



Earth Day at ADEQ

The national theme for 2016 is

FOOD RECOVERY

ADEQ

A R K A N S A S

Department of Environmental Quality

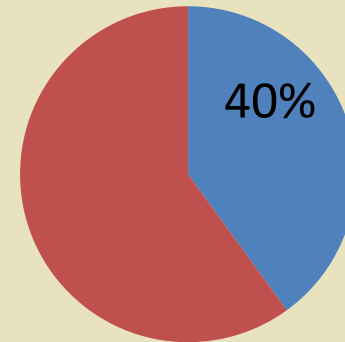
R E D U C I N G

F O O D WASTE

WHAT SCHOOLS CAN DO TODAY



40% of food produced
in the U.S. goes uneaten.*



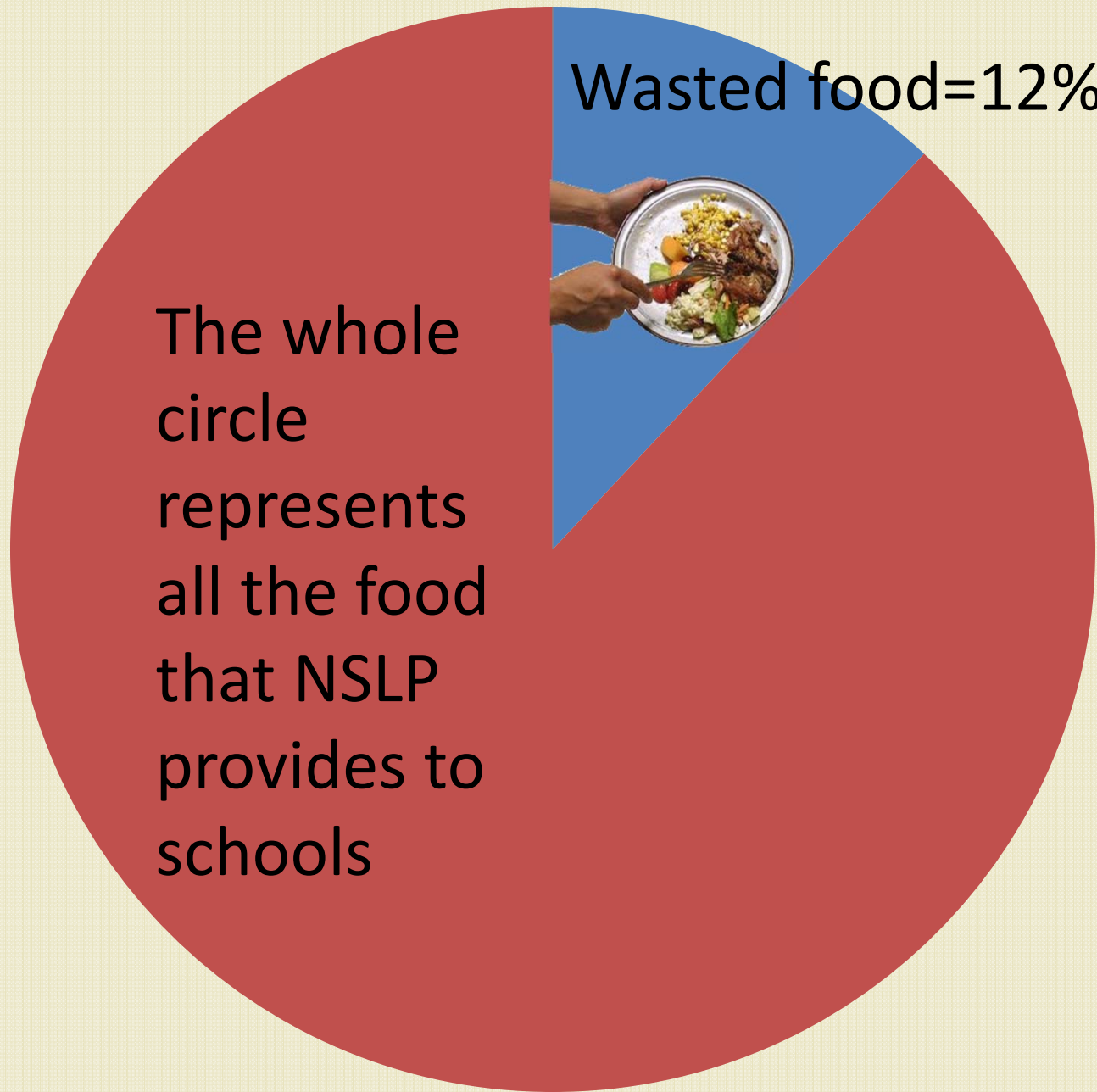
* National Resources Defense Council, <https://www.nrdc.org/food/files/wasted-food-ip.pdf>

Plate waste from school lunches is part of this big food loss.



Students throw away food equal to 12% of the total calories provided by the National School Lunch Program (NSLP).*

*USDA March 2002 report to Congress <http://ers.usda.gov/media/887982/efan02009.pdf>



Wasted food=12%

The whole circle represents all the food that NSLP provides to schools

Food waste is more than the food we don't eat on our plates. It's also food that goes bad before it is served and food scraps like peelings and apple cores.



We threw away 37 billion tons of food waste in 2013—that's more than any other single material that went to landfills and incinerators in the U.S.*



*EPA, <http://www.epa.gov/sustainable-management-food/sustainable-management-food-basics#what>

Landfill operators cover garbage with dirt. As food waste decomposes without oxygen, it releases methane, a flammable gas.



