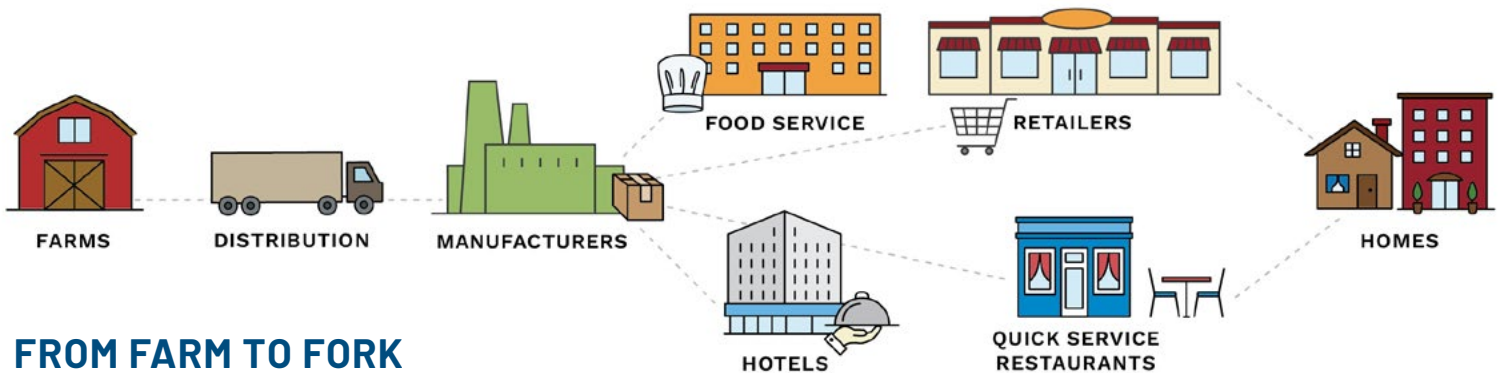


Your company cares about sustainability—you have waste reduction strategies, goals, and initiatives in place. But how are you educating and engaging your employees to accelerate progress toward those goals?

Mitigate is a food loss and waste course developed by TripleWin Advisory, a corporate sustainability consultancy specializing in circularity, employee engagement and sustainability education. Reducing food loss and waste (FLW) saves organizations money and equips employees with the knowledge to take action on this critical global goal—UN SDG 12.3 Halve food loss and waste by 2030.



FROM FARM TO FORK

Mitigate takes a whole-value-chain approach to FLW, guiding learners on where waste happens at each point in the food system and steps to take to meaningfully reduce food loss at each juncture. Each module engages and informs through carefully curated content, custom videos, relevant case studies, interviews with subject matter experts, and interactive quizzes.

MODULE 1: Introduction to Food Loss & Waste

- Understand the definition, issues, scale and impact of food loss and waste
- Identify the causes of food loss and waste across the whole value chain from farm to fork
- Learn practical strategies to reduce food loss and waste

MODULE 2: Farms

- Where losses occur pre-harvest, during harvest, and post-harvest in developed and developing countries
- Explore the solutions for mitigating FLW at farms
- Interviews with farmers on upcycling and anaerobic digestion solutions

MODULE 3: Manufacturing & Distribution

- Deep-dive into FLW during the transportation, warehousing, and final production phases
- Explore solutions, hear from subject matter experts, test your knowledge, and learn from inspiring case studies
- Discover the power of employee engagement

MODULE 4: Retail

- Understand how and where FLW occurs in the retail sector
- Learn about strategies and solutions in all departments
- Hear from experts on demand planning systems and consumer education programs

MODULE 5: Restaurants & Food Service Institutions

- Explore where FLW occurs in restaurants and institutions
- Understand the challenges and opportunities to reduce waste across planning, preparation, and serving stages.
- Hear insights from food service industry experts

MODULE 6: Hotels

- Examine key areas where food waste occurs in hotel operations, from events to everyday dining
- Understand how better planning, inventory management, and staff training can minimize waste
- Explore approaches to surplus management

MODULE 7: Household

- Discover how food waste happens at home and its impacts
- Learn simple strategies for meal planning, food storage, and reducing waste in everyday life.
- Understand food labeling terms to make smarter choices.

MODULE 8: Taking Action

- Identify opportunities to reduce food loss and waste in personal, professional, and community settings
- Understand the interconnected nature of the food system
- Discover resources, tools, and organizations to inspire and empower action

More details →

EXPERTS IN TRANSFORMING KNOWLEDGE INTO ACTION

Discover the proven strategies behind reducing food loss and waste with TripleWin Advisory. Leveraging insights from groundbreaking pilot programs developed for the Pacific Coast Food Waste Commitment and the U.S. Food Waste Pact, TripleWin has worked with leading global manufacturers to cut waste while engaging employees in challenges that have delivered impactful and replicable food waste reduction results.

TripleWin's expertise is backed by in-depth research and interviews with sustainability managers and experts across every sector of the food supply chain, ensuring our approach is comprehensive, actionable, and tailored to real-world challenges.

At TripleWin, we don't just provide solutions, we empower organizations with custom training programs. Our flagship course, *Cultivate™*, offers a personal approach to sustainability and has been successfully integrated with Indiana University's Kelley School of Business Executive Education Professional Certificate Program.

Whether you're looking to inspire your team, drive impactful change, or achieve success in reaching your sustainability goals, Mitigate provides proven tools and strategies that you can effectively leverage in your organization.



HOW CAN YOUR COMPANY BENEFIT FROM MITIGATE?

Mobilize Employees: Engage your workforce to identify and implement food waste solutions. Leverage their passion and create a shared purpose through new initiatives and measurable progress.

Save Resources: Get insights into using resources more efficiently, strengthening your bottom line.

Unlock New Revenue: Discover ways to upcycle or use otherwise-wasted materials toward beneficial and valuable ends.

Forge New Partnerships: Get informed and inspired to partner with other actors in the food system. Understand their motivations and needs for partnership.

COURSE OVERVIEW

Structure: 8 content modules, 30-45 minutes per module

Engagement: Multimedia content, interactive exercises and planning tools

Expert Access: Conversations with *academics*, *sustainability professionals* and *global nonprofit leaders* advancing systemic transformation

Outcomes: Applicable knowledge and actionable skills that progress your organization's FLW goals and initiatives through informed and catalyzed employees