

# ZERO WASTE IN TRAINING FOR CATERING & HOTELS



## Webography

---

### STUDY ANALYSIS - TRANSNATIONAL LEVEL

Author: Osengo (France)

Co-Author: ITPIO (Bulgaria), Euroform RFS (Italy), EU-Trade (Lithuania), Pap Corp. (Greece)

## INDEX

Description of the project .....	3
Project partners.....	3
The context.....	3
The proposed project .....	4
Purpose of the webography .....	4
Contacts and Links.....	5
Italy .....	5
France .....	7
Bulgaria.....	10
Greece .....	13
Lithuania .....	15

With the support of the Erasmus+ Programme of the European Union.



Co-funded by the  
Erasmus+ Programme  
of the European Union

The European Commission's support to produce this publication does not constitute endorsement of the contents which reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein.

## Description of the project

**Project title:** ZWITCH - ZERO-WASTE in TRAINING for Catering & Hotels

**Agreement number:** 2021-1-FR01-KA220-VET-000024799

**Programme:** Erasmus+

**Key Action 2:** Cooperation for Innovation

**Field:** Strategic partnerships in the field of Vocational Education and Training

**Project Duration:** 24 months

## Project partners

- OSENGO (Applicant, France);
- Euroform RFS (Italy)
- EU-Trade (Lithuania)
- Pap Corp. (Greece)
- ITPIO (Bulgaria)

## The context

The concept of zero waste has become a major topic nowadays. There are many vocational trainings in the respective partner countries in the hotel and catering sector, but they do not specifically take into account the concept of zero waste or do not address this issue. These trainings should be improved by adding awareness of the zero-waste concept, how to reduce or avoid waste.

We will produce a training module on zero waste that can be used as a stand-alone training or included in existing circulars. This will help to spread theories and teachings on zero waste to many training and education courses. The format of the programme will allow existing courses to include these additional modules without having to redesign their entire curriculum. This would give schools the flexibility to open up new optional or compulsory modules to their learners.

We want to take action on waste reduction, zero waste, in the catering sector, from education to working life, through a set of technical methods gathered on a platform & in a learning guide with rich examples.

## The proposed project

With Europe's 2020 strategy and the United Nations' 2030 Sustainable Development Goals, we want Europe to continue to develop and improve in a sustainable way. It is important to teach how to take care of the planet and how to avoid waste.

The proposal aims to take action on waste reduction (aiming zero waste) in hospitality education through a programme based on 2 MOOCs. A collection of technical methods and good practices, as well as an online platform, will be built alongside this project.

Although waste reduction has become an unavoidable topic nowadays, no concrete initiatives have been taken in the education sector on this subject. There are many vocational trainings in the respective partner countries, but they do not specifically take into account the concept of zero waste. These trainings are mainly based on conventional models or are targeted on an individual basis.

## Purpose of the webography

This is a collection of useful addresses and links in each partners country for finding guidance and help in the zero-waste field. Its purpose is to give trainers and teachers ideas to construct their trainings but also to forward them to trainees or students.

