

SHAPING OUR FOOD & WASTE SYSTEMS

FOR A CIRCULAR ECONOMY

Report from the Tasmanian Way Forum
co-hosted by Eat Well Tasmania and Local Government Association of Tasmania
with funding from the
Department of Premier and Cabinet's Tasmanian Climate Change Office

16 September 2019 at Parliament House, Hobart, Tasmania



Executive Summary

The *Tasmanian Way Forum: Shaping our Food and Waste Systems for a Circular Economy* convened fifty leaders and decision makers from government, business, industry, community and research to discuss the actions required for a resilient, connected and vibrant future for Tasmania. The Forum was held at Parliament House on Monday 16th September co-hosted by Eat Well Tasmania Inc and the Local Government Association of Tasmania with funding from the Department of Premier and Cabinet's Tasmanian Climate Change Office. The Forum initiated the Tasmanian Way process to co-create a state-wide plan to shape our food and waste systems for a circular economy in Tasmania and to position Tasmania as a global leader in the implementation of the United Nations 2030 Sustainable Development Goals (SDGs).

Forum Outcomes

- Identified key priorities in our food and waste systems, including a preliminary set of measurable 2030 targets to complement the Tasmanian Government's *Climate Action 21: Tasmania's Climate Change Action Plan 2017-2021* (Climate Action 21), and the (draft) *Waste Action Plan*
- Uncovered good news stories, opportunities and roadblocks in Tasmania that are advancing more sustainable food and waste systems
- Determined some next steps to progress towards a circular economy

Global approaches to inspire local action

Tasmania can learn from Hawai'i and other economies around the world in determining an approach to achieve local implementation of the SDGs. Success factors in local approaches to SDGs are:

- Setting ambitious and measurable 2030 targets around key sustainability priorities
- Commitment to action at multiple levels of government and from business and community
- Launching commitments locally as well as globally connected to global SDG frameworks
- Tracking progress via open data dashboards for accountability and transparency
- Strong partnerships from across sectors working together to achieve the goals



Clockwise: Jemima Willis (AYCC), Jen Newman (RDA Tasmania), Councillor Bill Harvey (Hobart City Council), James Dryburgh (Brighton Council) sharing good news stories



Clockwise: Tabatha Badger, Leanne Minshull (The Australia Institute Tas), Rob Woolley (Tas Leaders Inc), Dion Lester (LGAT), Todd Babiak (Brand Tasmania) and Lynden Leppard (LGAT)



Centre: Michael Babcock (TFGA) discussing opportunities and roadblocks



Left to right: Kate Garvey (Dept. Health & Human Services) with Michael Simons (Tasmanian Climate Change Office) and Tom Woolley (Tasmanian Leaders Program)

Shaping our Future - uncovering ambitious and measurable 2030 targets for Tasmania

A number of priorities emerged to complement the Waste Action Plan and Climate Action 21 and would demonstrate ambitious leadership in transitioning to a circular economy in Tasmania and actualise a local response to the UN 2030 Sustainable Development Goals. Examples uncovered include the opportunity for Tasmania to achieve:

Waste Targets - 100% waste as resource by 2030

- **Zero waste to landfill by 2030**
- **100% of packaging is reused, composted or recycled by 2030**
- **95% of on farm organic produce is used as resource by 2030** through value adding, markets and composting
- **Household waste reduced by 50% by 2030**; 75% of organic waste to be composted
- **100% of food waste from government institutions to be captured and processed by 2021**
- **Food Organics and Garden Organics (FOGO) collection across all councils by 2023**; composting to improve soil health/back into agriculture

Local Food Consumption Targets

- **Double local food consumption by 2030**
- **All Tasmanians to be food secure at a household level by 2030**
- **Improve food related health outcomes to within the top 5% of OECD by 2030**
- **25% of urban planting in public spaces to be edible by 2030**

Emissions Targets – Tasmania is the world's first developed economy to be a carbon sink and maintain net negative emissions by 2030

Next steps

The Tasmanian Way - www.tasmanianway.org - is an emerging partnership to inspire commitment, collaboration and action to shape a sustainable future for our island home and actualise Tasmania's local response to the UN 2030 Sustainable Development Goals. The Tasmanian Way will work with key stakeholders to: Continue the process to connect and collaborate to actualise Tasmania's response to the SDGs including hosting Forums with the support of relevant partners around key priorities; Explore how to continue to learn from what Hawai'i and other economies are doing around the world to transition to a circular economy and take action on sustainability; Explore how Tasmania can respond to the invitation from the Global Island Partnership to launch a commitment to action to the Sustainable Development Goals.

Eat Well Tasmania Inc - www.eatwelltas.org.au - mission is to create a policy environment that supports Tasmanians to eat well, this means we are interested in influencing policy that impacts the entire food system and contributes towards more seasonal food being eaten by Tasmanians. The aspirational targets and suggested actions will immediately inform two existing partnership projects: The **Tasmanian Food Cluster** is an industry led cluster which primarily focusses on commercial solutions for whole of crop utilisation, minimising on-farm losses and other codesigned projects that address waste in the food system in Tasmania; **Local Food Procurement** project researching the roadblocks and opportunities for local food procurement in Tasmania with a focus on institutional procurement. Eat Well Tasmania continues to work with our partners and key stakeholders to progress the adoption of the circular economy and the Sustainable Development Goals as guiding frameworks for change in Tasmania.

