

How to feed
the world in 2050?



Raising awareness of the food eco-footprint

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*STOA Workshop
How to feed the world in 2050?
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EP catering – some figures

- No. of guests (yearly): 4 million
- No. of guest (daily/Brussels): up to 12.000
- Meat: 67,9 T (Brx)
- Fish : 24,7 T (Brx)
- Tomatoes: 16 T (Brx)
- Bananas: 5,7 T (Brx)
- Oranges: 4 T (Brx)
- Apples: 6 T (Brx)



Framework

- Bureau decision of 10 June 2013
- EMAS
- Applicable national legislation
- EU policy developments



Raising Awareness

- One-off actions
- Campaigns
- Cooperation with other services
- Price policy
- Labelling



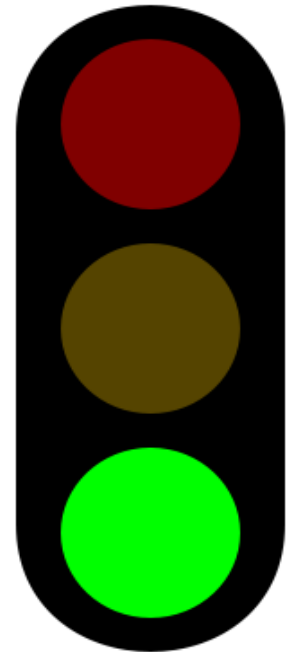
Raising Awareness CO₂/Kg emissions



Red: >15kg CO₂/Kg

Orange: 1.5-15kg CO₂/Kg

Green: <1.5kg CO₂/Kg





Raising Awareness

- 2014 – Anti Food Waste Year
- Actions with the service providers
 - Establishment of benchmarks
 - Purchase policy
 - Fine tuning of the production
- Actions with the guests
 - Continuous awareness raising combined with one-off actions