

**Reducing
Food Waste
in our
Cafeterias**



Why Measure Plate Waste?

Excessive amounts may indicate

Inefficiency

Unnecessary costs

Lack of meal satisfaction

Environmental constraints

New standards, regulations may affect selection and waste in new ways

We serve 90,000 meals a day....are 30,000 wasted?

	SY 14/15	SY 15/16	SY 16/17	SY 17/18	SY 18/19
Breakfast					
Average Daily Participation	30,473	31,048	28,002	25,009	23,861
% of Enrollment	36%	37%	34%	31%	33%
Lunch					
Average Daily Participation	49,488	59,665	58,630	55,941	53,476
% of Enrollment	58%	71%	71%	69%	67%
Snack					
Average Daily Participation	2,007	1,953	870	5,643	6,290
% of Enrollment	2%	2%	1%	7%	13%
Supper					
Average Daily Participation	0	329	0	4,988	5,524
% of Enrollment		0.40%		6%	12%

2014 Plate Waste Audit

Objective: Develop and pilot a baseline assessment of student selection and waste in schools.

Questions of Interest:

What types of foods are being selected?

Are certain types wasted more than others? Salad or fresh produce waste?

What factors appear to be influencing food waste?

Observed:

Two Elementary Schools

Two High Schools



Elementary School Milk Waste

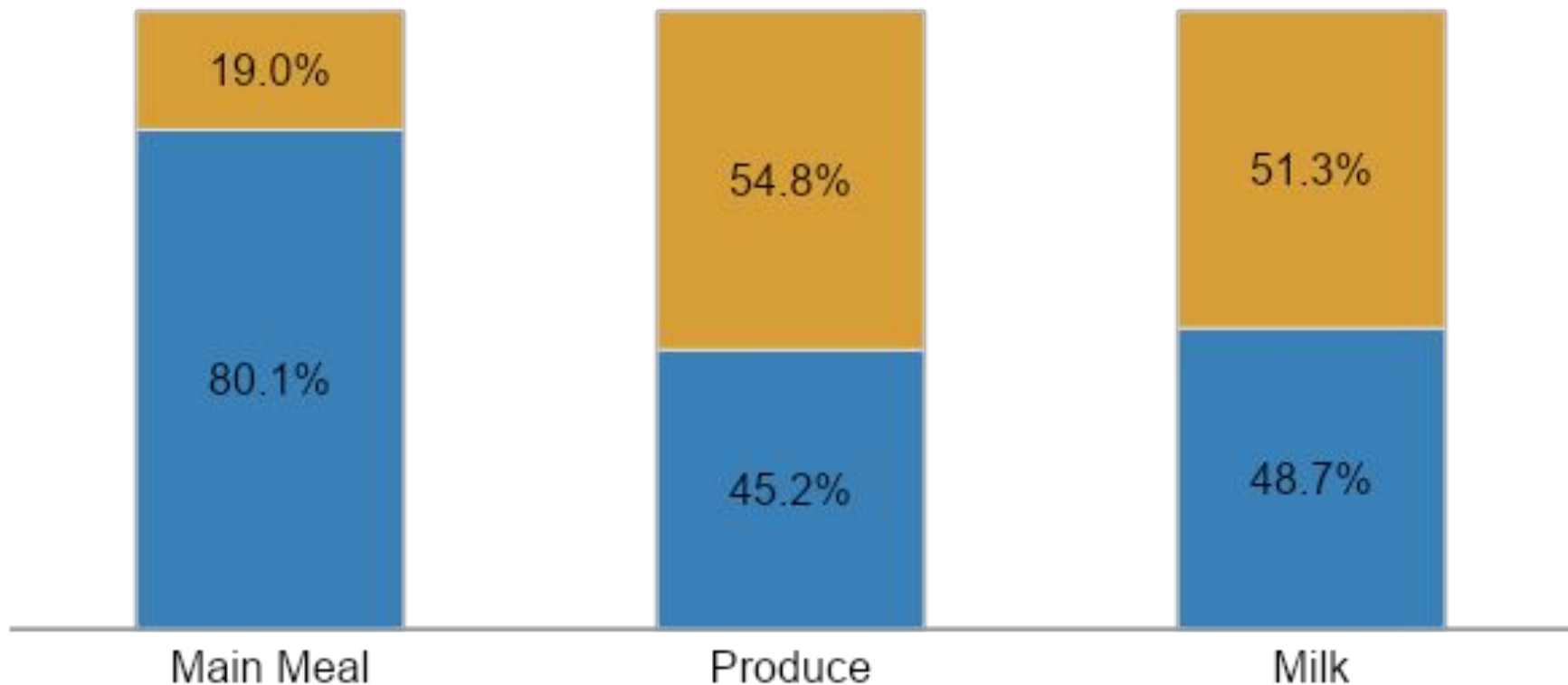


Elementary School Produce Waste



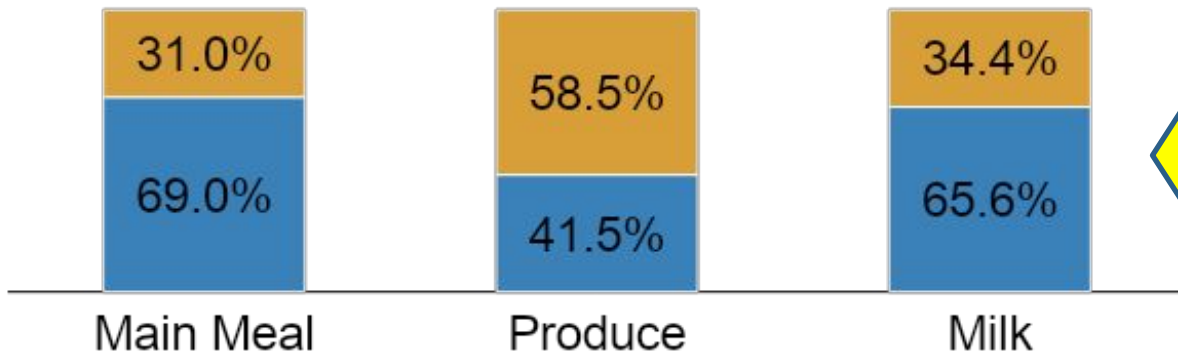
Elementary Mean Waste By Food Item

■ % Consumed ■ % Wasted

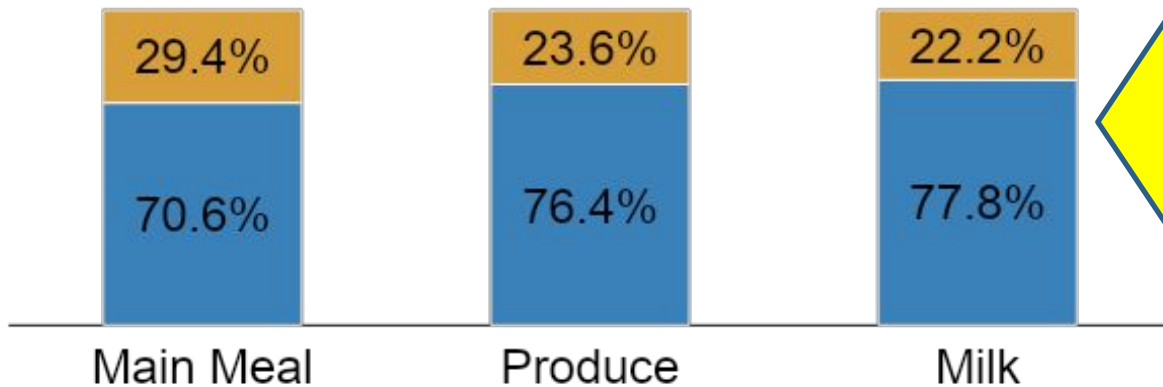


High School A

■ % Consumed ■ % Wasted



High School B



2014 Waste Audit Summary

Overall produce waste similar to other districts, while entrée waste near gold standard (15% or less)

Opportunities for Improvement

- Elementary FV waste near 55%
- Similar to Boston figures (41-55%)
- Elementary Milk waste notably high ~50%
- Wider range of FV waste for High Schools (24-59%)

