

Reducing Food Losses & Waste: success stories, barriers, strategies for action



MACS-G20 Workshop Programme

20-22 June 2017

Angleterre Hotel, Berlin

Checkpoint Charlie & Wall museum

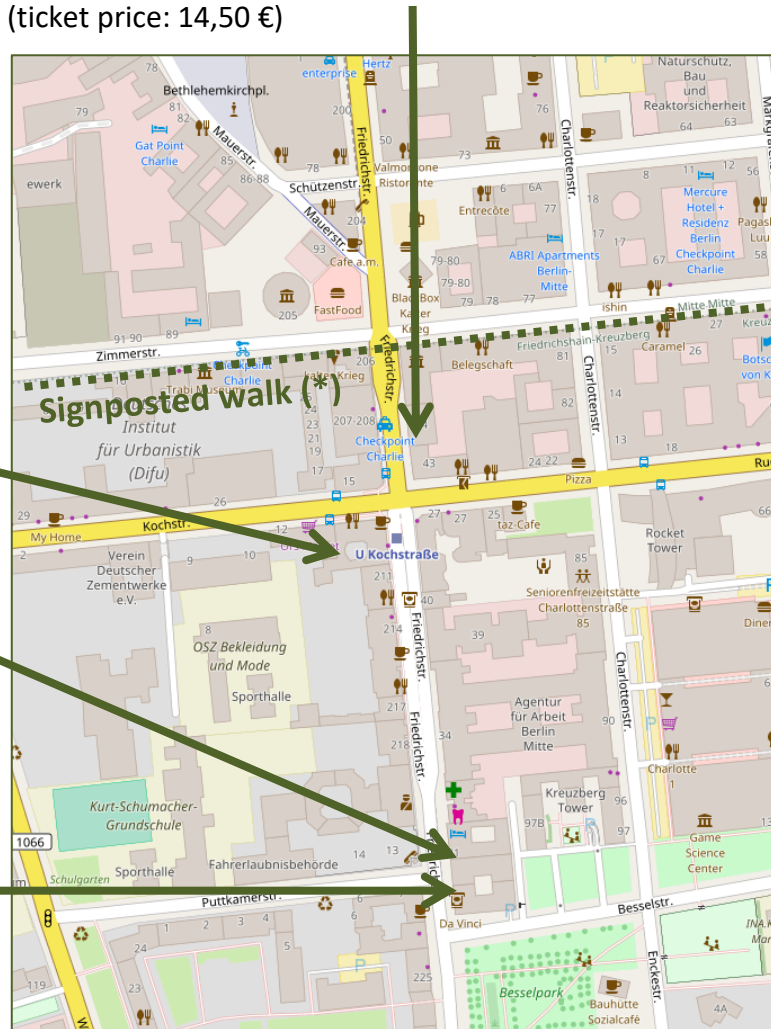
museum is open every day from 9:00 to 22:00

(ticket price: 14,50 €)

Station „Kochstraße“
underground U 6

GOLD INN Anglettere Hotel
Friedrichstraße 31
Conference Hotel

Restaurant Da Vinci
open from 11:30 to 23:00



(*) a signposted walk along the former Berlin wall passes Friedrichstraße at the crossing point “Checkpoint Charlie”. If you follow the path at Zimmerstraße to the east you will reach East Side Gallery / Warschauer Straße (about 1h-walk, 4 km). Alternatively, you can walk on Zimmerstraße to the west via Potsdamer Platz to the Brandenburger Tor and German Bundestag (about 30min-walk, 2 km).

