

Survey Report 6

Taste Before You Waste
**(TBYW, Organization involved in food loss
reduction initiatives)**

Taste Before You Waste

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**Visiting location: ZOKU Amsterdam, The Netherlands
(Dinner meeting)**










Organization activities






- **The "Wasteless Wednesday Dinners" program is a weekly initiative aimed at reducing food waste and promoting sustainable food practices. Dinners are held every Wednesday, excluding winter and summer holidays, and feature meals prepared exclusively from discarded ingredients sourced from local grocery stores. Ingredients are donated by several neighboring grocery stores, ensuring that the dinners are made up of food that would otherwise be discarded.**
- **The events also include cultural events, workshops, open mics etc. to foster a community setting amongst the guests and to reach out to people who may have had dinner elsewhere.**


Organization activities (Website publication information)


ABOUT US
WASTELESS EVENTS
FAQs
BLOG

WHERE FOOD GETS LOST OR WASTED

Farm stage 11%	After harvest 8%	Processing 1%	Stores 6%	Home and restaurant 10%
				




1/3 OF FOOD PRODUCED WORLDWIDE IS NEVER EATEN. EARTH.ORG

About **1/3** of all the world's food goes to waste. But food isn't the only thing that is wasted when we throw it away: we waste valuable resources like water, soil and energy. Large quantities of food are lost not only during harvest, storage and transportation, but also in rubbish bins at homes and shops. In 2022, Dutch consumers threw away 9 percent of the food they purchased. At Taste Before You Waste, we want to inspire you to become a waste-free hero. With our amazing events—from Wasteless Dinners to Educational Workshops, from Event Caterings to presentations—we showcase how you can transform food you might otherwise throw away into tasty and nutritious meals. You won't believe what can be salvaged and how good it can taste!

Join us and let's make food waste a thing of the past!


From Waste

To Taste!



1094

meals served (ytd)



1510

kgs rescued (ytd)

Doe mee en elimineer voedselverspilling!

Organization activities

- **TBYW's activities extend beyond simply reducing the wastage of groceries; they aim to provide guests with a tangible experience of the waste food problem. This is exemplified by their Food Cycle Markets, where surplus food from 5 fixed grocery shops is offered free of charge or on a pay-as-you-feel basis, visually highlighting the substantial waste generated by even just 5 local grocery stores.**
- **Moreover, TBYW fosters community dialogue on the issue of food waste through private catering events, workshops, and on-site lectures, creating a platform for local engagement and education.**

Organization activities

- **Introducing a shop specializing in selling by weight, a sustainable restaurant with a similar awareness of issues on their website.**

Little Plant Pantry



Is not only a **bulk shop**, but they have a **charming restaurant** inside with a lovely plants. There are a lot of options, **and the food is** their own packaging (Tupper containers) and place **free packaging and plastic** of different seeds, nuts, sus and vegan and organic food the earth a little by not u bringing your **reusable** Tupper

Café de Ceuvel

This vegan café in Amsterdam Noord will show you what love is all about. This sustainable restaurant **was founded in 2014 by four young friends** who dropped out of school to pursue their dream of opening a **vegan and sustainable restaurant** where all decisions and actions would help **to improve the world a little bit**. They offer a variety of



vegan courses with organic and plant-based food, but not only is it a good place to eat, you can also drink and enjoy the company of the sea. They make **their own sodas** with organic syrup, and all the beers come **from small breweries**. In addition, to try to be as sustainable as they can, **they don't use gas**.

Reference : Worm Hotels dotted around Amsterdam (activities of residents)



Rose Vollum
Jul 2

Turning Trash into Treasure: The Rise of Worm Hotels in Amsterdam

Worm hotels in Amsterdam can turn food waste into rich soil, that can in turn be used to grow new food.

An initiative in which residents produce compost by injecting organic waste such as food waste into the hotel where earthworms are staying.



TBYW activity expenses

- **TBYW's activities are funded through a combination of event participation fees and donations, with a focus on minimizing operational costs. This is evident in their Wasteless Wednesday Dinners, where ingredients are sourced free of charge from a designated grocery store and collected on the day of the event, eliminating storage expenses. Additionally, holding the event on Wednesdays streamlines the process for grocery stores to prepare discarded ingredients, contributing to the overall cost-effectiveness of the initiative.**

TBYW activity expenses

- **While relying on volunteers for meal preparation effectively minimizes costs and allows for a more personal community bonding experience, TBYW does face the challenge of maintaining long-term engagement with its volunteer base, many of whom are students with limited availability due to their academic commitments.**