

Fighting Food Waste From Farm to Table: The Rub & Stub Journey

- every last bite

WHAT IS RUB & STUB



through education, motivation,





WHO ARE WE?

IRINA BOTHMANN

Educational background:

MARIA ABRAHAMSEN

Educational background:



OUR MOTIVATION

93I million tonnes food is wasted per year

the weight of I33.000 Eiffel Towers

> 61% of all wasted food comes from households







30 tonnes food wasted per sec.







Educate

Activism

EXAMPLES COMING UP....



Inspire & Motivate



WORKING WITH PRIMARY PRODUCTION

EXAMPLE I: GLEANING EVENTS



EXAMPLE II: THE FOOD WASTE PROJECT

- Collecting and registering all surplus food from Roskilde Festival
- Processing perishable surplus food
- Distributing both unprocessed and processed food to social organisations







Working with retail and distribution

FOOD HOSPITALITY

WORKING WITH



EXAMPLE III: TEACHING TRAINED CHEFS

- Teaching zero-waste methods and concepts
- Creating awareness of food as a resource
- Motivations for food waste reduction: climate, financial, professional pride



EXAMPLE IIII: WORKSHOPS AND EVENTS

- Food waste workshops: Sharing knowledge, inspiration and motivation
- Food events with a message: eg. Stage Dining for 2000 people eating a waste free 7 course meal based on surplus food





Working with households



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