



ZERO

SUMMIT
2021
Scholars of Sustenance
Foundation Thailand

EVENT
REPORT



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Introduction

Each year, we lose 931 million tons of food produced for human consumption while more than 1 billion people still do not have access to adequate food. In Thailand, according to the Pollution Control Department, 64% of municipal waste is food waste which equals to 17.5 million tons per year! Some of those food wastes are invisible food, produced but never reach the consumer.

The fact that we are reaching the irreversible point of the climate change crisis, and with ongoing environmental and socio-economic problems, the statement cannot be any more precise. The United Nations urges immediate actions, a wake-up call, for the world to make a change before it is too late.

At Scholars of Sustenance Foundation, Thailand (SOS), it has been 5 challenging but rewarding years now leading the fight to create food equity and shaking up the sustainable food system in Thailand. However, the fight is not over since there are still more businesses that are not addressing their food waste. There are more people now under the poverty line (9.9%) and 6.5 million people in the country are undernourished. Plus, there is still no law protecting businesses from donating their surplus food to people.

SOS Thailand eventually decided to rally all the food industry leaders to help us fight this battle and achieve ZERO Food Waste and ZERO Hunger in Thailand. The ZERO Summit 2021 last September 29th was a virtual summit organized by Scholars of Sustenance, the first food rescue foundation in Thailand sponsored by The Thailand Convention and Exhibition Bureau (TCEB) as the 'Sustainable Event Partner'. It is also the first-ever food-driven sustainability event which was furnished with 3 main activities and knowledge sharing sessions for everyone to understand and drive a change together for a better future in Thailand.

ZERO S U M M I T
2021
Scholars of Sustenance
Foundation Thailand

Event Marketing and Communication

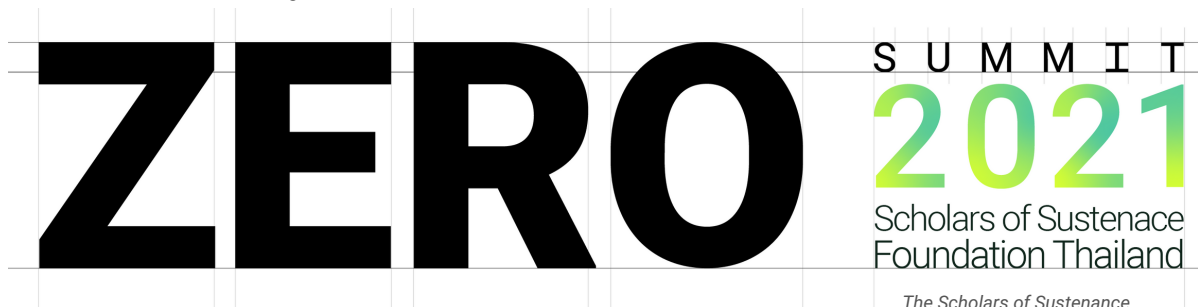
ZERO Summit 2021 focused on the core theme of “food waste” and “sustainability”. The design we have had in mind provided the versatility and adaptability nature while retaining the key signifiers of the events aesthetic. It was our intention to make the design simple and captivating to capture audiences’ attention in one glance. In this section, we explored the creative process of the Scholars of Sustenance Thailand Outreach team, creating the design language behind ZERO Summit 2021.

Logo: Where it begins

Logo designing, in contrast to SOS official logo, the event logo must be stark, clear, and appealing. Therefore, the text “ZERO” was the focal point while the “year” design was alterable in a timely manner. The core element of ZERO was unchangeable and fixated on our mission toward zero waste, zero hunger, and Thailand’s sustainability mission. The ZERO Summit official logos came in two variances which are "Colorized" and "Monotone", both offered two tones to match with any backgrounds and formats.

1 The solid form of ZERO, representing the boldness and solid foundation of the event based on the strong partnership and the clear visions toward the goals