## Contacts and Links

### Italy

Name	Short description	Contact
<b>Starbucks</b>	Starbucks is a large international company located in every corner of the world. In 2022, it started an initiative in its shops to encourage its customers to bring their personal reusable cup to receive a discount on consumed coffee products.	<a href="https://stories.starbucks.com/stories/2022/starbucks-innovates-tests-and-learns-from-store-partners-to-achieve-waste-goals/">https://stories.starbucks.com/stories/2022/starbucks-innovates-tests-and-learns-from-store-partners-to-achieve-waste-goals/</a>  Starbucks Turin ( <a href="tel:0114407612">011 440 7612</a> )  Starbucks Garibaldi (02 6556 0122)  NB. The article does not mention the Italian Starbucks but by telephone they have confirmed that they have adopted this practice.
<b>Chef Horticulturists</b>	Here is the example of some chefs who have chosen to create personal gardens for their restaurants in order to always have the freshest food and to support the environment by avoiding long transport of raw materials.	<a href="https://www.italiatavola.net/check-in/locali-turismo/ristoranti-pizzerie/cosa-cresce-al-ristorante-i-migliori-locali-italiani-con-l-orto/80591/">https://www.italiatavola.net/check-in/locali-turismo/ristoranti-pizzerie/cosa-cresce-al-ristorante-i-migliori-locali-italiani-con-l-orto/80591/</a>  Carlo Cracco, Moreno Cedroni, Salvatore Bianco, Massimo Spigaroli etc.
<b>Too good to go</b>	Too Good To Go is a mobile application for iOS and Android devices that connects the user to restaurants and shops with unsold surplus food. The restaurants sell the surplus food at a lower price so that it is not wasted.	<a href="https://toogoodtogo.it/it/movement">https://toogoodtogo.it/it/movement</a>
<b>Returnable vacuum</b>	In 2017, Environment Minister Gian Luca Galletti brought the returnable-empty mechanism to the forefront of sustainable development policies by launching an initiative in 2018 that included a number of Italian companies.	<a href="https://www.mite.gov.it/pagina/vuoto-rendere">https://www.mite.gov.it/pagina/vuoto-rendere</a>  NB. On the government website there is an excel file with the names that participated in the 2018 project.
<b>Hotels Camping Markushof</b>	The hotel is a good example of how it is useful to compost one's own waste in order to reduce the volume of waste and have a lower environmental impact.	<a href="https://www.falcorpresse.it/settori-della-compattazione-degli-scarti/hotel-e-ristorazione/">https://www.falcorpresse.it/settori-della-compattazione-degli-scarti/hotel-e-ristorazione/</a>  NB. In order to make sure they use this practice, the structure was

		contacted by telephone ( <a href="tel:0471810025">0471 810025</a> ).
<b>Duke's</b>	In Italy, the Italian Federation of Public Establishments (FIPE), in order to promote the concept and practice of the doggy bag, organised a competition involving restaurateurs to find an all-Italian term for the practice of anti-waste doggy bags. The term chosen was "Rimpiattino" proposed by Duke's in Rome.	<a href="https://www.fipe.it/2019/04/03/dalla-doggy-bag-al-rimpiattino-fipe-e-comieco-insieme-per-una-nuova-cultura-antispreco-al-ristorante/">https://www.fipe.it/2019/04/03/dalla-doggy-bag-al-rimpiattino-fipe-e-comieco-insieme-per-una-nuova-cultura-antispreco-al-ristorante/</a>  Viale Parioli, 200, 00197 Rome RM
<b>Osteria Francescana in Modena</b>	Massimo Bottura's restaurant was one of the first, back in 2015, to introduce Trash cooking in Italy, a type of cooking that uses 100% of raw materials and reduces food waste.	<a href="https://www.panoramachef.it/spreco-alimentare-trash-cooking-cucina-economica-cucina-sostenibile/">https://www.panoramachef.it/spreco-alimentare-trash-cooking-cucina-economica-cucina-sostenibile/</a>
<b>0 km restaurants in Rome – where nature is the protagonist</b>	This article gives some examples of restaurants that have made seasonality their strong point by buying local produce at km 0 and offering a varied menu respecting the times and flavours of nature.	<a href="https://2night.it/c38bcc/-iscrive-km-si-legge-slow-food-ristoranti-di-roma-dove-il-cibo-natura.html">https://2night.it/c38bcc/-iscrive-km-si-legge-slow-food-ristoranti-di-roma-dove-il-cibo-natura.html</a>
<b>Conca Park Hotel in Sorrento</b>	Since 2014 Conca Park Hotel was recognised as the first zero waste hotel in Italy! During the years, the guests helped to reduce around 40% of their waste production.	<a href="https://www.concapark.com/en/eco-friendly-hotel">https://www.concapark.com/en/eco-friendly-hotel</a>
<b>B&amp;B Botton d'Oro</b>	The structure promotes a tourism that gives the guest the opportunity to approach an eco-friendly lifestyle through simple daily actions, including creative recycling to furnish and decorate the structure.  The creative recycling of furniture, decorations and small objects was a fundamental step for the realization of her dream.	<a href="https://www.bottondoro-valleimagna.it/chi-siamo/">https://www.bottondoro-valleimagna.it/chi-siamo/</a>
<b>B&amp;B Paradiso n. 4</b>	It is a small B&B in the heart of Siena. At the time of its opening, the heart of the B&B's philosophy was the love for the planet and its defense through conscious purchases, support for the local economy, inclusion economy, seasonality, typicality and the fight against waste.	<a href="http://www.paradiso4.com/">http://www.paradiso4.com/</a>

