

Survey on Methods to Reduce Food Loss and Waste for Sports Events



**Ministry of Agriculture
Forestry and Fisheries
(MAFF), JAPAN**

The edible portion of FLW generation in Japan



Food loss and waste(FLW)

(1) "The edible portion of FLW"

e.g. over productions, returns, over best before date, leftovers

(2) " The inedible portion of FLW" (By-products)

produced during manufacturing or cooking processes

e.g. fish bones, vegetable peel (inevitably occurs)

The edible portion of FLW generation (FY2016)

Total 6.43 million tons

**Businesses
(3.52 M tons)**



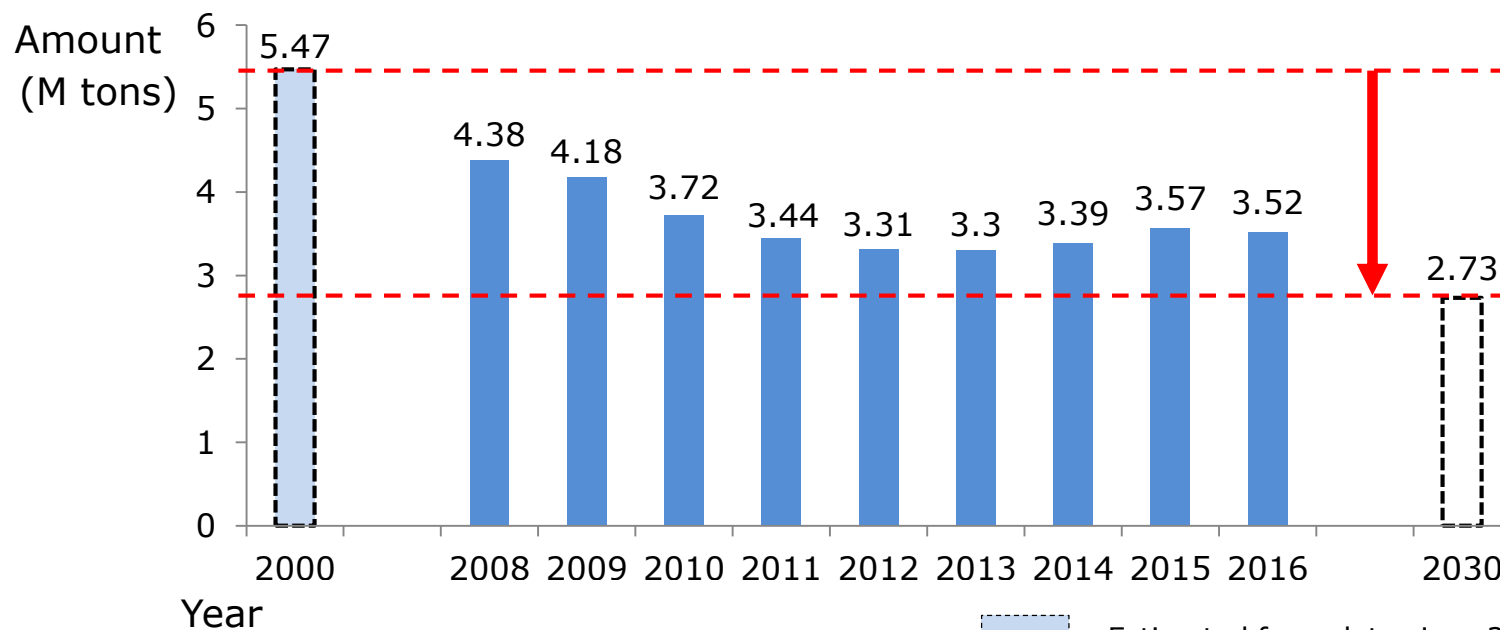
**Households
(2.91 M tons)**

The target for reducing the edible portion of FLW

【Our Target】

By 2030, to halve the edible portion of FLW

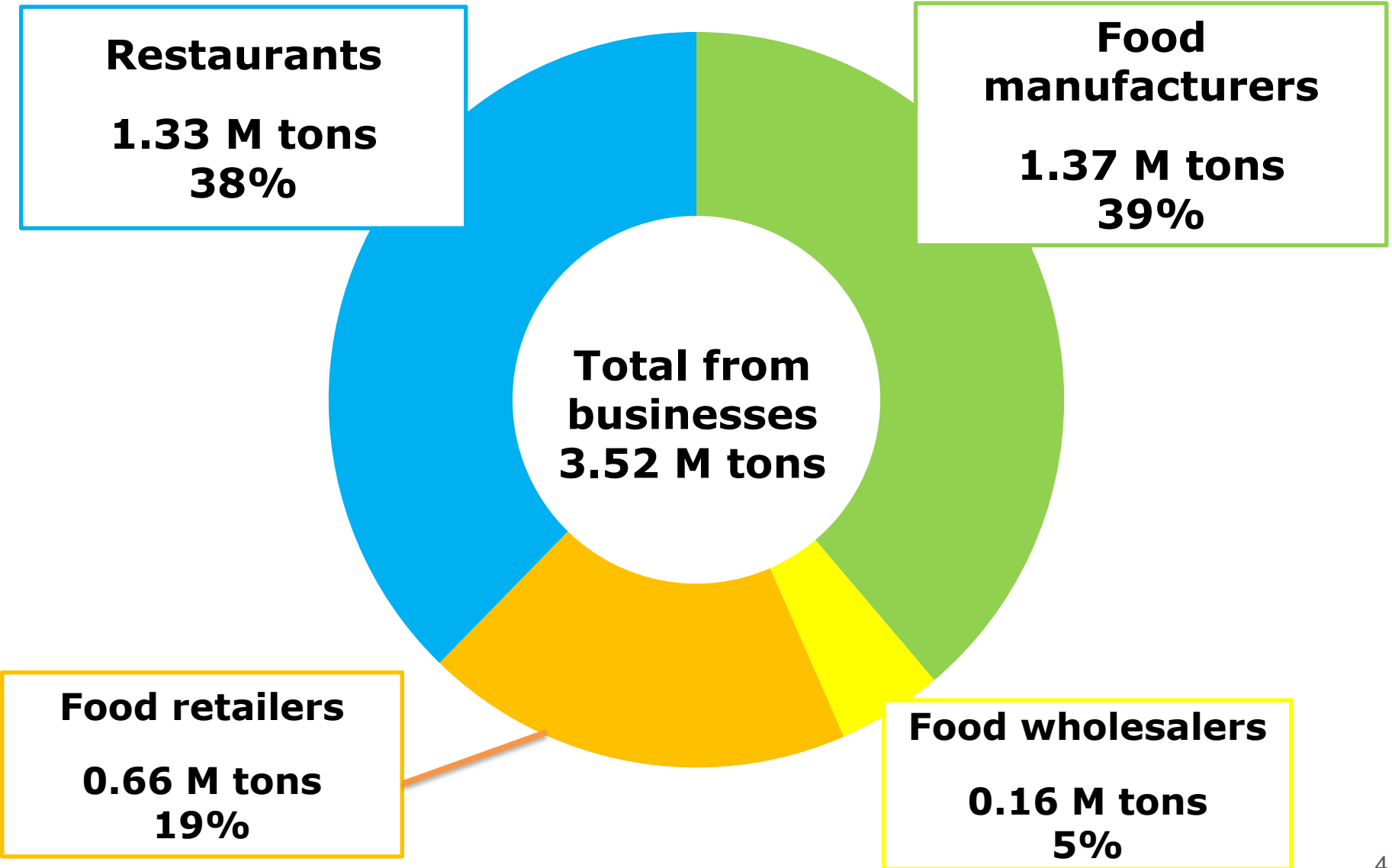
Amount (Businesses) (M tons)	2000 (base year)	2016 (now)	2030 (target year)
	5.47	3.52	2.73