Local Government Association of Tasmania - www.lgat.tas.gov.au - The Local Government sector endorsed LGAT pursuing a statewide formal collaboration arrangement, co-owned by and accountable to State and Local Government, to manage waste, resource recovery and Tasmania's transition to a circular economy. The outputs from the Forum will form an important component of this work program and in particular the opportunities for our state in adopting a Circular Economy in the food and waste areas. Working alongside the Forum participants, LGAT will continue to support Local Government in defining: The scale of the Circular Economy to be adopted - local, regional, state or national; The type of benefits that could be realised in Tasmania and the associated adjustment costs; and How other jurisdictions with similar structures and challenges to Tasmania have approached the Circular Economy.

Table of Contents

Background.....5

Opening highlights.....5

Shaping our Food and Waste Systems and the Sustainable Development Goals: Global approaches that can inspire local action 7

Identifying solutions in Tasmania that are advancing more sustainable food and waste systems 7

 The good news stories in our Tasmanian food and waste systems7

 Where are the opportunities?7

 Where are the roadblocks to progress?8

Shaping our Future: Identifying ambitious and measurable 2030 targets.....9

 Waste Targets.....9

 Local Food Consumption Targets.....9

 Reducing Emissions10

How to get there10

Beyond the targets 11

 Next steps.....12

Forum Supporters 13

Annex 1 Shaping our Food & Waste Systems for a Circular Economy 14

Annex 2 Participant List 16

Annex 2 Forum Agenda.....17

Annex 3 - Feedback and Reflections from the Forum.....18



Photos:

Top left: Kitana Mansell (Macquarie Point) with Dewayne Everretsmith (Tasmanian Aboriginal Centre)

Top Right: Participants uncovered ambitious and measurable targets in small working groups throughout the day

Bottom left: Tom Crawford (Dirty Hands Composting) with Gaby Jung (community organiser)

Background

This document is the full report of the *Tasmanian Way Forum: Shaping our Food and Waste Systems for a Circular Economy* held at Parliament House on Monday 16th September co-hosted by Eat Well Tasmania Inc (EWT) and the Local Government Association of Tasmania (LGAT) with funding from the Department of Premier and Cabinet's Tasmanian Climate Change Office. The report includes an overview of the discussions, recommendations on ambitious and measurable targets and next steps.

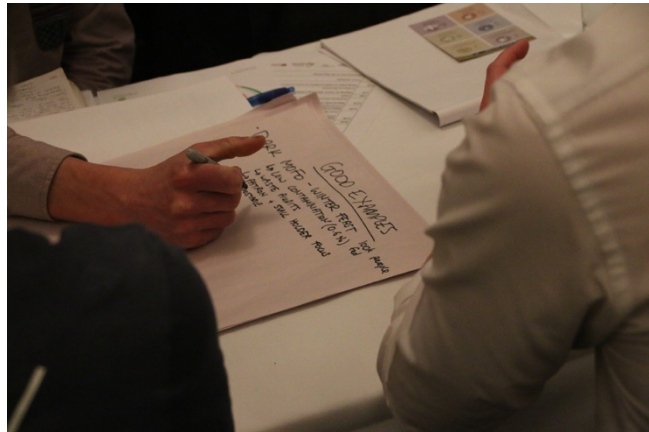
The event's purpose was to initiate the Tasmanian Way process to co-create a state-wide plan to shape our food and waste systems for a circular economy in Tasmania and to position Tasmania as a global leader in the implementation of the United Nations 2030 Sustainable Development Goals. The global race is on to shift to a more sustainable way of operating. Momentum is growing across Tasmania to reduce emissions and transition to a circular economy. No singular entity has control of the entire system or all the answers and many want help in figuring out the best course of action.

Invitees included leaders and decision makers from government, business, industry, community and research who want to work together to take greater action for a resilient, connected and vibrant future for Tasmania. There were 50 participants from across Tasmania at the forum. The sectors that attended the forum included local and state government, the waste management sector, business owners and business development consultants, peak bodies, food growers and producers, public health professionals, community members, academics, members of Parliament, Environmental Non-Government Organisations, hospitality professionals, tourism and events managers, and economic and regional development professionals.

The goals for the day were to:

- Identify key priorities in our food and waste systems, including a preliminary set of measurable 2030 goals and targets, that support Climate Action 21, the State Waste Action Plan (draft) and other relevant government priorities
- Identify solutions in Tasmania that are advancing more sustainable food and waste systems
- Co-create a roadmap to coordinate greater action to deliver the goals and targets

The Forum was facilitated by Rikki Mawad. Please see Annex for Agenda, Participant List and relevant documents.



