

SCHOOL & COMMUNITY ASSISTANCE

SCARCE

FOR RECYCLING & COMPOSTING EDUCATION



Sponsored in part by:





**Food waste is the single largest material sent to landfills.**



**95% of wasted food goes to landfills**



# Food Waste

Annually, in the US, we waste

**133 Billion Lbs of Food**

or **40%** of food produced

*Enough to fill 730 football stadiums*

and equal to

**\$165 billion worth**

# Ugly Produce

WHAT MOST U.S. GROCERS SEE:

Sell it!

Reject it!



#WhatTheFork

[www.UglyFruitAndVeg.org](http://www.UglyFruitAndVeg.org)



# Fishery Waste



**For Every 1lb of Fish at  
the Store**

**There's 10lbs of By-Catch**

[An Ocean Mystery: The Missing Catch](#) documentary on  
Smithsonian Channel



# School Lunchroom Waste Audits



Students sort waste during a SCARCE lunchroom waste audit.

# Illinois' Food Waste Legislation

## HB5530/SB279\* (Public Act 099-0552)

- Clarifies: schools *can* donate unused food.
- Food service contracts cannot restrict food donation



**\*Signed into law July 2016,  
effective immediately**



ILLINOIS  
ENVIRONMENTAL  
COUNCIL



# Federal Food Donation Laws

- **Emerson Good Samaritan Food Donation Act (1996)**  
Protect businesses & non-profits from liability when donating food to a non-profit in good faith
  
- **The Food Donation Act of 2017** (in committee)  
Expanding protections of Good Samaritan Act  
*Introduced to Congress Feb 7<sup>th</sup> Rep. Marcia Fudge (D-OH)*

**Goal: Increase Food Donations & Decrease Food Waste**





United States Department of Agriculture

R E D U C I N G

# FOOD WASTE

WHAT SCHOOLS CAN DO TODAY



USDA's Economic Research Service estimates

**31%**

of the overall food supply at the retail and consumer level **went uneaten** in the U.S. in 2010



Research shows  
**PLATE WASTE NOW**

=

**PLATE WASTE BEFORE**  
updated nutrition standards.





United States Department of Agriculture



Scheduling recess before lunch can reduce plate waste by

AS MUCH AS **30%**



Extending lunch periods from

**20 TO 30**

minutes reduced plate waste by nearly one-third



### SMARTER LUNCHROOM STRATEGIES,

such as how foods are named and where they are placed in the cafeteria, can facilitate healthy choices and increase fruit and vegetable consumption by

UP TO **70%**



### SCHOOLS ACROSS THE COUNTRY ARE STEPPING UP TO THE CHALLENGE WITH INNOVATIVE NEW STRATEGIES, SUCH AS:

- Allowing students to keep a lunch or breakfast food item for consumption later in the school day
- Using techniques listed on the [Smarter Lunchrooms Self-Assessment Score Card](#) to help reduce food waste
- Setting up a table for kids to place items they are not going to consume (packaged or pre-portioned items)
- Letting kids self-serve
- Composting food waste for school gardens
- Collaborating with local farmers on composting or food-scrap projects
- Collecting excess wholesome food after mealtimes to donate to charitable organizations
- Sign up for the [U.S. Food Waste Challenge](#) to share your story on how you are reducing, recovering, or recycling food waste



