



**UNECE**



**Food and Agriculture  
Organization of the  
United Nations**



# "No time to lose on food loss"

Agenda 2030 for Sustainable Development  
UNECE and FAO Conference on Food Loss and Waste

Palais des Nations Geneva, Room VII  
10 November 2016



Go from Loss to Gain -  
be first in line to reduce food loss worldwide

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# Provisional Programme

## Room VII Palais des Nations, Geneva

*Interpretation will be available in English, French and Russian*

9:45 - 10:00	Welcome coffee
10:00 - 10:30	<p>Opening Remarks</p> <ul style="list-style-type: none"> <li>- <i>Christian Friis Bach, Executive Secretary, UNECE</i></li> <li>- <i>Sandra Aviles, Officer-in-Charge &amp; Senior Advisor, FAO Geneva</i></li> </ul> <p>Key Note Speech</p> <ul style="list-style-type: none"> <li>- <i>Sarah Oppenheimer, Head of Programmes, Feedback, UK</i></li> </ul>
10:30 - 13:00	<p>Session 1 - Reducing Food Loss and Waste</p> <ul style="list-style-type: none"> <li>• Food Loss Causes and Concerns and the Interplay with Quality Standards - <i>Kristina Mattsson, Head of Division Swedish Board of Agriculture</i></li> <li>• Global State of the Food Wastes or Food Losses - <i>Maryam Rezaei, Food Safety and Quality/ Food Loss &amp; Waste Reduction Specialist, Food and Agriculture Organization (FAO)</i></li> <li>• SDG Target 12.3 on Food Loss and Waste - <i>Liz Goodwin OBE, Director, Food Loss and Waste, World Resources Institute and Champions 12.3 Group</i></li> <li>• Tesco's Supply Chain Waste Reduction Programme - <i>Mark Little, Food Sustainability, Sourcing and Waste Policy, Group Communications, Tesco, UK</i></li> <li>• Rising Demand for Ugly Fruits and Wonky Vegetables - <i>Relja Kosanovic, Eco Efficiency Manager, Ahold Delhaize, the Netherlands</i></li> </ul> <p><i>Interactive discussion / Reactions from the audience</i></p>
13:00 - 15:00	Light Lunch and Visit of UNOG Café's Recycle Machine
15:00 - 18:00	<p>Session 2 - Reducing Food Loss and Waste</p> <ul style="list-style-type: none"> <li>• The Case of French Beans and Avocados Lost in Kenya - <i>Benson Ndungu, Consultant, Kenya</i></li> <li>• Ugly Vegetables: Waste or an Opportunity for Trade? - <i>Aurélien Picaud, Adjoint de direction, l'Union Maraîchère de Genève (UMG)</i></li> <li>• Management of Leftover Food - <i>George Couasné, Société GEB Solution, UNOG Cafeteria Recycle Machine Provider</i></li> <li>• Sustainable Consumption &amp; Production and Save Food Programme - <i>Rie Tsutsumi, Regional Resource Efficiency Coordinator, UNEP</i></li> <li>• Wrap-up and the Way Forward - <i>UNECE</i></li> </ul> <p><i>Interactive discussion / Reactions from the audience</i></p>