contact@ekolomundo.org
https://www.ekolomundo.org
https://www.ekolomundo.org/adherer

#canned #kitchen

Récup & Gamelles is committed to and actively involved in the fight against food waste

Structure : Recycling and Food Containers



RECUP & GAMELLES

Lyon | Auvergne-Rhône-Alpes

A simple fact: 10 million tons of food are wasted in France every year

Across the entire food chain, from farm to fork! That amounts to:

- **150 kg per person**
- **1 meal per week**
- **€160 lost** (per person, per year)

Récup & Gamelles is a Lyon-based nonprofit founded in 2014 by three women who have been actively involved in environmental and socio-educational issues for many years, with the aim of sharing and raising awareness of these issues among the general public.

The organization works to combat food waste and promote sustainable, zero-waste eating habits that are accessible to everyone.

OUR ACTIONS:

ANTI-WASTE WORKSHOPS

As part of our goal to raise public awareness about the fight against food waste, we offer to come directly to your facilities to discuss the challenges of more sustainable eating and share tips & recipes!
From a simple, fun discussion to zero-waste cooking, including preservation techniques, our workshop formats are designed to adapt to your needs.

This allows you to discover new ways to cook and preserve food, centered on sustainable and delicious eating, and to become aware of the issues related to food waste by reflecting on our consumption habits.

ANTI-WASTE ACTIVITIES

How do you raise awareness among passersby? At Récup & Gamelles, we figured the best way to get people to stop and chat is to offer a tasting! And not just any tasting—an anti-waste tasting made from unsold items! Through demonstrations of simple, delicious recipes, our events are designed to address the challenges of sustainable food in a positive, guilt-free way. Everyone leaves with tips to try at home and their taste buds awakened!

OUR TRAINING PROGRAMS: ANTI-WASTE AMBASSADORS

Because the issue of food waste and waste management affects all our organizations—both personal and institutional—Récup & Gamelles invites you to delve deeper into these issues to integrate best practices into your daily life!

THE RESTAURANT: La Récupéria

OPEN FOR LUNCH: WEDNESDAY, THURSDAY, FRIDAY

THE SOLIDARITY JAR SHOP

A few jars and a lot of solidarity! Since we recover between 150 and 300 kg of fruits and vegetables each week, the best way to preserve them is to process them and put them in jars. We're developing bold new lines of jams and sauces for you to enjoy and share with those around you!

Liens

https://recupetgamelles.fr/