FLORIDA SCHOOL NUTRITION ASSOCIATION
2018
Let’s Flamingle Under The Palms
Food Rescue
FOOD RESCUE
HOW TO START A PROGRAM IN YOUR DISTRICT

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SCHOOLS ACROSS U.S. THROW AWAY ONE BILLION UNOPENED FOOD ITEMS PER YEAR!!!
We teach our students that food has nutritional value.......... but then we train them to treat it as trash by not providing an alternative.
WHY?

- The Federal Law was unclear about school food donations before November 2011, and while it is now clear, it is not widely known.
- Fear of time commitment to begin the program
- Concern meeting health department standards
Good News!

School Food Rescue Programs
USDA and EPA Join with Private Sector, Charitable Organizations to Set Nation’s First Food Waste Reduction Goals

NEW YORK, Sept. 16, 2015 — Today, Agriculture Secretary Tom Vilsack and Environmental Protection Agency Deputy Administrator Stan Meidburg announced the United States’ first-ever national food waste reduction goal, calling for a 50-percent reduction by 2030. As part of the effort, the federal government will lead a new partnership with charitable organizations, faith-based organizations, the private sector and local, state and tribal governments to reduce food loss and waste in order to improve overall food security and conserve our nation’s natural resources. The announcement occurs just one week before world leaders gather at the United Nations General Assembly in New York to address sustainable development practices, including sustainable production and consumption. As the global population continues to grow, so does the need for food waste reduction.

“The United States enjoys the most productive and abundant food supply on earth, but too much of this food goes to waste,” said Agriculture Secretary Tom Vilsack. “An average family of four leaves more than two million calories, worth nearly $1500, unspent each year. Our new reduction goal demonstrates America’s leadership on a global level in getting wholesome food to people who need it, protecting our natural resources, cutting environmental pollution and promoting innovative approaches for reducing food loss and waste.”

Food loss and waste in the United States accounts for approximately 31 percent—or 133 billion pounds—of the overall food supply available to retailers and consumers and has far-reaching impacts on food security, resource conservation and climate change. Food loss and waste is single largest component of disposed U.S. municipal solid waste, and accounts for a significant portion of U.S. methane emissions. Landfills are the third largest source of methane in the United States. Furthermore, experts have projected that reducing food losses by just 15 percent would provide enough food for more than 25 million Americans every year, helping to sharply reduce incidences of food insecurity for millions.

“Let’s feed people, not landfills. By reducing wasted food in landfills, we cut harmful methane emissions that fuel climate change, conserve our natural resources, and protect our planet for future generations,” said EPA Administrator Gina McCarthy. “Today’s announcement presents a major environmental, social and public health opportunity for the U.S., and we’re proud to be part of a national effort to reduce the food that goes into landfills.”

Ongoing federal initiatives are already building momentum for long-term success. In 2013, USDA and EPA launched the U.S. Food Waste Challenge, creating a platform for leaders and organizations across the food chain to share best practices on ways to reduce, recover, and recycle food loss and waste. By the end of 2014, the U.S. Food Waste Challenge had over 4,000 active participants, well surpassing its initial goal of reaching 1,000 participants by 2020.
BENEFITS

- Environment
- Feed local hungry, not landfill
- Teaching value of food
ADDRESS ENVIRONMENTAL CONCERNS
CASE STUDY: BEACHSIDE MONTESSORI VILLAGE

• Sustainability class studying food systems

• Food in landfill creates methane gas, 21 times more potent than CO2.

• BMV threw away on average 52,020 unopened food items. Releasing over 6,000lbs. of greenhouse gas each year.
School Based Team

Supplies: Refrigerator & salad bar cart (B-stock)

Volunteers

Spread the word: School assemblies

Food Share & Donate 3 times/week
ONE ACTION

Empowers children to reduce greenhouse gases and feed the hungry.

For assistance in beginning a program in your district:

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FDACS’ Food Recovery Program in Schools

- Helps students improve their access to wholesome foods;
- Provides surplus food to local volunteer and nonprofit organizations for distribution;
- Offers healthier food options to those in need; and
- Reduces food waste.
## Food Recovery Strategies

### Source Reduction

#### School Nutrition Professionals:

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<tr>
<th>Buy what you need (USDA Food Buying Guide)</th>
<th>Market you meals</th>
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<tbody>
<tr>
<td>Give kids a choice</td>
<td>Cut fruit into smaller pieces</td>
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#### Teachers and Administrators:

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<th>Do a class project - Student Food Waste Audit and Challenge</th>
<th>Learn about food - school gardens, FoodRescue.Net tracking tool</th>
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<td>Visit local food producers</td>
<td>Schedule recess before lunch</td>
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Food Recovery Strategies
Share Tables

• Not a food donation program! A food waste reduction activity

• Designated stations where children may return whole and/or unopened food or beverage items they choose not to eat.

• These items are then made available to other children who may want or need another serving during or after the meal service.

• The USDA expressly allows children to take additional items from the share table, at no cost, to consume immediately or later in another location. You may request to have the USDA memo regarding Share Tables emailed upon request.

• Items left on the share table may be served and claimed for reimbursement during another meal service.

• Need approval from Local Health Department as counties differing have rules.
Food Recovery Strategies
Donations: How Can Schools Donate Leftover Food to Food Bank and Pantries?

**Step 1:** Review the following:
- USDA memo [allowing for the donation of USDA foods](#) (regardless of program) to non-profit agencies (i.e. food pantries and soup kitchens).
- Bill Emerson Good Samaritan Food Donation Act
- [The Why Reduce Food Waste in Schools?](#) Flyer at FoodRescue.net.

**Step 2:** Contact your Food Service Director and discuss your plans for developing a food waste diversion program together.
- Bring copies of the USDA memo and the flyer.
- [Link to an open letter to school administrators](#) at FoodRescue.net.

**Step 3:** Reach out to your local health department. They can provide you with guidelines on how to donate food to a non-profit organization.

**Step 4:** Arrange a meeting between the school and a non-profit food pantry to discuss scheduling regular pick-ups. You may also want you to have a written agreement with the non-profit you wish to work with.

**Step 5:** Bring your plan to the school district. They can then make food donations from your school (or all schools) a district policy.

Copies of all resource (USDA memos, flyers, etc.) can be emailed upon request.
For More Information On How Your School Can Reduce Food Waste, Please Contact:

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