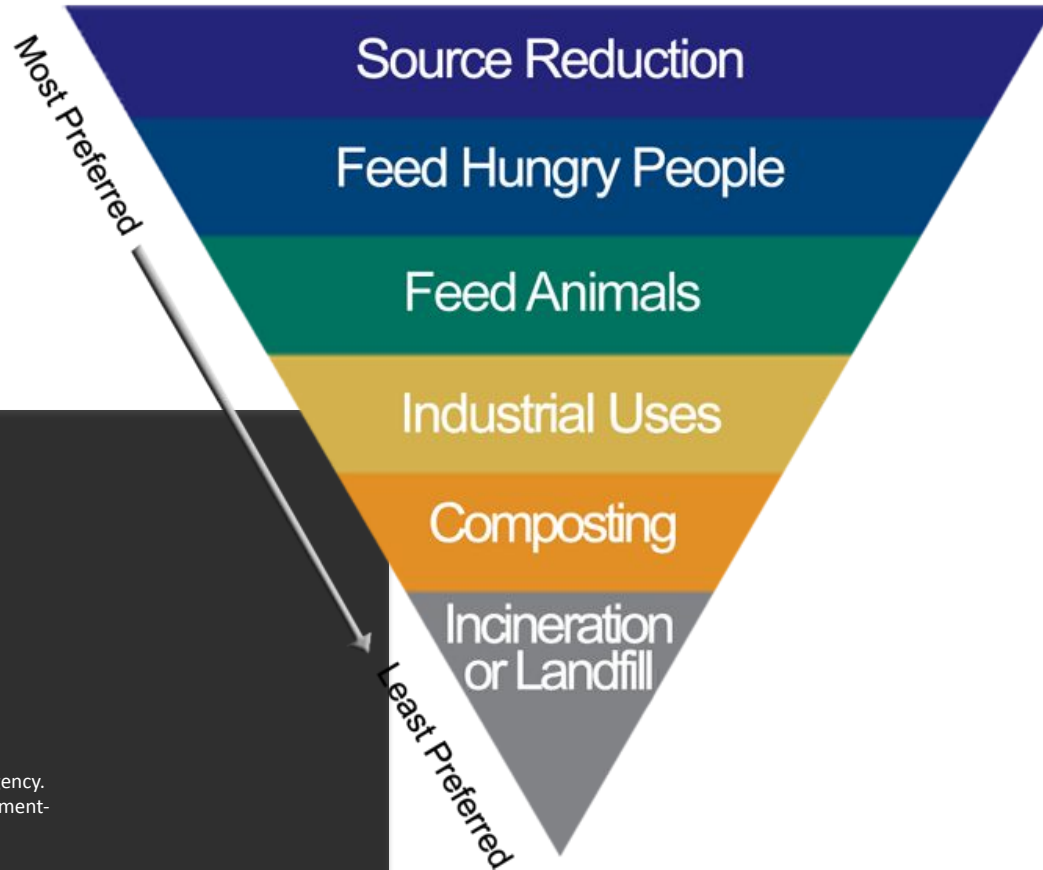


2019 Waste Audit Summary

Table 1: Waste Summaries By Component

Component	Total waste (per lunch period)	Waste (per tray)
Fruit	5 pounds	2.5 ounces per tray
Vegetable	2.5 pounds	2.2 ounces per tray
Grain	3 pounds	1.5 ounces per tray
Protein	1 pound	0.4 ounces per tray
Dairy (Milk)	10 pounds (160 fluid ounces)	5.5 fluid ounces per tray