## France

Name	Short description	Contact
<b>ZERO WASTE LYON</b>	<p>The Zero Waste Lyon association was created in April 2015 as a result of the desire of the Zero Waste France association to spread the Zero Waste movement throughout the country.</p> <p>It brings together committed citizens and volunteers who want to act to reduce waste and spread the Zero Waste movement. After one year of existence, the collective has become a non-profit association.</p>	<a href="https://zerodechetlyon.org/">https://zerodechetlyon.org/</a>
<b>TRAVEL DIFFERENTLY</b>	<p>This is the portal of the company ID Croisé, a fantastic tool for: raising awareness of sustainable tourism among the general public, engaging with others, federating, enhancing, building, participating in the creation of wealth.</p> <p>2 objectives: to raise awareness among travellers (information to prepare your trip, articles and files, resources and information on Sustainable Tourism, Ecotourism, Fair and Solidarity Tourism, etc.), generalists and territories under the microscope, popularisation of the sustainable development policy of the major operators (technical data sheet, evaluation of actions, etc.), spaces for participation and exchange (cf. social media), and visibility of the actors and promotion of the concepts.</p>	<a href="https://www.voyageons-autrement.com/">https://www.voyageons-autrement.com/</a>
<b>ZERO WASTE FRANCE</b>	<p>They advocate an ambitious zero waste, zero waste approach that prioritises reduction at source. Their vision is part of a global ecological transition, respect for human rights and a better consideration of the most disadvantaged populations and future generations.</p> <p>In practice, this will manifest itself in actions aimed at producing differently, optimising and extending the use and preservation of materials.</p>	<a href="https://www.zerowastefrance.org/">https://www.zerowastefrance.org/</a>
<b>Too Good To Go</b>	<p>In France, 10 million tonnes of food are wasted each year.</p> <p>Co-founded by the Frenchwoman Lucie Basch, Too Good To Go was conceived as a simple, everyday solution for everyone to get</p>	<a href="https://toogoodtogo.fr/fr">https://toogoodtogo.fr/fr</a>

	<p>involved at their own level against the aberration of food waste.</p> <p>Too Good to Go's first solution is an application that connects retailers who have unsold goods with local residents who can pick up these unsold goods at closing time, at a low price, in the form of surprise baskets.</p>	
<b>Chamber of Commerce and Industry</b>	Supporting businesses through training, advice and information, in particular by making available articles on zero waste and upcycling.	<a href="https://www.cci.fr/actualites/lupcycling-cest-quoi">https://www.cci.fr/actualites/lupcycling-cest-quoi</a>
<b>Cyrkl</b>	<p>Cyrkl is Europe's largest waste marketplace and connects the right business partners using cutting-edge digital technologies and machine learning. Adding or requesting a product takes just a few minutes and registration is completely free and online.</p> <p>Cyrkl's main mission is also to introduce the principles of the circular economy into the waste management of companies in all sectors.</p>	<a href="https://new.cyrkl.com/fr/">https://new.cyrkl.com/fr/</a>
<b>ECOTABLE</b>	In addition to Ecotable's labelling and support activities, an association was created in April 2019 with the aim of federating citizens committed to sustainable food: The Ecotable Community. It promotes synergies between those who eat, cook and produce, and acts around three axes of commitment: The sharing of good practices between those who make sustainable food, The acceleration of the food transition and the restoration of the parts of our society that need it.	<a href="https://ecotable.fr/fr">https://ecotable.fr/fr</a>
<b>The Fork</b>	<p>TheFork is a community of thousands of gourmet users and more than 60,000 restaurant partners.</p> <p>For 15 years, TheFork has been helping you find and book the best restaurants near you or anywhere else, according to your desires and your budget.</p> <p>On the blog you can find articles on zero waste and ecology in the catering sector.</p>	<a href="https://www.theforkmanager.com/fr-fr/blog/restaurant-eco-responsable">https://www.theforkmanager.com/fr-fr/blog/restaurant-eco-responsable</a>
<b>Flexico</b>	<p>Flexico® is an eco-responsible company that ensures an eco-responsible production of packaging.</p> <p>An eco-responsible company is one that internalizes environmental issues into its production, with the ultimate goal of saving as many</p>	<a href="https://www.flexico.com/fr/">https://www.flexico.com/fr/</a>



