

B R U
G G E

NAAR
MORGEN



DEPARTEMENT
OMGEVING

B R U
G G E

BRUGGE
SMAAKT



Climateplan City of Bruges

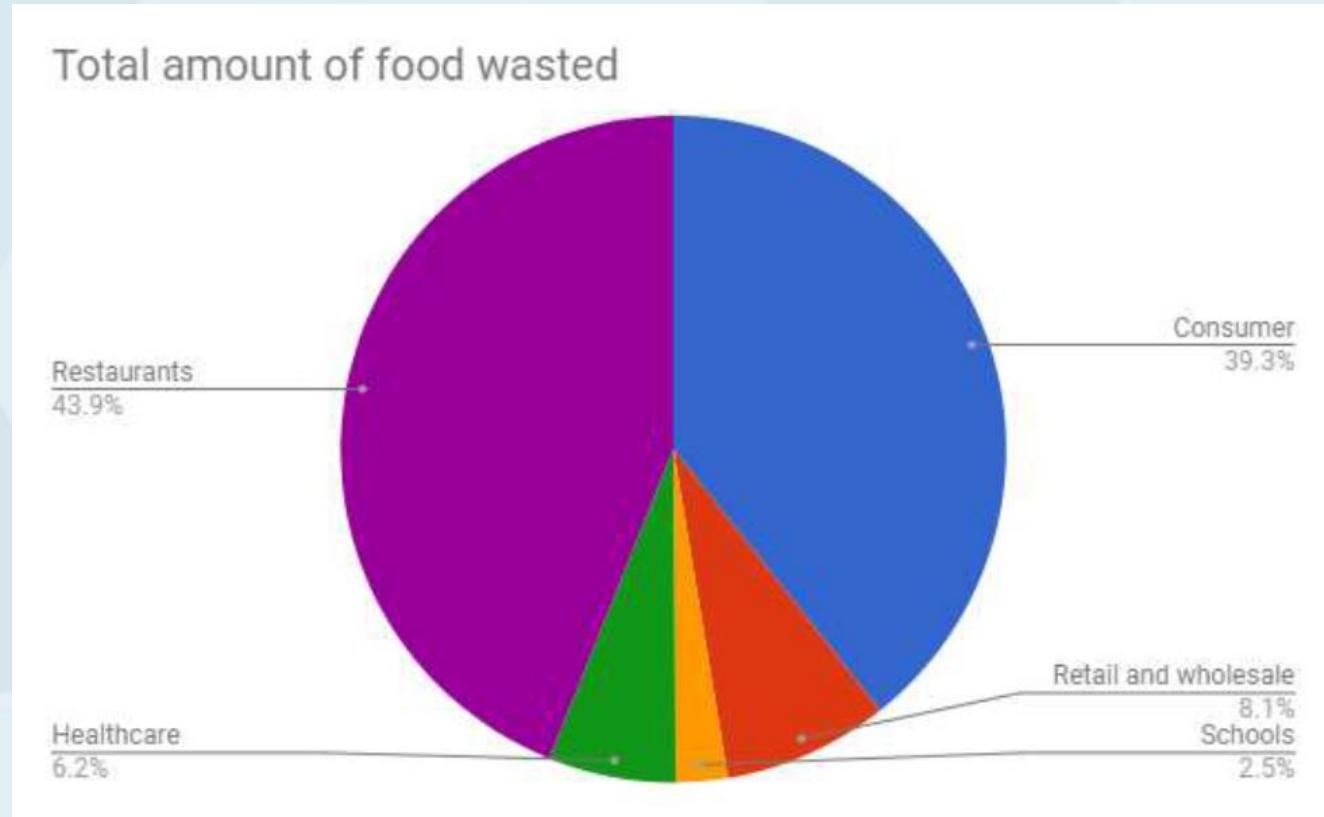
- Bridge 1: Bruges heats fossilfree
- Bridge 2: Bruges is a renewable electricity city
- Bridge 3: mobility: smart, fossilfree and healthy
- Bridge 4: Bruges and circularity
- **Bridge 5: Bruges is tasty**
- Bridge 6: Bruges is climaterobust
- Bridge 7: climateneutral future for everybody

Brug 1 Brugge verwarmt fossielvrij	{ Pijler 1: Renoveren en isoleren Pijler 2: Meer warmtepompen en warmtenetten
Brug 2 Brugge is een hernieuwbare elektriciteitsstad	{ Pijler 3: Meer windenergie Pijler 4: Meer zonne-energie Pijler 5: Efficiënt en innovatief met elektriciteit
Brug 3 Bruggelingen verplaatsen zich slim, fossielvrij en gezond	{ Pijler 6: Slimmere verplaatsingen en transport Pijler 7: Brugge Fietshoofdstad Pijler 8: Fossielvrij op de baan
Brug 4 Brugge onderneemt klimaat-vriendelijk en circulair	{ Pijler 9: Brugge circulair Pijler 10: Klimaatvriendelijke ondernemingen, bedrijventerreinen en haven
Brug 5 Brugge Smaakt	{ Pijler 11: Lekker eten met minder klimaatimpact Pijler 12: Meer lokale en seizoensgebonden voeding Pijler 13: Voedselverlies wordt winst
Brug 6 Brugge is klimaatrobust	{ Pijler 14: Brugge is een slimme waterstad Pijler 15: Brugge is een blauw-groene stad Pijler 16: Klimaatrobust worden we samen
Brug 7 Brugge organiseert zich op een klimaatneutrale toekomst voor iedereen	{ Pijler 17: Alle Bruggelingen mee, ook de meest kwetsbare Pijler 18: We meten en communiceren het Klimaatplan 2030 Pijler 19: De hele stadsorganisatie draagt het Klimaatplan Pijler 20: Alle Bruggelingen zorgen mee voor morgen