2 SUMMIT and YEAR number representing each year's different format and theme



3 The Scholars of Sustenance Foundation Thailand, the main organizer of ZERO Summit event.

Zero Summit Official Logo: Mono Black



Zero Summit Official Logo: Mono White



Zero Summit Official Logo: Official Black

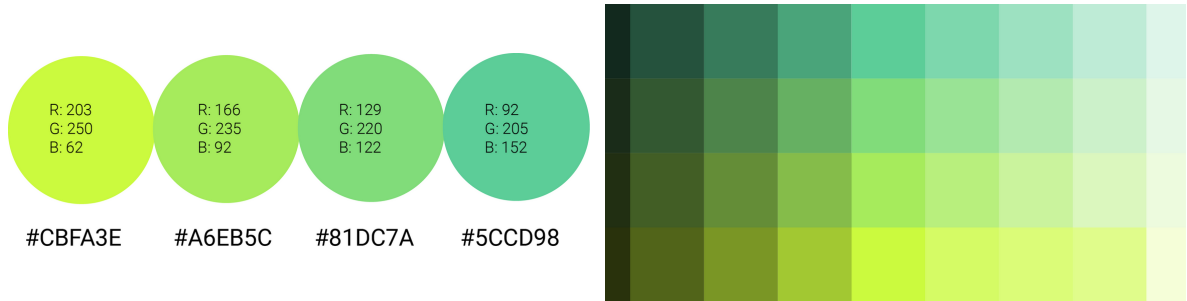


Zero Summit Official Logo: Official White



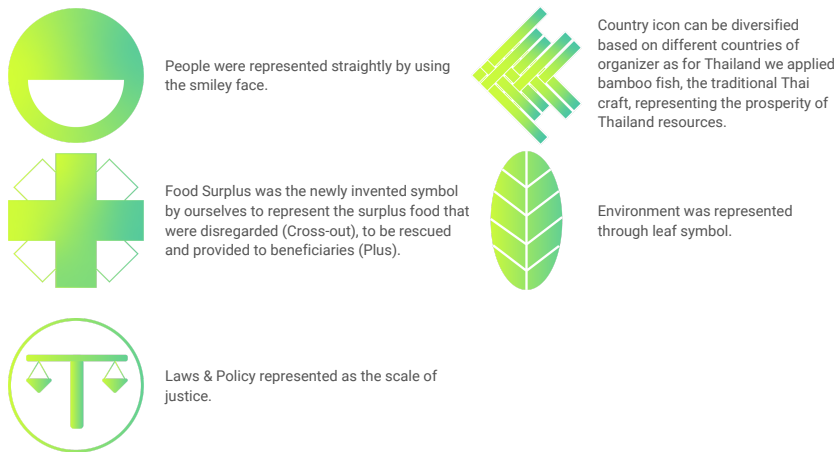
Palette: How it Works

The palette that we used for ZERO Summit 2021, was called “New Leaves” representing the birth of a new event, and the promise of new and positive changes in Thailand. We envisioned this new event brand by SOS to become the changemaking event where people come together and share ideas. We found the soft bright green tone the perfect fit in making the new growing sustainability discussion channels.



ZERO ICONS: The Meaningful Elements

In our design elements, with the core focuses on food waste and environment according to the mission and vision of Scholars of Sustenance Foundation, we must ensure that our messages were communicated through ZERO Summit 2021. However, the event had its broadening theme that needed to be visualize, and it could possibly lead to confusion and overlapping of elements. Therefore, Outreach used minimalistic icons to represent the core concepts of the ZERO Summit event. Five icons represented five focuses inclusive of People, Food Surplus, Environment, Country (Thailand), and Laws & Policy.



Logo Variations



Event Sessions Takeaway

ZERO Summit 2021 offered 3 knowledge-sharing sessions and 1 workshop activity. Each session was brimmed with experts and specialists in their field. This section will provide the summary and key takeaways for each section.



Systematic Approach on Food Waste Prevention Discussion

The unrevealed successful story of food waste prevention cooperation between partners and SOS, the first food rescue foundation in Thailand, is disclosed here for all participants who want to know how we systematically prevent surplus food from becoming food waste.



Food Waste Reduction Engagement Discussion

Have you ever wondered how people can engage in food waste reduction? This discussion panel will discover marvelous answers from the interesting practice cases of our guest speakers, who have experience in creating whizzed programs for people to participate in solving the food waste issue together.



Shaping the Future Food System Workshop

It's time for food business leaders to unite and shape the future food system in Thailand together, but how can we do that, and how can a policy support us? Here is the discussion workshop, where our professional guest speakers will share their brilliant ideas with all participants for brainstorming and drawing the future policy for supporting food waste management in Thailand together.

Session 1: Systemic Approach on Food Waste Reduction

Takeaway: This panel talks about a systematic approach to food waste prevention. All panelists shared the same concern that there should be more organizations with their aims and operations like SOS because of the lack thereof, the problem of food waste can never truly be extinguished.

Lotus's has settled that by 2030, they would produce zero food waste to landfills. They have started working with farms to make sure of the exact amount that they will buy and this would result in zero crop surplus. Lotus's is also the first retailer to join forces with SOS and has been our constant donor of food since 2018.

The Federation of Thai Industries has recognized the need to earnestly push for SGDs and encourage companies to reduce 50% food waste by 2030. **The Thai Food Processors Association (TFPA)** has also advocated for the use of 3 Rs which are reduced reuse and recycle. **CPF** has recently launched their 'circular meal' project where they would be the main driving force in bringing surplus food packed with nutrients to communities; this at the same time is one of their strategies of managing surplus food.

Wasteland cooks from surplus food where customers know what kind of ingredients are used, a sustainable way of having less or zero food waste in the process. They mindfully work with the people responsible for each step to reduce food loss and waste.

The last participant is **Moremeat**, a plant-based food producer as the founder sees that the current food system is accountable to many problems such as food insecurity, consumer health, and environmental problems. This is the reason why their products contain nutrients, locally available ingredients and require little resources in growing.

