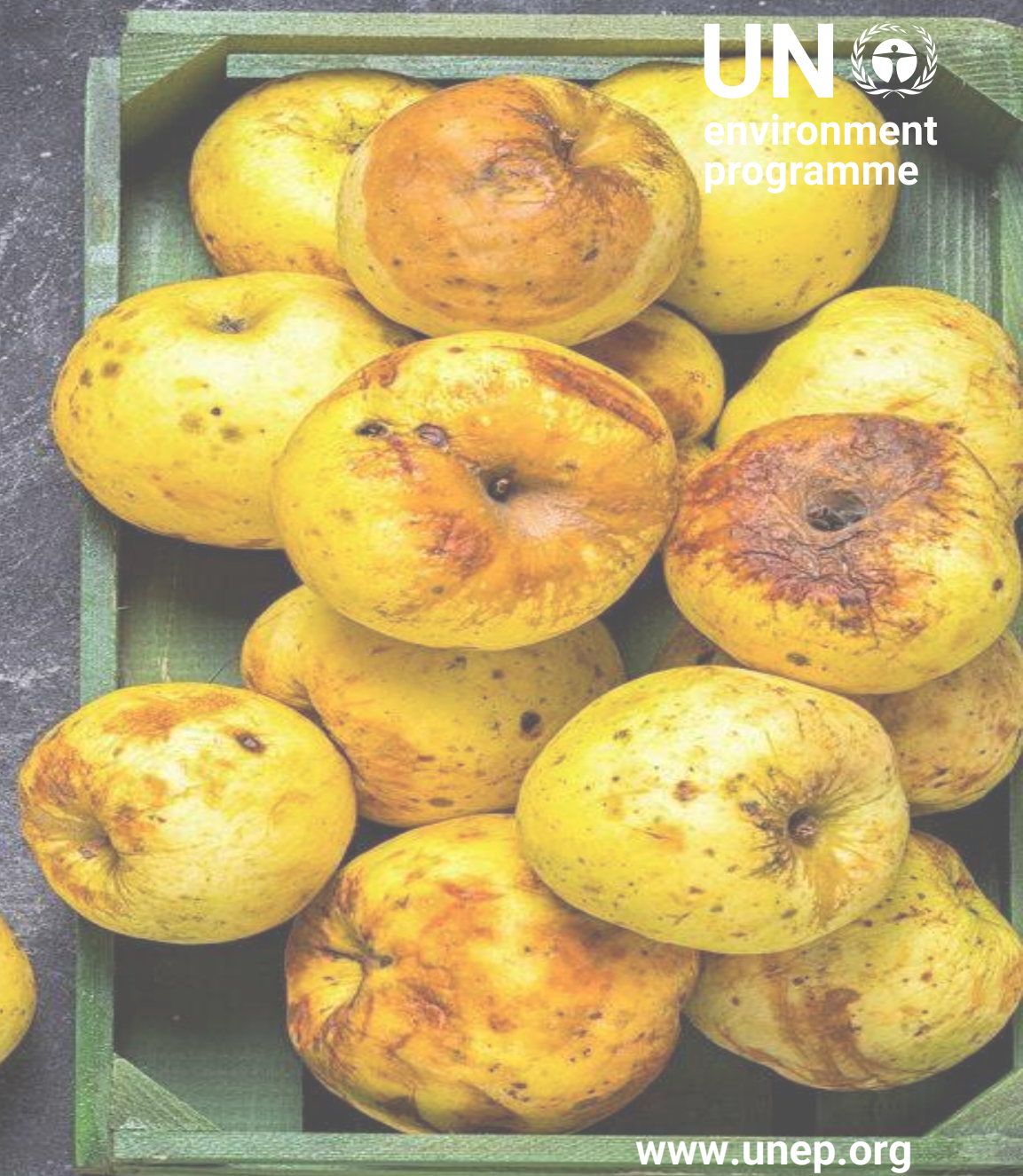


# Webinar on Food Security in the NDCs 3.0 of the MENA Region



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# Food Waste and Food Security

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Wasted food represents a loss of valuable resources that could have been used to feed those in need.

Food waste occurs while 783million people are hungry and a third of humanity faces food insecurity.

Food waste perpetuates social inequalities, as resources that could have been used to alleviate hunger and poverty are squandered.

Reducing food loss and waste is critical for achieving food security and building sustainable food systems.

West Asia region is known to be heavily reliant on food imports and is also among the most vulnerable to the impacts of climate change due to scarce natural resources such as water and limited adaptation capacities.

# 8 FOOD LOSS & WASTE

- 1 BILLION PEOPLE** could be fed with the amount of food lost and wasted per annum
- 3 BILLION PEOPLE** worldwide cannot afford a healthy diet
- 811 MILLION PEOPLE** are hungry
- 60%** of daily municipal food waste is redirected to animal feed in Japan and South Korea - leaders in recycling food waste into animal feed

**CASE STUDY:**  
*Upcycling indigenous food waste into jams and sauces*

**Bonolo Monthe | Maungo Craft | Botswana**

Maungo Craft has formed a unique value chain from food waste, using discarded fruit from indigenous oil manufacturers while empowering smallholder farmers, particularly women in rural communities.