BRIDGE 5 CLIMATEPLAN BRUGES

- Goodfood with less climate impact: more plantbased food
- **Foodwaste becomes profit**
- More local and seasonal products

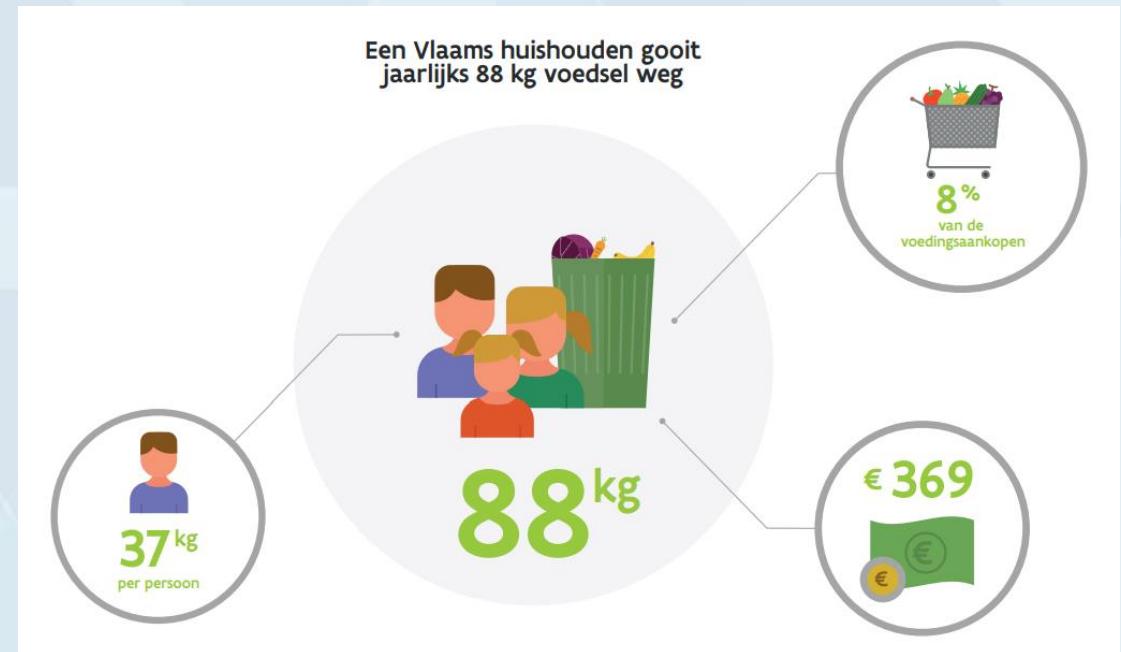
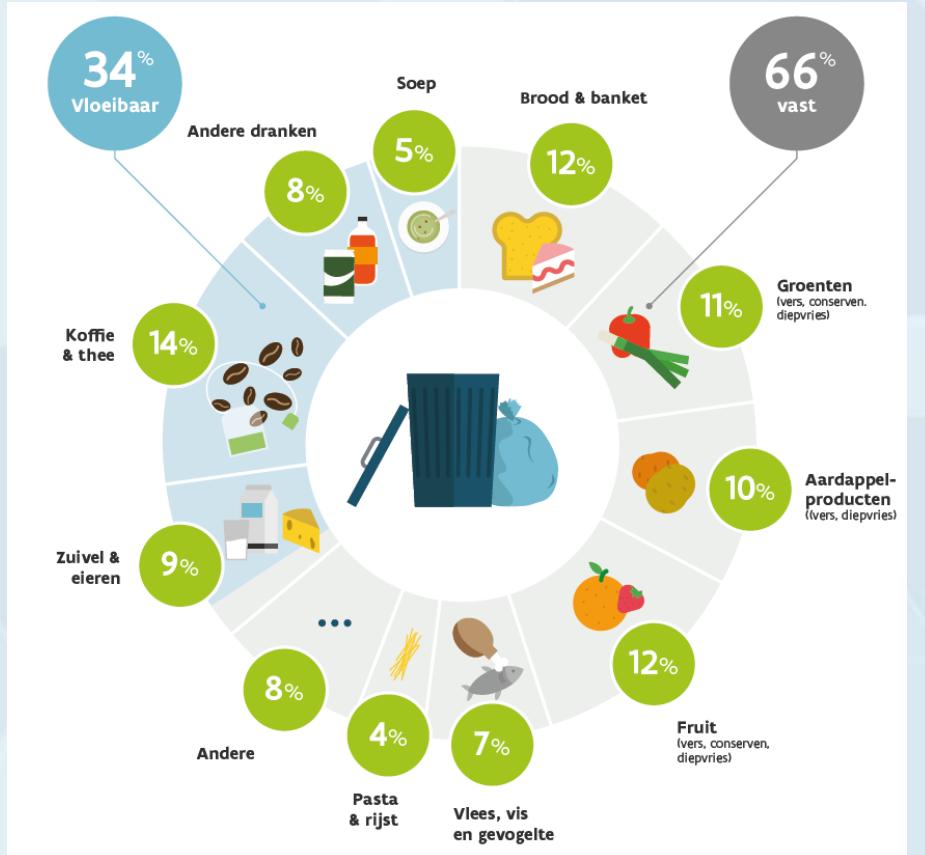
FOOD WASTE ESTIMATION TOOL- FOODWIN