Panelist Quotes: Systemic Approach on Food Waste Reduction



Federation of Thai Industries (FTI) and Thai Food Processors Association (TFPA)

"Food Business are responsible for society's regular practice. They must meet production specification to prevent food waste at first place. Another great point is that waste material from one industry can be raw material for another industry. When food business applies these practices, it can become normal, and we all need to do more and more." - **Visit Limlurcha** - Chairman of the Food Processing Industries Club, Federation of Thai Industries (FTI) and Honorary President, Thai Food Processors Association (TFPA)



Lotus's

"What gets measured gets managed. Without measuring where the weaknesses are it's impossible to set a goal for efficiency and fix them." - **Puntarika Susuntitapong**, Head of Sustainability and Corporate Communications



Charoen Pokphand Foods (CPF)

"As we are the food producer, we mainly focus on the food loss and the way we work is finding the 'hotspot' where the food loss & waste occur. For us the hotspot is at the distribution level, and we need to take action at the right spot now." - **Sirapassorn Sagulwiwat**, Assistant Vice President Sustainability and Global Partnership Division Corporate Sustainable Development (SD) Office



Wasteland

"We face a lot of misunderstandings because people still don't understand the concept of food loss and food waste concept. We want to communicate to consumers." - **Dharath Hoonchamlong**, Co-Founder, Wasteland



More Meat

"The current food system is accountable to many problems in terms food insecurity, consumers health and environmental problems etc. As a food startup, we want to create a business that is purposeful and product that could be small changes and revolutionizing the food system on how we produce and consume." - **Kanwra Tanachotevorapong**, CEO & Co-Founder

Session 2: Food Waste Reduction Engagement

Takeaway: The mutual steps that every corporate in this panel took were to firstly identify the problem and educate their staff on the consequences of food waste, then followed by analyzing where they could adjust to make positive differences.

Session 2.1: Food Waste Reduction Engagement (Service Sector)

The Hilton Resorts & Spa has implemented the food-waste track technology whereby it could spot 'waste' products in their operations such as waste plates and excess buffet items. They also make use of incentives which in this case is their food waste management competition, with the engagement from their staff, & the company was able to derive some new creative ideas on how to tackle this issue.

Yindii is an anti-food waste startup company where it connects consumers directly with restaurants and cafes that can create meals from ingredients that otherwise would go to waste which also includes unattractive ingredients with discounts to attract customers.

Michelin Guide Thailand is working towards sustainable gastronomy; thus, Michelin Green Star was created to identify role model restaurants that are actively committed to sustainable gastronomy philosophy. To build a wider impact, Michelin Guide's official website has a space to promote these role model establishments and chefs.

Planet B Sustainability Agency was founded by chef Daniel Bucher together with his friend. One of their many projects was engaging small local restaurants in an in-depth class on how five-star restaurants should handle food waste. All panelists agreed that education can, without a doubt boost people's understanding of food waste because oftentimes they are associated with failure, which is still the biggest barrier we all have to overcome.

Panelist Quotes: Food Waste Reduction Engagement (Service Sectors)



Hilton & DoubleTree by Hilton Sukhumvit

"It is challenging to educate the community that food waste is not bad, and that it can be reused. Brands should not be scared to talk about food waste!"
- **Nick Boyd**, Cluster Director of Operations



Michelin Guide Thailand

"It is challenging to educate the community that food waste is not bad, and that it can be reused. Brands should not be scared to talk about food waste!"
- **Tippawan Nitijessadawong**, Michelin Guide Thailand Director



Planet B Sustainability Agency

"Great food needs a great food system". It needs fantastic government guidance, it needs good food policy, and it also needs us as a chef or the food marketing agency, who are in the middle of the food system and shaping what people want to eat, to be aware of this bottleneck position. We will then understand how much power we have to shape this food system."
- **Daniel Bucher**, Managing Partner



Yindii

"Strong changes come from policies. However, we cannot just sit still and wait for the policies to change. Activists and small changes also have to be appreciated and endorsed."
- **Louis-Alban Batard-Dupre**, Founder and CEO

Session 2.2: Food Waste Reduction Engagement (Business Sector)

For this panel, the perspective is from the Business sector and their ways of managing food waste and gathering engagement. The main discussion in this panel is how to keep the momentum going as evidently the number of participants and partners dropped year by year, the consensus was reached at the end and it was agreed that only the broader reach and higher engagement can keep up the good work.

Shrewsbury International School targeted education as their means of work. They also collaborated with SOS Thailand in donating excess food from schools namely Shrewsbury International School to be delivered through the Rescue Kitchen program.

theCOMMONS has its goal rooted in giving back to the community and spreading the eco-conscious philosophy. They have worked together with SOS and installed a 'community fridge' project where individuals can donate fresh ingredients and instead of wasting them, SOS will turn them into wholesome meals for those in need.

Agoda is also yet another big company that has started with small steps such as 'swapping food' where employees bring foods that almost expire and exchange them with colleagues who may need them. They are currently working towards collecting a database of hotels that sell surplus food.

In 2025, the **Allianz Ayudhya** aims to reduce GreenHouse Gas emission by 25% with their principle focus on waste management. The company also set up an incentive program in which they reward those who donated or recycled waste. The Allianz Ayudhya believes that "SDG starts on an individual level and it should start with us first."

Panelist Quotes: Food Waste Reduction Engagement (Business Sector)



Allianz Ayudhya

"The barrier of changing employees' behaviour is we make their life more difficult. The results of their effort are so far from what they can feel today. They don't really see and touch climate change and global warming. The separation of waste means that we need a facility for them to separate. We need to support them to take action."