Wasted **FOOD** = Wasted **\$\$\$**

The food that Americans throw out each year costs about **\$161 billion**.*

\$161,000,000,000 WASTED



*EPA, <http://yosemite.epa.gov/opa/admpress.nsf/d0cf6618525a9efb85257359003fb69d/d528e723e5e3a8e585257ec300625fcb!OpenDocument>

One in six Americans don't have a secure food supply. Reducing food losses by just 15% would be enough to feed more than 25 million Americans every year. *



*National Resources Defense Council, <https://www.nrdc.org/food/files/wasted-food-ip.pdf>

What is being done to reduce food waste?

Last fall, the U.S. Environmental Protection Agency (EPA) and the U.S. Department of Agriculture (USDA) announced the first national food waste reduction goal: **to cut food waste in half by 2030.**



EPA recommends 3 paths to this goal:

Prevention (thoughtful shopping and serving)



Donation



Composting



Photo by Virginia Walton, Mansfield, CT

Prevention



Erin Anderson, an Energy Corps volunteer in Springdale, used her Spanish language skills to

teach immigrant families planning strategies for preventing food waste in their homes.*



* Energy Corps, <http://www.energycorps.org/blog/helping-families-reduce-food-waste/>

Donation

Potluck, a nonprofit organization, pioneered the concept of food rescue in Arkansas in 1989 and has rescued nearly 55 million pounds of food, which would have otherwise been thrown away, for hungry people in central Arkansas and throughout the state*.



* Potluck Newsletter Nov. 2015, <http://potluckfoodrescue.org/news-november-2015.php>

Donation



In 2014, Razorback Food Recovery,
a University of Arkansas student organization,
received an award from

EPA for food recovery
and starred in the
documentary
“Tossed Out: Food
Waste in America.”*



Photo: <https://www.greenbiz.com/article/university-program-recovers-food-without-getting-sued>

* Greenbiz, <https://www.greenbiz.com/article/university-program-recovers-food-without-getting-sued>

Donation



Arkansas Tech University students have started

a food rescue organization, **Because We Can,*** to distribute leftovers from the university cafeteria to charities such as Main Street Mission in Russellville.

*ArkansasOnline, <http://www.arkansasonline.com/news/2015/dec/10/atu-students-get-grant-start-food-recovery-program/>



Photo from [Campus Kitchens Project website](http://www.campuskitchens.org/2016/02/welcoming-the-50th-campus-kitchen/), <http://www.campuskitchens.org/2016/02/welcoming-the-50th-campus-kitchen/>

Composting

Fourth-graders at a school in Maryland composted food waste from their cafeteria to win first place in their state in the Disney Planet Challenge, an environmental project competition for third through fifth grade students.*



*The Dagger, Harford County, MD, <http://www.daggerpress.com/2012/03/27/emmorton-elementary-school-students-go-green-with-school-wide-composting-and-recycling-projects-recycling-program-earns-cash-for-school/>

Composting

Students at Shaw Elementary School in Springdale started composting with worms (vermicomposting) in 5 classrooms last year after a presentation by ADEQ staff. Worms turn the students' lunch scraps into rich garden soil.



So what can you do to reduce

FOOD
WASTE

?

Prevention



At restaurants, buffets, and potlucks, get only what you can eat so there will be less scraps to throw away.



Prevention

Think
you're
hungry
enough to
eat this?
Think
again.





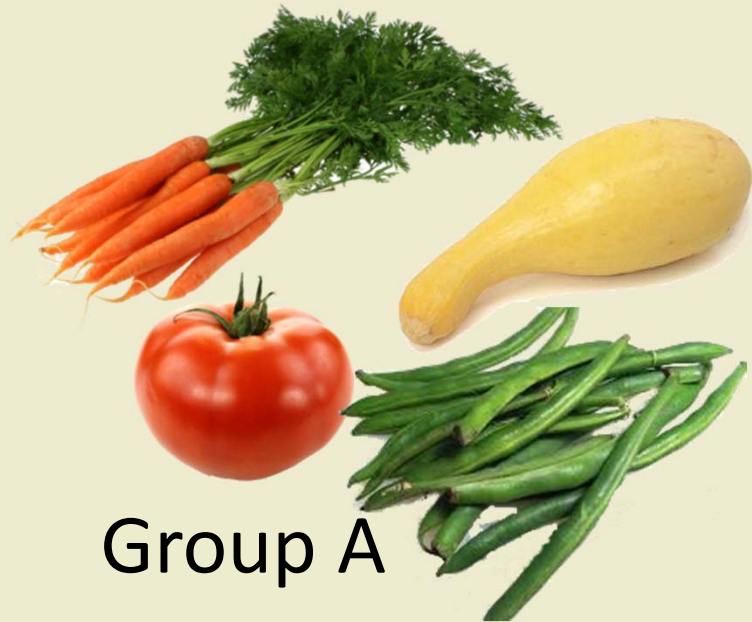
Eat us before
we rot!

Prevention



Choose snacks wisely to avoid food waste.
Be sure to eat all your fresh foods
before they go bad.





Group A



Prevention

Group B

Which group will go bad first?

Group A

If both groups are in your kitchen,
which group should you eat first?

Group A



Prevention

Don't think you can eat all that chili before you get tired of it?

Freeze several servings for later.



Donation

Does your kitchen cabinet have food no one in the family wants to eat?



Ask your parents if you can donate it to a local food pantry.

Let's review the three ways to reduce food waste:

- Prevention (careful shopping and serving)
- Donation

And what was the third one?



You'll learn about vermicomposting today. Think about it.