FOODWASTE IN FLEMISH HOUSEHOLDS- OVAM

34% liquid
(coffee, tea,
milk)

66% solid:
potatoes,
bread



88 kg foodwaste/year/household in Flanders

FOOD WINNERS BRUGES

Goal

- 5000 households
- 30 % less foodwaste in Bruges households
- 156 ton CO₂ reduction



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2019-2020: TRAINING 50 AMBASSADORS



Average foodwaste: 29 kg/person



<https://www.youtube.com/watch?v=jzCgEd-uOFY>

5 WEEKS- 7 CHALLENGES



1. BEGINMETING

2. KOPEN

3. VEILIGHEID
& VERVALDATA

1. Measure

2. Buying

3. foodsafety

4. BEWAREN



5. KOKEN



6. ZERO WASTE



7. EINDMETING



RESULTS 50 AMBASSADORS - 2020:



65% less foodwaste

2024 kg – 6476 kg CO₂



212€ saved/year

2021: 512 HOUSEHOLDS

Results:

- 67% less foodwaste!

Yearly they save:

- 19662 kg of food
- 82383 €
- 60000 kg CO₂

2022: 4809 HOUSEHOLDS

Results:

- 55% less foodwaste!

Yearly they save:

- 44400 kg of food
- 186036 €
- 142080 kg CO₂

NEW INFO ON CO₂

In Foodwinners we used the numbers of EU project Fusion:

1 kg foodwaste= 3,2 kg CO₂

New studies from Flemish departement VITO!

now we use a range (Vlaco- app Plan-eet)

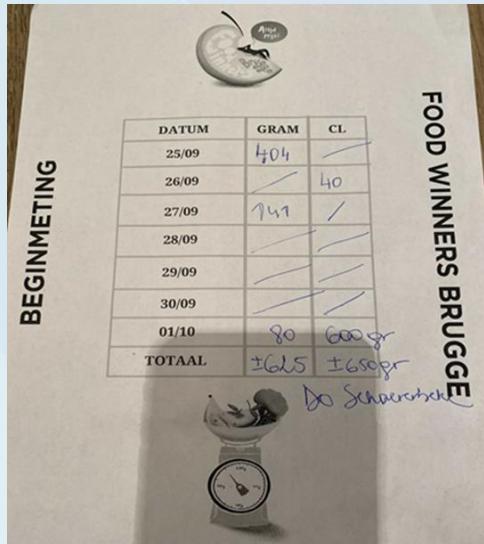
1 kg foodwaste = 1,97 to 2,68 kg CO₂

COST

- Total budget 2019-2022: 135.119 €
- 75 % climate subsidy by the Flemish Department of the Environment: 101.339 €

TIPS

- Find motivated ambassadors (municipality of residence, age, gender, nationality, occupation and household size., ...)
- FOMO – Make it fun to participate
- Involve different target groups: energymasters, soupcafes, schools, social welfare, cookclubs,...
- To measure is to know! But give the option on just receiving tips too.



Ambassador Jeroen

“When we weighed our surpluses for a week, we noticed that we were unconsciously throwing away a lot more than we thought after all.”

Ambassador Doris

“Measuring made me discover that I was wasting far more than I thought I did.”

TIPS

- Ask well-known people to support your cause through video's, quote
- Use flyers
- Include other facts related to CO2 in your emails, e.g. how to save energy in your fridge, where to buy local seasonal food in your community?
- Reward people's effort



“ My grandmother had a woodburning cookstove. Whenever she had leftover boiled potatoes, she would cut them in half and bake them on a bed of coarse salt on her scorching hot stove. The salt caramelized, forming a delicious crust. ”

Dominique Persoone

“ With three teenagers in the house, you cannot afford not to have enough food. It is not easy, however, to estimate how much bread you will need in a given day. On Saturdays, we make a bread pudding with our leftover bread, and by Sunday, it is all gone! ”

Wim Lybaert



MANUALS:

<https://www.brugge.be/klimaat-milieu-natuur/klimaat;brugge-smaakt/duurzame-voedselstrategie#3769-voedselverlies>

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Voedsel is kostbaar

Together, we can
fight food waste!



Samen kunnen we het redden!



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