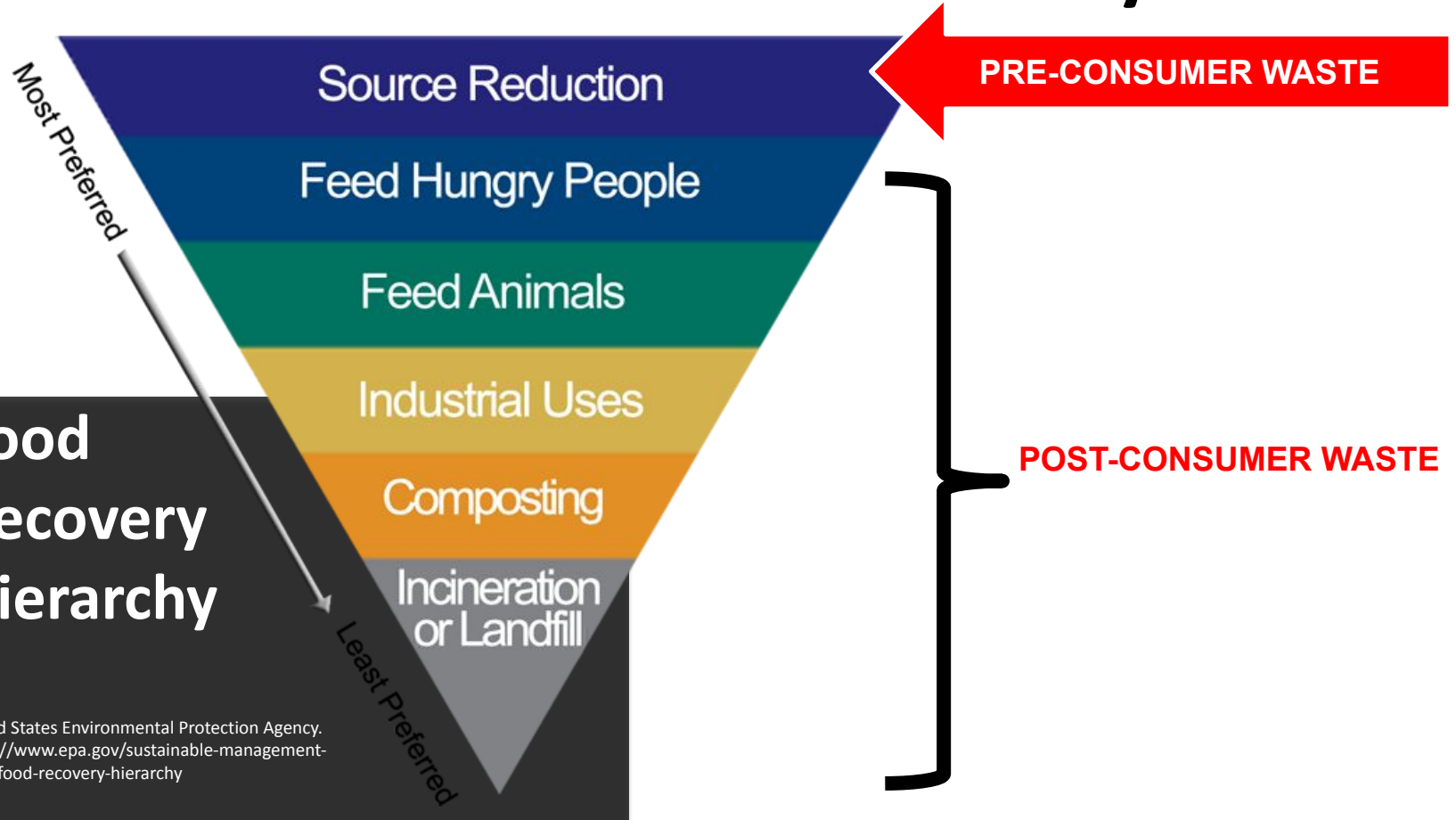
Food Waste Reduction in City Schools



Food Recovery Hierarchy

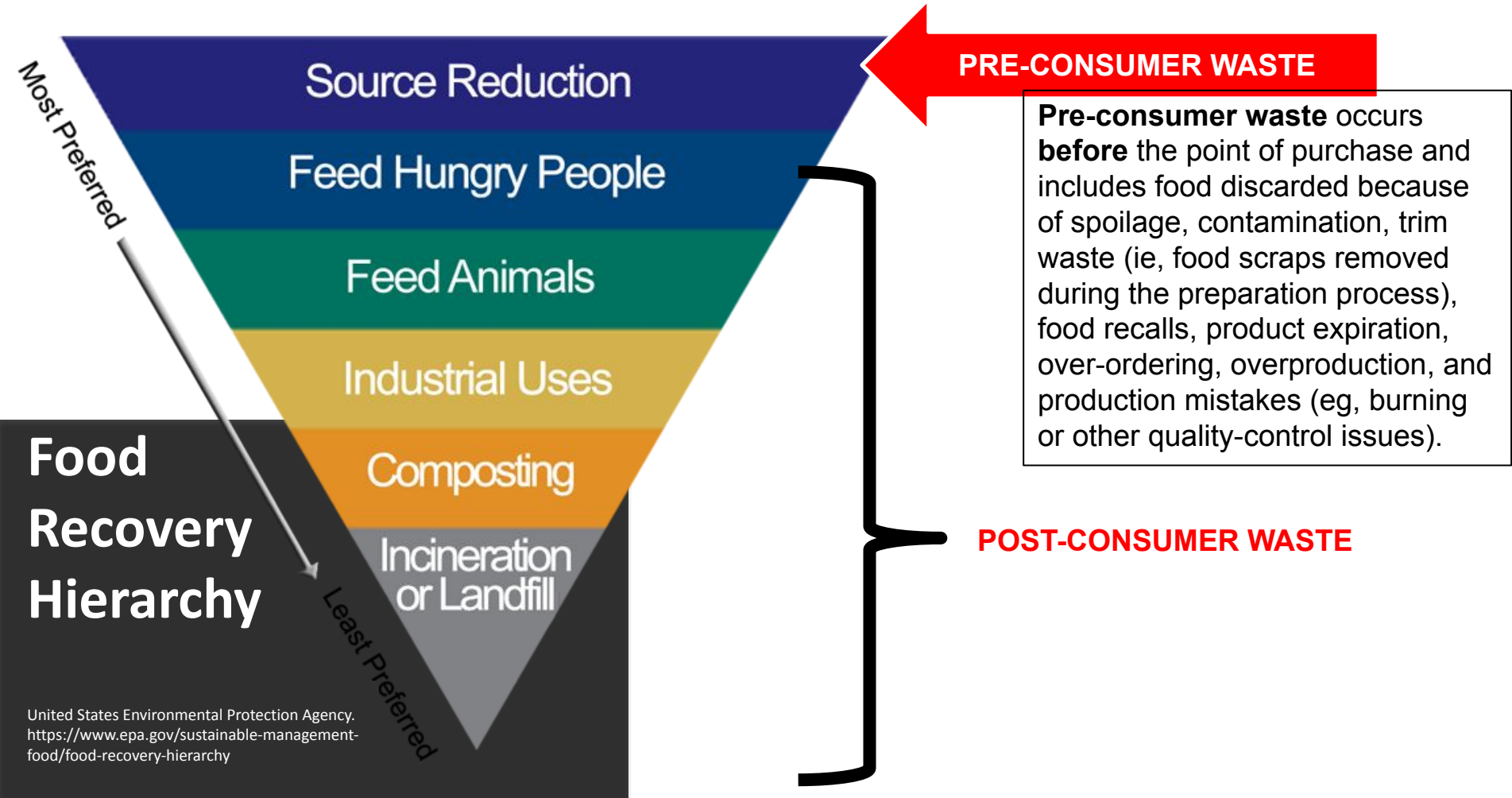
United States Environmental Protection Agency.
<https://www.epa.gov/sustainable-management-food/food-recovery-hierarchy>