# HAVING RECESS BEFORE LUNCH MEANS MORE NUTRITIOUS CHOICES

RECESS BEFORE LUNCH INCREASES THE NUMBER OF KIDS SELECTING FRUITS OR VEGETABLES BY 45%



THE AMOUNT OF FRUITS AND VEGETABLES EATEN INCREASES BY 54%

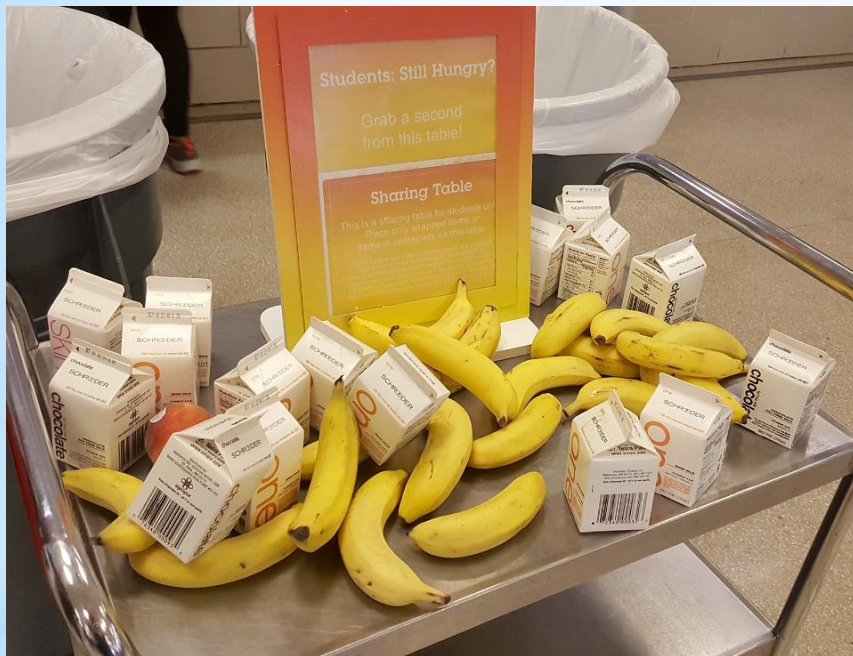
# Recess Before Lunch

## “Play Before Eat”

Kids are calmer and feel they have time to eat when recess comes first.  
Benefits seen by schools & kids:

- Reduces food waste – kids feel less rushed
- Kids eat more fruit & vegetables
- Drink more milk
- Eating after exercise is healthier – fewer incidences of headaches, stomachaches
- Fewer discipline problems in cafeteria & classroom

# Sharing Programs Feed More Kids & Reduce Food Waste



Provide a space for students to put unopened/untouched food back for someone else to have.

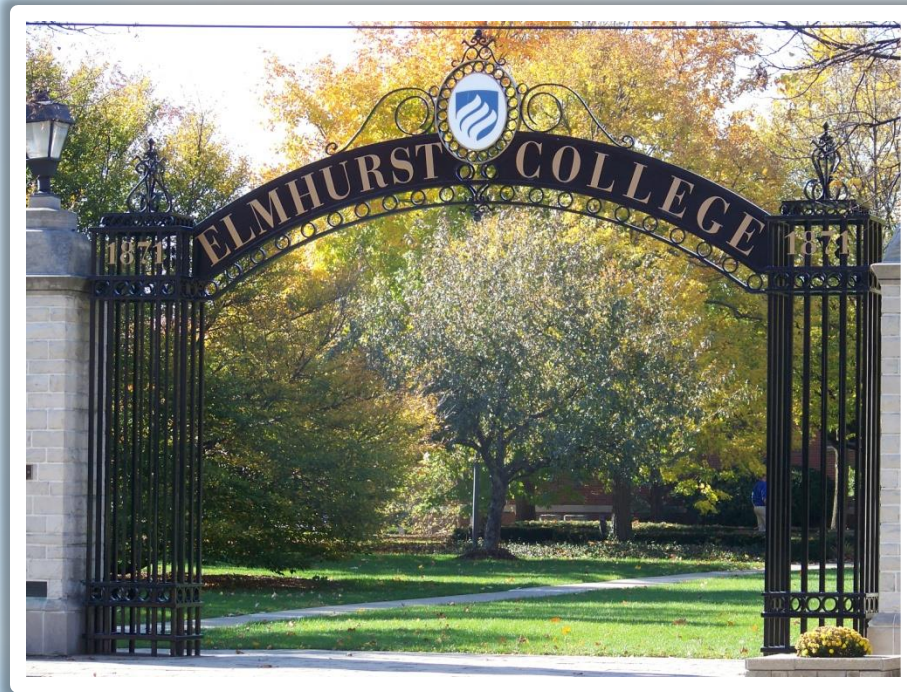
*DuPage Schools with Sharing Programs: Districts 93, 45, 204*

**June 2016 USDA released a memo in full support of “share tables”**

# Deli Donates Prepared Food



# Food Recovery Network



Elmhurst College currently works with:  
Embrace Living, Humanity Helpers

THE UNSOLD SURPLUS FOOD  
FROM THIS ESTABLISHMENT  
FEEDS PEOPLE, NOT LANDFILLS

**FOOD**  
RECOVERY  
CERTIFIED

Accredited by Food Recovery Network

National organization of college students committed to reducing food waste and reduce hunger in their communities.

[www.foodrecoverynetwork.org](http://www.foodrecoverynetwork.org)







**Feed People**



**Feed soils**



**NOT LANDFILLS**

