



# Workshop synthesis

25<sup>th</sup> July 2018

The Sustainability Institute, Stellenbosch

**Social media handles:**

#foodforus #foodwaste #danieljardim  
@GlobalSCP @Rhodes\_Uni @Lynedoch\_SI





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## Introduction

The UNE's One Planet has pulled together substantial funds to work on issues around sustainable consumption, of which the Food for Us project, is a recipient of such funds – through the Sustainable Lifestyles and Education Trust Fund, and Government of Japan.

“At its core, Food for Us, is about learning, about the processes that took place. While something emerged from it, an app, the focus should not be on the launching of that app or positioning it in a competitive environment as ‘the solution’, but about starting a conversation and the learning that takes place from those conversations”, Dr Scott Drimie, The Southern Africa Sustainable Food Lab and workshop chair.

As such, the intention of the workshop was to share the Food for Us project research findings and learnings, and to build and move the food waste and surplus dialogue within South Africa on – by incorporating and drawing together the contextual framing within which such a project sits. This latter component was guided through a panel and open discussion in response to the presentations and discussions held during the day on how South Africa should approach the food surplus challenge – focusing on early childhood nutrition, and use of technology to aid surplus food distribution through communities of practice and social enterprise business models.

This document provides a synthesis of the discussions and outcomes generated from the workshop.



## Setting the context and project findings

To start the day, two presentations setting the food surplus discussion in context were delivered by Solly Molepo – Deputy Director, Agri-processing, Department of Trade & Industry (DTI); and Niki Charalampopoulou – Co-founder, Feedback.

In response to these presentations, it was noted how from the on-set of the day the **language of the discussion had shifted from food waste to food surplus**, which therefore situates the discussion towards solutions in a positive space.

One of discussions arising in response to the presentations was around the use of **food by-products**. Goodwell Dinga of the Directorate of Industry Development, Western Cape Government suggested this had significant potential. Niki Charalampopoulou agreed, especially in a country such as South Africa which has a large poultry industry. She noted that in the UK about 20% of food waste could be used to feed livestock, and that 65% of productions costs for pig and chicken farmers is feed, so using food by-products could also save them a lot of money.

The **role of consumers** in the food waste debate was also highlighted – how responsible are they for food waste? Niki Charalampopoulou noted consumers in principle are okay to eat food that isn't always perfect. Responding from a Government perspective Solly Molepo noted that the DTI are working closely with the Consumer Goods Council of South Africa (CGCSA) to investigate how to respond to the issue of a mindset change for consumers, and working with retailers and manufacturers to reduce food waste.



Solly Molepo, Department of Trade & Industry

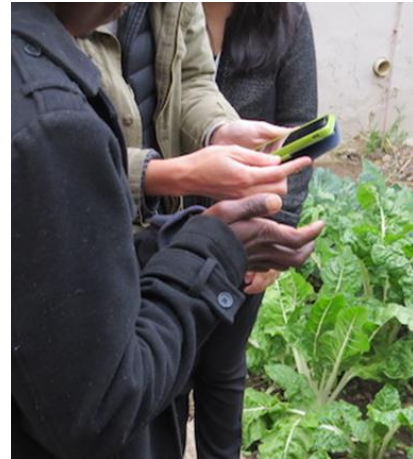


Niki Charalampopoulou, Feedback

## Food for Us project findings and learnings

A brief introduction to the Food for Us project was provided by Nicola Jenkin of Pinpoint Sustainability and Food for Us project manager. She acknowledged the financial and lead support offered by the UN's One Planet Sustainable Lifestyles and Education Trust Fund, and Rhodes University's Environmental Learning Research Centre (ELRC) respectively. The aim of the project was to develop and trial a mobile phone application in South Africa to divert on-farm surplus food to those predominantly in need; and using this as a mechanism for socio-technical transformative change through communities of practice. Following the introduction, the Food for Us team presented their research and project findings, which covered:

