



# FOOD TALKS

Did you know that **a third** of all food produced for human consumption is **thrown away**?

Food production contributes significantly to climate change, loss of biodiversity, and water stress. The European Project 'FoodTalks' is taking action by involving both food-providers and their guests in the project. We are also striving to engage local farmers, and source local produce wherever possible.

## What is the FoodTalks Project?

FoodTalks are developing action kits for caterers as a learning tool in combination with our expertise, to enable caterers to provide more ethical, environmentally aware, and healthier options for their guests.

We are looking for canteens to test the FoodTalks project. Join us and be a pioneer in sustainable food!

Photo by Brooke Lark on Unsplash



# What do the action kits focus on?



The kits will focus on 4 main areas:



Food & Health



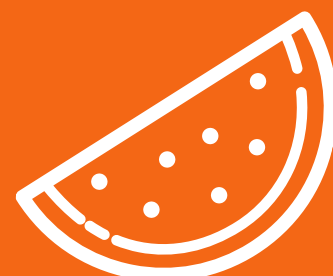
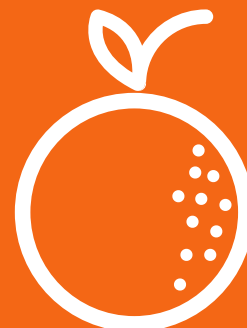
Food & Environment



Food & Ethics



Food & Waste



## How does my kitchen benefit?

### WHAT YOU INPUT

Make resources available to execute the program and take part in the learning process (workshops)

Support evaluation process by collecting relevant data / give input to case study / give input to further optimize program and materials

If successful, become an ambassador of the program to it scale up and engage future participants

### WHAT YOU GAIN

Opportunity to create impact in the field of Food & Health, Environment, Ethics and Waste

Learning and engagement process for staff

Positive social effects on customers, guests or residents

Opportunity to optimize processes and potentially save money

Strengthening identity / brand

## Where can I learn more?

Visit  
<https://www.globalactionplan.com/2020/03/17/foodtalks-project>  
to find your country's representative.  
You should also follow us on social media  
@FoodTalksEU

