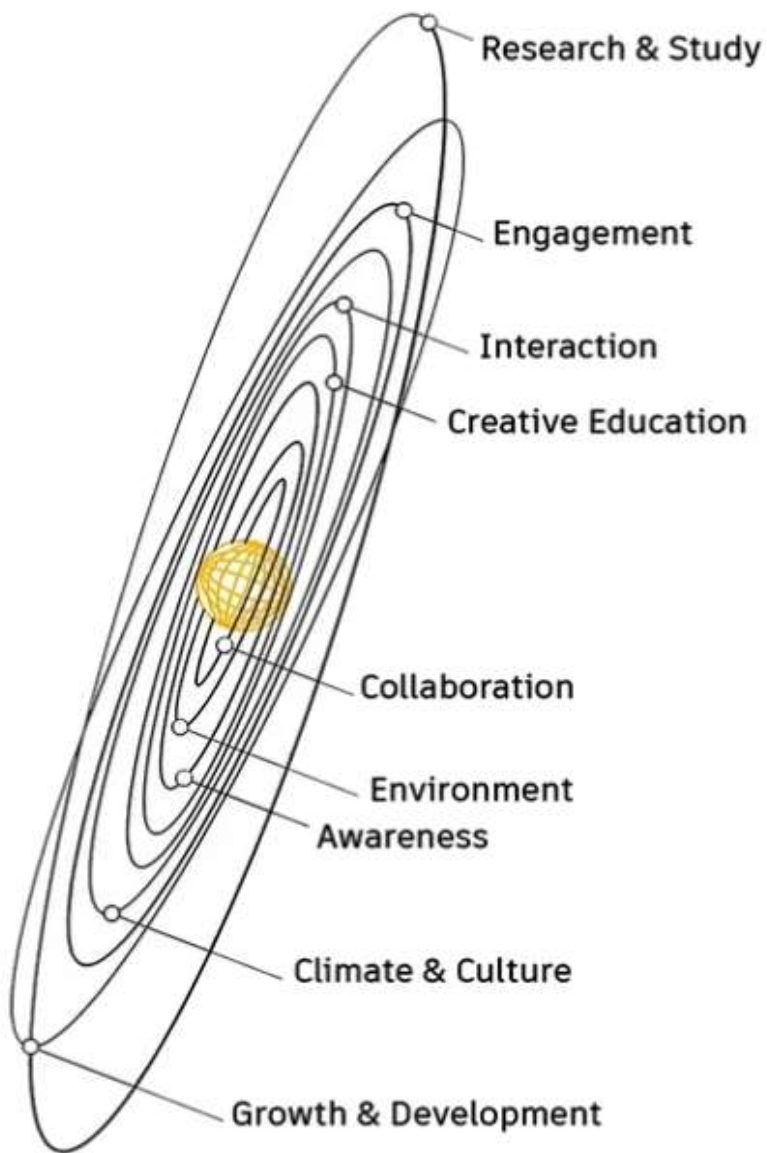


THE  
HOME  
PROJECT

COMMUNITY

WE PURSUE TO INCREASE **BELONGING**



# CONTENTS

**Introduction**

**Similar Projects**

Campaigns.....

Foundations and Organizations.....

Community Centers.....

Communities.....

Companies.....

Exhibitions.....

Extras.....

**Conclusion**

**Bibliography**

# INTRODUCTION

Embark on a transformative journey through global initiatives, a collection of best practices steering us toward a sustainable future. Within this exploration, we unravel the connection between waste reduction, circular economy principles, and the battle against food waste, showcasing the impact of collective efforts in transforming waste into opportunities for positive change.

At the core of this narrative is the urgent need for waste reduction, acknowledging the staggering 1/3 of global food wastage and its far-reaching environmental consequences. Whether undertaken by large foundations, local community centers, or individual efforts, these projects emphasize a call to rethink waste management, extending beyond salvaging discarded items to illustrate the potential for reducing, reusing and repurposing to create meaningful changes within different communities.

Central to this review is the crucial connection between wasted resources and global hunger, recognizing the link between surplus food and its capability to alleviate hunger. A critical consideration is the environmental impact of wasted food, notably its significant contribution to greenhouse gas emissions. Regardless of our role -be it in a large-scale business, a community, or as individuals- the time for action is now.

These best practices extend beyond immediate concerns, establishing a clear relevancy between waste reduction and broader climate goals, aligning seamlessly with the United Nations Sustainable Development Goals (SDGs). Integral to this exploration is the concept of the circular economy, challenging linear consumption patterns and providing a blueprint for sustainable living.

Within these pages, expect more than a mere collection of projects -a profound call to action. It does not matter if you are a policymaker, a business leader, an advocate for change, or a concerned individual, these best practices offer inspiration and insights to guide your perspective toward a waste-conscious future, unlocking sustainability for generations to come.

# Similar Projects

## **CAMPAIGNS**

Feed the 5k  
Love Food, Hate Waste  
Campus Race to Zero Waste  
Beyond Waste  
Save 1/3  
Green Ramadan

## **FOUNDATIONS AND ORGANIZATIONS**

OZHarvest  
Wrap  
Stop Spild Af Mad  
EcoMatters  
UNEP  
Zero Waste Scotland

## **COMMUNITY CENTERS**

The Ecology Center  
Food Shift  
Sufra  
Greenpop

## **COMMUNITIES**

SecondBite  
EWWR  
Community Fridge  
The Tool Library  
Repair Café

## **COMPANIES**

Google  
Nike  
General Motors  
FoodCloud

## **EXHIBITIONS**

Plastic Garbage Project

I shop, Therefore I am

Back to the Future

Waste Age

## **EXTRAS**

Social Farms and Gardens

The Footprint Firm

The Green Project

EcoCaffè

## CAMPAIGNS

Campaigns stand as powerful instruments for uniting diverse voices in a harmonious symphony of change. Operating on various platforms, from social media movements to grassroots initiatives, campaigns forge a collective consciousness toward a shared waste-conscious objective. These movements transcend geographic boundaries, bringing together individuals, communities, and foundations under a common banner of sustainability. By harnessing the power of collective action, campaigns amplify individual efforts, creating a global force that not only raises awareness but also drives tangible progress in waste reduction. The collaborative spirit of campaigns showcases how a united front can instigate transformative change on a scale that surpasses individual contributions.





Feed the 5k  
Love Food, Hate Waste  
Campus Race to Zero Waste  
Beyond Waste  
Save 1/3  
Green Ramadan



## **Feed the 5k**

### Europe

This international campaigning event means to shine a light on the global food waste scandal, create solutions, and catalyze the global movement against food waste. Since 2013, “Feeding the 5000” has been a worldwide initiative to empower and inspire the global community to enact positive solutions to the global issue of food waste. It began in London and events have been hosted in European cities, including Amsterdam, Brussels, Barcelona, Warsaw, and Thessaloniki. The campaign brought together broad coalitions of organizations working to tackle food waste, alongside armies of volunteers who dug in to spread the message that food is too important to waste. Gleaning food that would have been left on farms or rejected food was collected from wholesale markets and packhouses. By diving further into this campaign, we will be able to figure out the objectives of creativity in this food waste awareness movement.





Flowers & Fruit

JCDecaux

# STRANGE BUT TRUE!

Collaborate with the idea of nature's bounty is the only way to get the most out of your land. From seed to soil, the most important step is to get your hands dirty. The more you know, the more you can do.

JOIN IN & HELP US FEED 5000  
COMMUNITIES • 1000 US CITIES

FREE LUNCH FOR 5000  
FEEDING THE GOOD  
MOMENT IS JUNE 15 12PM  
MUSTIN PLACE



EPA



What happens during each campaign event, is that tonnes of fresh, delicious vegetables are getting cleaned, peeled, and chopped. Chefs arrive on public squares in the city centers, cooking delicious hot meals to give away to the crowds of people. During the whole process, people become aware of what can be done to tackle the issue through the partner organizations that working on innovative solutions to food waste, as well as what each of them can do by pledging to reduce their food waste, and after a while and series of similar experiences, the need to action turns into a public demand; and that's when the change actually starts. Every time, the campaign receives widespread national media coverage, engages a wide variety of partner organizations, and catalyzes long-term action on food waste beyond the event itself. In total over 25,000 people are being fed a free meal made entirely out of food that would have been wasted and tens of thousands of portions of fresh fruit and vegetables are being given away as part of a grocery giveaway. As action works better than words, the whole campaign plays a more effective role in showing the amount of food waste to people, better than articles, essays, or billboards.



