



## **Second session of the Working Group for Catering**

**Four working groups of the Wasteless project (Catering, Food Industry, Retail and Community) set the target to collect the best practices mitigating the generation of food waste in each sector. The WG for Catering elaborated its easy-to-use guide for the sector, by September 2017.**

Second session of the Catering WG was held 13 September, 2017. Apart from the experts of NFCSO, representatives of other institutions participated as well, such as the Ministry of Agriculture, the Hungarian Foodbank Association as well as the Horeca Marketing consulting company.

Eszter Doma, the professional secretary of the Wasteless Project presented the main elements of the joint work's outcome, the Guide for Food Waste Prevention in the Catering Sector. After sharing the opinions regarding the document, the WG members accepted the final version of the Guide.

Furthermore, it was also mentioned that it would be worth sharing the details of the Guide with the employees working in the catering sector. Education events and trainings were considered to be the most suitable platforms for the implementation of this intention.

The WG members also noted that voluntary commitment might be the normative for representatives of the catering sector, regarding their environmental awareness and their pursuit towards sustainability, which might be strongly motivated by the intention to comply the civil society.

The Guide is soon going to be available for everyone at the official webpage of the Wasteless project.