



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

**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. The WG for Community elaborated its easy-to-use guide of gleaning for the sector of primary production and communities, which has been accepted in March 2018.**

The second session of the Community WG was held 26 March 2018. Apart from the experts of NFCSO, representatives of other institutions participated as well, such as the Ministry of Agriculture, the Hungarian Foodbank Association, the Antall József Knowledge Centre as well as redinner Ltd.

Eszter DOMA, the professional secretary for the Steering Board and Working Groups of the Wasteless Project introduced the main elements of the joint work's outcome, the *Good practices for food waste reduction in food waste handling in communities*. After discussing the opinions regarding the document, the WG members accepted the final version of the Guide.

According to Balázs CSEH, food losses and the volunteers being available at the same time mean the greatest challenges which have to be solved. Further challenges are the difficulties arising in connection with the accessibility of the venue, the availability of the necessary machines or the weather conditions.

The WG members agreed that the education and the coordinated, harmonized awareness-raising of the consumers have a high importance in order to decrease the amount of food waste.

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