



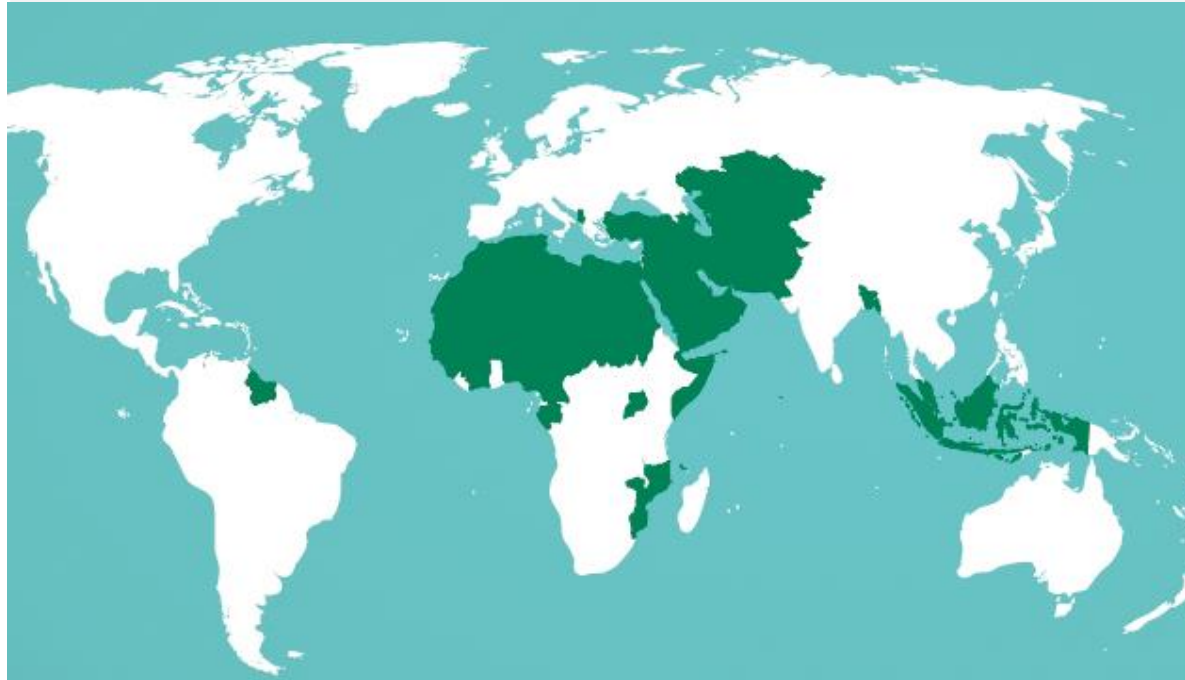
## Reducing food waste in households and the food service sector in OIC Member Countries

Food waste in the OIC Member Countries and selected case country evaluation

9<sup>th</sup> Meeting of the COMCEC Agriculture Working Group

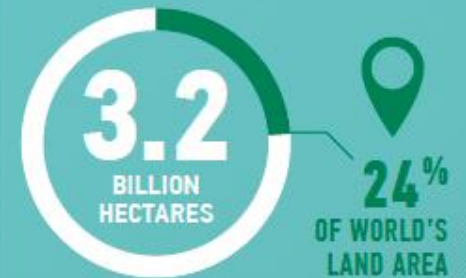
23<sup>rd</sup> February 2017, Ankara, Turkey





 = OIC MEMBER COUNTRY

### OIC MEMBER COUNTRIES ESTIMATED (2016):



# Regional studies



**Bread and bakery products in Mediterranean Arab countries**



**An exploratory survey on household food waste in Egypt**



**Review of residential solid waste management in Palestinian Territory**



**Food waste in Kazakhstan and Tajikistan**



# Case study evaluation



## 3 case studies

- Cameroon
- Turkey
- Saudi Arabia

## 5 surveys

- Afghanistan
- Benin
- Senegal
- Uzbekistan



# Household food waste

An average household throws away

**1.64 TONNES** of food a year...



# Household food waste



Enough to feed

**2 HUNGRY PEOPLE**  
**For a whole year!**



# Household food waste



**FRUIT AND VEGETABLES** make up the most food thrown away by households

= EST. TOTAL WASTE PER YEAR (KG)