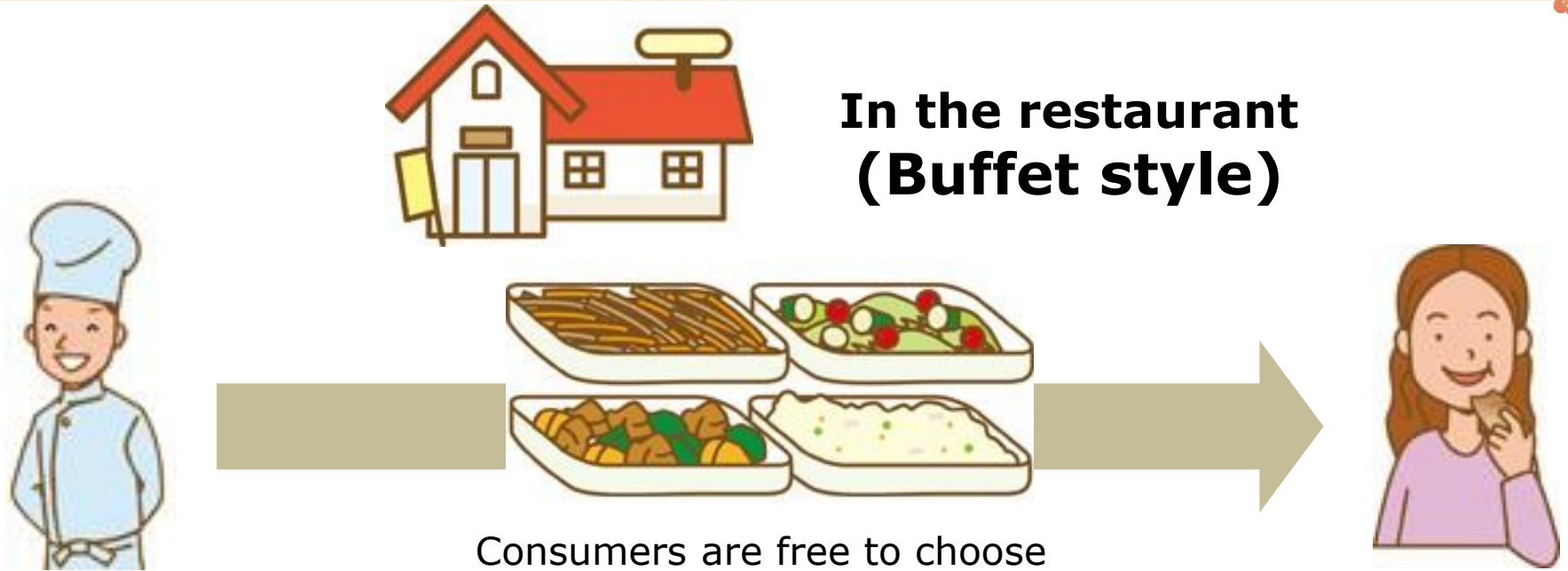
•• Estimated from data since 2008.

•• Estimated from the regulatory report.

The edible portion of FLW generation from businesses



How to reduce the FLW(edible) in restaurants



Consumers are free to choose their favorite meal from the platter as much as they like

Measures that business operators can take on their own

(1) Serving food in small portions

Measures that business operators and consumers work together to take

(2) Displaying educational posters
(3) Displaying educational POP

Survey Method –1



The Sports Event	The 2018 Volleyball Women's World Championships
Measurement Period	Lunch for 5 days from Sep. 29 to Oct. 4, 2018 (excluding Sep. 30)
Venues	Hotels accommodating participating teams stay (in Yokohama City)
Food serving method	Buffet style
Measuring target teams	The Netherlands, Argentina, Germany, Cameroon, Mexico, Japan
Cooperating parties	Fédération Internationale de Volleyball Association (FIVB) The Japan Volleyball Association Kanagawa Volleyball Association Hotels in Yokohama City
Measurement implementers	MAFF and Mizuho Information & Research Institute, Inc. (MHIR)

