



**MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT OF VIET NAM**

**FOOD LOSS AND WASTE IN VIETNAM AND  
CHALLENGES OF FOOD SECURITY AND CLIMATE CHANGE**

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# FOOD LOSS AND FOOD WASTE



## FOOD LOSS

Take place at:

- Production:
- Postharvest
- Processing stage
- Distribution

## FOOD WASTE

Happens at:

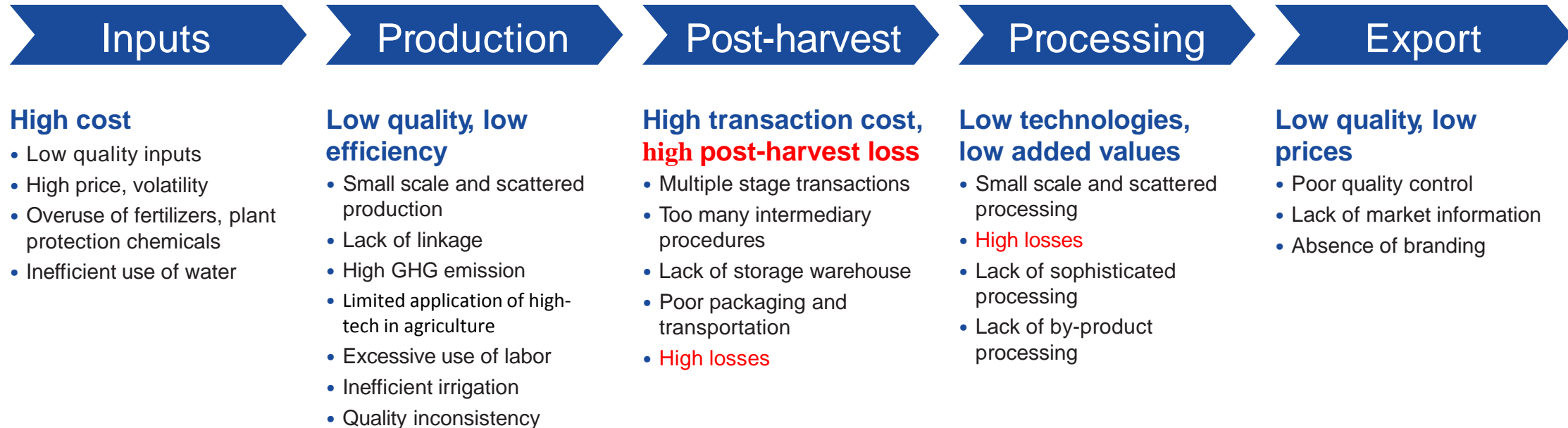
- Retail consumptions

## *Agricultural production and postharvest handling, storage, and transportation losses for Vietnam*

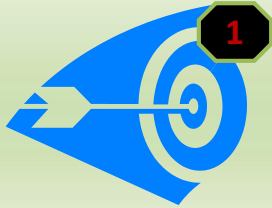
Agricultural products	Agricultural production loss	Postharvest handling and storage loss	Total loss (mil ton)
Fruits and vegetables	25%	12%	7.3
Fish and seafood	10%	2%	0.7
Meat	12%	2%	0.8

Sources: CEL consulting

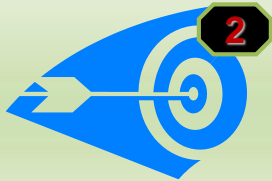
# Agricultural value chain in Vietnam: main constraints



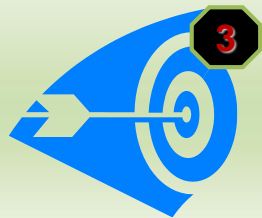
# The policy of prioritized post-harvest investment in Vietnam



Reducing losses in agricultural production, targeting at 50% reduction by 2020 compared with the current losses (rice 5%, vegetable 12%, aquaculture 10%...)



Investment in technological innovation, increasing the proportion of in-depth processed products, ensuring food safety, competitive prices, markets requirements



Investment in advanced technology of high value added products manufacturing from agricultural waste.