- **Patchara Taveechatwattana**, Chief Customer Officer



theCOMMONS, Kinest Group

"There are more organizations doing great things out there and they're passionate and willing to help. There's a lot of people to reach out to, we just have to take that step"

- **Vicharee Vichit-Vadakan**, Co-Founder



Shrewsbury International School

"The perception is very important. We need to develop soft skills and hard skills, educating students about how the real world works. Talk about sustainability in their home. It is about cultural development. It includes everyone from students up to teachers in our school. It's about culture and perception." - **Greg Threlfall**, Director of Outreach,



Agoda

"We start by design thinking and talking about the problem to other people, questioning employees to really understand it. There are more than a hundred rounds of revision. What works today may not work in the future since the world is always changing."

- **Kavalin Athayu**, Global Head of CSR & Sustainability

Session 3: Shaping the Future Food System Workshop

Here is the discussion workshop, where our professional guest speakers shared their brilliant ideas with all participants for brainstorming and drawing the future policy for supporting food waste management in Thailand together.

Opening Remarks



The United Nations in Thailand

"We cannot achieve the sustainable development goal if we do not tackle the issue of food loss and waste. The Covid-19 pandemic has highlighted the inequity of the current global food system, but also, that this issue of food loss and waste needs urgent attention. Food systems can and must play a leading role in addressing all these challenges. To reach the SDGs, we must ensure that everyone has access to healthy and nutritious food."

- **Marisa Panyachiva**, Partnership and Development Finance Officer, UN Resident Coordinator Office in Thailand, The United Nations in Thailand

Session 3: Shaping the Future Food System Workshop (International Level)

Shaping the future food system international level room contains speakers from **Thailand Convention and Exhibition Bureau (TCEB)**, **Global Compact Network Thailand (UNGCNT)**, and **Deutsche Gesellschaft für Internationale Zusammenarbeit (GIZ)**. Most of the participants are NGOs alongside schools and universities. More than 50% of our participants believe that providing knowledge support is the solution to shape the future food system. They would like to see Surplus Food Sharing Platform, Infrastructure Linkage for Food Waste Management, Food Waste Management Idea Sharing Platform and Zero Waste Innovation Contest for ASEAN Students under the cooperation of every section in the future.

Thus, using Food Waste Reduction in ASEAN Region results as the best indicator for measuring project achievement. They expect **10% - 30% of food waste reduction** in their organizations in the next year while also expecting the ASEAN Funds for the Food Bank and Food Waste Management Infrastructure as a policy enactment. For this reason, a sustainable food system that focuses on food security and proper policy implementation is the utmost solution of all future food systems and the way to achieve SDG Goals.

Panelist Quotes: Shaping the Future Food System Workshop (International Level)



UN- Global Compact Network (UNGCNT)

"Thailand is one of the world's kitchen but if we do not take care of our farms and holistic supply chains, then the world will be deprived of its food source, too. So, if we can develop from a local scale to a global scale, we can achieve sustainable goals for the world."

- **Thanyaporn Krichitayawuth**, Executive Director



Deutsche Gesellschaft für Internationale Zusammenarbeit (GIZ)

"To combat the Food Waste problem, it's best to follow and promote the food recovery hierarchy with all sectors which can be started from reducing food waste, distributing it to people in need, feeding animals, using it for industrial purposes, composting on an individual level, before sending it to landfills."

- **Werner Kossmann**, Project Director of TGCP Waste Project



Thailand Convention and Exhibition Bureau (TCEB)

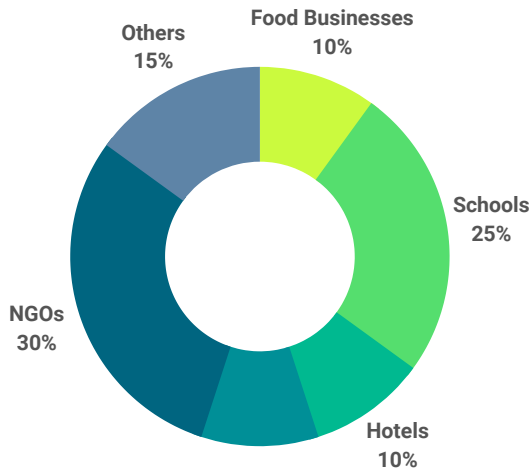
"In order to drive successful sustainable events in Thailand, we have to measure the impact through the 4 wins: event owner wins, organizer wins, community (stakeholders) wins, and environment wins. That's why we are pushing the organizers to be responsible for food and beverages operations and aiming for this to be mainstream for every food business in the industry in the future."

- **Arunwadi Leewananthawet**, Manager, Sustainable Development Section, MICE Capabilities Department

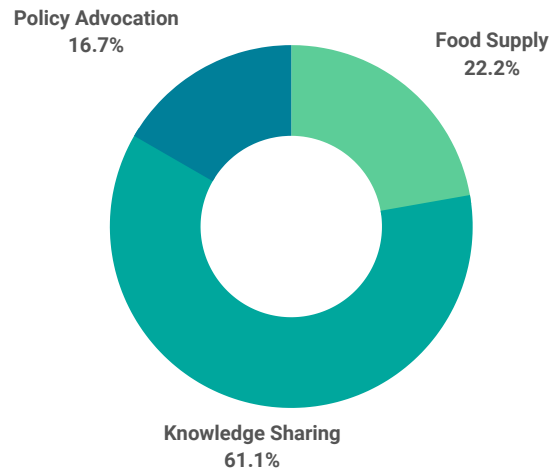
Shaping the Future Food System Workshop: International Impact Value Chain