= PERCENTAGE OF TOTAL WASTE COMPRISED OF FRUIT AND VEG



# Food service food waste

In a year, a restaurant or coffee bar  
can throw away almost

**3 TONNES** of food...





# Cameroon: Households



- Average food waste per year: **304kg**
- Most wasted food: **meat, eggs & legumes 30%**
- Food waste not an issue – a large proportion of the population is **undernourished** and treasure food
- **Food waste mainly occurs in urban areas**
- **Main reasons for food waste:**
  - Assumed unsafe to eat
  - Cooking or serving too much
- **Little concern for food waste** but would change if had more information



# Cameroon: Food service sector



- Average food & drink waste per year: **2.8 tonnes**
- Most wasted food: meat, chicken & fish **35%** and **vegetables 35%**
- Main reasons for food waste:
  - **Preparing too much for service**
  - Customers ordering too much
  - Less than 15% taking leftovers home
- **Solutions:**
  - Better information on how to purchase
  - Better storage
  - Customers taking home leftovers
  - Smaller buffet servings



# Saudi Arabia: Households



- Average food waste per year: **716kg**
- Most wasted food: **fruit & vegetables 29%**
- Good planning and checking occurs before food shopping
- **Main reasons for food waste:**
  - **Poor storage in rural households**
  - Food reaching expiry date
  - Promotions encourage over purchase
  - Desire to **eat fresh food and cook from scratch**
    - Food waste associated with preparation



# Saudi Arabia: Food service sector



- Average food & drink waste per year: **0.7 tonnes**
- Most wasted food: **bakery 53%**
- Main reasons for food waste:
  - Customers ordering too much
  - **Children not finishing their food**
  - Poor stock management
  - Preparing too much for service
- Solutions:
  - Improved understanding of food waste
  - Better menu planning
  - **Training**



# Turkey: Households



- Average food waste per year: **1.4 tonnes**
- Most wasted food: **fruit & vegetables 38%**
- Good planning and checking occurs before food shopping
- **Main reasons for food waste:**
  - Food reaching expiry date
  - **Date label confusion**
  - **Promotions and over-purchase**
- **Food waste is a concern** – additional information on food storage and how to shop more effectively



# Turkey: Food service sector



- Average food & drink waste per year: **5 tonnes**
- Most wasted food: **meat, chicken & fish 40%** and vegetables **40%**
- Main reasons for food waste:
  - Customers ordering too much
  - Children not finishing their food
  - **Buffets very wasteful**
  - Customers not taking away leftovers
- Solutions:
  - Better information on food waste
  - Training
  - **National campaign on food waste**
  - Improved local authority collection