Photos:

Top left: Christine Milne (Global Greens Ambassador) with Corey Peterson (UTAS)

Top Right: Tasmania has an abundance of good news stories

Bottom left: Rikki Mawad (Forum Facilitator)

Opening highlights

Dewayne Everettsmith of the Tasmanian Aboriginal Centre delivered a poignant Welcome to Country. The Welcome centred on the need to embrace our past and vulnerability to shape our future. *“Acknowledging our truth makes us vulnerable, but with vulnerability comes growth, strength and power. When the Tasmanian community - and Government - can acknowledge our true history, imagine what we can achieve moving forward and the unique identity that will come that is not seen anywhere else in the world.”*

The Forum was opened by The Honourable Peter Gutwein, Treasurer, Minister for Environment, Parks and Heritage and the Lord Mayor Councillor Anna Reynolds, Hobart City Council.

Minister Gutwein stated, *“The difficult piece, as all things, is taking the action in all pieces and with all levels of government working together and with the community.”*

Mayor Reynolds shared, *“Conversations on sustainable solutions are timely as our rainforests are burning and sea ice at record low, here in Hobart we are bracing for another dangerous fire season as soil levels are at summer dry levels. It is time for solutions to be collaboratively designed for the future.”*

Leah Galvin (EWT) and Dion Lester (LGAT) briefly addressed the forum to outline their individual organisations interest in food and waste systems.



Photos: left to right: The Hon. Peter Gutwein Treasurer and Minister for Environment. The Hon. Lord Mayor and Councillor Anna Reynolds of Hobart City Council and Dewayne Everettsmith of Tasmanian Aboriginal Centre. Below: Leah Galvin of EWT with The Hon. Ruth Forrest MLC and Mayor Reynolds.



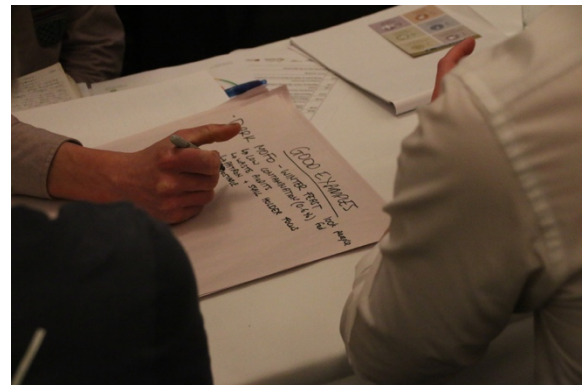
Shaping our Food and Waste Systems and the Sustainable Development Goals: Global approaches that can inspire local action

Jessica Robbins, Director of the Tasmanian Way, emphasised the momentum from cities, states and businesses creating local sustainability roadmaps. Jessica introduced Celeste Connors, Executive Director of Hawai'i Green Growth, via video *"What we can do together as island economies is to showcase tangible solutions at the local level that can be scaled globally. Islands are laboratories for innovation and we can show the world what a circular economy looks like. We look forward to Tasmania launching your commitment on the global stage: a commitment to action."* Success factors in Hawai'i's approach to the SDGs are:

- Setting ambitious and measurable 2030 targets around key sustainability priorities
- Commitment to action at multiple levels of government and from business and community
- Launching commitments locally as well as globally connected to global SDG frameworks
- Tracking progress via open data dashboards for accountability and transparency
- Strong partnerships from across sectors working together to achieve the goals

Identifying solutions in Tasmania that are advancing more sustainable food and waste systems

The Forum shifted to small group discussions to uncover the good news stories, opportunities and barriers in Tasmania's food and waste system. The sessions demonstrate that there is an inspiring shift to more sustainable food and waste systems in Tasmania and a groundswell of people who are driving this transition across sectors. This is a summary of the notes from Forum participants.



The good news stories in our Tasmanian food and waste systems

This session stimulated discussion about examples in Tasmania's food and waste systems that are contributing to a circular economy and to reducing emissions, reducing waste and over-consumption, restoring natural systems and promoting local, seasonal food.

Highlights included:

- Local businesses in hospitality, retail and festivals, farmers markets and events celebrating local and seasonal food
- Hospitality businesses that are both managing their waste and increasing the use of local produce
- Businesses, large and small, who are providing leadership – for example, Forager Foods, Simplot, Willie Smiths and via the Tasmanian Government's Business Resource Efficiency Program
- Growers that have adopted zero waste policies and waste audits
- Integration of aboriginal culture and knowledge
- At a community level there is strong engagement and activation in schools, advocacy and action groups
- Local Government are leaders in organics waste management, urban agriculture and bylaws to manage plastic waste and a number of councils have commitments to reduce waste. Examples include Hobart City Council (single use plastic ban, zero waste to landfill 2030 strategy) and FOGO collection at Hobart City Council and Launceston City Council
- Coordination and partnerships across sectors
- Our Tasmanian clean and green brand is very strong

Where are the opportunities?