Shaping the Future Food System Workshop; Impact Value Chain is an online activity for workshop participants to join in and share their outlook and standpoint on the future steps of Thailand and the SEA Food System Supply Chain. The workshop was made on VEVOX, whereby linked to the workshop narrative deck, and interactive choice-making narrative on participants' smartphones. The Impact Value Chain consisted of 7 opinions/decisions whereby each participant will provide a different opinion. The result of each workshop room is the accumulation of each participants' answers. Here is the IVC result of the International Level Workshop Room:

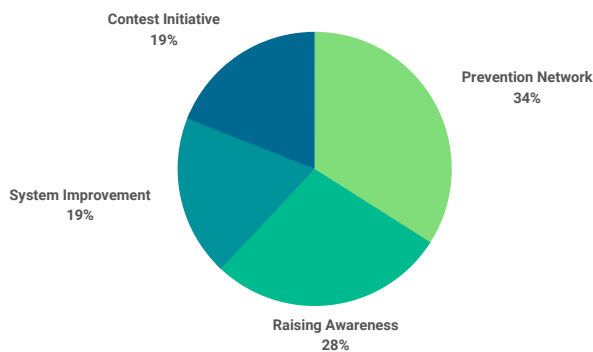
Participants



Resources



Shared Vision Initiatives



Envisioned Policies

- 55%** ASEAN Funds for the Food Bank and Food Waste Management Infrastructure
- 25%** ASEAN Funds for the Circular Economy Startups
- 20%** ASEAN Zero Waste Education Development Program

Indicators

- 55%** Food Waste Reduction in ASEAN Region
- 25%** Hunger Reduction in ASEAN Region
- 20%** CO2 Reduction from the food waste in ASEAN Region



Mutual Expected Impacts

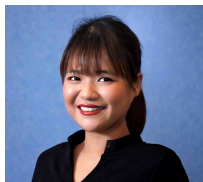
A sustainable food system that focuses on food security and proper policy implementation

Session 3: Shaping the Future Food System Workshop (National Level)

Shaping the future food system national level room includes three speakers from **Thailand Development Research Institute (TDRI)**, **Thailand Environment Institute Foundation (TEI)** and **The Pollution Control Department (PCD)**. The main participants are from the Food Business and School and University section, they also consider that providing knowledge support is the solution to solve the future food system. Furthermore, the majority would like to engage in a Surplus food café and bar project followed by a knowledge-sharing platform for food waste management as another solution while using food waste reduction statistics as an indicator.

As a contributor, they have an expectation of **10% - 30%** reducing food waste in their organizations while would like to see a policy that provides tax reduction to food and fund donations. As a result, a sustainable food system that focuses on people’s engagement and people’s equality in society is the final vision of the participants.

Panelist Quotes: Shaping the Future Food System Workshop (National Level)



Thailand Development Research Institute Foundation (TDRI)

“Collecting data would be the most difficult task, we need efficient food waste and a general waste segregation system in order to reduce food waste in which private organizations are able to make this come true. The private sector is the most active in the issue in Thailand. The Thai government should step in and enhance the development.” - Caratlux Liumpetch - Researcher



Thailand Environment Institute (TEI)

“The Food Waste policy support should be both in local and national policy because the local government has the authority over the formulation of policy in local areas. These policies should also be made in a way that increases engagement in the private sector.” - Benjamas Chotthong - Director of Project Development and Planning Program



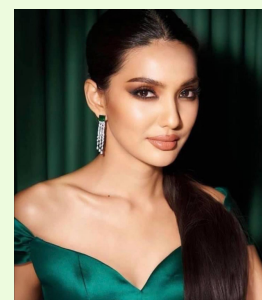
Thailand Pollution Control Department (PCD)

“Many local waste management systems are run illegitimately by local groups of people, we need the support of the private sector to help solve these problems and need more business to support and help intervene.” -Anuda Tawatsin, Environmental Officer, Professional Level

Master of Ceremony's Quote

Jareerat Petsom, Baitong

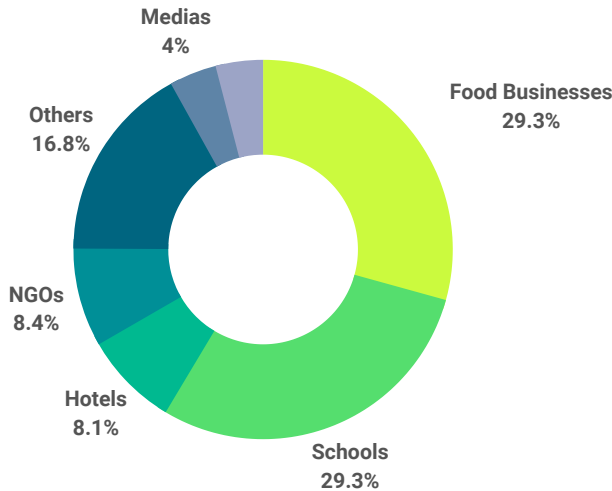
“I’m personally grateful that everyone is putting attention to this matter in fighting the food waste issue. I wish everyone the strength to keep fighting because there are a lot more issues that need to be fixed in this country.”- Jareerat Petsom, Miss Earth Thailand 2021



