



## Foodbank meals via Y Waste app

### The challenge

According to RMIT Watch My Waste, quick service restaurants waste up to 40% of their food. A large amount of this is end-of-day surplus, that is food that is prepared and not sold. Due to its disbursed nature, this is food that traditional food rescue organisations are not easily able to collect or redistribute.

The Foodbank Hunger Report 2019 states that five million people in Australia are food insecure and almost three in five Australians experiencing food insecurity (58%) have sought assistance from a charity at least once in the last 12 months. . Only 37% of the charties are meeting the full needs of the people that they assist, with Foodbank itself providing more than 815,000 people with food relief every month by working with over 2,400 charities across Australia.

### Our plan

The Foodbank Meals Via Y Waste app project will significantly reduce the amount of prepared food becoming waste and fundamentally improve the reach of Foodbank's services to the people that need it most

*“Y Waste is an app that facilitates the discounted sale of end-of-day food from quick-service restaurants to consumers, rather than the food going to landfill.”*



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Department of Industry,  
Innovation and Science

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Cooperative Research  
Centres Program

# Foodbank meals via Y Waste app



Y Waste and Foodbank formed a collaboration which was piloted in July 2018 in Sydney where Foodbank clients have access to donated food at no charge. According to research by Y Waste amongst existing merchants on the app, it is estimated that around 70% of these merchants are willing to both donate and sell their food, with the remainder looking to only donate or sell.

Building upon this pilot phase, this FFW CRC project will:

- review the completed pilot
- identify pressure points which would limit the uptake of the app and success of further roll-outs
- design solutions to these pressure points
- prototype and road test design solutions.

This project will ensure leftover food from quick-service restaurants is diverted from landfill to those who need it to subsequently reduce food insecurity in Australia. There are 80,000 food outlets in Australia if 10% of these ultimately participate in this program offering four meals each day, then 20,000 meals will be provided per day to vulnerable Australians. To put this in perspective, this would increase Foodbank's reach by 11%.

## Timeline

September 2019 - February 2021

## Project leader

Dr Juliette Anich, RMIT

## Participants



[www.fightfoodwastecrc.com.au](http://www.fightfoodwastecrc.com.au)