

TONOWASTE CO-CREATIVE SPRING SCHOOL



APRIL 20 - 22, 2026, IN VIENNA, AUSTRIA

GET IN TOUCH WITH FOOD WASTE REDUCTION AND PREVENTION

Reducing and preventing food waste is essential for ensuring the long-term sustainability of our ecosystems. Every unit of wasted food represents a loss of the energy, water, and other resources required to produce it. Moreover, food waste contributes to global warming—both through emissions from its disposal and from the intensive production systems that generate surplus in the first place. At the same time, millions of people face hunger and the adverse consequences of climate change, which reinforces agricultural problems¹. The ToNoWaste project (<https://tonowaste.eu/>) connects science and practice to identify approaches that significantly reduce and prevent fresh food waste.

How do we do that?

The project TNW is supported by 21 partner organisations, connecting universities, research institutes, Non-Governmental Organisations (NGOs), companies and praxis partners along the entire food value chain. Some of these take on the practical part by carrying out pilot actions at different levels of the food chain, from cultivation and distribution to places of consumption, and education plays a crucial role throughout the project.

The mission of ToNoWaste is to encourage stakeholders in European food systems to make better choices for more sustainable food production and consumption patterns using scientific and evidence-based tools and experiences.

Application Link:

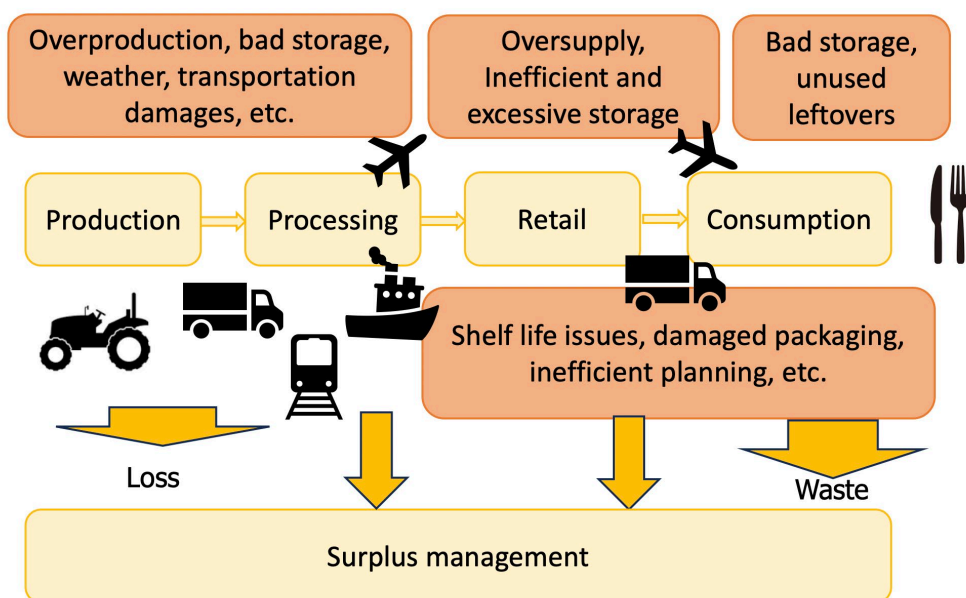
<https://ec.europa.eu/eusurvey/runner/ApplicationSpringSchoolVienna2026>

¹ FAO, IFAD, UNICEF, WFP and WHO. 2024. *The State of Food Security and Nutrition in the World 2024 – Financing to end hunger, food insecurity and malnutrition in all its forms*. Rome. <https://doi.org/10.4060/cd1254en>

In our spring school, you will learn from selected pilot actions and experiments regarding social, technological, environmental, economic, political/legal, ethical, and demographic aspects. This and commonly elaborating scenarios for the food system will allow us to create a set of meaningful recommendations for decision makers across the food system. We will rely on the TNW comprehensive science-based framework for sustainability assessment in the area of food waste.

You will uncover the connection between your research, work field, and the TNW project.
This connection shall enable you to continue supporting the project as promoters and ambassadors of the practice.

Reasons for food loss and food waste along the food chain



Food waste production in the stages of the value chain (ToNoWaste Project 2024)²

Selected experts from ToNoWaste will provide input and pose challenging questions

During the Spring school, we will explore different areas and reasons for loss and food waste. Food waste is a multi-criteria problem at various levels³. The entire food system must be considered to tackle environmental and economic problems effectively. Losses occur at the earliest stages of production and continue until the last moment the consumer consumes food (or its waste). In a scenario approach we will uncover ways to

² ToNoWaste Open Learning Lab; 1/2024

³ Zero Waste Europe (https://zerowasteurope.eu/wp-content/uploads/2019/11/zero_waste_europe_policy_briefing_food_systems_en.pdf)

tackle the challenges we identified and we will formulate policy recommendations to provide meaningful leverage points of solving the problems of food loss and food waste.

In TNW, food waste must be tackled individually and systematically.

You will learn that the key lies in cooperation across regional and national borders and the joint efforts of people from different sectors: agriculture, processing, trade, gastronomy, consumption, science, politics and NGOs. Let's do it - for the environment and for future generations.

The ToNoWaste project considers three main actor groups for co-creation solutions and decisions to foster reducing and preventing food waste systemically:

- Value chain actors
- Actors engaged in policy actions
- Consumers

Examples of the content:

- Input from ToNoWaste Pilots:
- Greece/Halandri and their food waste prevention solutions
- Sweden/Hälsingland and their rural agricultural context and policy implications
- Austrian policy context for Food loss and waste prevention

Group works with interdisciplinary teams:

- Food Supply Chain and causes, solutions and actors for crucial issues
- Scenario development Workshop
- Formulation of policy recommendations applied to specific solution





Learning goals:

You will meet students, experts, and practitioners from various fields, and you'll expand your knowledge and horizons on the multifaceted challenge of fresh food waste in Europe. We, as a project, will also learn from your experiences. The Soring school's interactive design will allow all participants to connect with new content, knowledge, and the emotional and cultural contextualization of food (waste). You will get acquainted with a glossary of food waste networks and how all actors can contribute to reducing and preventing food waste.

You will also learn about the scientific framework and the regulatory ecology allowing you to meaningfully identify different actions that can reduce and prevent food waste along the food value chain.

In a hands-on practical exercise, you will discover the actual problems of "food in the city," uncover connections to your own working field, gather knowledge and insights, and experience teamwork, networking and creativity.

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Be part of it!

