

# WASTELESS PRACTICE ABSTRACT

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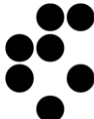
Implementation of the WASTELESS Electronic registry supported by a blockchain system in contract catering at primary school canteens



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#### IMPLEMENTATION

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WASTELESS - Waste Quantification Solutions to Limit Environmental Stress



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## PRACTICE ABSTRACT

Large amounts of food are wasted every year, and reducing it requires comparable measurement. WASTELESS developed simple tools to record food loss and waste in different supply chains.

In Hungary, four primary school canteens tested the WASTELESS Electronic registry supported by a blockchain system where a standardised survey is used to report food inputs and side streams, stored in a traceable and verifiable way.

The objective was to see whether food service operators could provide annual figures through an online questionnaire and whether this reporting format fits catering operations. Data were collected from all four canteens, although the online survey was not always easy to complete. Wider outreach showed two additional hurdles: some operators already use internal software for aggregated waste reporting and saw limited extra value, while others do not have the necessary figures readily available in a form that matches survey questions.

For practitioners, adapting to workflow is essential. A food-service version should use familiar language and align questions with the records kitchens typically have purchasing, production volumes, leftovers and disposal routes. Allow partial completion by role, so kitchen managers enter operational figures while administrative staff enter procurement and general information. Keep annual reporting as the base option but allow optional periodic updates for those who can. Short training materials and examples can reduce confusion and speed up completion, making the registry more likely to be used beyond a one-time test.

## RESOURCES

Title/Description: WASTELESS Electronic registry supported by a blockchain system  
URL: <https://wastelesseu.com/tools/wasteless-open-access-blockchain/>

## ADDITIONAL INFORMATION

The WASTELESS Electronic registry supported by a blockchain system was developed by WIISE Srl (Workable Ideas and Initiatives for a Sustainable Economy).  
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