Survey Method -2

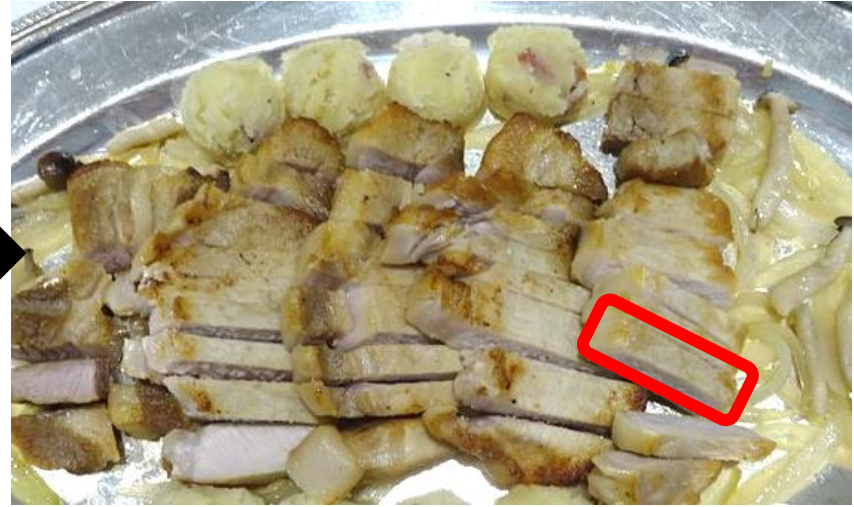
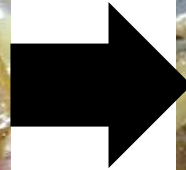


Measurement Date	Championship Schedule	Measures
Sat., Sep. 29	The 1st day of the championship	None (BaU)
Mon., Oct. 1	The 3rd day of the championship	None (BaU)
Tue., Oct. 2	Rest date	The 1st intervention day (1) Serving food in small portions
Wed., Oct. 3	The 4th day of the championship	The 2nd intervention day (1) Serving food in small portions (2) Displaying educational posters
Thurs., Oct. 4	The 5th day of the championship	The 3rd intervention day (1) Serving food in small portions (2) Displaying educational posters (3) Displaying educational POP

(1) Serving food in small portions



Specific Methods	Expected Effects
Cut meats into small portions	avoid excessive servings from platter →Reduce leftovers



Before
(about 20g/1cut)

After
(about 15g/1cut)

