

## Food Waste Reduction Partnerships talking points for Minister Brooking (30 June 2023)

### Context

- 9% of New Zealand's biogenic methane emissions are from food and organic waste.
- Reducing food waste helps lower our greenhouse gas emissions. This includes emissions from the food production process, and from the decomposition of food waste in landfills.
- In 2018, New Zealand households were responsible for over 157,000 tonnes of avoidable food waste (ie, food that could have been eaten) being disposed to landfill<sup>1</sup>.
- Food and green waste decompose in a way that results in a faster release of methane and carbon dioxide compared to other types of waste that goes to landfill.

### Announcements

- The Government is contributing \$4.6m over the next three years from the Climate Emergency Response Fund (CERF) to four new national food waste reduction projects to be delivered by non-government organisations working in partnership with the Government.
- Aligning with our need for better and more robust data in the waste sector, the projects will take a scientific approach to using and developing evidence on what works and what doesn't when it comes to reducing food waste in business, household, and Māori-led settings.
- The four projects are:
  - a. **WasteMINZ's** 'Love Food Hate Waste New Zealand' Household food waste reduction project;
  - b. **Para Kore's** 'Whangaihia te Whānau – Wei Aha te Moumou Kai' project to reduce food waste in Māori-led settings;
  - c. **New Zealand Food Waste Champion 12.3's** 'Kai Commitment' business food waste reduction project; and
  - d. **a consortium project led by University of Otago**, which includes the Retirement Villages Association, Arvida and Bupa to reduce food waste in the retirement sector.
- Each project has its own specific objectives, but all projects will contribute towards the same three common goals within their sector:
  - a. Reducing food waste by 10%
  - b. Increasing our knowledge and understanding of the quantity and causes of food waste in New Zealand
  - c. Increasing our knowledge and understanding of the effectiveness of different interventions to reduce food waste.

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<sup>1</sup> [New Zealand Food Waste Audit Report 2018 \(lovefoodhatewaste.co.nz\)](https://www.lovefoodhatewaste.co.nz)

## Appendix 1 – Project details

Recipient	About the Recipient	Project name	About the project	Government contribution
<p>WasteMINZ</p> <p><b>Key contact:</b> Nic Quilty, Chief Executive</p>	<p>WasteMINZ is the largest member organisation for the recycling, resource recovery and contaminated land management sectors with over 1500 members. It also has a Behaviour Change Sector Group in recognition of the importance of behaviour change in minimising waste.</p> <p>WasteMINZ has initiated and managed waste minimisation programmes on behalf of members, including <a href="#">Love Food Hate Waste New Zealand</a>, and the Rethinking Rubbish and Recycling project.</p>	<p>Love Food Hate Waste New Zealand – Reducing Food Waste in the Household Sector</p>	<p>The project aims to deliver multimedia campaigns to support householders nationwide to reduce food waste. The campaigns will use the Love Food Hate Waste New Zealand brand (established in 2016) which is a trusted source for messaging on how to reduce food waste. It is supported by 52 councils, as well as by the wider WasteMINZ membership. The project will also look for opportunities to work with other organisations to maximise scale and impact.</p>	<p>\$2,880,000</p>
<p>NZ Food Waste Champions 12.3 Trust (NZFWC12.3)</p> <p><b>Key contact:</b> Kaitlin Dawson, Executive Director</p>	<p>NZFWC12.3 is charitable trust representing a coalition of representatives from across the food supply chain, championing Aotearoa's progress towards halving food waste by 2030. Membership includes large retailers, food rescue organisations, and membership-based organisations.</p>	<p>Kai Commitment</p>	<p>NZFWC12.3 will deliver Kai Commitment, a national voluntary agreement between food businesses to reduce food waste and emissions from food waste. Signatories will be supported to utilise a framework 'Target, Measure, Act' – setting targets; measuring results (using the United Nations (UN) Food Loss and Waste (FLW) Protocol); and taking action based on results.</p>	<p>\$750,000</p>
<p>Para Kore Marae Incorporated</p>	<p>Para Kore currently works with over 800 mostly Māori-led organisations around Aotearoa delivering programmes and</p>	<p>Whangaihia te Whānau – Wei Aha te Moumou Kai</p>	<p>The project is a Māori-led initiative driving reduction of food waste in Māori-led settings across New Zealand through Para Kore's Para Kai</p>	<p>\$750,000</p>

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<p><b>Key contact:</b> Jacqui Forbes, Kaihautū Mātua (Executive Officer)</p>	<p>supporting actions to achieve zero waste and enhance wellbeing.</p> <p>Para Kore has received funding of nearly \$5.7m from a range of sources within the Ministry since 2012, enabling activities to deliver waste-minimisation interventions.</p>		<p>Programme. The Ministry's 3-year funding contribution to this project will support the early research and development of the Para Kai Programme and subsequent delivery in Māori-led settings, contributing to increased mātauranga Māori (Māori knowledge) in food waste reduction and food systems.</p>	
<p>University of Otago (as lead for a consortium including the Retirement Villages Association, Arvida and Bupa)</p> <p><b>Key contact:</b> Professor Miranda Miroso, Head of Department, Food Science</p>	<p>'Food Waste Innovation' is a University of Otago research group that measures food waste, develops reduction strategies, applies innovative technology, and works to modify producer and consumer behaviour. The group and their research leads have an established track record of working collaboratively with stakeholders in the public and private sector.</p>	<p>Reducing Food Waste in the Retirement Sector</p>	<p>The aged care sector provides an estimated 30 million lunch and dinner meals a year, and it is estimated that circa 11% of the sector's landfill waste is food, meaning that on average 3.5kg of food is wasted per resident each week. This project has the purpose of addressing this issue by taking a sector-wide approach. It is comprised of 3 stages covering research; design and testing of a range of interventions; and implementation of the most successful interventions to reduce food waste in commercial kitchens within the retirement sector.</p>	<p>\$230,000</p>
<p><b>Total Government contribution</b></p>				<p><b>\$4,610,000</b></p>