Participants were asked to build on what they have identified as working – the good news examples – to look at the **opportunities and roadblocks** to better transition to a circular economy in Tasmania. Opportunities included:

- The continued introduction of FOGO by local governments and creating scaled composting for redirection to agriculture
- The proposed waste levy in the draft Waste Action Plan (WAP) to fund business and community to develop solutions
- Policy leadership across government for waste reduction systems, greater local food procurement, incentives and/or regulation to drive action with clear long-term 2030 measurable targets (such as demonstrated in the WAP)
- Transitions within agriculture/horticulture to sustainable practices that are productive and manage the environment
- Supporting industry led market development that is responsive to capture waste using technology and processing/value-adding, and local manufacturing of compostable packaging
- Increased and coordinated education – targeting community and business to create champions, empower, and build trust
- Governance for coordination and collaboration that is nimble, resourced, networked and that communicates the issues
- Learning from and integrating aboriginal food and practices in a modern food system
- Scale solutions that are working e.g. FOGO, reduce organics waste in food manufacturing and industry
- Institutional procurement of locally produced food – including hospitals, aged care, prisons and schools
- Whole system approaches to food and waste systems, rehabilitating and restoring land
- Research leadership in waste management and institutional local food procurement
- Learning from what others are doing overseas, other island communities

Where are the roadblocks to progress?

In brief, roadblocks exist across our food and waste systems. This is compounded by siloed approaches, policy gaps and regulation to drive change, inadequate infrastructure and capacity scale in our solutions to date and a lack of coordination.

Across the systems there are tensions and risks, they include:

- Lack of infrastructure - to process our waste and contamination within the waste; difficulties in aggregating produce from small and medium scale producers
- The true costs of not eating local food and having waste in our systems are externalised
- Resourcing to develop scaled solutions that are commercially viable
- Data gaps which quantify the size of the issues and the opportunity
- Tensions between planning, legislation and unintended policy consequences
- Skills and knowledge in the community and business
- Community acceptance of solutions



Photos: left: Alasdair Wells (left) and Wes Ford (right) of Environmental Protection Agency

Shaping our Future: Identifying ambitious and measurable 2030 targets

This session focused on identifying key priorities in our food and waste systems, including a preliminary set of ambitious and measurable targets for the food and waste system, and that could be aligned with the Sustainable Development Goals for 2030. The session was not about getting consensus but rather to get input into what ambitious targets look like.

The inclusion of 2030 targets and prioritisation of a transition to a circular economy in the Waste Action Plan is a positive step. A number of priorities emerged to complement the Waste Action Plan and Climate Action 21 and would demonstrate ambitious leadership in transitioning to a circular economy in Tasmania and actualising a local response to the SDGs. Examples discussed included the opportunity for Tasmania to achieve:

Waste Targets - 100% waste as resource by 2030

- **Zero food waste to landfill by 2030**
- **100% of packaging is reused, composted or recycled by 2030**
- **95% of on farm organic produce is used as resource by 2030** through value adding, markets and composting
- **Household waste reduced by 50% by 2030; 75% of organic waste to be composted**
- **100% of food waste from government institutions to be captured and processed by 2021**
- **Food Organics and Garden Organics (FOGO) collection across all councils by 2023;** composting to improve soil health/back into agriculture

Suggested strategies

- Develop a manufacturing strategy to achieve whole of crop utilisation and capture waste
- Waste Levy of \$100 per tonne
- University of Tasmania / Tasmanian Institute of Agriculture lead research focussed on value-adding and waste management; life cycle analysis of food
- Create a labour force to harvest on-farm losses for processing and sale
- Research to quantify waste and losses

Local Food Targets

- **Double local food consumption by 2030**
- **All Tasmanians to be food secure at a household level by 2030**
- **25% of urban planting in public spaces to be edible by 2030**
- **Improve food related health outcomes to within the top 5% of OECD by 2030**

Suggested strategies

- Create a governance mechanism with carriage for action, industry engagement and economic development
- Research to close knowledge gaps – quantify waste and losses, map food system, benchmark local consumption of fruit and vegetables, map processing and value-adding capability, lifecycle analysis
- Create a Food Strategy with a whole of food system approach. It may include:
 - Benchmarking and targets
 - Education to increase local consumption and decrease waste – food systems, composting, waste management, embedded in curriculum; medical students taught more nutrition
 - Supportive community environments for food growing – schools, community gardens/market gardens, school canteens
 - Campaigns – on social media and at point of sales to improve understanding of seasonality, provenance and traceability,
 - Increase the number of markets and access to Tasmanian seasonal food
 - Consider environmental impact of food system; landscapes as carbon sinks and water security; support regenerative agriculture
 - Increase use of indigenous foods
 - Decrease packaging within the system

Reducing Emissions - Tasmania is the world's first developed economy to be a carbon sink and maintains net negative emissions by 2030

The Forum demonstrated that there is the enthusiasm and momentum in Tasmania to reduce emissions and shift to a circular economy. Interconnected priorities that emerged to support this include the need to continue to identify ambitious and measurable 2030 targets to reduce emissions, build a resilient community and strong economy.

