13:30
Arrival of Participants and Registration
Address: Feistmantelstraße 4, 1180 Vienna

14:00 - 15:30
Opening
Get to know European Food Waste Start Ups

15:30 - 16:00
Coffee Break

Let’s discuss challenges and solutions concerning logistics, acquisition, legal requirements, communication

16:00 - 17:00
Challenges and solutions - Food waste cooking / preservation
Unverschwendet
Cornelia Diesenreiter
Iss mich
Tobias Judmair

Challenges and solutions - Food waste management
Wurmkiste
David Witzeneder

Challenges and solutions - Redistribution of surplus food
Last minute market
Matteo Guidi
The Good Food
Nicole Klaski

Challenges and solutions - Food waste monitoring
Foresightee
Mahmoud Sohrabi & Lukas Polak

17:00 - 17:45
Final Conclusions // Discussion

GET TOGETHER
#reducefoodwaste Conference on Food Waste Prevention and Management  
26.4.2019

**Arrival of Participants and Registration** (Address: Feistmantelstraße 4, 1190 Vienna)

**Opening**
Gudrun Obersteiner (BOKU University) and Christophe Ebermann (Interreg CENTRAL EUROPE)

**Key Note: Collaborative models for food waste prevention**
Julian Parfitt

## Session E: Food Production
Chair: Gudrun Obersteiner

- **Food Losses in Fruit and Vegetable Production in Germany**
  – Reasons and Countermeasures
  *Ludwig-Ohm Sabine, Thünen Institute*

- **Gleaning activities as contribution to food waste reduction**
  *Elisabeth Schmied, Boku University*

- **Waste Prevention in the Austrian food industry**
  *Philipp Hietler, Ecology Institute Austria*

- **Managing food losses and waste along the supply chain: The analysis of Italian pasta and tomato sauce production**
  *Formentini Marco, Audenica Business School*

- **Food Loss and Waste (FLW) protocol – Insights from the implementation in Barilla’s bread supply chain**
  *Formentini Marco, Audenica Business School*

## Session E: Redistribution
Chair: Silvia Scherhaufer

- **Towards a circular economy: Redistributing surplus food in retail chains**
  *Formentini Marco, Audenica Business School*

- **Redistribution of Surplus Food in Warsaw – Insights into the success of Polish Foodbanks**
  *Łukasz Beier, FPFB Director*

- **Food waste redistribution in Europe**
  *Santeri Lethonen, BOKU University*

- **Taking up the challenge of social food transfer from caterings and other kinds of provisioning**
  *Maria Kalleitner-Huber, Ecology Institute Austria*

- **Click to Feed. Mobile Phone Applications’ Role in Improving Food Saving and Food Access in Romania**
  *Ioana Ionita, University of Bucharest*
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<tr>
<th>Session C: Food Service 1</th>
<th>Chair: Elisabeth Schmied</th>
<th>HS VI</th>
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<tr>
<td>Digital measuring methods to quantify food waste at consumer level towards an improved food management&lt;br&gt;<strong>Dominik Leverenz, Stuttgart University</strong>&lt;br&gt;&quot;Reducing food waste by improved production planning in school catering&lt;br&gt;<strong>Christina Strotmann, Münster University</strong>&lt;br&gt;Transforming City Food Habits for LIFE – TRIFOCAL London&lt;br&gt;<strong>Katharine Fox, WRAP</strong>&lt;br&gt;Food Waste Generation and Prevention in the Austrian Food Service Sector&lt;br&gt;<strong>Gudrun Obersteiner, BOKU University</strong></td>
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<th>Session D: Household</th>
<th>Chair: Natasha Cronjè</th>
<th>HS II</th>
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<td>Development and evaluation of tailormade food waste prevention measures&lt;br&gt;<strong>Sandra Schwödt, BOKU University</strong>&lt;br&gt;Attitudes and perceptions of consumers as contributing factors towards generating household food waste in Mangaung South Africa&lt;br&gt;<strong>Zintle Buku, University of Free State</strong>&lt;br&gt;Reducing food waste in German private households by target group oriented communication&lt;br&gt;<strong>Weber Ricarda, Münster University</strong>&lt;br&gt;Cancellation:&lt;br&gt;Promoting sustainable food consumption by preventing household food waste and overconsumption of food&lt;br&gt;<strong>Karolin Schmidt, Otto-von-Guericke University</strong></td>
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<th>Session E: Management</th>
<th>Chair: Zsolt Istvan</th>
<th>HS XI</th>
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<td>The valorisation of unavoidable food waste and its potential to mitigate global warming and economic constraints&lt;br&gt;<strong>Silvia Scherhaufer, BOKU University</strong>&lt;br&gt;Food waste management in the city of Opole.&lt;br&gt;<strong>Jan den Boer, Wrocław University</strong>&lt;br&gt;Food waste reduction and management using the recycling behavior transition (RBT) procedure&lt;br&gt;<strong>Pedro Brancoli, University of Borås</strong>&lt;br&gt;Energetic valorization of the organic fraction of municipal solid waste for co-digestion in WWTPs&lt;br&gt;<strong>Alice do Carmo Precci Lopes, Univ. of Innsbruck</strong></td>
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<th>Session F: Food Service 2</th>
<th>Chair: Maria Kalleitner-Huber</th>
<th>HS VI</th>
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<td>Assessment of the state of waste management in the food service industry&lt;br&gt;<strong>Carlos Martin-Rios, HES-SO University</strong>&lt;br&gt;Evaluation of food waste quantification as a method of reducing food waste in the public catering sector&lt;br&gt;<strong>Mattias Eriksson, SLU University</strong>&lt;br&gt;Increasing the efficiency of measures against food waste for the hospitality and catering sector&lt;br&gt;<strong>Christina Strotmann, Münster University</strong></td>
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<th>Session G: Campaign and Policy</th>
<th>Chair: Katharine Fox</th>
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<td>Education campaign based on household food waste measurement study&lt;br&gt;<strong>Atilla Kunszabó, NÉBIH</strong>&lt;br&gt;Preventing food wastage in the retail sector–A hungarian pilot study&lt;br&gt;<strong>Zsolt Istvan, Bay Zoltán</strong>&lt;br&gt;The German REFOWAS-Project, REDuce FOod WASTe&lt;br&gt;<strong>Thomas Schmidt, Thünen Institute</strong>&lt;br&gt;Reduce of Food Waste in Austrian Gastronomy and Catering with smart KITCHEN — wasteless cooking!&lt;br&gt;<strong>Christian Pladerer, Ecology Institute Austria</strong></td>
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<th>Session H: Retail</th>
<th>Chair: Sebastian Gollnow</th>
<th>HS XI</th>
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<tr>
<td>Dry Mist - EU Horizon 2020 project&lt;br&gt;<strong>Julia Ijsselmuiden, Contronics Dry Misting</strong>&lt;br&gt;Quantification of food waste and identification of food waste management strategies in bakeries&lt;br&gt;<strong>Karoline Owusu-Sekyere, Stuttgart University</strong>&lt;br&gt;The voice of retail stores’ staff on food waste: causes and strategies for prevention emerged from focus group discussion&lt;br&gt;<strong>Clara Cicatiello, University of Tuscia</strong>&lt;br&gt;Packaging’s contribution to food waste prevention&lt;br&gt;<strong>Johannes Mayerhofer, BOKU University</strong></td>
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