The meeting industry's social commitment

Events are opportunities for education, business, networking

and socialising

Excellent food, not all of which can be eaten

Poverty in Italy

- ❖ more than 10 million people in poverty
- ❖ 6.3 million in a state of extreme poverty
- ❖ more than **1 milion children aged 0-5**

- ▪ Elderly people who live alone
- ▪ Families with two more children and a single income
- ▪ People who have lost their job
- ▪ Separated fathers and mothers
- ▪ Non-EU immigrants

6 million tons of food wasted every year in Italy

More than **15,000 organisations** provide food aid every day

Source: ISTAT

Source: Polytechnic University of Milan "Feed the Hungry"

Surplus food at events can be saved!

A sustainable choice that
has multiple benefits
– Social
– Educational
– Economic
– Environmental

Easy to do, a few minutes for collection

Collcted food is good twice!

Food that is GOOD twice

- not a simple alternative to disposing of the excess
- but the concluding phase of the organisation of food for the event
- added value to be offered to clients and a concrete way of demonstrating **sustainability**
- opportunity for social responsibility

Real contribution to the double problem of hunger and waste

Respect for food, and the passion and effort involved in its preparation

Promotion of social equality through food

Visibility for organisers sensitive to event sustainability

You can do it

❖ Safe collection chain
❖ Guarantee of correct storage
❖ Law 155/2003 equates non-profit organisations receiving food with final consumer

Simple and quick

❖ Minimal effort for event organisers
❖ Distribution of surplus to non-profit organisations within an hour of collection
❖ Consumption of meals within 24 hours of the event

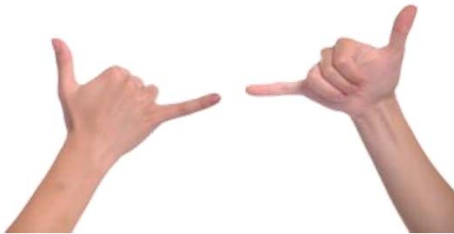**Free service**

Provided by the donor:
- ❖ disposable containers
- ❖ time to transfer the food to the containers

Free financial donation

The project

How it works

1. You tell Federcongressi&eventi about your event

2. Based on the location, we alert Banco Alimentare or Equoevento

3. The non-profit organisation identifies the nearest charity location

4. The non-profit organisation gives instructions to your catering service

5. The non-profit organisation collects the food and delivers it to the charity

6. The food is eaten

Benefits

For the company

❖ Conducting of CSR activity

❖ Return of reputation

Results

❖ from 160 collections: surplus food 25/30% of the food prepared

❖ 20kg of food from an event of approximately 100 people able to feed about 40 people

Pilot collection project and projections

Pilot: 15 events from 12 February to 1 July 2015

If we collected at all events

Ready-made meals collected: 2,513

Ready-made meals: 4,872,754

Bread and fruit: 27kg

Bread and fruit: 52,354kg

Make your event good twice and socially responsible, sign up to

www.federcongressi.it