## **Love Food, Hate Waste**

UK

Love Food Hate Waste is a campaign, launched by the Waste & Resources Action Program in 2007, to reduce the amount of food waste in the United Kingdom. The campaign has been promoted and circulated by many green sites. It claims to have already helped almost two million households reduce their food waste, amounting to almost 300£ million in savings and stopping 137,000 tonnes of waste from being thrown away. It has now spread to Australia, New Zealand, and Canada. With food scarcity being talked about more and more, the cost of living rising and an increasing number of people without enough food to eat, it's so important that everyone do all they can to make the most of food. It reduces the pressure on the whole food system, for all human beings.

# FRUIT LOVERS think green

You can help save the environment and up to  
£50 a month by wasting less food. Get tips  
and advice at [lovefoodhatewaste.com](http://lovefoodhatewaste.com)



LOVE  
FOOD  
hate waste







They work closely with companies that produce food and the shops and supermarkets that sell the food about being smarter with how food is packaged and sold. They also help to simplify how food is labeled, using this opportunity to add helpful reminders to food packaging like where best to store different foods so they stay fresher for longer. They cooperate with partners to develop new food-saving technology and techniques, to keep as much food on plates and out of the bin as possible. Love Food Hate Waste is linked to climate action in other important areas, including recycling, plastics, and clothing. After all, their work is related to different ways and methods to organically, keep the food fresh and usable longer than normal, and try to save food from being wasted as much as possible. It's out there for people to see how indirect actions like storage methods and different packaging help to decrease waste.

## **Campus Race to Zero Waste**

### USA

The Campus Race to Zero Waste Program is governed by a non-profit organization called RecycleMania, Inc. and is made up of a board of recycling and sustainability managers from a variety of participating universities. National Wildlife Federation manages the Campus Race to Zero Waste Program and works in partnership with RecycleMania, Inc. It offers different levels of participation depending on a school's goals and ability to track and report weight data. Students can review the categories and options to determine where they like to compete. Schools can compete in as many categories as they prefer. The categories are Zero Waste, Diversion, Food Organics, and Per Capita Recycling. The main concept of the campaign is to empower the spirit of teamwork and awareness among the students and to provoke their sense of caring while trying to be more responsible toward climate and the environment.







The main goal of the Food Organics category is to recognize campuses that are successfully implementing food waste minimization activities that address overage including portion control techniques and preparing food to order. The secondary focus of this category is how food waste recovered is managed (i.e., donation to people, composting, etc.) During the camp, campuses need to have the ability to track and report all campus food waste and any organic materials handled alongside food waste reporting. Food waste generated in office and campus residential settings and/or special events can be included in addition to what is collected from dining facilities. Food materials that are donated to people, fed to animals, used as biofuels, or composted, can also be counted in this category. The following materials are included in the food waste organics category: pre and post-consumer food waste, compostable service ware, and used cooking grease. Each level of the activity has a different ranking on the final report. Creating a sense of competition via a ranking system can move the students toward taking more impactful actions and thinking of more creative activities and solutions.



## **Beyond Waste**

Cornell University | USA

Beyond Waste is a two-month institutional waste reduction campaign that empowers every member of the Cornell campus community to rethink their relationship to products they use every day. Beyond Waste invites the members to move beyond recycling and waste management into a creative life-cycle approach to how they purchase, use, reuse, and dispose of goods and materials across campus systems. The campaign is part of the national Campus Race to Zero Waste competition and includes events, waste-reduction activities for individuals & teams, and institutional waste tracking for the national competition. The campaign touched 20,000 members of the Cornell community, with over 650 Cornellians directly participating.











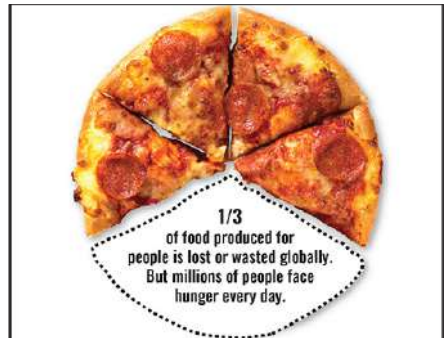
## **Save 1/3**

### International

More than 1/3 of all food produced globally goes to waste. Human beings waste not just food, but all the natural resources which go into producing it. All of us must start to fight food waste today, to Save 1/3, and that's how the idea of the "Save One-Third Campaign" started. Food production has a massive impact on the environment. How to produce and consume food is the biggest threat to the planet today. But because more than 1/3 of food is wasted, more than 1/3 of this damage is completely unnecessary. The goal is to prevent the food from going to waste and ending up in landfills and to reduce the use of natural resources to produce food that is not eaten.







In the first place, the suggestion of Save 1/3 is to cook smarter (correct storage, making the most of the fridge, or cooking enough) shop smarter (planning before shopping, buying ugly products, or buying just enough), and eat smarter (taking the surplus restaurant meals home, or donating the surplus home food). It offers various simple ways to be a member of the Save 1/3 Campaign. Volunteers have to register on the website with the needed information, take photos of saving food from being wasted, put the 1/3 icon in the photo, and post it on social media to get the word out. Everyone can always invite friends and families to join and spread the word more. The popularity of social media helps the campaign to be seen by more people and their accessibility makes it possible for almost everyone to be able to join the movement.



## **Green Ramadan**

### Middle East

In partnership with the U.N. Environment Program (UNEP) West Asia and food technology company Winnow, Hilton achieved 61 percent reduction in food waste across three major hotels in the Middle East during Ramadan festivities this year. According to UNEP's 2021 State of Food Waste in West Asia report, food waste increases by 25 to 50 percent during religious and social festivities in the Middle East. Hilton Hotels group's initiative combined messaging from the UNEP West Asia Recipe of Change Sustainable Ramadan campaign, which aims to raise awareness of food waste and trigger behavioral change, with Winnow's artificial intelligence system, which collects food waste data. One of the main reasons for the campaign succession at the beginning was provoking people's regional desires. It makes this community of people more eager to participate and care.









The campaign saved 7,628 pounds of food and 41,597\$ between the first and fourth week of Ramadan, 61 percent reduction in food waste. This campaign was the first time that they collected large-scale data on both pre-consumer food waste, or food that is thrown away during kitchen preparations, and post-consumer food waste, or food that is thrown away at the end of customers' meals. This more holistic dataset was a key factor in the campaign's success. Within the first few days of Ramadan, for example, the data showed that large quantities of bread were being wasted across all three hotels. Moving forward, instead of offering self-serve rolls at the Ramadan buffets, Hilton's kitchens offered freshly baked bread upon request. Banks says that this resulted in few requests for bread, as eaters were helping themselves to so many other dishes. To further reduce waste, Hilton's chefs worked closely with kitchen staff to use parts of ingredients that would otherwise be thrown away, as well as dehydration and other preservation methods. The hotels also composted and donated food locally.





## FOUNDATIONS AND ORGANIZATIONS

Foundations and organizations emerge as linchpins sustaining the global impact of waste reduction initiatives. Beyond providing financial support, they become pillars for positive change by strategically allocating resources to large-scale projects. Whether funding research on groundbreaking waste reduction technologies or supporting community-based initiatives, foundations leverage their influence to drive scalable solutions. Their role extends beyond immediate impact, advocating for policy changes that align with sustainable practices. With a global reach and strategic initiatives, foundations stand as key players in the collective effort to address waste-related challenges, steering lasting changes on a grand scale.

**MISSION  
AUSTRALIA**

**YOUTHBEAT**

**MISSION  
AUSTRALIA**

**MISSION  
AUSTRALIA**



**OZHarvest  
Wrap  
Stop Spild Af Mad  
EcoMatters  
UNEP  
Zero Waste Scotlandv**

## **OZHarvest**

### Australia

OzHarvest was founded in 2004 by Ronni Kahn AO, after noticing the huge volume of food going to waste from her events business. She did not set out to start a charity, but rather just fix an obvious problem with a simple solution. Starting with one van in Sydney, she began rescuing food and delivering it to local charities. As OzHarvest grew, Ronni and a team of pro-bono lawyers lobbied state governments to amend legislation allowing potential food donors to give their surplus food to charities without fear of liability. The organization also tries to go along the way according to the UN SDGs (Sustainable Development Goals); more specifically goal 2 (zero hunger), goal 4 (quality education), goal 12 (responsible consumption and production), goal 13 (climate action), and goal 17 (partnership for the goals). If we look closer at the reasons for the popularity that the organization has today, we'll be able to see man-to-man engagement and calls to action as some of the bold reasons.









From the beginning, OzHarvest has become a leading food rescue organization on a mission to “Nourish our Country” by stopping good food from going to waste and delivering it to charities that help feed people in need. Today, OzHarvest operates nationally with offices all over Australia, and through a team of passionate volunteers in regional communities. The yellow vans of the organization are out every day, collecting quality surplus food from a network of donors, including supermarkets, cafes, delis, restaurants, corporate kitchens, airlines, hotels, and other food businesses. Interested people or companies can always cooperate with OZHarvest by donating food, spending time as volunteers, or donating money.