	natural resources as possible and minimizing its impact on ecosystems.	
<b>Novethic</b>	Our mission is to inform, train and encourage action by financial players, companies and citizens. At the crossroads of sustainable finance strategies and corporate social responsibility practices, Novethic deploys its expertise - media, research, auditing and training - to enable professionals to meet the challenges of sustainable transformation. Founded in 2001, Novethic is a subsidiary of the Caisse des Dépôts Group. It includes articles on the "major challenges for the climate plan".	<a href="https://www.novethic.fr/c">https://www.novethic.fr/c</a> <a href="https://www.novethic.fr/actualite/environnement/climat/isr-rse/le-grand-defi-incite-les-entreprises-a-s-entendre-avant-d-agir-150598.html">https://www.novethic.fr/actualite/environnement/climat/isr-rse/le-grand-defi-incite-les-entreprises-a-s-entendre-avant-d-agir-150598.html</a>

## Bulgaria

Name	Short description	Contact
<b>Bonduelle</b>	<p>Bonduelle offers vegetables worldwide in all forms, processed with innovative, environmentally and health-friendly technologies. Zero Waste is its priority. There will be 100% recyclable or reusable packaging at Bonduelle by 2025.</p> <p>Packaging materials are a very important topic at Bonduelle. Bonduelle Group aims to be part of an increasingly circular economy. It therefore makes sense for packaging to be at the heart of the second macro-objective of its Corporate Social Responsibility (CSR) approach in order to reduce the share of non-renewable materials used, and thus promote sustainable consumption.. The ambition is to achieve 100% packaging designed to be recyclable or reusable by 2025.</p>	<p><a href="https://www.bonduelle.com/en/actualites-ovpl/100-recyclable-or-reusable-packaging-at-bonduelle-by-2025.html">https://www.bonduelle.com/en/actualites-ovpl/100-recyclable-or-reusable-packaging-at-bonduelle-by-2025.html</a></p> <p><a href="https://bonduelle.bg/statiya/prioritet-nulevi-otpadci">https://bonduelle.bg/statiya/prioritet-nulevi-otpadci</a></p>
<b>Tupperware</b>	<p>The company's vision is to increase the longevity of our planet, our people and the communities in which we live and work by significantly reducing the amount of food waste and single-use plastic.</p> <p>For 75 years, Tupperware has been a leader in creating innovative, functional and environmentally responsible products. Through its various product lines, Tupperware remains focused on reducing impact on the environment by providing reusable, durable and easy-to-use solutions.</p> <p>By using Tupperware products for storage, freezing, reheating and serving needs, you help reduce the amount of disposable plastic wrappers, containers and packaging you throw away every day.</p>	<p><a href="https://www.tupperware-brands.com/our-impact/choosing-good-for-communities">https://www.tupperware-brands.com/our-impact/choosing-good-for-communities</a></p> <p><a href="https://sustainability.tupperware-brands.com/#start">https://sustainability.tupperware-brands.com/#start</a></p> <p><a href="https://www.tupperware-brands.com/our-impact/choosing-good-for-environment">https://www.tupperware-brands.com/our-impact/choosing-good-for-environment</a></p>
<b>ECOPACK Bulgaria</b>	<p>The journey separately collected packaging waste undertakes, starting from the three color-coded containers up until it reaches the recycling plants.</p> <p>ECOPACK have had separate packaging waste collection systems installed in 88 municipalities around the country. They utilize the three colour-coded container system: blue – for cardboard and paper packaging, yellow – for plastic and metal, and green – for glass bottles</p>	<p><a href="https://www.ecopack.bg/en/for-citizens">https://www.ecopack.bg/en/for-citizens</a></p> <p>Here, you can follow the journey waste undertakes and see what happens to each piece of packaging you throw in the color-coded containers for separate waste collection:</p>

