

# Talking Food Loss and Waste

## FAO convenes a Zoom discussion on an urgent issue for all mankind

FAO has been seeking a solution to the pressing problem for years and the Zoom brings together well-known figures at a time when the global COVID-19 pandemic has brought about a global wake-up on the need to transform and rebalance the way our food is produced and consumed.



[Dan Saladino](#) is a food journalist, radio presenter and author. His work has been recognised by the Guild of Food Writers Awards and in America by the James Beard Foundation. His book *Last Harvest: The Fight to Save the World's Most Endangered Foods* was awarded the 2019 Jane Grigson Trust Award. *Eating to Extinction* will be published by Jonathan Cape in Spring 2021. He makes radio programmes about food and farming for BBC Radio 4 and BBC World Service.



[Lucie Basch](#) is the founder of Too Good to Go, a mobile application connecting merchants and consumers with unsold items at the end of any given day. A French engineer known for her fight against food waste, Lucie won the 2018 Margaret Prize for female entrepreneurship and thanks to the app, more than 15 million meals have already been “saved” from waste in the last four years. Lucie appears in Forbes magazine's Top 40 Women List and on the Day of Awareness of Food Loss and Waste launched Too Good to Go in New York and Boston.



FAO's Chief Economist, [Maximo Torero](#) is a Peruvian economist who worked as a senior researcher and a member of the executive committee at Group of Analysis for Development in Peru before joining the International Food Policy Research Institute in Washington, D.C. in 2003. From 2004 to 2016, he was the director of the Markets, Trade, and Institutions Division. He served subsequently as an executive director for Argentina, Bolivia, Chile, Paraguay, Peru and Uruguay at the World Bank Group in Washington. He is a professor on leave at the University of the Pacific, Peru, and an Alexander von Humboldt Fellow at University of Bonn, Germany.



[Tristram Stuart](#) is a writer and activist at the coalface of the fight against food loss and waste. Following the critical success of his first book, *The Bloodless Revolution*, and his international prize-winning book, *Waste: Uncovering the Global Food Scandal*, Tristram founded the environmental charity Feedback which works internationally to improve the environmental impact of food. Tristram has been awarded the international environmental award, The Sophie Prize; is an Ashoka Fellow and his TED Talk on food waste and loss has been watched over a million times. He created Toast Ale - a craft beer brewed with surplus fresh bread that would otherwise be wasted (all profits go back to the charity, Feedback).





**Elettra Wiedemann** is Executive Director of Mama Farm in Brookhaven (Long Island, NY). Founded by Elettra's mother, the actress and model Isabella Rossellini, Mama Farm is a 28-acre property, protected by a conservation easement. Mama Farm uses restorative agriculture to cultivate food products that come from heirloom seeds and heritage breeds. Whether through their CSA membership or seasonal programming, Mama Farm's goal is to promote and conserve biodiversity by delighting the senses, and through inspirational and thought-provoking programming. Elettra is vocal against food loss and waste from production stage to table. Elettra was a successful fashion model from 2002-2012, shooting with photographers like Annie Leibovitz and Peter Lindberg. Her post graduate MSc studies in Biomedicine at the London School of Economics saw her submit a dissertation on the future of feeding urban populations in light of climate change, with a particular focus on Vertical Farming. Elettra's maternal grandparents were the film director Robert Rossellini and screen legend Ingrid Bergman.



**Massimo Bottura** is one of the world's great chefs. His Osteria Franceseana, is a three-star restaurant based in the medieval city of Modena, Italy which has been listed in the top 5 at The World's 50 Best Restaurants Awards since 2010. In 2016 Chef Bottura created a Refettorio to feed the poor in Milan, before creating with his wife Lara Gilmore the foundation Food for Soul, a non-profit organization conceived for advocating healthy and equitable food systems. Today, Food for Soul builds community spaces where people are invited to connect around a meal - through the provision of substantial meals to the poor using food that would otherwise go to waste. Refettorios exist in Milan, Bologna and Naples - but also Rio de Janeiro, London, Paris, Yucatan, Quebec, and San Francisco.

Images courtesy of Dan Saladino (@Artur Tixiliski), Tristram Stuart, Lucie Basch, Elettra Wiedemann and Massimo Bottura.

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