# Challenges for post-harvest development

- Small farm without support by cooperatives,
- Value chain management capacity still weak,
- Sustainable food system in new conception,
- Lacking of research on appropriated and low cost post-harvest technology, cold chain management in Vietnam,
- Consumer behavior on safe food changing slowly
- PPP constraint is public credit process

## Existing policies for promoting post-harvest and cold chain

- Policy on promoting post-harvest technology:
  - The Government Decision 68/2013 on reducing post-harvest
  - The MARD Decision 1003/2014 on increasing value in processing industry and reducing food losses
- Reducing land use tax for investment in cold storage
- PPP in post-harvest processing to reduce food loss
- Post harvest techniques training to farmers through agricultural extension network.
- New business cooperative model to link farmers, cooperatives, company.

# FOOD WASTE IN VIETNAM



**VIET NAM**

**The second** largest producer of food waste in the region.

**87%** of the households admitted that they wasted an average of 2 plates of food in a week

( A survey by Electrolux on 4,000 households in eight Asia-Pacific countries)

Sources: Foodbank.vn



# FOOD WASTE IN VIETNAM

The most  
wasted foods in  
Viet Nam



Rice and noddle

**68%**



Processed meat and fish

**53%**



Salads and vegetables

**56%**



Fruits

**30%**

# ACTIONS TO STOP FOOD WASTE IN VIETNAM

## **“Stop Wasting Food”**

**CAMPAIGN LAUNCHED BY CENTER OF HANDS-ON ACTIONS AND NETWORKING FOR GROWTH AND ENVIRONMENT (CHANGE)**

- ✓ Calling on communities to reduce food waste
  - ✓ Approaching restaurants and hotels to encourage diners to reduce waste
  - ✓ Recruiting famous artists and performers to become goodwill ambassadors  
Applying effective food waste restriction models
  - ✓ Providing meals for hungry children
- Famous singers are invited to be goodwill ambassadors.
  - Using social network to propaganda for the campaign with slogan “Eat Up”.
  - Reach up to 100,000 social media users,
  - Participate 30 restaurants in Ho Chi Minh City
  - provide 2,000 meals for 1,000 disadvantaged children in shelters, charities and hospitals across Ho Chi Minh City.



# ACTIONS TO STOP FOOD WASTE IN VIETNAM

## FOOD BANK VIETNAM

A Vietnam Red Cross and Youth Social Work Centre sponsored initiative



- Providing meals using food waste for community houses and homeless centres.
- Raising public awareness on food waste,
- calling for restaurants as well as supermarkets to supply clean food for free meals.

# ACTIONS TO STOP FOOD WASTE IN VIETNAM

## HANOI FOOD RESCUE

**A Youth club supported by REACH** - a local non-government and non-profit organization operating in providing vocational training and employment for Vietnam's most disadvantaged youth.

*Using food surpluses from restaurants, hotels and households and transporting them to people in need*

- ✓ 30 members and 80 volunteers,
- ✓ brought 50,000 free edible meals to more than 16,000 poor people, patients, and orphans in the city,
- ✓ Joined by 30 local hotels, restaurants and cafeterias.



***Bring foods to the poor***



# Foods loss and waste: food security and climate change: An interdependent relation

## Reducing Foods Loss

- Increasing agricultural yields
- Saving water, energy and other inputs

## Reducing Foods Waste

- Creating opportunities to access foods to everyone
- Mitigating environmental pollution



## Food security and climate change

- Reducing GHG emission generation
- Ensure food security and nutrition

A still life photograph on a light-colored surface. On the left, a brown paper bag is filled with fresh produce, including green leafy herbs, orange carrots, a purple onion, and green cucumbers. In the center, two apples are placed; one is a yellow-red apple in the foreground, and the other is a red apple behind it. To the right of the apples is a pink piggy bank. A US one-dollar bill is stuck vertically out of the piggy bank's back. The background is blurred, showing what appears to be a kitchen with a stove and a white cup.

Thank you!