



TACKLE

Good practice identified during action A1



Number/code: OM/E14

Title: DONATE UNUSED PREPARED FOOD

Guidelines section:

<input type="checkbox"/>	Governance	<input checked="" type="checkbox"/>	Operational management
		<input type="checkbox"/>	<i>Context of the event</i>
		<input checked="" type="checkbox"/>	<i>Event</i>
		<input type="checkbox"/>	<i>Stadium management</i>
		<input type="checkbox"/>	<i>Procurement</i>
		<input type="checkbox"/>	<i>Mobility and logistics</i>
		<input type="checkbox"/>	

Description

Starting in the 2010–11 season, the National Hockey League (NHL) established a league-wide initiative to work with Rock and Wrap It Up! to donate unused prepared food. All 30 NHL teams committed to pack up all such concession food on game nights for redistribution to local shelters and other places that serve people in need. Over the course of the initiative’s first full season, NHL clubs provided 163,000 meals to people in need and diverted 105 tons of food from landfills and incinerators across north America. Since 2010, the league-wide food recovery program has diverted more than 300 tons of waste from landfills and incinerators and provided local shelters with more than 400,000 meals. For example, since October 2010, the Edmonton oilers have provided over 20,600 pounds of food to the Edmonton foodbank program, generating almost 16,000 meals for their various agency programs.

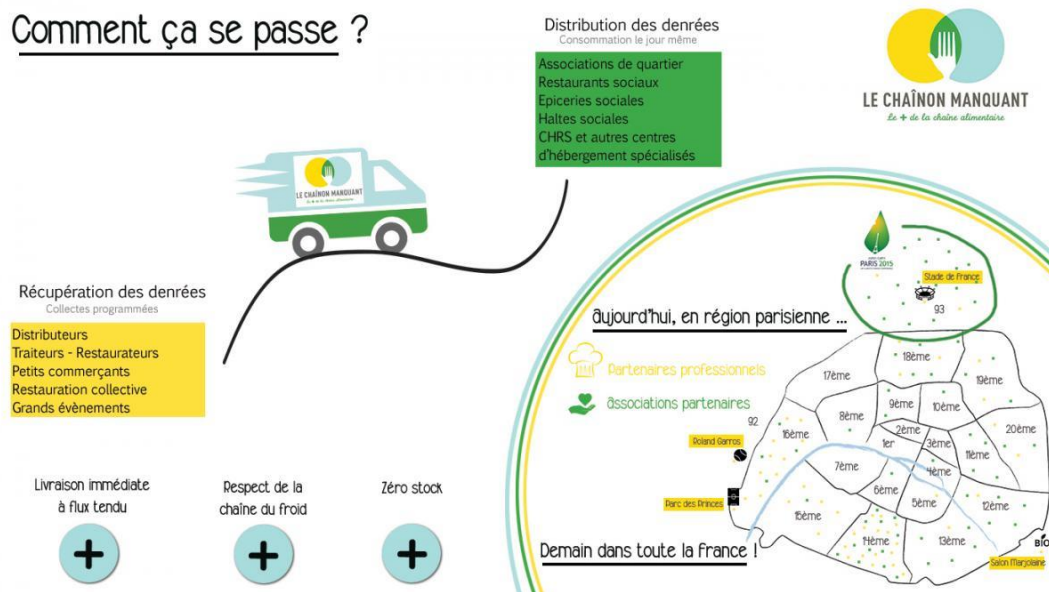
Reduce food waste by reviewing portion sizes. (Scotland)

Roland Garros: From 2014, the FFT, in collaboration with the Paris City Hall, supports the fight against food waste organised by the antifeed waste association ‘Le Chaînon Manquant’ and sponsored by Gaël Monfils. In 2016, 15,000 meals were distributed to charities working with people living in conditions of poverty in Paris. This programme could not exist without the active participation of tournament caterers Potel et Chabot et Fauchon, and food service company Sodexo, who redistribute their food surplus where possible.

Prepared Food Recovery: extra prepared food from Super Bowl events is collected for donation. Food recovered through these efforts goes to soup kitchens, shelters and other local organizations that provide meals to people in need.

Stade de France: The catering provider for the public (refreshment stalls in the Stade) has continued its partnership with the association le Chaînon Manquant. Thus, the day after each event, volunteers from the association come and pick up the unsold sandwiches that have not been removed from the preparation area, this in order to maintain the cold chain. They are immediately redistributed, along

with the sweet snacks (muffins, doughnuts, etc.), to refuges and social cafeterias in Paris and Saint-Denis (such as Aurore, les Restos du Cœur, etc.).



UEFA EURO 2016:

The 'Foot for Food' initiative, organised in partnership with the FondaCtion du Football and French food bank network Banques Alimentaires, redistributed ten tonnes of surplus food.

Environmental benefits

According to the Environmental Protection Agency, the NHI reduced greenhouse gas emissions by the equivalent of 79 metric tons of carbon dioxide through this initiative.

Stade de France: Since 2014, this redistribution to associations of unsold produce from the refreshment stands after each event at Stade de France namely a total of:

- 23,000 products redistributed to associations
- contributing to 7,522 meals
- 3.6 tonnes of waste avoided

In 2015 and 2016 only, 15,857 products were redistributed, contributing to 5,363 meals which resulted in 2.43 tonnes of waste avoided.

Economic benefits

The recycle program allows to avoid costs related to the collection and disposal of waste.

Applicability and replicability potential

This possibility is very replicable and should always be taken into consideration.

Source

NRDC Report – Hockey League (p. 17)

RESOURCE EFFICIENT SCOTLAND (p. 10-11)

ROLAND GARROS (p.26)

SUPERBOWL

STADE DE FRANCE - CSR Report

STADE DE FRANCE - Le Chainon Manquant

UEFA EURO 2016 (p. 40)