	<p>and jars. The locations where the three containers are placed are determined by each of the contracted municipalities. Waste removal is carried out based on a specifically designed weekly schedule. Different trucks service the differently colored containers in order to guarantee that the separately collected materials aren't accidentally mixed. The waste from the colour-coded containers is then transported to a sorting facility where the materials are further separated based on type so that each type can be recycled using a single technological process. Subsequently, they are bailed and prepared to be taken to the recycling plants.</p>	<ul style="list-style-type: none"> <li>• <a href="https://www.youtube.com/watch?time_continue=6&amp;v=idfyg5m8uFI">https://www.youtube.com/watch?time_continue=6&amp;v=idfyg5m8uFI</a></li> <li>• <a href="https://www.youtube.com/watch?time_continue=7&amp;v=SyWTv1v4c-A">https://www.youtube.com/watch?time_continue=7&amp;v=SyWTv1v4c-A</a></li> <li>• <a href="https://www.youtube.com/watch?time_continue=6&amp;v=FXEWUWx13bM">https://www.youtube.com/watch?time_continue=6&amp;v=FXEWUWx13bM</a></li> </ul>
<b>Zero Waste Bulgaria</b>	<p>It all started in 2018, when provoked by the much waste in everyday life, the "Zero Waste Bulgaria" association was set up. This happened on the symbolic date 22 April – the International Earth Day. Today, with great enthusiasm and desire, the organization continues to work for the protection of the environment by spreading the philosophy of life without waste with many examples.</p> <p>Various events and initiatives – seminars, trainings in companies, workshops at schools and universities, etc. – are organized to reach a wide audience and together with their feedback and support the association develops its business online and offline.</p>	<p><a href="https://zerowastebulgaria.org">https://zerowastebulgaria.org</a></p> <p>contact@zerowastebulgaria.org</p>
<b>For EARTH society @ZaZemyata Nonprofit organization</b>	<p>This is a NGO uniting the efforts of people determined to work for the creation of environmentally friendly and equal life on our planet, which excludes the exploitation of people and nature. It works in cooperation with environmental organizations at national and international level. The association is a member of international organizations: CEE Bankwatch Network, Friends of the Earth Europe, and Friends of the Earth International, GAIA (Global Alliance Against Incinerators), SEEEN (Environmental NGOs for Southern and Eastern Europe), Climate Action Network Europe, and is associate member of the European Environmental Bureau.</p> <p>Objectives: To collect and disseminate information related to environmental issues; To</p>	<p><a href="https://www.zazemiata.org/about/">https://www.zazemiata.org/about/</a></p>

