Strategies to Reduce Food Waste in Baltimore City Schools

**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 (i.e. slicing oranges) to increase food attractiveness, ease of consumption.
- Utilize Offer V Serve correctly to allow students to select preferred items/reject undesired items.

**Post-Consumer Waste**

Reduce post-consumer waste in the cafeteria by:
- Use Smarter Lunchrooms Techniques (i.e. 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.