## **WRAP**

### UK

WRAP is a climate action NGO working around the globe to tackle the causes of the climate crisis and give the planet a sustainable future. At first, they were established in the UK in 2000; now they work in more than 40 countries. WRAP understands that businesses, governments, and NGOs often have different priorities and ways of working; but they claim that they know how to unite multiple sectors and interests behind a common cause. They have experience in accessing funding, skills, and infrastructure from multiple sectors and countries and piloting, upscaling, and replicating projects that deliver lasting, measurable change. As a large-scale organization, Wrap has spread its wings and areas of expertise in various professional fields. The following information is just a notion of what they've been accomplishing through the years.







Working in the areas of food and drink, plastic packaging, clothing and textiles, and collections and recycling, Wrap offers the following services: Business voluntary agreements (designing, developing, convening, managing, and supporting collaborative change programs, mobilizing businesses, governments, local authorities, and other stakeholders to reduce the end-to-end environmental impacts in key sectors of production and consumption), Technical support (providing expert research, cost modeling, advice and services to help international organizations, national governments, local authorities, and businesses develop and implement waste prevention and recycling policies), Citizen behavior change (developing, pilot, deliver and evaluate behavior change programs, based on robust insight and research, to help citizens live a more sustainable lifestyle. The suite of campaigns, tools, and interventions is then amplified by a diverse range of stakeholders who value their evidence-based approach), Grants and investments (managing grants, loans, and investments to help increase the use of recycled materials, growing recycling capacity or overcoming specific market failures by acting as a catalyst to encourage other funders to invest), Policy and insights (working with national governments around the world to shape policy decisions that can be developed into actions that prevent waste).

## **Stop Spild Af Mad**

### Denmark

The Stop Spild Af Mad association is, according to its purpose, a social economy association that works nationally and internationally with the prevention and the minimization of food waste in the entire value chain from farm to table, through information, dissemination, public affairs, national and international partnerships, a think tank, campaigns, and similar activities. The Stop Spild Af Food Association also aims to produce, find, and disseminate concrete solutions that can prevent and minimize food waste. The association has a nationwide aim and is non-profit and independent of political, religious, and commercial interests. Stop Spild Af Mad was founded in 2008 as a voluntary and independent non-profit, private initiative. In 2016, it was formally transformed into an association. Since then, Princess Marie has been a partner of the association Stop Spild Af Food. It has thus carried out several activities and projects on food waste with their participation.









Stop Spild Af Mad is Denmark's largest organization against food waste measured by the number of completed activities and projects in the entire value chain from farm to table, the number of Danish and international media mentions, and the number of followers on social media. If we go further into the details, the association focuses on raising awareness about food waste and encouraging individuals, businesses, and policymakers to take action. It engages in various initiatives, including educational campaigns, collaboration with businesses to reduce food waste in the supply chain, and advocating for policy changes to address food waste on a broader scale. The organization has played a significant role in fostering a cultural shift toward more responsible and mindful consumption in Denmark, playing in humanitarian fields to raise public awareness.



## **EcoMatters**

### New Zealand

This organization has been aiming to connect people and places and to nurture guardianship. EcoMatters Environment Trust is a New Zealand-based organization committed to promoting environmental sustainability and empowering communities to adopt eco-friendly practices. Based in Tamaki Makaurau, Auckland, in Aotearoa New Zealand, EcoMatters is an established charitable trust that was formed in 2002. The trust focuses on a range of initiatives to reduce waste, conserve resources, and foster environmental stewardship. Through educational programs, community engagement, and practical projects, EcoMatters encourages individuals and communities to make informed choices that contribute to a more sustainable future, because if we take a wider look, individuals' and communities' actions have parallel effects to what governments and companies do, and none of them are going to work effectively without each other.







The Trust has been involved in various projects aimed at their set of missions. EcoHub, zero waste events, EcoWaste festival, community gardens, waste reduction workshops, bike hubs, water conservation initiatives, energy efficiency programs, and native planting projects are just some examples of their projects. Additionally, and along with what has been mentioned about the importance of community actions, EcoMatters operates a community store, offering sustainable products and resources, and provides workshops and events covering diverse environmental topics, including waste reduction, energy efficiency, and ecological conservation. Overall, the organization plays a pivotal role in building a culture of environmental responsibility and resilience in New Zealand communities.



## **UNEP**

### **UN**

Established in 1972, the United Nations Environmental Program is a specialized agency of the United Nations responsible for coordinating international environmental efforts. One of the various fields of its work is waste and food loss. The program actively addresses the issues of food loss and waste as a crucial component of its broader commitment to sustainable consumption and production. UNEP recognizes that reducing food loss and waste is imperative for achieving global sustainability goals, including those outlined in the 2030 Agenda for Sustainable Development Goals. Food loss and waste not only contribute to hunger and malnutrition but also have significant environmental and economic implications.









UNEP works towards raising awareness, fostering collaboration, and implementing strategies to minimize food loss and waste throughout the food supply chain. The organization emphasizes the need for coordinated action by governments, businesses, and consumers to achieve a more sustainable and efficient global food system. UNEP advocates for measures such as improved storage and transportation infrastructure, enhanced agriculture practices, and the promotion of responsible consumer behavior to reduce food waste. In alignment with its commitment to SDG, UNEP engages in research, policy development, and partnership to address the multifaceted challenges of food loss and waste. By providing guidance, facilitating international cooperation, and promoting best practices, the program contributes to global efforts aimed at building a more resilient and sustainable food system that ensures food security while minimizing its impact on the environment.



## **Zero Waste Scotland**

### Scotland

Zero Waste Scotland is a government-funded organization that operates as a non-profit environmental organization with a focus on waste reduction and a circular economy. Established in 2014, its mission is to support Scotland in becoming more resource-efficient, reducing waste, and transitioning toward a circular economy model where materials are kept in use for as long as possible. Zero Waste Scotland is a key partner in the delivery of Scotland's circular economy strategy and the Scottish Government's commitment to achieving zero waste. The organization implements a variety of initiatives to promote waste reduction, recycling, and the efficient use of resources. It works closely with businesses, communities, and individuals to provide guidance, support, and resources for adopting sustainable practices.



Montana  
Recycle It!  
Clean Soft  
Plastics

Montana  
Recycle It!  
Clean Hard  
Plastics

Montana  
Recycle It!  
Clean Liquid  
Cartons

Montana  
Recycle It!  
Coffee Pods  
in Bags

Montana  
Recycle It!  
Batteries  
& Ink

Soft  
Plastics  
Hard  
Plastics

Plastic  
Cartons  
Paper  
Cartons

Old Milk  
Cartons  
Paper  
Cartons

Single  
Use  
Coffee  
Pods  
Coffee  
Pod  
Capsules

Batteries  
Ink  
Cartridges





In line with its commitment to circularity, Zero Waste Scotland invests in circular economy projects and facilitates funding to catalyze initiatives that align with circular principles. The organization's Circular Economy Training and Events arms play a vital role in raising awareness and educating diverse stakeholders, including businesses and communities, about the benefits and methodologies of the circular economy. By actively participating in events like the Circular Economy Hotspot and fostering collaborations and partnerships, Zero Waste Scotland contributes to creating a vibrant circular economy ecosystem in Scotland. Through monitoring, reporting, and continuous evaluation of circular initiatives, the organization ensures that progress is tracked and insights are provided to inform future policy decisions, underlining its dedication to building a resilient, resource-efficient, and environmentally responsible economy in Scotland.





## COMMUNITY CENTERS

Community centers stand as transformative hubs, strategically positioned to catalyze sustainable change. Acting as dynamic focal points, these centers spearhead educational programs, workshops, and resource-sharing initiatives. From hosting seminars on waste reduction to facilitating recycling infrastructure, community centers play a pivotal role in disseminating knowledge and instigating sustainable practices. By serving as catalysts for change within their spheres of influence, these centers empower individuals and local businesses to adopt waste-conscious behaviors, triggering a ripple effect that extends far beyond their immediate surroundings.





The Ecology Center  
Food Shift  
Sufra  
Greenpop



## **The Ecology Center**

USA

Located on a historic agricultural property that is today surrounded by urban sprawl, The Ecology Center is a 28-acre Regenerative Organic Certified farm and education center that serves as a hub for southern California's ecological movement. It serves as a community center dedicated to environmental education, sustainability, and ecological stewardship. Rooted in the belief that community engagement is essential for fostering a healthier planet, the center hosts a variety of programs and initiatives that empower individuals to adopt eco-friendly practices in their daily lives. At its core, the Ecology Center functions as a hub for environmental learning, offering workshops, events, and resources that inspire sustainable living.







