

ShamrockSpring submission on
Draft National Food Waste Prevention Roadmap
Public Consultation
28 Mar 2022

1 Do you think the approach as outlined in the draft Roadmap will deliver the reductions necessary to reduce Ireland's food waste by 50% by 2030?

No too little too late

2 What additional actions do you think would be effective in helping Ireland reduce its food waste?

Response:

Scale up GIY model in Waterford to each region . [WASTED: Reducing Food Waste - GIY Ireland Ltd](#)

Support local markets with provision of refrigeration and waste disposal in each market place

Supervised Community Fridges outside Super Markets to reduce food waste and to be made available in college campus

[Privacy error \(communityfridge.org\)](#)

Also see points below

3 What are the most effective awareness raising measures that could be taken to reduce food waste?

Response:

Visuals and education in schools e.g. [Chefs' Manifesto | SDG2 Chef Manifesto \(sdg2advocacyhub.org\)](#) visuals are clear. Catering staff may have limited English and time challenges therefore clear insights on ways to combat food waste is necessary

TV shows with tasting ideas of how to use food "waste" like baking potato peels and classes of home education to younger people to set their cooking skills up for life.

Sharing food which can be foraged and uses insights, locally what can be harvested and eaten in your area and also suitable for teas as herbal teas e.g. nettle tea, bay leaf tea, mint tea, wild garlic pesto

Tidy towns and community edible tree planting e.g. Edible Bray planting herbs in front of Pizza parlours for people and the Pizza place to avail of as part of direct insight on herb growing, Birr street have edible plants in their street planters with invitations to use them

Fruit Orchards in Schools and sporting grounds as an awareness of local food needs with support with the provision of Apple pressing and community engagement at harvest time
<http://futureorchardcork.com/> collect community apples for juicing and fund raising for next orchards

Seed Saving initiatives education and awareness of why native seeds are important in food waste reduction from food you purchase e.g. tomatoes how to grow your own from seeds in your shop bought tomatoes

Sharing the conditions of growers and the human rights and land exploitation in provision of certain foods being imported for animal and human consumptions to explain the true cost of food

Share the effects of Palmoil use on the planet for the provision of cheaper food



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Focus on health benefits of whole food use not ultra processed food and tips for food preserving e.g. freeze half lemons. Chick peas and humus recommended by Weight Watchers was purchased eagerly by inner city dwellers when they paid for Weight Watcher advice as part of healthy weight loss programs

4 Which sectors or stakeholders do you think should play a key role in the implementation of the Roadmap?

Response:

Educational hubs
Hospital hubs
Supermarkets
Farming lobby groups
Farming colleges
Cross Border food manufacturer's forum to share savings and transport economies for waste and food sharing
Slaughter houses to address their raw food burning and wasting for correct and minimising their animal waste with Circular Economy insights

That Irish Farmers be encouraged to be GM and Organic farms so Irish produce could be exported at a premium price and have healthier soil, farms, farmers and consumers

5 Are you satisfied with the proposed Roadmap monitoring and evaluation arrangements?

Response:

No. Action steps are required, regional outreach and school education programs on native and non plastic food programs soonest. Pending Measures and metrics have a place as do intergenerational education soonest on food savings lets not wait too longer for the science and pilot programs now

Switching to positive language "prevention" "waste " have negative connotations: food saving, salvaging evoke positive reactions

6 Have you any other comments or feedback on the content of the draft Roadmap?

Response:

"food donation and distribution Ireland's Waste Action Plan for a Circular Economy commits to the following measures a percentage " how will a percentage be measured in a busy work place? Will there be fines or sanctions for those who do not comply?

Making the provision of an organic waste bin mandatory as part of a waste collection service for all households. "

Not all households require organic waste bins as they have animals and pets and/or compost arrangements. Not all households have adequate waste bins currently.

A solution such as [gavin.brangan – accessgreen](#) food and waste solutions be introduced to more accommodation and housing areas.

National Bioeconomy can utilise wool , a sheep bi-product, in food packaging like WoolCool [Woolcool Thermal Insulated Packaging Company | Food & Pharmaceutical](#) and use Irish wool for Irish food produced cooling packaging as part of the Food strategy to keep products cooler longer and use Irish wool in the packaging to reduce plastic use in the Food industry.



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Vitamin D is available from sheep lanoline and is currently being exported in the raw wool if an environmental scouring facility was open in Ireland this could be a source of Vitamin D and jobs also here in Ireland.

The promotion and marketing of Irish produced food e.g. Sheep Meat in Ireland would increase local farmers revenue and encourage food sovereignty, plus reduce GHG from transport of Meat to and from this country by supporting Irish growers and farmers and identifying the province of the food and the region.

A gastronomically fun and educational outreach program be implemented for consumers to be made aware of the seasonal and health benefits of eating following the natural food cycle would help with health benefits also e.g. eat Irish strawberries in season and not have a glut uneaten of locally produced seasonal fruit

Green Public Procurement

That Local authority, health and hospital service providers and government food procurement purchase more Irish seasonally grown, and whole food, in their menus and bundle social enterprise solutions to match the Green Procurement requirements. If social enterprises are to be worked with that multi annual contracts be issues to ensure security of supply.

ZeroWaste shops such as <https://www.refillz.ie> be worked with for bulk local authority detergents and food orders where available to help the stores grow and reduce food waste and excess packaging as the containers can be reused and the catchment area to the store benefit from group procurement price reductions

Price Reductions at end of restaurant /fast food outlet day e.g. post 10pm restaurants menu prices be reduced so people can eat or take away food at a reasonable rate and the food not be thrown out. This worked very successfully in Leicester Square Swiss Centre in London when the prices were reduced the restaurant still sold their cooked meals until that days cooked food was gone and shift workers on way home purchased high quality food at highly reduced prices. Less refrigeration costs for the restaurant and food disposal expenses.

Food Cloud work with Green Generation [What We Do - Green Generation](#) however the fresh fruit wastage is still alarmingly high. That a dehydration /preservation of fruit and vegetables social enterprise be set up to produce frozen fruit and vegetable, and jams and preserve the food for human consumption to be purchased at a fair price.

Scotland have a pilot system where a food waste bike is sponsored by local cafes and restaurants who have their logos on the bike which is cycled from each food venue to a central repository for reuse, sharing or composting. It is a triple win and reinforces local food savings.

Markets in London Borough Market have a free service section post market events to help yourself for free for local products much to the delight of tourists and locals alike. "Dumpster diving" is dangerous when the store pays for food to be disposed of that the French model of food to be shared not disposed of toward end of shelf life be considered here for implementation

Having worked on Food saving initiatives no metrics were required post regional events.

Supporting food sovereignty in Ireland with the cost of food increasing and transport GHG emissions and costs needs to be address soonest from fertiliser to farm to fork arrangements to ensure knowledge transfer and better local food solutions for use PRE waste are addressed



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Thank you

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