# 7 FOOD CONSUMPTION

- 9 BILLION IN 2050** Predicted world population
- 70%** estimated increase of food calories required
- 70%** more dependence on the productivity of our landscapes and oceans.
- 670 MILLION PEOPLE** Estimated to still be undernourished in 2030
- 8%** of the world population

The same percentage as in 2015 when 2030 Agenda was launched.

# What is Food Waste

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Food waste is defined as food and the associated inedible parts removed from the human food supply chain.



Food waste includes both:



“Edible Parts”  
the parts of food that were intended for human consumption



“Inedible Parts” components associated with a food that are not intended to be consumed by humans.



# The Impact of Food Waste

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**THE WORLD WASTES  
1.05 BILLION OF  
FOOD ANNUALLY**



**FOOD LOSS AND  
WASTE GENERATES 8-  
10 PER CENT OF  
GLOBAL  
GREENHOUSE GAS  
(GHG) EMISSIONS**



**ON AVERAGE, EACH  
PERSON WASTES  
79KG OF FOOD  
ANNUALLY**



**HOTTER COUNTRIES  
APPEAR TO HAVE  
MORE FOOD WASTE  
PER CAPITA**

# Food Waste Index 2024

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## 1. TARGET

Develop a national strategy and plan and set targets



## 2. MEASURE

Measure and assess hotspots



## 3. ACT

Develop action plans, funding plans and public private partnerships

- **Public Private Partnerships** are being embraced by a growing number of governments, regional and industry groups.
- They bring stakeholders together to collaborate and deliver a shared goal, overcoming some of the challenges of a fragmented food system, and driving innovation for long-term, holistic change.

# the Recipe of Change

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**In West Asia, around 34% of the food served is wasted, with an estimate ranging between around 100 kg/cap and 150kg/cap of food waste occurring at the household stage.**

*Recipe  
of  
Change*

*وصفة  
التغيير*



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The main purpose of the campaign is to maximize visibility on the **rampant global food waste problem**. It strives to **encourage the public to reduce their food waste and to help countries in West Asia to achieve responsible consumption and production SDG12 and its target (12.3) – to halve food waste by 2030.**

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# Recipe of Change impact

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Bringing together a diverse group of stakeholders, including **Top Chefs**, influencers and, and engaging various hotels, restaurants, NGOs, and universities across the West Asia region



**private sector engagement**, targeting **leading hotel chains** with **high scale up potential**:



Appointment of [Chef Leyla Fathallah](#) as **UNEP Advocate**



Collaboration with HILTON in the **Green Ramadan 2023** through trainings, nudges, AI solutions, and menu engineering that led to an average of 61% reduction of the food waste at the post-consumer stage.

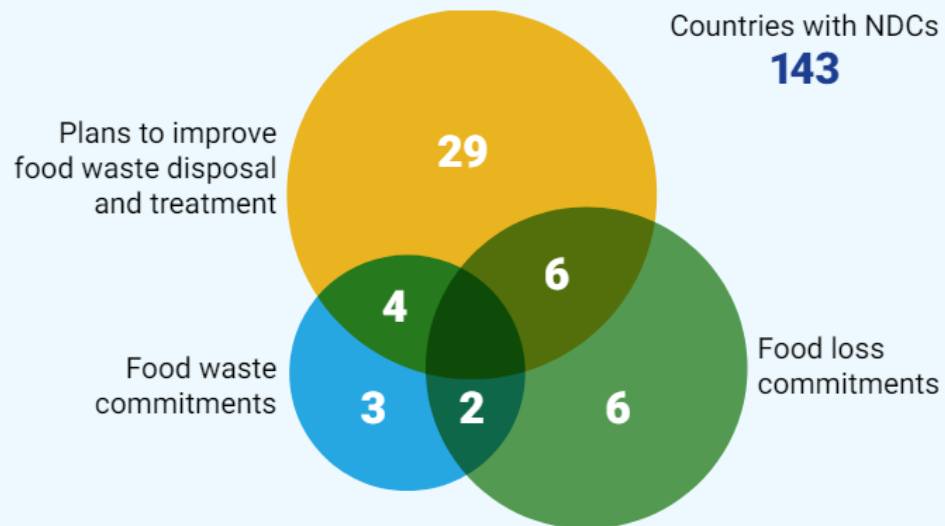


Collaboration with HILTON in the Green Ramadan 2024, engaging 32 hotels in West Asia, Turkey and Malesia.



# Seizing the opportunity of the next round of NDCs & NBSAPs

**Figure 24:** Number of NDCs mentioning food loss or waste



Food systems contribute an estimated **one-third** of anthropogenic greenhouse gas emissions

Only 21 countries have included food loss and/or waste reduction in their NDCs (2022)

The 2025 NDCs revision process provides a key opportunity to raise climate ambition by integrating food loss and waste.

Integrating comprehensive measures to tackle food waste within NBSAPs is an opportunity for fostering sustainable development, actioning target 16 of the Kunming-Montreal Global Biodiversity Framework.

**Figure 25:** Best practice guide for integrating food loss and waste into Nationally Determined Contributions



**Food waste must be addressed at  
both individual and systemic  
levels**