Organizing committee: Stefan Lange & Daniela Weible, Thünen Institute

In case of problems the organizers can be reached at (+49) 173 6618933

TIME TABLE

Tuesday • 20 June 2017

- 12:30 - 13:30 **Arrival and welcome coffee**
- 13:30 - 14:15 **Welcome address**
Klaus Heider, Federal Ministry of Food and Agriculture, Germany
- Introduction to MACS and workshop objectives**
Stefan Lange, Thünen Institute, Germany
- 14:15 - 14:45 **Introduction of participants**
- 14:45 - 15:00 **Structure of the workshop**
- 15:00 - 15:30 **Coffee break**
- 15:30 - 16:15 **Current situation concerning food losses & waste (FLW) - brief outline**
Felicitas Schneider, Thünen-Institute, Germany, Coordinator of MACS-G20 initiative on Food Losses and Waste Reduction
- 16:15 - 17:00 **Future food systems towards a Zero-Waste reality**
Wilfried Bommert, Director of World Food Institute Berlin
- 17:00 - 17:45 **Zero waste sustainable food systems: Scenarios for the cities of the future --- 2035**
Stephane Guilbert, INRA / Montpellier SupAgro
- 18:30 **Networking dinner at hotels' conference room**
- 20:30 **Berlin by night - sightseeing tour by bus**
Meeting point is in front of the hotels' entrance

Wednesday • 21 June 2017

- 8:45 - 9:45 **Plenary session 1: National strategies for food losses & waste reduction**
- A long-standing strategy - WRAP concept in the UK**
Tim Benton, University of Leeds, Dean of Strategic Research Initiatives
- A strategy recently in force - French law-based approach**
Barbara Redlingshöfer, French National Institute for Agricultural Research (INRA)
- A currently aborning concept - National Food Waste Strategy of Australia**
Steven Lapidge, Primary Industries and Regions South Australia, Director of Food Innovation Task-force

09:45 - 10:00	Coffee Break
10:00 - 11:30	Working in subgroups 1: Current success stories, persisting barriers, challenges
11:45 - 12:15	Plenary: Bringing together results of working groups
12:15 - 13:15	Lunch at Restaurant Da Vinci
13:15 - 14:30	<p>Plenary session 2: Multinational activities and platforms</p> <p>Strategic activities of European Commission in terms of FLW reduction Miroslav Božić, European Commission, Research Programme and Policy Officer</p> <p>SAVE FOOD - a platform bringing together industry, politics and civil society Rosa Rolle, Nutrition and Food Systems Division of FAO, Senior Enterprise Development Officer</p> <p>REFRESH - a transnational and holistic project approach to fight FLW Toine Timmermans, Wageningen University & Research, Coordinator REFRESH & Program manager "Sustainable food chains"</p>
14:30 - 15:00	Coffee break
15:00 - 16:30	Working in subgroups 2: Screening and discussing presented experiences, factors of success and failure etc. (lessons learnt) with MACS plannings in mind
16:30 - 17:15	Plenary: Bringing together results of working groups
17:15 - 17:30	<p>Provisional conclusions, resulting topics to be discussed on 22 June Stefan Lange</p>

Thursday • 22 June 2017

09:00 - 10:15	<p>Plenary session 3: Focus on reducing food losses</p> <p>YieldWise approach - reducing post-harvest food loss for African farmers Rafael Flor, The Rockefeller Foundation, Director of YieldWise Program</p> <p>PlantWise Programme - avoiding food losses before they arise Ulrich Kuhlmann, Luca Heeb, Centre for Agriculture and Biosciences International (CABI), Executive Director of Global Operations / PlantWise Programme Support Officer</p> <p><u>Plenary Discussion:</u> food losses - responsibility and support opportunities of MACS-G20 in terms of a problem beyond own borders</p>
10:15 - 10:30	<p>Reducing bread waste – experiences & foresight in Turkey Oğuz Acar, Ministry of Food, Agriculture and Livestock</p>

- 10:30 - 11:00 **Coffee Break**
- 11:00 - 11:30 **Importance and role of sciences – what research is of utmost relevance?**
(keywords: metrics & monitoring, technology research, new cooperation models, communication & social sciences, education & advisory, accompanying implementation support)
- 11:30 - 12:00 **Strategies for action of our group** – further workflow, topics, recommendations
- 12:00 - 12:15 **Closing remarks**
Stefan Lange and Felicitas Schneider, Thünen Institute
- 12:45 - 13:30 **Farewell lunch at hotels' conference room**