

# Balázs Cseh

My idea: saving food at workplaces - the "Up-for-grabs" project

A short description of the idea:

Don't let your colleagues starve if they are hungry (or even worse, let them steal someone else's food...) if you have food you anyway won't eat any more and would just become wasted otherwise...

Use "Up for grabs" stickers to put them on food items that is being offered by anyone in the office for the others for the taking (for free).

Start communicating it internally (via internal mailing lists, Intranet, on the fridge itself, etc.) promoting both the free offers and the take-aways.

If you are lucky there will be a good balance, all surplus food being eaten and everybody being sated :-)

In case there is more offered than taken, also promote take-aways for home...

In case of "high demand" you can also promote people bringing in the office leftovers from yesterday diner from home...

Promote "recipients" giving/saying/sending thanks (maybe small gifts) to "donors".

You can implement simple counting of the "redistributed" meals as well and communicate the impact for the whole team (in volume, estimated value and CO2 footprint savings).

Why would this work well? Because:

- The bottle neck of most surplus redistribution activities is how to get the food from the donor to the recipient - in this case they are both at the same place, thereby the office is becoming a "mini logistic center"
- In an office you can easily find both people willing to donate and receive food (or maybe forward to someone in their neighbourhood who would be vager happy to receive)
- The other bottleneck is usually food safety - here we have the cold chain (the fridge)
- Both donors and recipients are private people (no organisations are involved) this makes the donation from a legal point much easier
- The whole project is fun and increases team spirit and motivation in the office
- It doesn't cost basically anything to anyone...