



## Food waste prevention and re-use

### Joint meeting of the WG Food & WG Waste Amsterdam, 4 April 2018

This short form is to facilitate the exchange of information among participants during the speed networking session. In small groups, each participant will present **one best practice from their cities on food donation and redistribution and food waste separation, collection and treatment.**

Title of project / initiative	<b>From biowaste to compost in Bordeaux Métropole restaurant</b>
City & population	Bordeaux - 243 626 inhabitants / Bordeaux Métropole - 749 595 inhabitants
Briefly describe the project considering: main goal and activities, target group(s), actors involved	<p>Bordeaux Métropole is working with Les Détritivores to collect the biowaste from one of its restaurants in Hotel de Bordeaux Métropole (serving around 400 meals a day).</p> <p>Les Détritivores is a social business, some of their workers are benefiting from a social reinsertion program.</p> <p>The first aim of this project is to collect the biowaste and use it to produce compost.</p> <p>All the clients of the restaurant are working in Bordeaux Métropole. By asking them to sort their meal tray in order to separate biowaste from other waste. This process invites them to question their consumption, and we have already witnessed a reduction in food waste since the beginning of the project.</p> <p>As Bordeaux Metropole was labelled by Ademe as a Zero waste Territory, and as it is the first metropolis in France to create a Food policy council, this projet is implemented in order to improve its exemplarity in this field.</p>
What is the timeline for development and implementation?	1 year
What are the costs/funding?	About 6500 euros per year for 12 tons of collected biowaste (around 400 meals a day).
What are the main successes/expected outcomes?	There is less than 5% of sorting mistakes, and a strong demand from the clients to renew the contract with Les Détritivores and to extend it to other restaurants managed by Bordeaux Métropole.
Which challenges did you face during implementation?	The main challenges were the time for people to change their habits in the restaurant and their way of looking at mass catering, that is not commonly understood as a pedagogical place.
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