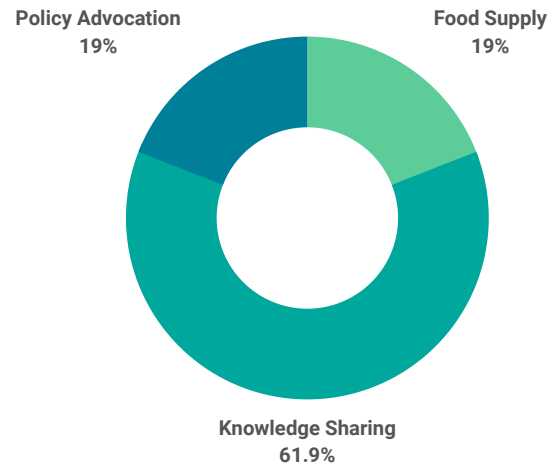
Shaping the Future Food System Workshop: National Impact Value Chain

The result of each workshop room is the accumulation of each participants' answers. Here is the IVC result of the Domestic Level Workshop Room:

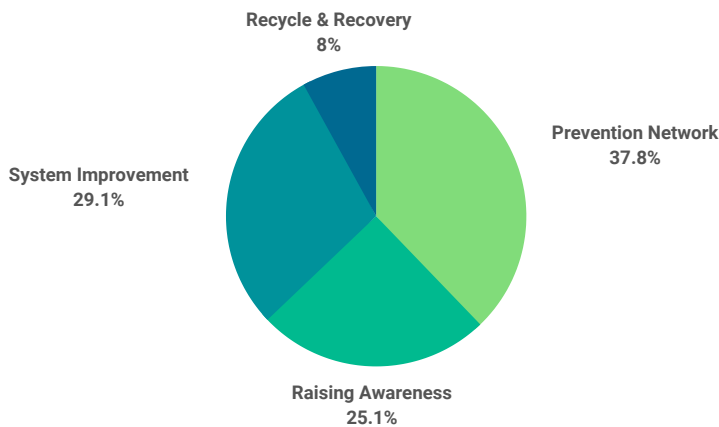
Participants



Resources



Shared Vision Initiatives



Envisioned Policies

- 40%** Provide tax deductions to food and fund donations
- 20%** Subsidize and Investment funds for the food bank
- 15%** Set a hygiene standard for donated food
- 15%** Fine supermarkets from throwing away unsold food

Indicators



Mutual Expected Impacts

A sustainable food system that focuses on people engagement and people's equality in the society

Appendix

Eventpop Site

1&2-ZERO SUMMIT Eventpop Website: <https://www.eventpop.me/e/11544/zero-summit>

SOS Official Webpages

3-Summit site: <https://www.scholarsofsustenance.org/zero-summit>

4-Post-summit site: <https://www.scholarsofsustenance.org/thank-you-zero-summit-2021>

5-Our Partners site: <https://www.scholarsofsustenance.org/our-partners>

Email Marketing

6-Save the date for ZERO SUMMIT 2021: <https://bit.ly/3CuCAck>

7-August Wrap Up Newsletter with the invitation to join ZERO SUMMIT 2021: <https://bit.ly/3mmYs4E>

8-Final call for ZERO SUMMIT 2021: <https://bit.ly/3pJROYh>

9-Thank you, participants, for joining ZERO SUMMIT 2021(sent to the participants only):

<https://bit.ly/3mmSYqz>

10-ZERO SUMMIT Announcement – The event summary and the recorded videos are available (sent to the participants only):<https://bit.ly/3mpnxvR>

Facebook Event Page

11-Zero Summit 2021 Facebook Event Page: <https://fb.me/e/24pblDdIB>

Facebook Posts

12-Save the Date for Zero Summit: <https://www.facebook.com/sosfoundationthai/posts/582112473165506>

13-What is Zero Summit 2021:

<https://www.facebook.com/sosfoundationthai/posts/584094262967327>

14-Teaser Video 1- Tickets are now on Sales:

<https://www.facebook.com/watch/?v=255636696392425>

15-Teaser Video 2 - Why does Zero Summit 2021 matter:

<https://www.facebook.com/watch/?v=523626298869982>

16-Teaser Video 3 - What is Food Waste?:

<https://www.facebook.com/watch/?v=898350117434290>

17-Meet the Food Waste Changemakers:

<https://www.facebook.com/sosfoundationthai/posts/596753818368038>

18- Teaser Video 4 - Facts about food waste policies:

<https://www.facebook.com/watch/?v=520831139004246>

19-Teaser Video 5 - Facts about food waste at the household level:

<https://www.facebook.com/watch/?v=1000717160713124>

20-Systematic approach on food waste reduction:

<https://www.facebook.com/sosfoundationthai/posts/602919447751475>

21-Building Engagement on Food Waste Reduction Speakers in Food Service & Hospitality Sectors:

<https://www.facebook.com/sosfoundationthai/posts/604183397625080>

22-Building Engagement on Food Waste Reduction Speakers in Business Sector:

<https://www.facebook.com/sosfoundationthai/posts/604796757563744>

23-Shaping Future Food System International Level Speakers:

<https://www.facebook.com/sosfoundationthai/posts/606231784086908>

24-Shaping Future Food System National Level Speakers:

<https://www.facebook.com/sosfoundationthai/posts/607616690615084>

25-Counting Down and Thank you TCEB:

<https://www.facebook.com/sosfoundationthai/posts/613416263368460>

26-Introducing MC: <https://www.facebook.com/sosfoundationthai/posts/614106289966124>

27-Thank you for joining SOS Zero Summit:

<https://www.facebook.com/sosfoundationthai/posts/616640293046057>

28-Speakers' quote: <https://www.facebook.com/sosfoundationthai/posts/620323616011058>

Appendix

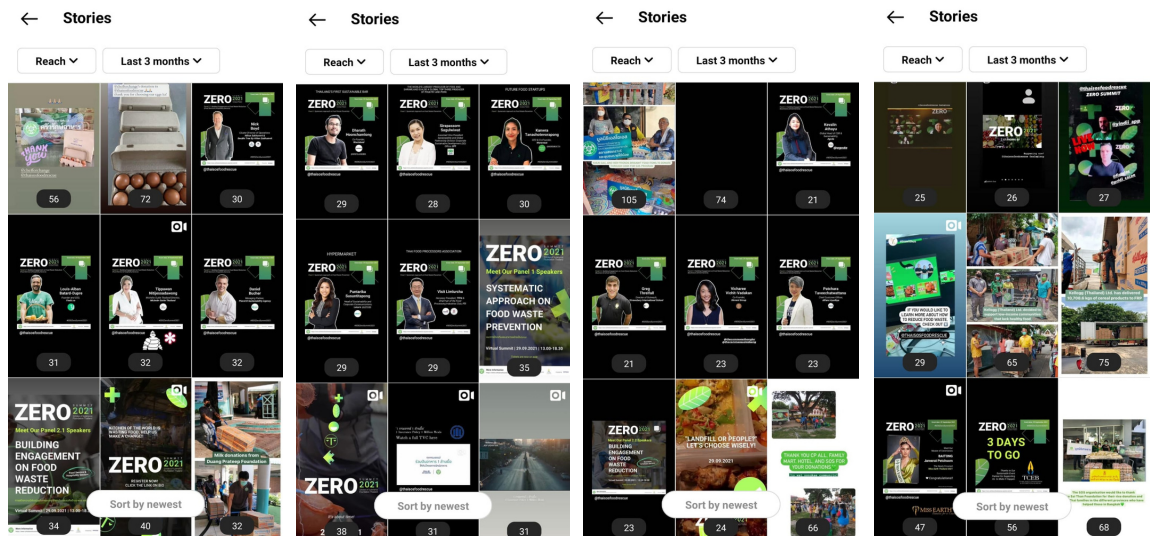
Instagram Posts

- 29-About Zero Summit 2021: https://www.instagram.com/p/CSZQ1EIF2_Q/
- 30-What is Zero Summit 2021?: <https://www.instagram.com/p/CSqxXcynNBh/>
- 31-Zero Summit Information and Agenda: <https://www.instagram.com/p/CTRuys0Px3f/>
- 32-Food or Waste? Your choice can save the world!: <https://www.instagram.com/p/CTRvFI4PGIX/>
- 33-Panel 1 Speakers: <https://www.instagram.com/p/CTRvR50Pswx/>
- 34-Panel 2.1 Speakers: <https://www.instagram.com/p/CTRvfm2vzCJ/>
- 35-How people can engage in food waste reduction?: <https://www.instagram.com/p/CTRv44jv40/>
- 36-Panel 2.2 Speakers: <https://www.instagram.com/p/CTSAj30Pyk8/>
- 37-Workshop 3.1 Speakers: <https://www.instagram.com/p/CTSAte0P23p/>
- 38-How can policy support us?: <https://www.instagram.com/p/CTSA1IEPMN8/>
- 39-Workshop 3.2 Speakers: <https://www.instagram.com/p/CTSA7X-P7mu/>
- 40-Systematic approach on food waste reduction Speakers: <https://www.instagram.com/p/CTrNfRMvu9M/>
- 41-Building Engagement on Food Waste Reduction Speakers in Food Service & Hospitality Sectors: <https://www.instagram.com/p/CTtZ4kBgKI/>
- 42-Building Engagement on Food Waste Reduction Speakers in Business Sector: <https://www.instagram.com/p/CTwLU6KvrWq/>
- 43-Shaping Future Food System International Level Speakers: <https://www.instagram.com/p/CT1hgNNPgTI/>
- 44-Shaping Future Food System National Level Speakers: <https://www.instagram.com/p/CT62VhxPgvo/>
- 45-Counting Down and Thank you TCEB: https://www.instagram.com/p/CURu_8XPM-L/
- 46-Introducing MC: <https://www.instagram.com/p/CUUefuyPDko/>
- 47-Thank you for joining SOS Zero Summit: <https://www.instagram.com/p/CUelO9XvPW7/>

