#### Fight Food Waste Limited

# Understanding the Current Referral System Amongst Food Rescue Organisations

#### Internship available for Summer, 2023

Stop Food Waste Australia is the program delivery arm of Fight Food Waste Limited. We are Australia's, and one of the world's, largest food waste research, development, extension and commercialisation initiatives.

We have four main delivery mechanisms: the Australian Food Pact, Sector Action Plans, Engagement and MERI. We are funded by the national government to assist industry and consumers to reduce Australia's food waste by half by 2030 in line with SDG. 12.3.

We pride ourselves on our practical and collaborative approaches to problem solving.

## Project: Understanding the Current Referral System Amongst Food Rescue Organisations

Internship details	
Internship Availability	Summer, 2023
Internship Discipline/s	Environment & Sustainability; Science
	Communication; Information Technology
Internship Level	3 <sup>rd</sup> yr Undergraduate; Postgraduate
	Coursework
Available to International	No
Students	
Preferred Project Skills:	<ul> <li>Project management</li> </ul>
	Research
	<ul> <li>Critical thinking &amp; analysis</li> </ul>
	Data & systems analysis
Clearances Required	No
Host Supervisor	Carolyn Cameron
	Stop Food Waste Australia
	Sector Action Plan Lead
	Carolyn.cameron@fightfoodwastecrc.com.au
	0434 666 304
Location	Regus Offices
	Office 117, 15 Tench Street
	Kingston ACT 2604

	Remote time TBD if desired/required due to COVID restrictions or personal circumstances
Project Opportunities/Benefits for the Intern	The student will gain experience in conducting background research to inform larger research projects, engaging with stakeholders, understanding operational systems and synthesising information into concise case studies.

### Summary:

The student will review and document current referral practices of the food rescue sector agencies in working with each other.

The first food waste reduction Sector Action Plan (SAP) was developed with the four food national food rescue organisations – Foodbank, Ozharvest, Secondbite and Fareshare. Fareshare operates kitchens in Melbourne and Brisbane, while all the others operate state based models of food rescue and donation.

A key consideration in implementing the SAP is how the organisations practically work together now. How does information flow about food availability and need? Have local collaboration systems emerged? Where across the country is it working well? (and why?). Where has on ground collaboration stalled and why? What can we learn to bolster the national system of food rescue and donation?

The project will review anecdotal and documented information and compile case studies on better working models. There is international evidence from WRAP in the UK and other countries' food rescue programs on good practice to inform selection and performance criteria.

The final outputs will include a slide deck describing the project, 2 – 3 case studies, and a 20–30-minute presentation to food rescue organisations.