# Household: Main reasons

Need for  
fresh  
ingredients

Hygiene &  
health



Expiry date  
reached

Purchasing  
too much



# Food service: Main reasons

Ordering too  
much

Leftovers  
stigma



Buffet  
service

Food  
preparation

Poor menu  
planning





# Example initiatives to reduce food waste



**Strategic  
framework in the  
Near East and  
North Africa**



**Turkish Grain  
Board  
'Do not waste  
your bread'**



**Egyptian Food  
Bank  
&  
Egyptian Hotel  
Association**



# Legal context



General waste and environmental management legislation

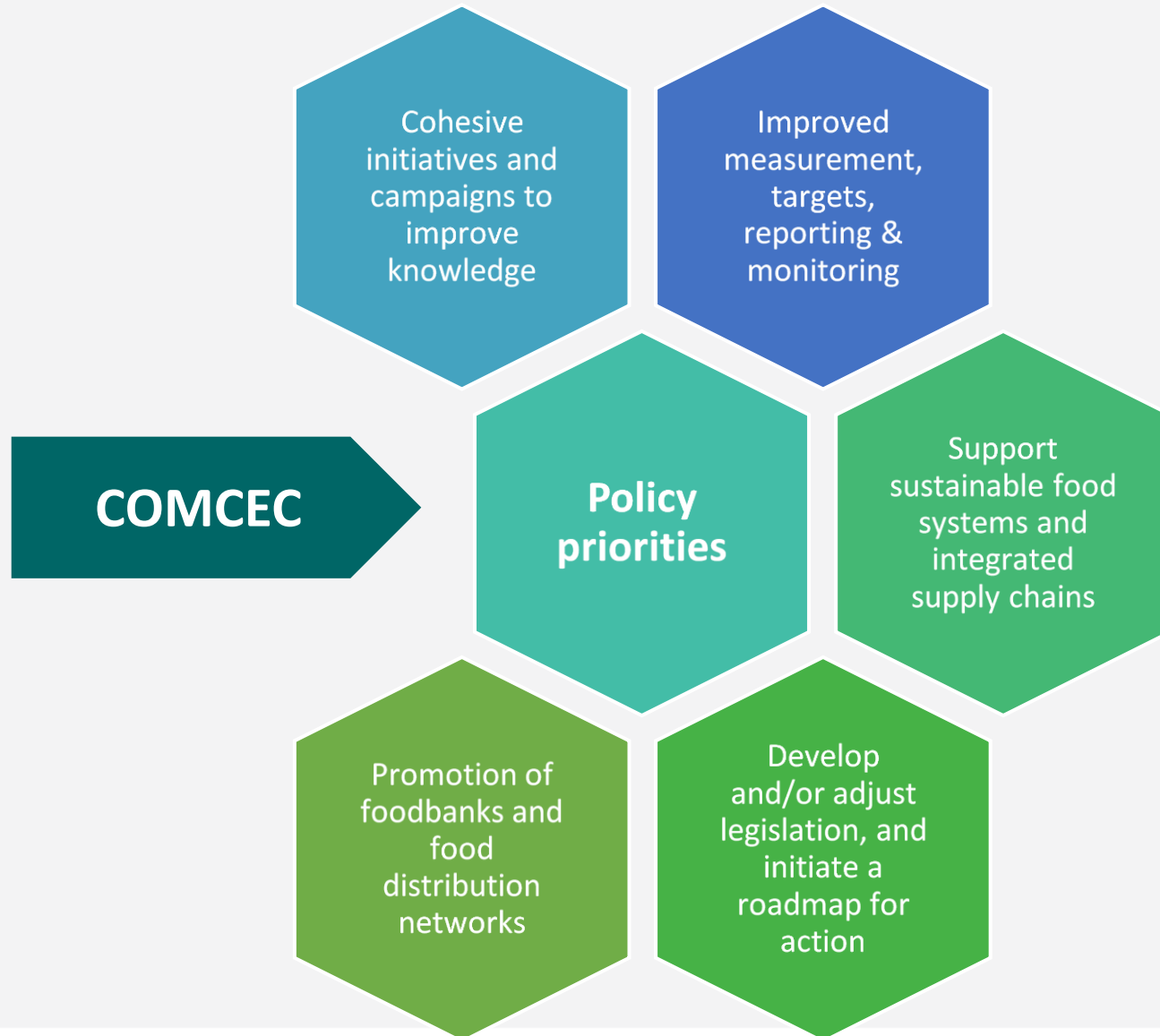
Poor infrastructure inhibits regulatory control

Some best practice examples:

- Bread waste prevention
- One-dish weddings
- Dietary guidelines



# Policy recommendations



COMCEC

Policy priorities

Cohesive initiatives and campaigns to improve knowledge

Improved measurement, targets, reporting & monitoring

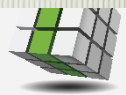
Support sustainable food systems and integrated supply chains

Promotion of foodbanks and food distribution networks

Develop and/or adjust legislation, and initiate a roadmap for action



# Video: Reducing food waste in OIC Member Countries



# THANK YOU



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