One of the notable projects at the Ecology Center is its Community-Supported Agriculture (CSA) program. This initiative connects local farmers with community members, providing fresh, locally-grown produce directly to households. Through the CSA, the center promotes sustainable farming practices, reduces the carbon footprint associated with food transportation, and encourages community members to support regional agriculture. Another impactful project is the center's sustainability education programs. These programs engage schools, families, and community groups, offering hands-on experiences and workshops on topics such as composting, permaculture, and water conservation. By providing accessible and interactive educational opportunities, the Ecology Center strives to instill a sense of environmental responsibility and awareness within the local community. Through collaborative efforts and community involvement, the center continues to be a catalyst for positive environmental change, making strides toward a more sustainable and resilient future.



## **Food Shift**

USA

Operating as a community center in Oakland, California, Food Shift is a nonprofit organization dedicated to fostering a sustainable and equitable food system. With a holistic approach, the center addresses the intertwined issues of food waste and food insecurity by engaging in food recovery, culinary job training, and community education initiatives. As part of its commitment to reducing food waste, Food Shift collaborates with local businesses, farmers, and food service providers to rescue surplus food that would otherwise be discarded. The recovered food is then thoughtfully distributed to local communities facing food insecurity, ensuring that nutritious meals reach those who need them while simultaneously mitigating environmental impacts.







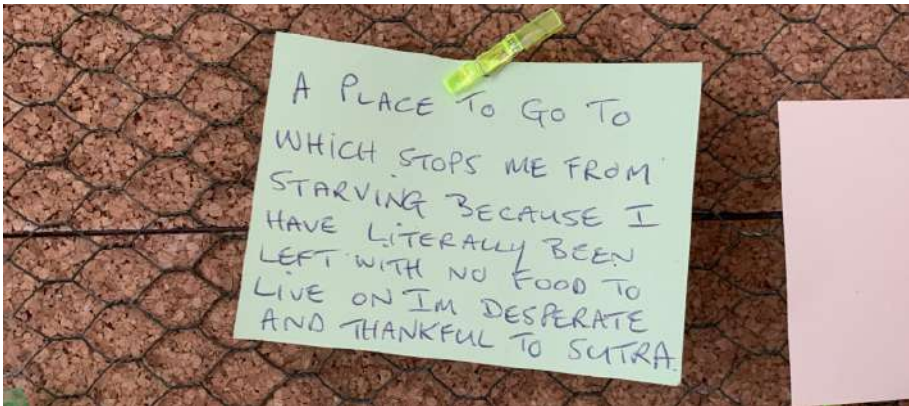


Within the community center's kitchen, Food Shift operates social enterprise programs that extend beyond culinary training to empower individuals facing employment barriers. Participants in these programs gain skills in food preparation, kitchen management, and culinary arts, fostering a diverse and skilled workforce in the local food industry. This not only addresses issues of unemployment but also aligns with the community center's broader goal of creating a socially conscious community. Educational programs and community engagement efforts are integral components of Food Shift's mission. By raising awareness about the environmental implications of food waste and encouraging sustainable practices, the community center actively involves individuals and businesses in building a compassionate and responsible food system.



## **Sufra** England

Sufra NW London is a local charity established in 2013 to address both the causes and consequences of impoverishment in the community. Based on St. Raphael's Estate, Brent's most disadvantaged neighborhood, the Community Hub provides a lifeline for people in crisis, including families living in extreme poverty and people who are vulnerable, homeless, and socially isolated. They provide the 'guests' with the food and support they urgently need to survive, empower them to learn new skills, improve their well-being, and help them find work and become financially stable. They believe that by working together and harnessing the goodwill of the neighbors, there can be a stronger community where no one suffers alone in silence.

A photograph of a corkboard with a green mesh pattern. A light green sticky note is pinned to the board with a yellow pushpin. The note contains handwritten text in black ink. To the right of the note, a portion of a pink sticky note is visible. The background is a plain white surface.

A PLACE TO GO TO  
WHICH STOPS ME FROM  
STARVING BECAUSE I  
HAVE LITERALLY BEEN  
LEFT WITH NO FOOD TO  
LIVE ON I'M DESPERATE  
AND THANKFUL TO SUTRA





Key aspects of Sufra NW London's mission and services include: 1. Emergency Food Aid: providing a food bank service that offers emergency food parcels to individuals and families facing hardship. It aims to alleviate immediate food poverty while creating a supportive and non-judgmental environment. 2. Community Kitchen: a kitchen that serves hot, nutritious meals to those in need. It goes beyond providing food by offering a sense of community and a welcoming space for people to come together. 3. Training and Empowerment: addressing the root causes of poverty by offering training and empowerment programs. 4. Social and Support Programs: providing various support programs and activities to enhance the well-being and social integration of those they serve. 5. Refugee Resettlement: actively involved in supporting refugees and asylum seekers, providing assistance with housing, legal advice, and access to essential services to help them rebuild their lives in the community. The impact on the planet and our habits can start by taking a closer look around, and the very first thing that comes to notice is definitely the neighborhood and people around us.



## **Greenpop** Africa

Between 2000 and 2030 the urban population will more than double and urban space will increase by more than %700. As this happens, ecosystems and the essential natural assets they provide will come under threat. During this time of expansion and innovation, natural spaces must be both protected and incorporated into urban landscapes. Greenpop sees it as a mission to plant trees, green communities and empower environmental stewards across Sub-Saharan Africa. The center aims to do the above through a series of activities under these categories: forest reforestation, urban greening, food gardening, and environmental awareness. They accept volunteers and interested people and communities to join them and form cooperation.









As it has been mentioned before, increasing access to fresh produce for urban and rural communities in Sub-Saharan Africa through community and backyard gardens is one of Greenpop's approaches. They believe that urban food gardens connect people to their food and each other. Home and community food gardening provides an active and healthy pastime for urban residents. It increases access to consumption of fresh fruit and vegetables, decreases transport required from farm-to-table, and reduces organic food waste through composting. It also provides opportunities for education, income generation, and community-building. The series of their food gardening activities consists of family food gardening, community gardens, and Livingstone sustainable landscapes. Through their food gardening projects, Greenpop collaborates with other experienced organizations to equip individuals and communities in urban areas with knowledge, skills, and resources to be able to sustainably grow their own food throughout the year. They believe that at the end of the day, it's the network and community that help everybody thrive and survive.





## COMMUNITIES

Communities represent the heartbeat of sustainable living, serving as crucibles for impactful change at the local level, in this dynamic landscape, the focus is on nurturing initiatives that resonate within neighborhoods, fostering a sense of shared responsibility for waste reduction. From grassroots efforts like neighborhood clean-ups to implementing localized recycling programs, communities become the breeding grounds for sustainable habits. By cultivating a collective commitment to waste-conscious living, these initiatives germinate lasting change, demonstrating how the synergy of individual efforts within communities forms the bedrock of a more sustainable future.



**SecondBite  
EWW  
Community Fridge  
The Tool Library  
Repair Café**



## **SecondBite**

### Australia

Tonnes of food goes to landfill whilst one in five Australians experience food insecurity at least once a year. SecondBite exists to make sure that good food is getting to people who need it most by ending waste and ending hunger. It is one of Australia's largest food rescue organizations, which works with food growers, manufacturers, and retailers to rescue surplus and unsold edible food that would otherwise be wasted in landfill, and distribute it to local charities and non-profits around Australia. They rescue and redistribute wasted food to over 1,400 community food programs across Australia. What sets SecondBite apart is that they supply all the rescued food to charities completely free of charge. This ensures more fresh, nutritious, and culturally appropriate food is reaching those who need it most. The food they provide is transformed into food hampers, and community meals, and used for breakfast programs and market-style food banks, to relieve hunger in communities. By providing the rescued food free of charge, the charities will be able to save their money and reinvest it in other services like health and well-being programs, counseling, and financial relief services.

**coles**  
COMMUNITY  
FOOD

Partnering with



Supported by the Australian Government's Food Rescue Charities program



To  
vi  
or







SecondBite specializes in the logistics of rescuing, moving, storing, and distributing food. By partnering with organizations at all stages of the food supply chain, and focusing on innovation, they have become one of the most efficient food rescue and distribution organizations in Australia. Their community food programs help Australians including families in crisis, elderly and low-income people, refugees and asylum seekers, homeless people, indigenous Australians, and students. They have two main ways to rescue and distribute food: direct delivery (collecting food directly from donors, bringing the food back to their warehouses, sorting and packing the food, and distributing it to charities) and community connect (connecting local charities to collect food directly from donors, scheduling the collections, and managing the relationship between donors and charities).