Priorities include:

- Food-water-energy security and renewables expansion and innovation
- Restore and regenerate ecosystem, increasing landscape function, restorative agriculture, regenerative farming practices, measuring carbon in soils
- Social inclusion, integrating aboriginal system thinking with science-based approaches

How to get there

The co-hosts selected a number of targets and participants focused on considering what would need to happen to realise the target and stakeholders who should be involved. Ideas for action were diverse and reflective of the broad range of sectors and participants at the event. Below are some examples:

Ensure 100% of food system packaging is reused, composted or recycles by 2030

1. Start with a packaging waste audit
2. Create harmonised regulation across local, state and federal governments for traceability, accountability
3. Use regulation to remove single use plastics
4. Ensure transparency about packaging that claims are authentic

Stakeholders – industry, manufacturers, retail, wholesalers, processors, consumers, government

We have a fully mapped Tasmanian food system by 2022

1. Maps are open sourced, define purpose of data collection; prioritise foods (fruit and vegetables); create value for collaboration and clusters
2. Informants included all actors on the supply chain (paddock, transporters, processors, wholesalers, value-adder, retail/hospitality) and government
3. Use multiple sources – Australian Bureau of Statistics, Government Reports etc

Stakeholders - University of Tasmania Launceston Institute for Applied Science and Design, Tasmanian Farmers and Graziers Association, Fruit Growers of Tasmania, Tasmanian Institute of Agriculture, consumers, tourism, food system actors, government

75% of food waste is redirected from landfill by 2030

1. FOGO collection is compulsory and redirected to processing/composting and is commercially viable; agriculture for food production to be located close by to use outputs.
2. State Government/University of Tasmania/Tasmanian Institute of Agriculture monitors and audits; legislates
3. Industry and household participation
4. Biodigestors creating renewable energy
5. By 2050 100% of food waste is redirected from landfill

Stakeholders – government, industry, households

Double Consumption of Local Food in Tasmania by 2030

1. Establish benchmark – focus on food where consumption is suboptimal, starting with fruit and vegetables
2. Define local - Tasmanian grown, produced and value-added
3. Embed local food procurement in contracts for institutions (hospitals, schools, prisons, aged care etc)
4. Map local food systems
5. Marketing campaign, include seasonality, values, culture, literacy, funds for low income households

Stakeholders – Retailers, Brand Tasmania, Wholesalers, Schools, Media, Business, University of Tasmania Launceston Institute for Applied Science and Design, producers, non-governmental organisations

Improve equitable food access using local food sources by 2030

1. Promote and support seasonal, local food sources; diversify models for sales
2. Whole of sector leadership
3. Community food production - home growing and local food hubs
4. Supply chain logistics to support regional towns
5. Subsidise local food purchasing for example Michigan Food Bucks

Stakeholders – community, government, community organisations, retailers

75% of produce must go past the farmgate for sale and additional 15% captured for value adding 2030

1. Establish accredited labour force partnership between farmers and community to capture food and value
2. Education –the community and industry about the opportunities
3. Diversify value-adding
4. Advocate for review of specifications from retailers
5. Establish food hubs for aggregation and product development
6. Market research to explore new product options

Stakeholder – government and industry partnerships, Australian Bureau of Agricultural and Resource Economics and Sciences 4.0, Brand Tasmania, Tasmanian farmers and graziers

100% of organic and biowaste put back into the food system

1. Benchmarking and data monitoring
2. Research international solutions
3. Develop a plan, establish champions and leaders and scalable commercial solutions and improved regulation
4. Identify sources of funding/funding models to achieve goal
5. Capturing on farm and supply chain losses
6. Education on the opportunity with producers, industry, community working collectively
7. Private sector partnerships
8. Identify suitable sites and commercial partners

Stakeholders – producers, processors, hospitality, industry partnerships, state and local government



Photos: left: uncovering ambitious and measurable targets.
Right: Karina Damberg of Red Brick Road Cider

Beyond the targets

Several themes emerged for increasing local food consumption and responding to the waste in our food systems from the paddock to households. Forum participants noted that in the food and waste systems the following is required to achieve a circular economy:

- **Integrated targets** - and interim targets with commitment from Government and key stakeholders
- **Measure processes** - benchmark (where we are now), tracking progress to targets, using open source data, improving transparency and accountability
- **Coordination and partnership** – to connect/network, engage across sectors (whole of food system)
- **Governance** – plan and monitor progress
- **Regulation, legislation and policy** – to drive investment, enable targets to be delivered, monitor outcomes
- **Research** –audit, close knowledge gaps, inform planning and decisions, collaborations and action
- **Industry** – support and resourcing to achieve diversification, scalable solutions, provide leadership, and increase value-adding
- **Education** – to build knowledge and skills in the community and business around solutions at all levels and across the food system to support action and behaviour change
- **Marketing and branding** – to develop messaging for the food and waste systems, promote projects and case studies, build trust and contribute to the culture of change
- **Investment** – government business partnerships
- **Local Government** – can be positioned as a leader, connector, regulator, monitoring/auditing, delivering scalable solutions for households and local business for food system waste management, delivering community and economic development
- **Tasmanian community** – are our partners, leaders and champions, who are informed and activated

Next steps

A joint submission based around the Forum outcomes was made into the (draft) Waste Action Plan consultation.

