

HO.RE.CA

contact info

- A. Name and surname
- B. Company
- C. vat number
- D. Address
- E. City
- F. Province
- G. Corporate role
- H. E-mail
- I. Phone
- J. Website

Type of commercial activity

Restaurant / Canteen / Fast food / Pizzeria / Catering / Farmhouse / Other (specify)

PRODUCTION OF SURPLUS FOOD AND FOOD WASTE

1. how much surplus / food waste do your business produce?

- a. Less than 0.05% of sales
- b. Between 0.05 and 0.1% of sales
- c. Between 0,1% and 0.3% of sales
- d. Between 0.3% and 0.5% of sales
- e. More than 0.5% of sales

2. What is the amount of surplus/waste (no OFMSW) produced during the year? (Indicate quantities and CER codes if possible)

2.1 Unpackaged food:

- a. Fruits and vegetables
- b. Meat
- c. Fish



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Coordinator: Department of Engineering, University of Perugia - Italy.



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- d. Dairy product
- e. Bread, flours and derivatives
- f. Other (specify)

2.2 Packaged food (Indicate the 3 main categories and the type of packaging)

- a. Category 1 and packaging
- b. Category 2 and packaging
- c. Category 3 and packaging

3. Do the quantity and type of your surplus / Food waste (no OFMSW) follow a seasonality?

- a. YES
- b. NO

3.1 If YES: Specify for each type of surplus / food waste (no OFMSW) the amounts and the periods (months or seasons)

4. do you stock the surplus / Food waste (no OFMSW) in collection centers / warehouses before they are disposed of?

YES
NO

4.1 If YES:

4.1.1 Please provide the storage address

4.1.2 solid waste are stocked in:

- a. loose (bins or tanks)
- b. pallets
- c. Other (specify)

4.1.3 liquid waste are stocked in:

- a. tanks
- b. tanker vehicles
- c. Other (specify)

CAUSES AND MANAGEMENT OF SURPLUSES / WASTE FOOD

5. In your opinion, what are the most important causes of Surplus/ food waste production?

Indicate a score from 1 to 5 for each category



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- a. expiry date of the products
- b. costumers' food leftovers
- c. Process waste (technical losses due to the working process)
- d. Other (Indicate the main cause identified)

6. How do you manage the surplus/ food waste produced? Indicate a score from 1 to 5 for each category

- a. Direct Donation to charitable organizations or through the Food Bank (specify)
- b. Sale or donation to animal feed company
- c. Sale or donation to composting plant
- d. Sale or donation to biogas plant
- e. Disposal as waste
- f. Other (specify)

7. Do you already cooperate with associations or projects aimed to reduce the food waste?

- a. Yes
- b. No

7.1 If Yes:

- a. Which one?
- b. What kind of service do they offer?
- c. Do these associations distribute informative material?
- d. What kind of informative material? : *Flyer/ Roll-up/ window stickers ...*

7.2 if NO:

- a. Why not?
- b. Would you be available to cooperate on projects that will help you to manage your food waste? YES/NO
- c. What kind of incentive would you appreciate?
 - i. Reduction of disposal costs
 - ii. Environmental quality label
 - iii. Other (specify)

8. Would you be available to install bins for packaged food waste inside your business and then to take them, once full, to the recycling area?

YES
NO



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9. Do you offer a take-away service for leftover food?

YES

NO

9.1 If YES

a. Why did you decide to offer this service?

1. A company initiative
2. Public Authority request
3. Customer request

9.2 if NO

- b. Why you did not introduce this type of service? Free response from the user
- c. Do your customers request this type of service?
- d. During a normal business day, how many customers out of 10 require this type of service?

10. Do you think that a take away service for leftover customer's food (doggy bag) could be an added value for your business?

YES

NO

11. Do you believe that offering an attractive packaging, can incentivize the customer to request a take-away service for leftover food (doggy bag)?

YES

NO

12. What is the most important aspect to offer a functional packaging for doggy bag?

- a. Packaging materials
- b. Packaging design
- c. Packaging dimensions
- d. Possibility of re-use by the customer

13. Would you be available to test different packaging materials for the production of Doggy bags?

YES



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NO

14. Would you be available to introduce advertising elements about the take-away service offered?

YES

NO

a. *If yes: What types of advertising?*

1. *A menu label*
2. *Windows Stickers*
3. *A Banner for the website*

15. Do you think that setting up an advertising station with informative material and doggy bag could increase the client's awareness on the project?

YES

NO

15.1 What type of information material would you like to use?

- a. Flyer
- b. Roll-up
- c. Window Sticker
- d. display advertising
- e. Other

Critical Issues

16. Would you take part in a working group with the main stakeholders to discuss and propose actions on these issues?

YES

NO

16.1 If YES

- a. How many meetings would you attend?
- b. How often?

16.2 If NO

- a. Why not?



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17. In your opinion, are there any constraints and / or barriers that currently prevent the implementation of activities to reduce food waste? Answer: YES / NO

If YES: What type of barriers are you facing?

- a. Economical (specify)
- b. Technological (specify)
- c. Regulatory (specify)
- d. Social (specify)
- e. Other (specify)



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