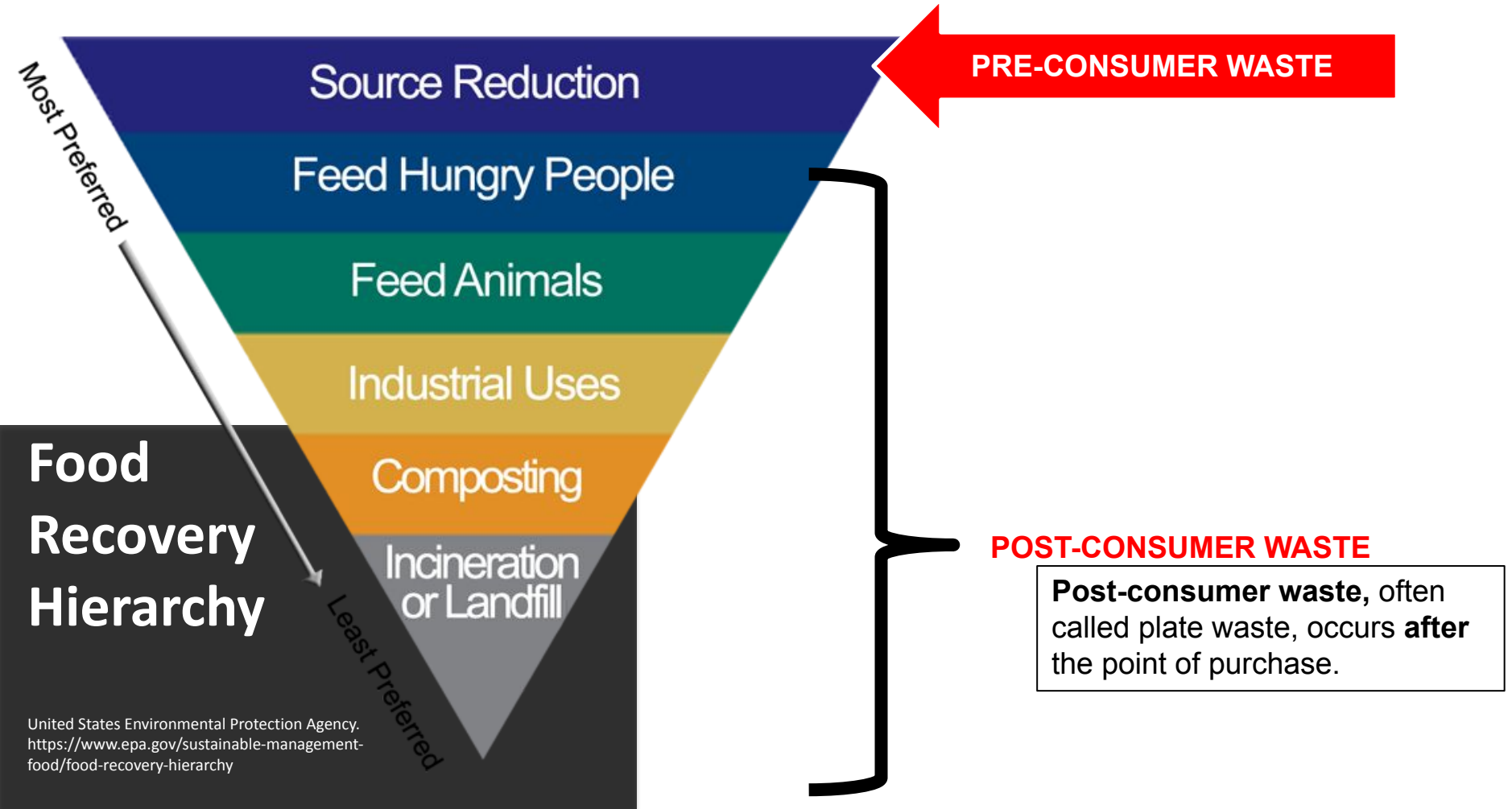
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**Food
Recovery
Hierarchy**

United States Environmental Protection Agency.
<https://www.epa.gov/sustainable-management-food/food-recovery-hierarchy>