- **Learnings from the field:** Sarah Durr – a Masters student at Rhodes University, and Passmore Dongi - Raymond Mhlaba Economic Development Agency presented on their fieldwork in the Raymond Mhlaba Municipality in the Eastern Cape; and Stefanie Swanepoel of The Sustainability Institute on her fieldwork in Worcester, Western Cape. The trialling of the app as a socio-technical solution, particularly in areas of poverty and technical illiteracy were noted as significant challenges which required far more on-the-ground time to catalyse uptake than originally anticipated. Three key learnings and benefits were highlighted: 1) the ability of the app to aid access to market for produce; 2) the opportunity the app provides for connecting people within a community, and 3) the significant role intermediaries in the community play in catalysing uptake and use.
- **Food waste savings and potential:** Nici Palmer of Carbon Calculated provided insights into the data generated through app transactions and survey findings, and the challenges associated with data capture, yet potential to capture and calculate environmental and social savings should the potential of the app be realised. Of particular importance, was the generation of food waste nutritional conversions factors for this project, a likely first for South Africa.
- **The application platform:** Grant Trebble and Wayne Stead of LEAD Associates managed the development of the app, and engaged with the app developers. They shared the development process, app functionality and challenges of trialling an app that required functionality adjustments and testing during the trial. Most notably the impact instability had on introducing the app and use.
- **Proposed future business model:** A key element of this project was the future sustainability of Food for Us. Mike Ward of CSV and Thato Thansi – an MBA student at Rhodes University presented a proposed future business model. The key question for the model being “how do we do environmental and social good, yet be financially sustainable?”. It was on this basis that the Food for Us future model was developed. The key immediate activities going forward being to build and formalise partnerships, to better understand how data gathered via the app can be best be stored and used correctly, and 3) to seek funding to maintain momentum.





## Surplus food lunch

One of the highlights of the workshop was the delegate lunch prepared and presented by chef Daniel Jardim of Honest to Goodness, who explained what a wonderful experience it was cooking the meal. He was amazed at the variety and quantity of surplus food kindly donated by local retailers.



Delegates enjoying the surplus 'cherished' food lunch

The chef, Daniel Jardim  
[www.honest-to-goodness.co.za](http://www.honest-to-goodness.co.za)

## Panel and open discussion

Food for Us recognises that systemic transformations within South Africa's food system will require that individuals and organisations from government, research institutions, civil society and business work together to bring about significant change in the current food system. For this reason, Food for Us always seeks to engage with a wide range of role-players and to share insights from the project as it develops. To this end, a panel representing members of the South African sustainable food system community provided a rich and open discussion in response to the morning's presentations. The panel, chaired by Dr Scott Drimie of the Southern Africa Food Lab, included Niki Charalampopoulou (Feedback); Passmore Dongi (Raymond Mhlaba Economic Development Agency); Prof. Heila Lotz-Sisitka (Environmental Learning Research Centre, Rhodes University); Tristan Görgens (Dept. of Premier, Western Cape Government); Solly Molepo (Dept. of Trade & Industry), Pam Picken (Do More) and Tatjana von Bormann (WWF-South Africa).

**Themes covered** in the discussion included:

- How can we in South Africa can better understand the potential and opportunities for diverting food waste to animals?
- The importance of the conversations and communities of practice that are enabled around the use of a socio-technical innovation, such as an app. We need to find ways to unlock the creativity in communities not through technical solutions, but through community agency and the creation of spaces of trust.
- The issue of language in the food waste debate – how can the terminology we use encourage inclusivity and collaboration throughout the food value chain?
- The importance of valuing and cherishing food and ensuring that where feasible opportunities are provided to distribute this food to those in need, in particular to mitigate the serious issue of stunting in children under 5 years of age. We need a caring economy – a shift in thinking from the current discourse of a green economy.
- Food waste needs to be part of a wider interdisciplinary dialogue – one that encapsulates nutrition, food security and sustainable food systems. We also need to be brave, and step out of our silos, including government coming to these kind of forums. This should aid in ensuring joined up thinking and acknowledging feedback loops that could happen e.g. the introduction of stringent legislation could increase food waste, as food surplus can no longer be sold in the informal economy.
- The issue of food waste occurs within a multi-level system – from local farmers to ECD centres to provincial and national government. We need to be aware of how big this system is. We need to therefore think about how to leverage points across the food system to catalyse change and mitigate food waste.