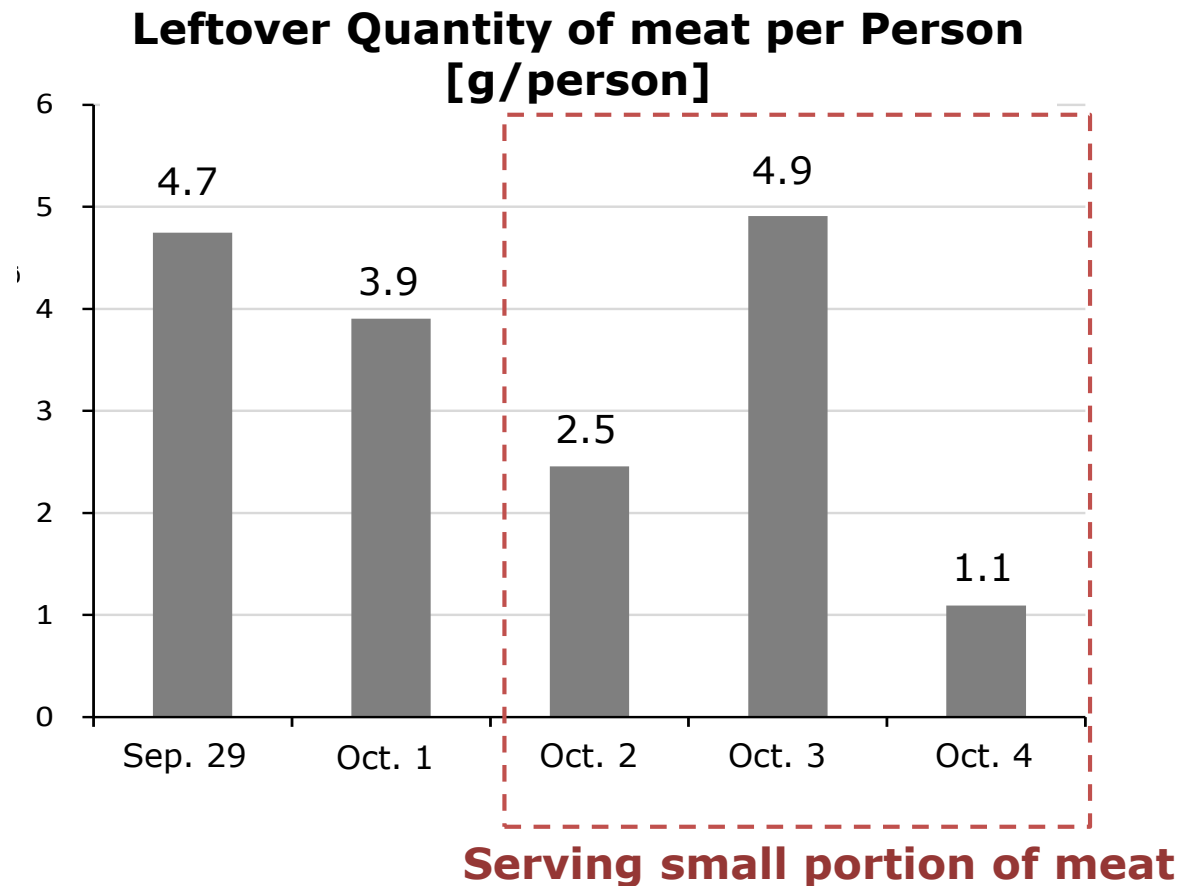
(1) Effect of Serving food in small portions



【Effect】 No clear leftover reduction effect through this method

【Study】

Originally hotels were serving meat dishes after cutting the meat to proper sizes



(2) Displaying educational posters



Specific Methods

Display poster which shows methods to eliminate leftovers near buffet tables

Expected Effects

avoid excessive servings from platter
→Reduce leftovers

Poster design



Around buffet tables where the poster is displayed



(3) Displaying educational POP



Specific Methods	Expected Effects
<p>Display POP which shows the message of appreciation and social significance of eliminating leftovers on the meal table</p>	<p>Reduce leftovers by eating all meals on one's plate</p>