Most Preferred

Source Reduction

Feed Hungry People

Feed Animals

Industrial Uses

Composting

Incineration
or Landfill

Least Preferred

Food Recovery Hierarchy

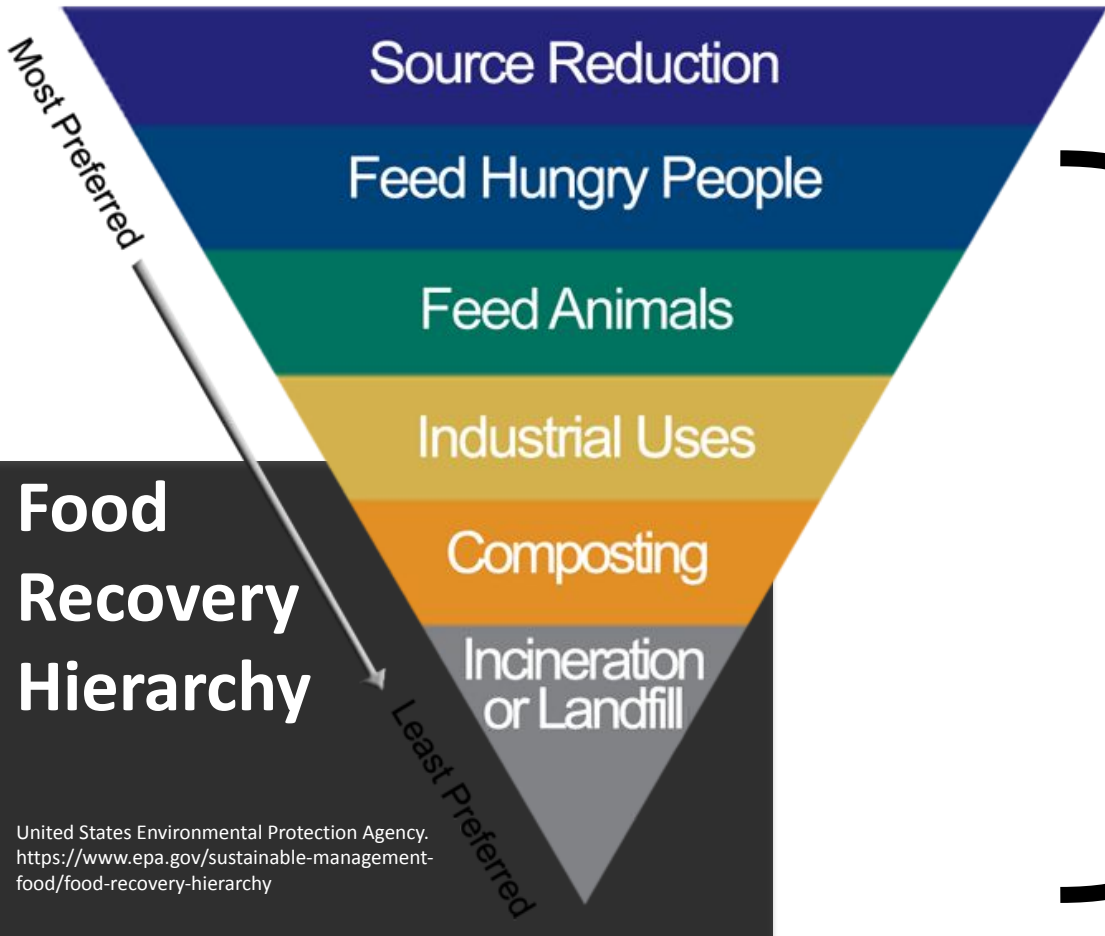
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PRE-CONSUMER WASTE

REDUCE PRE-CONSUMER WASTE IN THE KITCHEN, STOREROOM AND ON THE LINE:

- Ensure recipe adherence.
- Complete production records daily. Track waste and item selection to improve forecasting. Coming soon - electronic production records!
- Update inventory daily and ensure FIFO is being used to prior to expiration.
- Reduce over-ordering with accurate forecasting and inventory.
- Use Smarter Lunchrooms Techniques (ie slicing oranges) to increase food attractiveness, ease of consumption.
- Utilize Offer V Serve correctly to allow students to select preferred items/reject undesired items.



Food Recovery Hierarchy

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POST-CONSUMER WASTE

REDUCE POST-CONSUMER WASTE IN THE CAFETERIA BY:

- Use Smarter Lunchrooms Techniques (ie slicing oranges) to increase food attractiveness, ease of consumption.
- Promote use of Share Tables, allowing students to take items that are unopened/at safe temps.
- Coming soon - pilot composting programs at select schools.

NEXT STEPS

- Ensure existing SOPs are being correctly implemented
- Expanding electronic ordering, receiving and invoicing
- Electronic production records
- School-based training on Offer V Serve
- Revised Share Table SOPs
- Composting pilot
- Continue monitoring waste levels