

Recommended actions: food waste

34. **Convene food system actors to assess and monitor food loss and waste reduction** at all stages of the city region food supply chain, (including production, processing, packaging, safe food preparation, presentation and handling, re-use and recycling) and ensure holistic planning and design, transparency, accountability and policy integration.
35. **Raise awareness of food loss and waste** through targeted events and campaigns; identify focal points such as educational institutions, community markets, company shops and other solidarity or circular economy initiatives.
36. **Collaborate with the private sector along with research, educational and community-based organisations** to develop and review, as appropriate, municipal policies and regulations (e.g. processes, cosmetic and grading standards, expiration dates, etc.) to prevent waste or safely recover food and packaging using a “food use-not-waste” hierarchy.
37. **Save food by facilitating recovery and redistribution for human consumption of safe and nutritious foods**, if applicable, that are at risk of being lost, discarded or wasted from production, manufacturing, retail, catering, wholesale and hospitality.