The Tasmanian Way will work with key stakeholders to secure funding to:

- Continue the process to connect and collaborate to actualise Tasmania's response to the SDGs including hosting Forums with the support of relevant partners around key priorities such as transition to a circular economy, emissions reductions, water-energy-food security and resilience building to shape our future,
- Explore how to continue to learn from what Hawaii and other economies are doing around the world to transition to a circular economy and take action on sustainability,
- Explore how Tasmania can respond to the invitation from the Global Island Partnership to launch a commitment to action from Tasmania to the Sustainable Development Goals.

Eat Well Tasmania Inc

The aspirational targets and suggested actions have immediately informed two existing partnership projects of Eat Well Tasmania: The **Tasmanian Food Cluster**, an industry led cluster which primarily focusses on commercial solutions for whole of crop utilisation, minimising on-farm losses and other codesigned projects that address waste in the food system in Tasmania; **Local Food Procurement** researching the roadblocks and opportunities for local food procurement in Tasmania with a focus on institutional procurement. Broadly, Eat Well will continue to advocate for and work with key stakeholders for the circular economy and Sustainable Development Goals to be guiding frameworks for change in Tasmania.

Local Government Association of Tasmania

The outputs from the Forum will form an important component of this work program and in particular the opportunities for our state in adopting a Circular Economy in the food and waste areas. Working alongside the Forum participants, LGAT will continue to support Local Government in defining:

- The scale of the Circular Economy to be adopted - local, regional, state or national,
- The type of benefits that could be realised in Tasmania and the associated adjustment costs, and
- How other jurisdictions with similar structures and challenges to Tasmania have approached the Circular Economy.

Forum Supporters

The Tasmanian Way is an emerging partnership to inspire commitment, collaboration and action to shape a sustainable future for our island home and actualise Tasmania's local response to the UN 2030 Sustainable Development Goals. The Tasmanian Way provides a platform to learn from what others are doing around the world, particularly other island economies, to build on our strengths to develop solutions to the complex challenges facing our state. www.tasmanianway.org

Tasmanian Climate Change Office in the Department of Premier and Cabinet leads the State Government's response to the challenges and opportunities of a changing climate through the delivery of Climate Action 21 and the State Action (Climate Change) Act 2008. <http://www.dpac.tas.gov.au/divisions/climatechange>

Eat Well Tasmania Inc is a not for profit organisation that promotes seasonal Tasmanian food. Eat Well works in two ways – to increase demand for Tasmanian food by Tasmanians through social media and events; and with industry, government and other stakeholders, through collaborative partnerships, to increase opportunities to procure and value-add Tasmanian food. <https://www.eatwelltas.org.au/about-us/strategic-plan/>

Local Government Association Tasmania (LGAT) is the voice of Local Government in Tasmania. LGAT works to protect the interests and rights of councils, to promote the efficient operation of Local Government and to foster strategic and beneficial relationships to promote vibrant Tasmanian communities. <http://www.lgat.tas.gov.au/>



Annex 1 Shaping our Food & Waste Systems for a Circular Economy

Background Briefing from Eat Well Tasmania, Local Government Association of Tasmania and the Tasmanian Way

What is the Tasmanian food system worth?

Food agriculture is worth \$1.22 billion annually or around 16% of gross state productⁱ and processed food value is \$4.2 billion. 73% of food produced in Tasmania is exported to mainland Australia or overseas. We do not know how much of the fresh food we eat in Tasmania is locally grown.

What are the impacts of food systems in Tasmania?

A quarter of Tasmania's land area is committed to agriculture. On farm losses can be as high as 31% for some crops and 2.2 million tonnes of food is wasted from the commercial and industrial sectors. Food and garden organics account for more than 1/3 of municipal waste with annual food waste costs of between \$2,200 to \$3,800 per household. Tasmanians living on the lowest incomes and in rural and remote areas have least access to local, seasonal and affordable food. Agriculture accounts for 70% of fresh-water use across Australia and our global food systems are responsible for a third of all greenhouse gas emissionsⁱⁱ.

Our Tasmanian Opportunity

Coordinated action to enhance our food and waste systems and transition to a circular economy offer an enormous opportunity to build a resilient community and strong economy by simultaneously reducing emissions; saving resources by reducing waste, losses and overconsumption of resources; improving land management and restoring natural systems; creating jobs and promoting social inclusion, health and nutrition.

The global race

"The 2030 Sustainable Development Goals is our roadmap and its goals and targets are tools to get there." H.E. Antonio Guterres, United Nations Secretary General

The global race is on to shift to a more sustainable way of doing things and take urgent action on climate change. This race is not just Government. It is a race between cities, states, businesses and communities. This race has been stimulated by the United Nations [2030 Sustainable Development Goals](#) and [The Paris Agreement on Climate Change](#).