## **EWWR**

### Europe

The European Week for Waste Reduction (EWWR) is a collaborative endeavor that empowers local communities to take an active role in reducing waste and promoting sustainable practices. In this community-driven, citizens, schools, businesses, NGOs, and associations come together to address the shared challenge of waste generation and its environmental impact. The Week, as otherwise is called, is a week in November; normally the penultimate or last week of the month. What makes it special is the efforts and passion invested by the thousands and thousands of volunteers who spread the word about sustainable consumption and circular economy in their communities. The actions carried out under the EWWR address the 3Rs: Reducing waste, Reusing products, and Recycling materials — in this order. These are the main Rs (though there are many others) to have in mind when reevaluating consumption habits. It is no coincidence that the 3Rs are at the top of the waste hierarchy because the EWWR bases its activity precisely on this hierarchy.



THEMATIC FOCUS  
EWR 2023  
**PACKAGING**





The mission of this program is to raise awareness about waste reduction, product reuse and material recycling strategies, and related European Union and Member States policies, to highlight the work accomplished by EWWR participants, to mobilize and encourage European citizens to concentrate on four key action themes, and to reinforce EWWR stakeholders' capacities by providing them with targeted communication tools and training. During the EWWR, community programs engage in a variety of activities to raise awareness and align with their goals. Educational workshops, waste audits, upcycling and DIY workshops, community cleanups, zero-waste challenges, local initiatives, awareness campaigns, collaboration with businesses, school programs, and community pledges are just some examples of activities during this program.



## **Community Fridge**

UK

A community fridge is a space that brings people together to share food, meet up, learn new skills, and prevent fresh food from going to waste. They're open to all and anyone can share or take food, including surplus from supermarkets, local food businesses, producers, households, and gardens. Fridges are run by community groups in shared spaces such as schools, community centers, and shops. There are over 450 fridges across the UK. The Community Fridge Network is coordinated by Hubbub and brings together all UK-based groups running a community fridge. It enables them to share knowledge, and skills, ask questions, and provide support to each other. Through the network, Hubbub also offers free, comprehensive guidance on how to set up a fridge as well as tools covering everything you need, from posters to health and safety templates and more.









Community fridges are a tried and tested way of reducing the environmental impact of food waste, which is a huge issue. Across the growing network, each fridge can redistribute between 1-4 tonnes of surplus food per month, the collective impact of the network is huge. However, they do so much more, all across the UK fridges have become the center of the community. As well as stopping good food from going to waste, people can also take part in other activities, learn new skills such as how to grow or cook food, or simply drop in for a chat. In the context of rocketing food prices and widespread loneliness many community fridges have also become a lifeline and valuable meeting place at the heart of their community.



## **The Tool Library**

USA

It's often said that the average electric drill is only used for 11 minutes in its entire lifetime! Yet the majority of households have one, even though DIY is actually an infrequent activity for most people. But what if there was an alternative solution? What if there was somewhere to borrow tools in case of need, and drop them back so that they can be used by someone else? A tool library is an all-volunteer nonprofit tool-lending library set up to lend tools out to community members to help them maintain and fix-up their homes and gardens. Tools can range anywhere from hammers, screwdrivers, and shovels to power drills, circular saws, and sanders. Individuals and businesses can donate tools to the program which will then be circulated throughout the neighborhood for a small annual membership fee. This revenue stream helps cover much of the overhead associated with the service.







A strong community is a civically engaged community. The cost shouldn't be a barrier to fixing up a home, growing food, or improving the community. The tools are also out for borrowing to work on large-scale community projects such as neighborhood clean-ups, tree plantings, community gardens, and public art installations. When communities come together, incredible things can happen. The tool library provides all kinds of tools that a normal household may sometimes need, but that function is mostly a facade. The most important benefit that such a program has, is to make it clear for a large or small community that their needs and desires matter, that they can count on their community and other members to help to achieve them, and that they have a role to play and things to share just the same as the others.



## **Repair Café**

### Worldwide

The idea of a Repair Cafe was conceived by Martine Postma who organized the first-ever Repair Cafe in Amsterdam, in 2009. It was a great success and prompted Martine to start Repair Cafe, a non-profit organization. It also provides support to groups of volunteers all over the world, helping them set up their own Repair Cafes. Now there are almost 2,500 Repair Cafes across the globe, repairing an estimated 44,000 items per month. Repair Cafés are free meeting places and they're all about repairing things together. In the place where a Repair Café is located, an individual can find tools and materials to help them make any repairs they need. On clothes, furniture, electrical appliances, bicycles, crockery, appliances, toys, et cetera. But the most important part is that there are expert volunteers, with repair skills in all kinds of fields.

BEAT THE SQUEEZE

By TOBY WALNE

# Get yourself out of a fix... with the repair heroes who'll mend everything from a bike to a light sabre

## ... and the best thing? It won't cost you a penny

**WHAT IS A REPAIR CAFE AND HOW DO YOU FIND ONE?**  
A REPAIR CAFE is a meeting place where people with specialist skills and DIY know-how get together to fix a wide range of household items that people bring in to be mended. They are often held in community centres, schools or other public buildings. The first UK repair cafe was set up in 2006. The South West region is now one of the most active in the country, with many repair cafes now holding regular sessions. To find the nearest one to you, visit [www.repaircafes.org.uk](http://www.repaircafes.org.uk). The aim of these cafes is to help people fix their own items, rather than buying new ones. This helps to reduce the amount of waste sent to landfill and saves money. It also helps to build a sense of community and encourages people to learn new skills.

**HOW MUCH DOES IT COST TO GET ITEMS FIXED?**

THE REPAIR CAFE is free to use. There is no charge for the labour to mend a repair. But the groups do not a charge. For example, in London, members might be able to take it apart and discover a fault caused by a replacement, with advice where to buy it. It is then up to the individual to purchase the part. It is often a good idea to bring it along at a future meeting to let it can be fixed, with the repairer doing the work while you watch. Some items may have to be donated if usually, every attempt to fix a fault, such as a community centre, or a local repair team, used to be.



**HELP ON HAND:**  
A couple with a faulty motorbike try to do their own repair at the Repair Shop

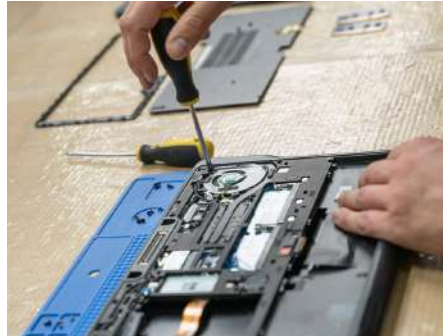
in the community. It is a very special, as a repair cafe. Older generations can also gain satisfaction from being able to pass down skills they may have learned from the spirit of the trade. Do several years of post-war austerity in the late 1940s and 1950s. It helps keep traditional skills alive.

**DON'T JUST REPAIR IT - YOU CAN UP-CYCLE IT TOO**

REPAIR centres can do far more than simply fix something broken - they can suggest upcycling it as well. This is the term used for the modern craft of turning something junk into something of value. Examples of upcycling include mending down old chairs and tables.







Repair Cafes are community events that match people who need items repaired with people who like fixing things. The international Repair Cafe movement began in Amsterdam, and now there are over two thousand around the world. Repair Cafes are non-commercial and the repairs are done free of charge, although voluntary donations are very welcome. There are no promises and no guarantees, but if something can be saved the repairers will do their very best. The order of the work is like this: Visitors bring their broken items from home. Together with the specialists they start making their repairs in the Repair Café. It's an ongoing learning process, along with a bounding one. Repairers are always keen to teach visitors how to do the repair themselves, or at least have them watch while they do it. If someone has nothing to repair, they can enjoy a cup of tea or coffee, or they can lend a hand with someone else's repair job. They can also get inspired at the reading table, by leafing through books on repairs and DIY. It's a mixture of creativity and community activity, instead of spending hours in a regular café or bar, members of a neighborhood can spend their time in the nearest repair café, get to know other members of their community, eat or drink, and take their own broken items to be fixed.





## COMPANIES

Within the corporate arena, companies play a pioneering role in shaping waste reduction as an integral aspect of their operations. Embracing circular economy models, minimizing packaging waste, and integrating sustainable practices, businesses become influential drivers of change. Their efforts demonstrate that profitability are not mutually exclusive but can coexist synergistically. By adopting and advocating for sustainable practices, companies set examples that resonate across industries, illustrating how corporate responsibility can be a driving force for positive change to consumption patterns and production processes.



Google  
Nike  
General Motors  
FoodCloud



## Google

### Several Countries

As food makes its way from farms and factories to store shelves and dining tables, nearly one-third of it ends up lost or wasted along the way. All that unused food negatively impacts the planet, it makes up eight percent of the world's carbon footprint and is the food system's largest source of carbon emissions. To protect the planet and keep it healthy, everyone needs to collectively cut back on food waste, and for people at Google, that means doubling down on their efforts to reduce waste in their kitchens and cafes. Google Food team serves hundreds of thousands of meals each day to Googlers across 56 countries. To prevent food waste before those delicious ingredients ever reach the kitchens, they work closely with manufacturers, processors, suppliers, and distributors. One way they've been doing this is by sourcing produce from farms that are imperfect and would otherwise be tossed — like a misshapen carrot or an apple that is slightly blemished, but still delicious.