	promote the formation of a conservation culture and raise public awareness about the endangered state of life on the planet; to organize actions and campaigns for protection and restoration of the environment.	
<b>Youth for Earth Society @YESforEarth</b>	<p>Youth group with @ZaZemyata, including eco activists, united at international level in the <a href="#">Young Friends of the Earth Europe network</a>.</p> <p>Six targets:</p> <ul style="list-style-type: none"> <li>A. Environmental and Scientific Awareness</li> <li>B. Sustainable and Climate-smart Lifestyles</li> <li>C. Ecologically-centered Agriculture</li> <li>D. Biodiversity and Wildlife Conservation</li> <li>E. Disaster Reduction and Climate Resiliency</li> <li>F. Active Green Spaces and Eco-Tourism Development</li> </ul>	<p><a href="https://www.facebook.com/YESforEarth/">https://www.facebook.com/YESforEarth/</a></p> <p><a href="https://youthadvocateph.org/">https://youthadvocateph.org/</a></p>
<b>"Burgas Recycles" campaign in schools</b>  <b>Sustainable living initiative</b>	<p>The initiative started five years ago as a creative eco educational campaign for primary school students, their parents and teachers.</p> <p>Main objectives:</p> <ul style="list-style-type: none"> <li>• Creating interest in environmental protection;</li> <li>• Promoting separate collection and reuse of waste.</li> </ul> <p>The campaign is based on innovative teaching methods through creative games, contests and competitions, as well as practical application of knowledge. The participants also take part in wild beach clean-ups, e-waste collection competitions and charity events.</p>	<p><a href="https://www.burgasrecycle.com/uchilishta/">https://www.burgasrecycle.com/uchilishta/</a></p> <p>hamarecycle@gmail.com</p>
<b>Erasmus+ Water-school project</b>	<p>Environmental programme at schools within the project, educating students and staff about waste reduction and recycling.</p> <p>Environmental education is aimed at shaping ecological culture, environmental awareness and environmental behaviour in students with a view to knowing and respecting environmental standards, protecting nature and natural resources, preserving ecological balance, and creating a sustainable environment.</p> <ul style="list-style-type: none"> <li>• Waste reduction week</li> <li>• Pollution lesson</li> <li>• Earth Day research activities</li> </ul>	<p><a href="http://www.water-schools.eu/bg/resursi-za-uchiteli-os-novno-uchilishche-1">http://www.water-schools.eu/bg/resursi-za-uchiteli-os-novno-uchilishche-1</a></p>

## Greece

Name	Short description	Contact
<b>WWF Greece</b>	WWF published HOTEL KITCHEN - a guide to Zero Waste strategies for hoteliers and caterers, following a hotel kitchen, analyzing and presenting its results as a case study. The guide offers detailed information on strategies followed and the data they produced. Along with the digital guide, five videos are available in the platform.	Vicky Barboka WWF GREECE <a href="https://www.wwf.gr/">https://www.wwf.gr/</a> +306978864818 <a href="mailto:v.barboka@wwf.gr">v.barboka@wwf.gr</a>
<b>AB – Alfa Vita Super Markets</b>	One of the largest super market chains in Greece, part of the Delhaize group, Alfa Vita Vasilopoulos follows a Sustainability strategy aimed to improve the Greek consumers' dietary and everyday habits. Its 3 pillars include: Recycling, Healthy Recipes & Eco-friendly packaging.	Alexia Macheras, Sustainability & Communication Manager AB VASSILOPOULOS - Alfa Vita Vassilopoulos Super Markets <a href="https://www.ab.gr/">https://www.ab.gr/</a> +30 2106877524 <a href="mailto:amachera@ab.gr">amachera@ab.gr</a>
<b>Fruta Feia / Ugly Fruits</b>	Fruta Feia Cooperative is a non-profit consumer's cooperative, established to reduce food waste due to its appearance, channeling directly from the region's farmers to consumers; part of the production of fruits and vegetables currently rejected for mere aesthetic reasons – shape, size or colour.	Isabel Soares, Project Manager/Coordinator FRUTA FEIA / FLAW4LIFE <a href="https://frutafeia.pt/en">https://frutafeia.pt/en</a> + 351966177519 <a href="mailto:info@frutafeia.pt">info@frutafeia.pt</a>
<b>Staramaki</b>	Staramaki, an alternative form of drinking straw, made from wheat, is cultivated and produced in Kilkis, Greece. It is created by a social cooperative enterprise based in a rural area, supports the environment, the local rural economy and offers the possibility of employment in vulnerable social groups	Stefanos Kamperis Staramaki <a href="https://www.staramaki.gr/">https://www.staramaki.gr/</a> +30 2341023699 <a href="mailto:info@staramaki.gr">info@staramaki.gr</a>
<b>F ZONE</b>	F Zone is a Catering department based in Thessaloniki, Greece which is also the exclusive caterer for the American Farm School of Thessaloniki. The action involves the proper menu redesign, preparation & disposal, service and waste handling.	IOANNIDOU SOFIA P.A.P. Corp S.A. <a href="https://www.papcorp.com/">https://www.papcorp.com/</a> +30 2310 492 863 <a href="mailto:fzone@papcorp.gr">fzone@papcorp.gr</a>
<b>PAP CORP</b>	P.A.P Corp. is a hospitality company based in Thessaloniki, Greece. "Zero Waste in P.A.P hotels" is a communication campaign addressed mainly to our partners, guests and the local communities around the hotels in order to show all the efforts that take place in the	PAPADOPOULOU NONITA P.A.P. Corp S.A. <a href="https://www.papcorp.com/">https://www.papcorp.com/</a> +30 2310 505 500 <a href="mailto:nonita@papcorp.gr">nonita@papcorp.gr</a>

