The A2U Food project - Avoidable and Unavoidable Food Wastes: A Holistic Managing Approach for Urban Environments

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The A2U Food project aspires to establish a holistic management scheme to address food waste in the hospitality sector (i.e. hotels and restaurants) in the Municipality of Heraklion (Crete, Greece). More specifically, the project aims to design and implement a holistic food system involving food waste prevention, optimal use and composting. This integrated system will share gained knowledge regarding food waste prevention and reduction, with the public and hospitality sector; will provide especially designed digital tools to facilitate food waste reduction; will redistribute good quality surplus food to people in need by establishing a 2nd opportunity restaurant; will redirect unavoidable food waste to a bioplastics unit; and will promote composting through the installation of Autonomous Composting Units at neighborhoods. Communication activities will be a core activity throughout the implementation of this project.

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