For the global program manager of Google Food, reducing food waste is a personal mission. To a large degree, reducing food waste means reducing produce waste; Google menus rely heavily on fruit and vegetables, whose large quantities and short shelf life make them an even higher percentage of their kitchen waste. So, when the manager went looking for food savings, she settled on “ugly veggies”, fruit and vegetables that had been deemed unsuitable for sale due to cosmetic blemishes. Specifically, the manager sought out vendors who could sell Google products that might otherwise rot in the field. Google started buying ugly produce. Since then, their Bay Area cafés have used more than 300,000 pounds of imperfect fruit and vegetables. Ugly produce, it turns out, is a win-win-win proposition: Google gets food at a discount, it rescues inventory that otherwise would go to waste, and the blemishes become unnoticeable once the produce has been turned into a meal.



## **Nike**

### International

Nike's vision is zero waste, and to bring that vision to life, they plan on taking a circular approach. Eliminating waste from their value chain requires coordination across every aspect of the product life cycle, from ideation and creation to sale, to recycling or take back. It's a systemic and systematic approach, where every decision minimizes waste. To strengthen this approach, they claim to focus on six areas: using lighter weight, higher yield materials, increasing pattern efficiency, simplifying molded components to reduce defects, using Lean and Six Sigma methods to address root causes, increasing closed-loop recycling, and working on breakthrough innovations that enable recycling manufacturing scrap materials that typically can't be efficiently recycled, like leather and blended textiles. For now, we are going to take a look at one of Nike's approaches to zero waste.



**GET 'EM  
BACK  
IN THE  
GAME**

*Refresh, rethink, recycle  
your old gear*







At Nike, they continuously try to improve their waste-estimating and -measurement practices to more effectively reduce and recycle waste, and one of the possible ways is to design and create solutions. Finished product waste is any product that can no longer be sold or used as originally intended, including gear consumers no longer use. In that case, Nike is piloting new programs that help consumers recycle and refurbish their products. Recycling & Donation (RAD), an evolution of Nike's Reuse-a-Shoe program, accepts footwear and apparel, recycles worn gear into Nike Grind, and donates useable gear through community partners. Also, Nike Grind, made from recycled scrap and footwear, is used to make new Nike products as well as playgrounds, running tracks, and other products like phone cases and carpet padding. They invest in research and development and expand their relationships to recycle more materials and increase the use of Nike Grind materials. It may not seem much when a Nike user brings their worn-out product back to a Nike store, but in the long run, thousands of similar products are going to be saved from turning into waste, and are going to be upcycled for better use. Through witnessing Nike's effort as a worldwide company to reduce their waste as much as possible, we can comprehend the importance and the invasive danger of waste.



## **General Motors**

USA

As a world-famous company with unbelievably huge initiatives and a city-sized population, General Motors (GM) has been considering strict rules and programs for its food waste and scraps. General Motors is taking a composting program -as an example of the circular economy - to a new level at their global headquarters in GM Renaissance Center in Detroit, a group of seven interconnected skyscrapers co-located by the complex. What started as a compost collection program with selected restaurants within GMRENCEN now includes participation from all floors and occupants at the complex. Through this expansion, they're hoping to further reduce environmental impact and better contribute to revitalization. They began the program in 2014 to support their headquarters' landfill-free status, diverting food preparation waste from several restaurants to benefit local urban initiatives. Since then, they have been working with local composting startup, Detroit Dirt to collect food scraps and fruit and vegetable pieces from the GMRENCEN.









The GMRENCEN complex covers more than 5.5 million square feet and houses a hotel, 25 restaurants, 28 retailers, and 40 other businesses. It accommodates more than 14,000 office workers and visitors daily. Residents of the complex are encouraged to place grains, eggshells, fruit, and vegetable scraps among other food waste, into plastic bins located on each floor. Any leftover food waste will be converted to energy at a facility a few blocks away and redistributed to help power local businesses in the area. But according to General Motors' global manager of waste reduction, "landfill-free" isn't a finish line. They try to look at their landfill-free program as one of continual improvement. They take resources or by-products and continue to find better ways to manage them.



## **FoodCloud**

### Europe

When surplus food is thrown away, it's not just a missed opportunity to feed someone at a time when food prices are generally rising and food insecurity is expected to increase worldwide. Food put into landfills releases methane, a greenhouse gas that traps heat in the atmosphere and contributes to global warming. The staggering consequences of food waste appalled the two co-founders of FoodCloud, which offers two services to redistribute surplus food: technology and warehousing. Their technology platform – Foodiverse – directly connects food retailers with surplus or excess food to local community groups. They also work closely with the Irish food industry to identify and rescue surplus food from food manufacturers, producers, growers, and distributors and redistribute it to community groups from one of their three food redistribution warehouses, or hubs, across Ireland. The FoodCloud solutions leverage Microsoft Azure, Dynamics 365, and Power BI, helping FoodCloud redistribute as much food as possible.







Since 2013, FoodCloud has redistributed nearly 180 million meals across their two solutions in Ireland, the U.K., and parts of Europe, estimating it has kept more than 75,000 tonnes of food from going to waste and into landfills. Tesco, the U.K.'s largest supermarket chain, decided to partner with FoodCloud in a pilot program with Tesco's 146 stores in Ireland. The 2013 partnership was so successful, that Tesco expanded it to its more than 3,000 stores in the U.K. The bulk of Tesco's surplus food includes fresh fruit, vegetables, and bakery products. Also, in the U.K., FoodCloud works with FareShare, the national network for charitable food redistributors. FareShare sorts surplus food in regional warehouses and then distributes it through a network of over 9,000 nonprofits. FareShare has been working with FoodCloud since 2013 when they developed the Tesco back-of-store solution together.





## EXHIBITIONS

Exhibitions serve as dynamic arenas where innovation and inspiration converge to propel the trajectory of sustainable practices. Whether spotlighting cutting-edge technologies or presenting successful case studies, these events become platforms for showcasing transformative solutions. Exhibitions facilitate a cross-pollination of ideas and collaboration, fostering an exchange that fuels further innovation. From interactive waste reduction displays to exhibitions highlighting sustainable products, these events act as catalysts, inspiring individuals, businesses, and industries to embrace change and contribute to the collective journey toward a more sustainable future.





**Plastic Garbage Project**  
**I shop, Therefore I am**  
**Back to the Future**  
**Waste Age**



## **Plastic Garbage Project**

Switzerland, China

Plastic once hailed as a revolutionary material for its versatility, has now become an emblem of a throwaway culture. The journey of plastic unfolds from its production, consumption, and eventual disposal, leaving a lasting imprint on our planet. As urbanization intensifies, metropolitan areas face unique challenges in managing plastic waste within densely populated spaces. The following information delves into the Plastic Garbage Project approach to raising awareness. The initiative held both in Zurich and Hong Kong, serves as a powerful testament to the global impact on plastic waste. It sheds light on every level of the plastic life cycle, with a focus on the environmental consequences of plastic pollution. In Hong Kong, the project addresses the challenges faced by the urban environment, emphasizing the need for sustainable practices; while the Zurich iteration of the Plastic Garbage examines the global scope of the plastic crisis and the urgent need for collective actions.







Central to the Plastic Garbage Project is its impactful exhibitions and events that provide an immersive experience for visitors. The exhibition creatively depicts the plastic from its origin to its often-prolonged afterlife in landfills and oceans. Interactive elements engage audiences in understanding the implications of their individual choices on the environment: while fostering a sense of responsibility. Events associated with the project include educational workshops, panel discussions, and community outreach programs that encourage dialogue and collaboration. By combining art, science, and community engagement, the project tries to catalyze a profound shift in public perception, motivating individuals and communities to rethink their relationship with plastic and actively participate in waste reduction efforts.



## **I shop, Therefore I am**

USA

"I shop, therefore I am." In updating René Descartes's cogito for a culture of consumerism, artist Barbara Kruger did more than swap out the key verb. She set her version in a signature sans-serif typeface (Futura bold italic), deployed an agitprop palette (black, white, red), and strategically positioned the message on a placard held in the thumb and middle finger of a disembodied hand. Kruger's 1987 work, realized in billboard-size vinyl, is the enduringly charming and subversive mascot of "BRAND NEW: ART AND COMMODITY IN THE 1980S". The title "Brand New" can be read ironically, as a reference to an insatiable consumer culture that can't get enough of the latest products; yet it also intends to convey the genuine, fresh excitement of an era driven by desire and gratification.