	every-day operation, to enhance loyalty and volunteering.	
<b>Alliance for the Reduction of Food Waste</b>	In this collective effort, public authorities, professional and scientific bodies, food and catering companies from all stages of the supply chain, civil society organizations, academic and research community members join forces.	Barboka Vicky WWF Greece – Food programm officer www.wwf.gr 210 3314893 v.barboka@wwf.gr
<b>PEPSICO</b>	Waste reduction, in all its forms and across our value chain, is a strategic imperative for PepsiCo and a key tenet of PepsiCo ambition. It not only provides benefit to their business in the form of cost savings and efficiencies gained, but is also inherent to being a good citizen of the communities where they operate.	Joe Howell, Associate consultant WRI <a href="https://www.wri.org/">https://www.wri.org/</a> joe.howell@wri.org
<b>Hotels In Cyprus</b>	The use of waste mapping techniques enables resource use and types and locations of waste generated to be identified and represented visually, or 'mapped out'. Mapping waste in this way can help you develop a complete overview of activities on your site, and to identify areas where resources are wasted. It also allows you to identify opportunities where waste could be prevented or segregated for re-use or recycling. The principal aim of this guide is to provide hotel operators and organisations in the tourism industry in Cyprus with the practical skills, knowledge and tools needed to introduce waste mapping techniques, to identify opportunities to implement low or no-cost measures to prevent and reduce waste and reduce business costs.	Hub Nicosia CSTI – Cyprus Sustainable Tourism Initiative Ayios Andreas/Nicosia - <a href="https://csti-cyprus.org/">https://csti-cyprus.org/</a> (+357) 99800189 info@csti-cyprus.org
<b>Ribno Alpine Resort Hotel &amp; Glamping</b>	This is a settlement committed to sustainable development and they want to keep the world green. They show a caring attitude towards the environment, especially in the field of waste, drinking water, and respect for food. In 2018, they obtained the Zero Waste Hotel certificate and became the first hotel in Slovenia with this title. In 2021, they also acquired the title of Zero Waste Glamping. They are the first and only in Slovenia with this certificate.	Katarina Strgar, Marketing Manager Hotel Ribno Ribno Alpine Resort Hotel & Glamping Izletniška cesta 44 4260 Bled  +386 4 578 31 00 info@hotel-ribno.si