## Next steps

Food for Us is just beginning its journey. Drawing on the learnings and findings from the UN-funded Phase 1, our intention is to engage with interested stakeholders to work with us to future-proof and adopt an inclusive business model which will see:

- A strengthening and more refined mobile application; and increased uptake.
- Scaling the trial and uptake more broadly across South Africa.
- Further explore the development of a 'franchise-type' model.
- Explore the use of the app as a transformative social learning activity in other sectors for trading other by-products.

### Join our community of practice

If you are interested in becoming involved in the future of Food for Us, or wish to follow its developments, please contact:

Thato Thansi, Rhodes University

email [t.tantsi@ru.ac.za](mailto:t.tantsi@ru.ac.za)



## List of attendees

Over 50 people attended the workshop, representing international food waste organisations, national and provincial government, academics, national and local community-based organisations and NGOs, and municipal economic development professionals.

Ryan	Fortune	African Climate & Development Initiative, UCT	Kate	Rivett-Carnac	Independent
Daniel	Jardim	Chef – Honest to Goodness	Millicent	February	Integrated Nutrition Programme, Western Cape Government
Noel	Johannessen	City of Cape Town	Lucinda	Fairhurst	Neighbourhood Farm
Alison	Davison	City of Cape Town	Eugenie	Tancred	Neighbourhood Farm
Leonard	Arendse	Dept. Agriculture, Forestry & Fisheries	Sheryl	Ozinsky	Oranjezicht City Farm
Rishal	Sookal	Dept. Environmental Affairs	Karin	du Preez	Oranjezicht City Farm
Katlego	Mabatle	Dept. Environmental Affairs	Amelia	Koeries	Peninsula School Feeding Association
Goodwell	Dingaen	Directorate of Industry Development, Western Cape Government	Petrina	Pakoe	Peninsula School Feeding Association
Pam	Picken	Do More	Thomas	Swana	Philippi Economic Development Initiative
Solly	Molepo	Dept. Trade & Industry	Christopher	DÁiuto	Philippi Economic Development Initiative
Nobesuthu	Mdingi	Dept. Trade & Industry	Nicola	Jenkin	Pinpoint Sustainability
Niki	Charalampopoulou	Feedback	Tristan	Gorgens	Premier's Office, Western Cape Government
Liesl	Koen	Feeding in Action	Wendy	Van Rensburg	Shoprite Checkers
Passmore	Dongi	FfU team/Raymond Mhlaba Economic Development Agency	Scott	Drimie	Southern Africa Food Lab
Heila	Lotz-Sisitka	FfU team/Rhodes University	Carolyn	Cramer	Southern Africa Food Lab
Stefanie	Swanepoel	FfU team/Sustainability Institute	Gareth	Haysom	UCT/African Centre for Cities
Nici	Palmer	FfU/Carbon Calculated	Tsele	Nthane	UCT/Environment & Geographical Science
Robyn	Ferrar	FfU/Carbon Calculated	Evodia	Boonzaier	Waste Management, DEADP, WCape Gov.
Mike	Ward	FfU/CSV	Belinda	Langenhoven	Waste Management, DEADP, WCape Gov.
Wayne	Stead	FfU/Lead Associates	Alicia	le Roux	Waste Management, DEADP, WCape Gov.
Grant	Trebbel	FfU/Lead Associates	Robyn	Britten	Waste Management, DEADP, WCape Gov.
Sarah	Durr	FfU/Rhodes University	Tatjana	Von Bormann	WWF-SA
Titch	Pesnayi	FfU/Rhodes University			
Thato	Tantsi	FfU/Rhodes University			
Blake	Robinson	FfU/Sustainability Institute			
Candice	Goldsmith	FfU/Sustainability Institute			
Andy	du Plessis	Food Forward SA			
Wayne	du Plessis	Food Forward SA			
Cathy	Pineo	GreenCape			

Thank you for your participation!