

Driving advanced sustainable management for the prevention and reduction of food waste in MICE Tourism

VALENCIA CONFERENCE CENTER, WORD SUSTAINABLE URBAN FOOD CENTER OF VALENCIA (CEMAS)

MICE Tourism³ is one of the key segments in the tourism industry, as stated by the UNWTO, which supports the importance of promoting socially responsible behavior at meetings venues. Moreover, considering that caterings are one of the key points in the celebration of major events, it is essential to ensure proper nutrition, food safety and prevention of food waste in this area.

For this reason, the **València Conference Center** has considered necessary, to address catering advanced sustainable management at its events, the advice of the **València World Center for Sustainable Urban Food (CEMAS)**, the **University of Valencia (UV)**, the **Valencian Institute of Agricultural Research (IVIA)** and the **Fundació Lluís Alcanyís**, as the support of the catering service company, **Gourmet Catering and Events**.

The results of the study include: the validation of a protocol for measuring food waste⁴; the drafting of improving proposals to reduce and prevent food waste; systematic review of the nutritional footprint index⁵ (its conclusions have been published in the journal *Foods-MDPI*¹²); and an energy-nutritional evaluation of the most popular menus.

This work represents a first step towards the reduction of food waste in the **MICE** Tourism, as well as the involvement of all actors in the process, elaborating action lines for its reduction. It also generates a valid model whose dynamics can be extrapolated to other sectors.

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References:

¹Fernandez-Zamudio, M. A., Zarzo, I., Pina, T., Soriano, J. M., & San Onofre, N. (2024). Assessment and Solutions to Food Waste at Congress Events: A Perspective of the MagNuS Project. *Foods*, 13(2), 181.

²Zarzo, I., Soler, C., Fernandez-Zamudio, M. A., Pina, T., Barco, H., & Soriano, J. M. (2023). ‘Nutritional Footprint’ in the Food, Meals and HoReCa Sectors: A Review. *Foods*, 12(2), 409.

³Tourism involving Meetings, Incentives, Conventions & Exhibitions.

⁴Fernandez-Zamudio, M. A., Zarzo, I., Pina, T., Soriano, J. M., & San Onofre, N. (2024). Assessment and Solutions to Food Waste at Congress Events: A Perspective of the MagNuS Project. *Foods*, 13(2), 181.

⁵Zarzo, I., Soler, C., Fernandez-Zamudio, M. A., Pina, T., Barco, H., & Soriano, J. M. (2023). ‘Nutritional Footprint’ in the Food, Meals and HoReCa Sectors: A Review. *Foods*, 12(2), 409.



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