Tasmania is a leader in this race

Tasmania will be one of the first economies in the world to be 100% renewable energy self-sufficient by 2022ⁱⁱⁱ. More than 45% of our terrestrial area is protected and we have a moratorium on genetically modified crops. This is globally significant and puts Tasmania ahead in the global race to shift to a more sustainable way of doing things. Tasmania is an island state in a larger developed economy. We are small enough to manage but big enough to matter. We are in an excellent position to be a global example of what a sustainable and resilient economy is, at scale which will strengthen Tasmania's brand and international profile and attract investment that add value to our way of life. Tasmania can learn from what others are doing around the world to help us shape our own ambitious targets as our commitment to action.

Aloha+ Challenge: Hawaii's local response to sustainability

Sets six integrated and measurable 2030 sustainability targets including:

- **Local food:** at least double local food production; 20 to 30% of food consumed is grown locally.
- **Waste reduction:** Reduce the solid waste stream prior to disposal by 70%.
- **Clean energy:** 70% clean energy; 40% from renewables and 30% from efficiency.

Launched in 2015 by the Governor with the four County Mayors and Office of Hawaiian Cultural Affairs, the [Aloha+ Challenge](#) is a state-wide commitment to achieve Hawai'i's sustainability goals, and locally driven framework to implement the SDGs. It is supported by Hawaii Green Growth a public-private partnership to scale local solutions to global sustainability challenges. Check out the Dashboard: <https://www.hawaiigreengrowth.org/dashboard/>

What is Circular Economy?

Circular economy decouples economic growth from environmental impact, and designs waste out of the system. Underpinned by a transition to renewable energy sources, the circular model builds economic, natural, and social capital^{iv}. Watch the [video for a fast explainer](#).

Existing Targets in Tasmania

Climate change resilience and transition to a circular economy requires a coordinated whole-of-Tasmania system change. The [Climate Action Plan 21](#): target of zero net emissions by 2050 and recognises that all Tasmanians have a role to play in tackling climate change.

The [draft Waste Action Plan](#) prioritises a transition to a circular economy in Tasmania and sets targets including reducing waste generated in Tasmania (5% per person by 2025 and 10% by 2030), improving resource recovery (40% from all waste streams by 2025 and 80% by 2030), and reducing the volume of organic waste sent to landfill by 25% by 2025 and 50% by 2030.

[The Tasmanian Way](#) is an emerging partnership to inspire commitment, collaboration and action to shape a resilient, vibrant and connected future for our island home and actualise Tasmania's response to the UN 2030 Sustainable Development Goals. It convenes thought leaders and decision makers to uncover ambitious and measurable 2030 targets around critical priorities, inspire commitment and coordinated action to overcome the complex challenges facing our state and position Tasmania as a leader in global race to a sustainable future. Email: jess@jessicarobbins.com.au

Annex 2 Participant List

First Name	Organisation
Michael Badcock	Tasmanian Farmers and Graziers Association
Todd Babiak	Brand Tasmania
Tim Beumer	GHD
Melanie Blackhall	University of Tasmania
Amanda Blakney	Huon Valley Council
Robert 'Tino' Carnevale	ABC Gardening Australia
Jo Cook	Jo Cook Food Pty Ltd Food Curator Dark Mofo Slow Food Hobart
Thomas Crawford	Dirty Hands Composting
Karina Dambergs	Red Brick Road Cider Northern Business Tas
Sally Doyle	Huon Valley Council
James Dryburgh	Brighton Council
Michelle Dyer	Harvest Feast
Wes Ford	Environmental Protection Agency
The Hon. Ruth Forrest	Member of the Legislative Council
Fred Gale	University of Tasmania
Leah Galvin	Eat Well Tasmania Inc. (co-host)
Kate Garvey	Department of Health and Human Services
Councillor Bill Harvey	Hobart City Council
Gaby Jung	Community Member
Fiona Kerslake	Tasmanian Institute of Agriculture
Lynden Leppard	Local Government Association of Tasmania
Dion Lester	Local Government Association of Tasmania (co-host)
Celia Leverton	Regenerative Agriculture Network of Tasmania
Kitana Mansell	Macquarie Point
Rosalie Martin	Connect42
Rikki Mawad	Forum Facilitator
Massimo Mele	Munch On Tasmania/ Cher
Christine Milne AO	Global Greens Ambassador
Leanne Minshull	The Australia Institute Tasmania
Sophie Muller	Department of Premier and Cabinet Tasmanian Climate Change Office
Sandra Murray	University of Tasmania
Jen Newman	Regional Development Australia Tasmania
Corey Peterson	University of Tasmania
Michele Richardson	The Royal Automobile Club of Tasmania Inc.
Jessica Robbins	Tasmanian Way (Forum Coordinator)
Greg Robertson	Sorrell Council
Martin Robinson	Veolia
Ted Ross	Glenorchy City Council
Michael Simons	Department of Premier and Cabinet Tasmanian Climate Change Office
Andrew Smith	Willie Smiths and Sons
Andy van Emmerik	Consultant
Alasdair Wells	Environmental Protection Agency
Maggie Webber	Coach and Facilitator
Jemima Willis	Australian Youth Climate Change Network
Robert Woolley	Tasmanian Leaders Inc.
Tom Woolley	Tasmanian Leaders Program