Rather than simply trace the artistic manifestations of a tumultuous decade, the exhibition brings together nearly 150 works that emerged from, reacted to, and ricocheted off its milestones: the maturation of the free-spending Me generation, the AIDS crisis, the birth of the personal computer and the flourishing of cable TV, including the 1981 launch of MTV and the like in its -30second "Art Breaks". It's important to make a special effort to determine and specify the exhibition audience. In this case, the determination helps the artist to be able to touch their emotional aspects and nostalgia. People's consumption habits have changed over time, but touching their nostalgic parts awakens their sense of belonging, and it's a method to catch their attention to the message the artist is trying to pass over, and further make them follow and approve.



## **Back to the Future**

### China

Although living in the modern world and the existence of different forms of art exhibition is exciting, there are some problems with that case. One of which is that temporary events such as exhibitions and trade fairs consume a lot of energy and materials, and this is contrary to SDG objectives, the circular economy, and today's climate situation. At a time when the reduction of waste is of key importance for environmental and financial sustainability, coming up with solutions combining high visual impact with low environmental impact is of key importance in event management. In general, much more attention is paid to the work before the exhibition, rather than what happens afterward. Exhibition space is often temporary, with a short lifespan, and the exhibition installation period between opening and dismantling is also extremely short. In such time and the amount of demand, creativity and new solutions are helpful, and this is what the Chinese group, Lou Studio came up with.







LUO Studio designed a sustainable installation for „Back to the Future: Breaking the Time Barrier“, the first state-run museum of contemporary art in continental China. In this context, the two curators appointed LUO Studio to design an exhibition space that demonstrates how the concept of «natural building» can be applied to exhibitions and contemporary life in general by creating a special exhibition system. The architects started by analyzing the materials traditionally used, classic plasterboard panels joined by metal elements, to come up with an alternative solution that would be easy to install and dismantle but pleasant to look at, all while taking into account the available space. To overcome the limitations posed by conventional panels, the designers opted for corrugated cardboard, widely recognized as a highly reusable and recyclable material, as it is particularly lightweight, and the material is also convenient to process, handle, transport, and assemble. Added to these benefits is the fact that the consistency and color of the corrugated card are perfectly suited to the overall theme of the exhibition and the features of the items on display. At the end of the exhibition, the cardboard elements may be reused for other exhibition events or as packaging, or they may be recycled.



## **Waste Age**

### England

Of all the products of human hands, [waste] is the oeuvre that no one wants to own, discuss or preferably even see. The exhibition, *Waste Age: What Design Can Do?*, coincides with the UN Climate Change Conference (COP26) and features the work of design visionaries and pioneers of new ways of repurposing and reinventing our relationship with waste. It opens with a section titled 'Peak Waste', highlighting the environmental and waste cost of mass production. Considering landfills, mass production, and throwaway culture through history and design, the display culminates in a timeline exploring humanity's relationship with waste from the 1700s until today. The timeline in particular offers a sense of the urgency of the problem, as the issues of production, consumption and waste become more multifaceted and complex in contemporary history. In this time and world that we are living, these are not topics that we can ignore anymore, as the issues of production, consumption and waste become more multifaceted and complex in contemporary history.









After walking through data and images that might give visitors a sense of facts-induced doom, the exhibition opens up (literally and figuratively) into a hall filled with ideas, proposals, prototypes and hope. This section, divided into 'Precious Waste' (celebrating the designers repurposing leftover materials in their work) and 'Post Waste' (exploring ways in which waste can be repurposed for design) is where things turn optimistic, highlighting how designers, makers and creatives are addressing the issue with practical solutions. Visitors do not need to think or be proven, the evidence lies in front of their eyes. The pieces on display demonstrate the breadth and depth of the design industry's involvement in tackling the waste problem. The whole exhibition is full of art pieces and installations from famous artists from several countries around the world, focusing to show the ugly truth of what we have doing throughout decades of linear economy and consumption. On some of the screens, visitors can see video footage of people using rudimentary methods to extract copper from electric wires, burning the plastic insulation and creating toxic fumes in the process. The artist has used this recovered copper to create new frames for the TVs, offering physical evidence of the possibility of renewal but also pointing to its human cost.





## EXTRAS

The last but not the least category is called Extras. It's a unique space for projects that defy conventional categories but no less impactful in their waste-conscious pursuits. This section captures initiatives that did not neatly fit into the previous categories. Here, we review the outliers, the innovators who approach waste reduction with unconventional methods, breaking free from traditional molds to make their mark. These projects showcase the diversity and adaptability within waste-conscious movement, providing that impactful change can emerge from unexpected and extraordinary avenues. The Extra section is a testament to the limitless creativity and versatility found within the global effort to create a more sustainable world.



Social Farms and Gardens  
The Footprint Firm  
The Green Project  
EcoCaffè



## **Social Farms and Gardens**

UK

Many people assume that community gardens and city or care farms are just nice places to visit where plants are grown and animals are kept. But that is far from the whole picture. Many of them also offer an amazing array of benefits and opportunities, which can include education programs, play schemes, healthy living initiatives, work and skills training, social enterprises, volunteer opportunities, environmental schemes, horticultural therapy groups, facilities for people with disabilities, etc. Social Farms & Gardens is a UK-wide charity supporting communities to farm, garden, and grow together. Their purpose is to help people and communities reach their full potential through nature-based activities as a part of everyday life; and also, to improve the health and well-being of individuals, communities, and the environment through nature-based activities.









Walking down the path of awareness and recognition does not happen overnight or over a few posters and mottos. To achieve that, Social Farms and Gardens has been doing several actions. They guide, inspire, advise, showcase, and represent hundreds of groups and organizations across the UK. They give practical support like site visits, training courses, and networking events. If their members want guidance on important areas like employment issues, governance training, or site design, or if they simply want to know the best way to build a raised veg bed, the team is there. Through the Community Land Advisory Service, they are also able to offer support and guidance on land and planning issues. They also have online information resources, or spreading the word about the members' inspirational success, as well as providing e-newsletters and social media updates full of useful items. Also, working in partnership with other organizations means we can create positive action on crucial issues. Partnership working also allows them to help members bring further benefits to their local communities. On the other hand, they offer services to any other organization running a community farm or garden (for example local authorities, schools, trusts, hospitals, housing associations, and public buildings).



## **The Footprint Firm**

Denmark

The climate change situation, that our world has been heading through the past few decades, the consequences of linear consumption, and global warming is not a problem that we, as individuals can fight by ourselves, neither is something that we can close our eyes on, we collective actions. The Footprint Firm is about going beyond individualism. They insist that contributing to solving the climate crisis and doing good can go hand in hand with sound business while building a company based on ultimate trust, high integrity, and generosity. It is an advisory and investment company with a sole focus on sustainability. They work together with their clients for climate-positive innovations and sustainable solutions and make connections between companies, science, academia, government institutions, start-ups, and capital. In other words, they invest %100 of their profits in sustainable start-ups, working closely with their investments to help them realize their impact potential.







The Footprint Firm is a version of a new sustainable business model challenging the traditional principles and structures of advisory and investment companies. The company is founded on the belief that sustainable solutions must be found both in the established world and the new companies of tomorrow, and that knowledge must be built in this intersection. In their investments section, they are active, hands-on early-stage investors investing in brave, ambitious start-up companies founded on scalable business models addressing the climate crisis. They themselves are entrepreneurs with personal experience in building, scaling, and selling companies. For the other goal of the firm, advisory, they advise established private companies, government institutions, investors, funds, and foundations in both crafting and realizing their full sustainability potential. They provide the needed insights to establish a foundation for integrating sustainability, a guide to define the ambitions within sustainability realize them through inspiring narratives, measurable targets, and commitments, and translate the goals and ambitions into tangible initiatives with robust business cases behind them.



## **The Green Project**

USA

Serving New Orleans since 1994, the Green Project's mission is to promote a culture of creative reuse by diverting usable materials from landfills and cultivating respect for their value. By selling used and teaching about reuse, they provide affordable materials to the community, host low-cost and free workshops, keep usable goods out of landfills and nearby waterways, preserve historic architectural pieces, and educate residents about environmental issues. The Green Project, a nonprofit organization, began as a volunteer paint recycling program after the apparent need for a responsible alternative to dumping paint and polluting regional waterways. With equity in mind, our founding members sought to recycle usable paint and resell it back into the community at an affordable price. In time, this idea expanded to building materials, and the salvage store was born. Now they are a donation-based salvage store, paint recycling center, and environmental education hub. They work to divert waste from landfills each day, helping lower the amount of fossil fuels needed to create new products and demonstrating that reclaimed goods have value.