Instagram Teaser Videos

- 48-Teaser Video 1- Tickets are now on Sales: <https://www.instagram.com/p/CSrYG2elQFG/>
- 49-Teaser Video 2 - Why does Zero Summit 2021 matter: <https://www.instagram.com/p/CSt1SBgnMg7/>
- 50-Teaser Video 3 - What is Food Waste?: <https://www.instagram.com/p/CS36mgvHg5y/>
- 51-Teaser Video 4 - Facts about food waste policies: <https://www.instagram.com/p/CTYzXCTHtdi/>
- 52-Teaser Video 5 - Facts about food waste at the household level: https://www.instagram.com/p/CTj_R-0HrYL/

Instagram Stories (URLs are not available)



Appendix

LinkedIn Posts

53-About Zero Summit 2021:

<https://www.linkedin.com/feed/update/urn:li:activity:6831896333658521600>

54-What is Zero Summit 2021?:

<https://www.linkedin.com/feed/update/urn:li:activity:6833306355303108608>

55-Why does Zero Summit matter?:

<https://www.linkedin.com/feed/update/urn:li:activity:6833738908820471808>

56-What is food waste?: <https://www.linkedin.com/feed/update/urn:li:activity:6835155059656015872>

57-Meet Thailand's Food Waste Changemakers:

<https://www.linkedin.com/feed/update/urn:li:activity:6839477303001673728>

58-Food waste at household level:

<https://www.linkedin.com/feed/update/urn:li:activity:6841650885316239360>

59-Systematic approach on food waste reduction:

<https://www.linkedin.com/feed/update/urn:li:activity:6842053512646545408>

60-Building Engagement on Food Waste Reduction Speakers in Food Service & Hospitality Sectors:

<https://www.linkedin.com/feed/update/urn:li:activity:6842683632000344064>

61-Building Engagement on Food Waste Reduction Speakers in Business Sector:

<https://www.linkedin.com/feed/update/urn:li:activity:6843071132644585472>

62-Shaping Future Food System International Level Speakers:

<https://www.linkedin.com/feed/update/urn:li:activity:6843827282042343424>

63-Shaping Future Food System National Level Speakers:

<https://www.linkedin.com/feed/update/urn:li:activity:6844584777509679104>

64-Counting Down and Thank you TCEB:

<https://www.linkedin.com/feed/update/urn:li:activity:6847798711351943168>

65-Introducing MC: <https://www.linkedin.com/feed/update/urn:li:activity:6848182587169615873>

66-Thank you for joining SOS Zero Summit:

<https://www.linkedin.com/feed/update/urn:li:activity:6849572743873212416>

67-Speakers' quote: <https://www.linkedin.com/feed/update/urn:li:activity:6851792545320706048>

LinkedIn Event Page

68-Zero Summit 2021 LinkedIn Event Page:

<https://www.linkedin.com/events/soszerosummit2021-zerofoodwaste6833277503965159424/>

Zero Summit 2021 Recorded Video

Zero Summit 2021 Playlist on YouTube:

69-https://youtube.com/playlist?list=PLpAkEBTz_8AumbKUD7BI4_F_nxRovsTzZ

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Unlisted

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- Zero Summit 2021: Panel 2.1 Food Waste Reduction Engagement (Hospitality and Food Service Sectors) (1:03:29) - Scholars of Sustenance Foundation Thailand
- Zero Summit 2021: Panel 2.2 Food Waste Reduction Engagement (Business and School Sectors) (59:22) - Scholars of Sustenance Foundation Thailand
- Zero Summit 2021: Introducing TCEB and Opening Remarks for Panel 3 by Khun Marisa from the UN (12:56) - Scholars of Sustenance Foundation Thailand
- Zero Summit 2021: Workshop 3.1 'Shaping the Future Food System' (International Level) (1:06:45) - Scholars of Sustenance Foundation Thailand

Appendix

Virtual Worksheets for the Workshop Session:

70-https://miro.com/app/board/o9J_lu6z0zo=?invite_link_id=721081181016

Press Release and Media

71-**Manager Online:** <https://bit.ly/3BogxDt>

72-**The Standard Pop:** <https://thestandard.co/sos-zero-summit-2021/>

73-**The Phuket News:** <https://bit.ly/3Bq856V>

74-**Khao Phuket:** <https://bit.ly/3Bv3S1z>

75-**PR Newswire:** <https://prn.to/311qbPZ>

76-**Thailand NOW supported by the Ministry of Foreign Affairs:**

<https://www.thailandnow.in.th/event/zero-summit-2021/>

77-**BANGKOK Style:** <https://bit.ly/3bjVyYb>

78-**Aisa-Net:** <https://bit.ly/3nBEzD>

79-**ลุงชาเลี้ยงกับขยะที่หายไป Facebook Page:**

<https://www.facebook.com/208675086547938/posts/1040708773344561/>

80-**สังคมไทยไร้ Food Waste Facebook Page by CP Ram:**

<https://www.facebook.com/111973407291856/posts/325805465908648/>

81-**Environman Facebook Page:**

<https://www.facebook.com/1523107561151019/posts/4010552419073175/>

82-**ILIU Facebook page:** <https://www.facebook.com/ili.Universe/posts/610384057034447>

83-**The Standard Pop Facebook Page:**

<https://www.facebook.com/657121027976243/posts/1606531359701867/>

84-**Eventpop Facebook Page:** <https://www.facebook.com/eventpop/posts/4650748128268475>

85-**Thailand NOW Facebook Page:**

<https://www.facebook.com/ThailandNowOfficial/posts/380680383698111>



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