## Lithuania

Name	Short description	Contact
<b>Nordic council of ministers office of Latvia</b>	The Nordic council of ministers' office of Latvia created the vision how technologies will influence or have already influenced how we look at food. New technologies helped society to buy groceries in an eco-friendlier way by not going to the store even.	<a href="https://www.futureoffood.eu/">https://www.futureoffood.eu/</a>
<b>Zero waste shops</b>	Zero waste shop where there is no packaging, all people that go to the store have to have their own packaging to take the groceries.	<a href="https://zerowasteshops.lt/">https://zerowasteshops.lt/</a>
<b>Etic hotels</b>	A website that provides ethical and sustainable hotels, evaluates them and gives them a score. Also provides review and places to visit for tourists.	<a href="https://etichotels.com/lithuania">https://etichotels.com/lithuania</a>
<b>Agrifood</b>	It is a digital innovation centre bringing together the most important stakeholders of Lithuanian business, science and the public sector in order to implement the digital transformation of agriculture, food and related sectors.	<a href="https://www.agrifood.lt/">https://www.agrifood.lt/</a>
<b>Lithuanian association of hotels and restaurants</b>	Lithuanian association of hotels and restaurants - the only and largest public organization uniting the hospitality business in Lithuania, whose ranks of 300 members are hotels, restaurants, ...	<a href="https://lvra.lt/kontaktai/">https://lvra.lt/kontaktai/</a>
<b>Smithsonian magazine</b>	An article from a magazine that is writing about a restaurant that implements the Zero-waste ideas.	<a href="https://www.smithsonianmag.com/innovation/rise-zero-waste-restaurants-180974394/">https://www.smithsonianmag.com/innovation/rise-zero-waste-restaurants-180974394/</a>
<b>Tenzo</b>	A guide for restaurants on different techniques of Zero-waste they can apply to their business.	<a href="https://blog.gotenzo.com/the-ultimate-guide-to-reducing-food-waste-and-keeping-food-costs-low">https://blog.gotenzo.com/the-ultimate-guide-to-reducing-food-waste-and-keeping-food-costs-low</a>
<b>Wrap</b>	A toolkit for business on how to reduce waste and make your business zero-waste.	<a href="https://wrap.org.uk/taking-action/food-drink/initiatives/food-waste-reduction-roadmap">https://wrap.org.uk/taking-action/food-drink/initiatives/food-waste-reduction-roadmap</a>
<b>Food and agriculture organization of the united nations</b>	FAO supports governments in building inclusive, efficient and sustainable food systems through leadership-driven, market-based action and collaboration, informed by insights and innovation and in alignment with the sustainable development goals.	<a href="https://www.fao.org/food-systems/en/">https://www.fao.org/food-systems/en/</a>
<b>United States Environmental Protection Agency</b>	Some tips and options on what can restaurants do and practice in order to prevent wasting food.	<a href="https://www.epa.gov/sites/default/files/2016-08/documents/food_loss_prevention_options_restaurants_august_2016.pdf">https://www.epa.gov/sites/default/files/2016-08/documents/food_loss_prevention_options_restaurants_august_2016.pdf</a>



<b>Lithuanian Food Exporter Association</b>	Lithuanian Food Exporters Association (LitMEA) unites food industry companies representing different industrial sectors. They do not compete directly in the local and foreign markets and see possibilities to cooperate and trust each other.	<a href="https://www.litmea.lt/en/home/">https://www.litmea.lt/en/home/</a>
<b>30 restaurants</b>	It is a website that highlights the best restaurants in Lithuania, the reasons why they are the best and also other necessary information about a restaurant that you might need.	<a href="http://30bestrestaurants.lt/restaurants/2017/gaspars">http://30bestrestaurants.lt/restaurants/2017/gaspars</a>
<b>Rimi</b>	Rimi writes about the practices they apply in their business. They offer clients to bring their own packaging and buy things like soap, cleaning detergent and other things.	<a href="https://www.rimi.lt/zero-waste">https://www.rimi.lt/zero-waste</a>
<b>Nordic council of Ministers office of Latvia</b>	To better understand the changes in food consumption and agrifood start-up environment in Baltics in the time of the Covid-19 pandemic, the EIT Food CLC NE and Nordic Council of Ministers Office in Latvia collaborate on assessing opportunities for the future of the food system in Nordic and Baltic countries. Both organizations will perform an analysis of the local situation and global trends as well as disseminate information on the new trends to a wider audience in Baltic countries.	<a href="https://norden.lv/en/projects/sustainable-development/future-trends-of-food-in-nordic-baltic-region">https://norden.lv/en/projects/sustainable-development/future-trends-of-food-in-nordic-baltic-region</a>
<b>12 o'clock Box</b>	A catering service that provides healthy food in reusable containers by subscription.	<a href="http://www.12oclockbox.com">www.12oclockbox.com</a>