Annex 2 Forum Agenda

Shaping Our Food and Waste Systems for a Circular Economy Forum Agenda

Time	Description
10:00	Welcome and opening addresses <ul style="list-style-type: none"> • Welcome to Country from Dewayne Everettsmith, Tasmanian Aboriginal Centre • Opening address by The Honourable Peter Gutwein, Treasurer, Minister for Environment, Parks and Heritage • Opening address by The Right Honourable, the Lord Mayor of Hobart Councillor Anna Reynolds • Welcome from Forum Co-Hosts
10:50	Morning Tea
11:00	Shaping our Food and Waste Systems and the Sustainable Development Goals: Global approaches that can inspire local action. Jessica Robbins, Coordinator of the Tasmanian Way
11:30	Global to local: the good news stories in our Tasmanian food and waste systems Small group discussions
12:15	Opportunities and roadblocks in our food and waste systems in Tasmania Small group discussions
1:00	Lunch
1:45	Shaping our Future: Identifying ambitious and measurable 2030 targets Small group discussions
3:15	Taking action to shape our future: personal commitments and reflections
4:00	Forum concludes
4:15	Networking Hour at The Glass House



Annex 3 - Feedback and Reflections from the Forum

- Very good engagement between participants. Need to work out how to take it forward. Who engages with State and Local Government?
- I love the elegant work from Hawaii - the 6 key goal messages are brilliant. It would be amazing if similar simple, clear, non-controversial set of targets were to emerge from the hard work and passion of The Tasmanian Way and its many passionate partners.
- Put a submission in for the Draft Waste Action Plan.
- Continue to campaign to reduce waste to landfill.
- Stand behind a treaty for aboriginal people so that our entire system is more connected to culture, country and practice.
- Fabulous rich conversations. I have enjoyed being part of the conversation and see many ways we can all collaborate!
- This was a really great Forum as it helped me reflect more about climate change and what I can bring back from this to my workplace.
- Great event, well done team!
- Great Forum to connect with others interested in leading/starting the change. Missing some balance from large industry producers and processors.
- Personal commitment to use the full capabilities of existing Fogo system.
- Thank you for putting this day together. The answer is in there somewhere.
- Leadership required, but who from given such diverse issues and sectors?
- How do we capture ideas that weren't discussed today? Need to release a draft report for wider consultation.
- The UNSDGs are an important component of what we are aiming to achieve with food & waste as a universal framework for communication and efficiency with companies to benchmark. We have to use it.
- Very encouraging to hear passionate and achievable goals. Great mix of participants in the room. Lots of ideas for programs that could be implemented via funding from levy.
- Very impressed by appropriate and delightful mix (diversity) of participants and speakers. Awesome.
- Tightly facilitated, fabulous opening (that welcome to country!) panel, lovely lunch and what a great assurance at the end.
- Good session. Great to get feedback, discussion with a broad audience about food waste/food security, brought up issues I hadn't thought of before.
- Commitment. Have a better understanding of composting and fogo collection.
- Excellent discussions, identifying most issues - will be very interested in the assessment from all. The tablegroups - some actions muted but many just not really confirmed as yet. May need a further action meeting after all conclusions are assessed. Please don't stop here. Happens too many times.
- Good session. Improvement - more targeted - too many ideas - too broad & brush
- Health literacy as part of early learning and school programs.
- Education about food & waste systems in every school.
- Health literacy and food sustainability in the curriculum.
- Personal: keep using home composting and buying/eating non-processed food as much as possible.
- Work: prioritise time to support Huon Circular Economy Network & wider food and waste issues. Provide submission to draft WAP.
- Excellent Forum, well organised with a clear focus on outcomes. Your report on findings will be welcome.
- Great day. Engaged group. Tip of the iceberg of those who wish to be effective for change. But in spite of this, I sense a need to overcome 'tiredness' in the message which I suspect may in community feel so... keep going to the horizon. Keep sharing excellent information and practice.
- Commitment wise, I commit to being a follower and support of all that may arise from this and of sharing messages that my neighbours and friends can absorb and enact easily with a sense of making a contribution that is meaningful.

ⁱ Tasmania's Agri-Food Scorecard 2016-2017

ⁱⁱ IPCC Report special report on Climate Change and Land Use. August 2019. <https://www.ipcc.ch/report/srcccl/>

ⁱⁱⁱ 100% renewable energy self sufficient by 2022, [Climate Action Plan 21](#)

^{iv} Ellen McArthur Foundation. <https://www.ellenmacarthurfoundation.org/>