Their main field of expertise, in order to reduce waste, is divided into three sections: a Salvage Store, a Paint Recycling program, and Environmental Education. The salvage store diverts 2 million pounds of usable materials from the landfill every year. They collect and sell items at roughly %50-30 of retail value, allowing them to provide affordable building materials to our community. Their Paint Recycling Program collects and recycles usable latex and water-based paint, mixing it into new, one-of-a-kind colors. Each year, they divert 40,000 gallons of paint from improper disposal in local ecosystems and unnecessary incineration. On the other hand, they provide free hands-on environmental education to K12-schools, engaging students in thoughtful dialogue and critical problem-solving relevant to school standards, and to the city they live in. Through their two core education curriculums, the M.E.S.S. Lab and the Student-led Recycling Initiative, they equip youth with the tools to take action through civic engagement and environmental stewardship by facilitating student-led projects that positively impact the community at large.



## **EcoCaffè**

### Australia

Coffee is one of the most popular beverages in the whole world and one with too much waste. From the harvesting level to the roasting part to the brewery, and our cups, coffee leaves the waste food print, or at least our consumption methods do. Other than the huge amount of coffee grounds we leave behind every day, the Nespresso capsule is one of the other countless things that we throw away without a care. EcoCaffè is an Australian-owned and operated company dedicated to sustainability and quality. They are an exclusive supplier of Dingo Republic Nespresso-compatible coffee capsules, which are ground, roasted, and packed in Australia. All the packaging, including capsules and lids, is compostable and fully biodegradable, and that is the most important part to take into consideration on the path to reduce waste as much as possible.







Most coffee capsules used are made either out of aluminum or petroleum-based plastics, and Aluminum not only leaves a nasty toxic trail after disposal, but is also non-renewable, and requires lots of energy and chemicals to produce. Petroleum-based plastic capsules use an aluminum lid and are not biodegradable as microorganisms cannot digest these materials. Dingo Republic capsules are made from plant-based material and contain no aluminum or petroleum-based plastics. The vegan, GMO- and gluten-free capsules are made from a specially developed bio-plastic and have an exceptionally high oxygen barrier that protects coffee for a long time. The capsules and the lid disintegrate fully within 180 days in industrial composting. Every element of the packaging has been designed to minimize its impact on the environment. The pods are hermetically sealed with a built-in plant-based and compostable oxygen barrier to keep the coffee fresh for up to 12 months. And that is one of the seemingly little, but crucial approaches down the path of circular economy, and we can imagine the massive impact they are going to have in the bigger picture.







**THE HOME PROJECT**  
Sustainable Community



## CONCLUSION

In wrapping up our exploration of sustainable practices, these projects and one thousand more similar ones stand as tangible proof that waste-conscious living is not an abstract ideal, but an achievable reality. From expansive initiatives to grassroots efforts, the diverse range of showcased endeavors reinforces a universal truth: executing projects aligned with waste reduction principles is a lived experience across communities globally.

In this ever-changing world, where environmental challenges persist, the call to embrace sustainable practices becomes clear. These projects are not just examples, they are living evidence that sustainability is not only feasible but imperative. Beyond financial support, the core of their success lies in the awareness, care, and engagement of communities. These elements transform projects from isolated efforts into collaborative movements, underscoring the essential role of local communities in sustainable living. At the end of this booklet, we certainly have figured out the bigger picture may not be possible without taking the matter and solving it within our big or small communities, and through collaboration.

In conclusion, the path toward a waste-aware world is not only navigable but already underway. These projects serve as reminders that sustainability is not a distant goal, but a shared reality we can actively shape. By recognizing our roles as stewards of the planet, we can embrace a future where every action, regardless of scale, contributes to a more sustainable tomorrow.



# BIBLIOGRAPHY

## Campaigns

- Feed the 5K: 1. <https://dining.unc.edu/sustainability1/feeding-the-5000/> 2. <https://feedbackglobal.org/campaigns/feeding-the-5000/> 3. <https://www.eu-fusions.org/index.php/fusions-blog/53-fusions-awareness-raising-events>
- Love Food, Hate Waste: <https://lovefoodhatewaste.com/>
- Campus Race to Zero Waste: 1. <https://campusracetozerowaste.org/home-4/about-recyclemania/recyclemania-leadership/> 2. <https://campusracetozerowaste.org/participate/categories/>
- Beyond Waste: 1. <https://sustainablecampus.cornell.edu/campus-initiatives/purchasing-waste/beyond-waste-campaign> 2. <https://sustainablecampus.cornell.edu/news/cornell-takes-1st-and-3rd-waste-reduction-beyond-waste-campaign>
- Save 1/3: <https://www.saveonethird.org/>
- Green Ramadan: 1. <https://foodtank.com/news/2023/09/hilton-reduces-food-waste-during-green-ramadan-campaign/> 2. <https://stories.hilton.com/emea/releases/hiltons-green-ramadan-campaign-records-a-61-reduction-in-food-waste-across-the-uae-saudi-arabia-and-qatar>

## Foundations and Organizations

- OZHarvest: <https://www.ozharvest.org/>
- Wrap: <https://wrap.org.uk/>
- Stop Spild AF Mad: <https://stopspildafmad.org/>
- UNEP: 1. <https://www.unep.org/> 2. <https://www.stopfoodlosswaste.org/about/unep-efforts>
- Zero Waste Scotland: <https://www.zerowastescotland.org.uk/>

## Community Centers

- The Ecology Center: <https://theecologycenter.org/>
- Food Shift: <https://foodshift.net/>
- Sufra: 1. <https://www.sufra-nwllondon.org.uk/> 2. <https://www.sufra-nwllondon.org.uk/our-services/community-wellbeing-project/>
- Greenpop: [https://greenpop.org/our-work/?gad\\_source=1&gclid=Cj0KCQiAr8eqBhD3ARIsA1e-bu-PUOcAKrbosXXaCeFmQW72TUyy107z6MqzHeiRbJDWhejK5PG0KWiaAtGJEA1w\\_wcB](https://greenpop.org/our-work/?gad_source=1&gclid=Cj0KCQiAr8eqBhD3ARIsA1e-bu-PUOcAKrbosXXaCeFmQW72TUyy107z6MqzHeiRbJDWhejK5PG0KWiaAtGJEA1w_wcB)

## Communities

- SecondBite: <https://secondbite.org/>
- EWWR: <https://ewwr.eu/project/#who-we-are>
- Community Fridge: <https://hubbub.org.uk/community-fridge-network>
- The Tool Library: 1. <https://thetoolibrary.org/> 2. <https://www.zerowastescotland.org.uk/resources/what-tool-library>
- Repair Cafe: 1. <https://www.repaircafe.org/en/> 2. <https://www.burwellrepaircafe.org/the-repair-cafe-movement>

## Companies

- Google: 1. <https://blog.google/outreach-initiatives/sustainability/two-new-pledges-reduce-food-loss-and-waste-google/> 2. <https://sustainability.google/operating-sustainably/stories/reus/> 3. <https://www.livekindly.com/google-food-waste-pledge/> 4. [https://www.researchgate.net/publication/306387928\\_Minimizing\\_Food\\_Waste\\_at\\_Google\\_Creating\\_Production\\_Innovation\\_and\\_Purchasing\\_Practices](https://www.researchgate.net/publication/306387928_Minimizing_Food_Waste_at_Google_Creating_Production_Innovation_and_Purchasing_Practices)
- Nike: 1. <https://about.nike.com/en/impact/initiatives/eliminating-waste> 2. <https://www.greenqueen.com.hk/nike-launches-move-to-zero-carbon-waste-campaign-protect-future-of-sport/>
- General Motors: 1. <https://www.gm.com/stories/rencen-garden> 2. <https://www.waste360.com/waste-reduction/general-motors-expands-global-zero-waste-efforts> 3. <https://www.edie.net/general-motors-hails-circular-economy-solution-for-its-food-waste/>
- FoodCloud: 1. <https://news.microsoft.com/europe/2021/11/11/tackling-food-waste-from-farm-to-fork/> 2. <https://news.microsoft.com/europe/features/taste-of-success-foodcloud-uses-technology-to-get-surplus-food-to-nonprofits-more-efficiently/>

## Exhibitions

- Plastic Garbage Project: 1. <https://www.plasticgarbageproject.org/> 2. <https://www.plasticgarbageproject.org/hong-kong>
- I Shop, Therefore I am: <https://www.1stdibs.com/introspective-magazine/brand-new-art-and-commodity-in-the-1980s-at-the-hirshhorn-museum/>
- Back to the Future: <https://www.floornature.com/blog/luo-studio-creates-recyclable-exhibition-space-psa-shanghai-17525/>
- Waste Age: 1. <https://designmuseum.org/exhibitions/waste-age-what-can-design-do> 2. <https://www.wallpaper.com/design/waste-age-exhibition-design-museum-london>

## Extras

- Social Farms and Gardens: <https://www.farmgarden.org.uk/about-us>
- The Footprint Firm: <https://thefootprintfirm.com/>
- The Green Project: <https://www.thegreenproject.org/>
- EcoCaffe: <https://www.ecocaffe.com.au/>



