna.es/>



**Mr. Alfred Vara**

He is an expert on the development and setting up public policies for the environmental protection specifically in industry and public administration.

He is also expert on teaching and awareness raising campaigns addressed to stakeholders concerning environmental protection.

He works in the Waste Agency of Catalonia (ARC) leading undertakings on waste prevention, and cooperating with other shareholders in pushing up projects at Catalan, Spanish and International level.

<http://residus.gencat.cat/ca/index.html>

Project funded by Erasmus +