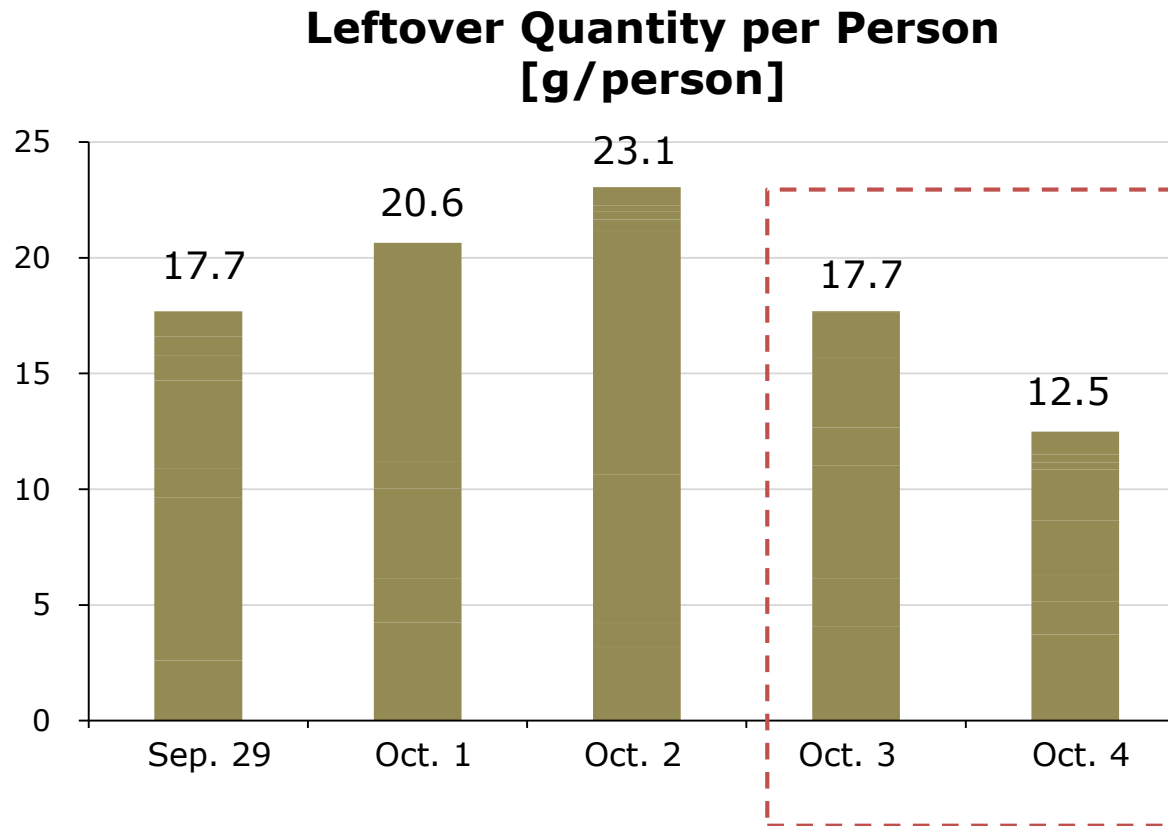
English design (In addition, we use Spanish design and Japanese design)

(2)(3) Effect of Displaying Educational tools



【Effect】

On and after Oct. 3, education is implemented through posters and POPs, the quantity of leftovers has decreased.



**Displaying Educational tools
(Oct.3 poster, Oct.4 poster and POP)**

Questionnaire Results (Overview)



【Awareness and Action】

- **92%** of respondents recognized posters. (N=13)
 - **33%** of them tried not to leave leftovers than usual. (N=12)
- **85%** of respondents recognized POPs. (N=13)
 - **36%** of them tried not to leave leftovers than usual. (N=11)

【Effective Measures in the Tokyo 2020 Games】

- **92%** of respondents answered “displaying educational posters and POPs at restaurants” . (N=12)

respondents((N=13) shows 46% players and 54% staff

Displaying the POPs in G20 OSAKA SUMMIT 2019



Restaurant for Delegation (2019.6.27~6.29)



Restaurant for Press (2019.6.27~6.30)



Next Efforts

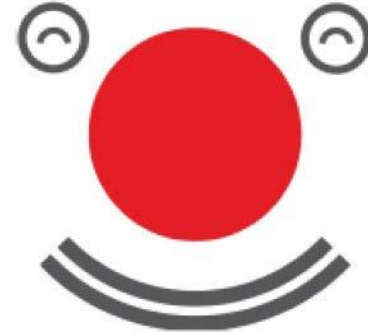


- **Improving the effectiveness of educational tools**
- **Development of educational tools that can be used in other style restaurant (e.g. A la carte meal, Course meal)**
- **Expand the use of educational tools**
- **How to reduce dishes left on the platter**

Thank you



NO-FOODLOSS PROJECT



NO-FOODLOSS PROJECT

My name is LOSS-NON.

I am PR character of NO-FOODLOSS PROJECT.

**You can check the summary of this project
in English on MAFF Website →**

