



Wasted Food Action Alliance

prevent, rescue, recycle

Illinois Counties Solid Waste Management Association
October 31, 2019

Wasted Food Action Alliance

WHO WE ARE A diverse set of organizations helping build a unified approach to reducing wasted food and leveraging it to benefit our region.

WHAT WE DO Collaborate to combat wasted food by creating solutions geared toward the US EPA hierarchy preventing food loss, rescuing/redistributing edible food, and recycling food through composting and other technologies.

MISSION To develop a working strategy and action platform that makes Illinois a leader in reducing wasted food by connecting and building on current wasted food initiatives, education, and policy in unified ways that holistically promote source reduction; food recovery for hunger relief and other uses; and recovery of food scraps for composting and creating healthy soil.



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Committees and Members

Communication

Fundraising

K-12 School Toolkit

Metrics

Policy

School Food Waste Reduction Pilot

Technology and Asset Mapping

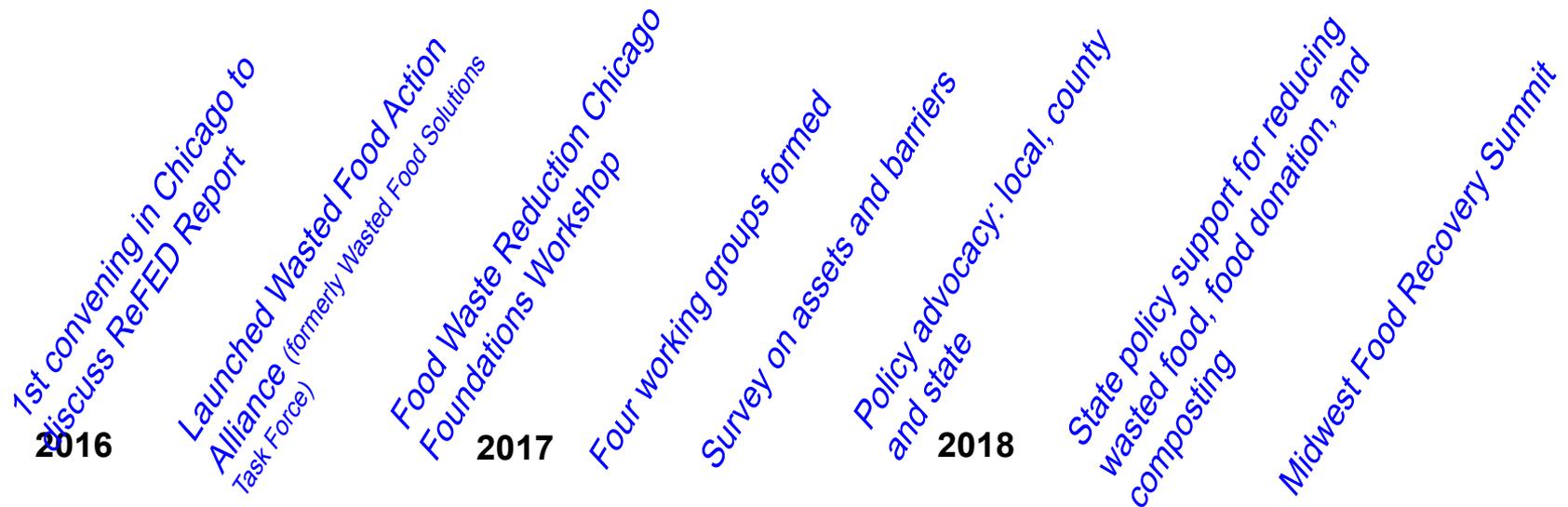
Coordinating Team

Advocates for Urban Agriculture
Aramark
Aramark/Hyde Park Hospitality
Bright Beat
CFPAC
Chartwells
City of Chicago, Dept. of
Planning and Development
City of Highland Park
Consortium to Lower Obesity in
Chicago Children (CLOCC)
Cook County Department of
Environmental Control
Chicago Public Schools
D300 Food Pantry
DuPage County
Environmental Law & Policy
Center
FARM IL
Feeding Illinois
Fresh Taste
Gourmet Gorilla
Greater Chicago Food
Depository
GTM Strategies
HandCut Foods
Healthy Schools Campaign
Illinois Environmental Council
Illinois EPA

Illinois Public Health Association
Illinois Sustainable Technology
Center
ISA
Kane County
Lakeshore Recycling Systems
Liberty Prairie Foundation
Local Foods
Mindful Waste
Northern Illinois Food Bank
Oak Park River Forest Food
Pantry
SCARCE
Seven Generations Ahead (SGA)
Solid Waste Agency of Lake
County (SWALCO)
Solid Waste Agency of Northern
Cook County (SWANCC)
USEPA Region 5
University of IL Extension
University of IL-Chicago
University of Illinois at
Urbana-Champaign
Urban Canopy
US Foods
USDA Food and Nutrition Service,
Midwest
WCCSWA
Zero Waste Chicago

Accomplishments

Wasted Food Action Alliance



National Organizations

ReFED Report: A *Roadmap to Reduce U.S. Food Waste by 20 Percent*

Harvard Food Law and Policy Clinic and the Natural Resource Defense Council published "*Don't Waste, Donate: Enhancing Food Donations through Federal Policy*"

U.S. Food Waste Summit
USDA, USEPA, and USFDA announced the *Winning on Reducing Food Waste* initiative

DRAFT Illinois Food Waste Action Plan



GOAL

Reduce wasted food in Illinois through prevention, rescue and recycling



DRAFT Illinois Food Waste Action Plan

PRIORITY SOLUTIONS

1. **Promote and connect** wasted food prevention, rescue and recycling services and programs.
2. Actively **support schools and institutions** to reduce wasted food and expand food waste reduction education and activities.
3. **Develop and support policy** addressing wasted food prevention, rescue, and recycling.

Action Plan to Advise Illinois Task Force

Governor Pritzker's appointed Statewide *Materials Management Task Force* - 2020

Our goal is for the *Illinois Food Waste Action Plan* to make recommendations for reducing wasted food in Illinois.

In 2015 the Illinois Food Scrap Coalition presented recommendations to Governor Quinn's Statewide *Task Force on the Advancement of Materials Recycling* that were incorporated into their recommendations to the Illinois General Assembly.



Good Food Policy Opportunities

Collaboration with partners to develop an Illinois Good Food Policy that addresses wasted food

An Illinois Food Waste Action Plan will be used to help find a consistent message that can be representative of and supported by good food policies in Illinois.



Environmental Policy Opportunities with IEC

Illinois Environmental Council's work on the local and state levels related to policy and ordinances

An Illinois Food Waste Action Plan can be used to both provide direction for policy change and advise on how to support policy related to reducing wasted food. IEC advocates for environmental policy across many topics.



2018

- SB2606 - Food Donation Policy
- HB3418- Urban Agricultural Areas
- SB2298 - Industrial Hemp
- HB4234 - Socially Disadvantaged Farmers
- SB457 - Cottage Food Expansion
- HB4568 - Healthy Local Food Incentives

- HB4790 - Increase Compost Use

Reducing waste across the supply chain

PREVENT

Illinois landfills receive 14 million tons of waste annually.

Nearly **20% of that is food scraps.**

That's 2.8 million tons of food scraps each year!

RESCUE

40% of all food in the US gets wasted, while **1 out of 7 Americans are food insecure.**

In Illinois more than one million people struggle with hunger and food insecurity.

RECYCLE

Soil Quality - recycle food scraps into compost to improve the health of our soils

Energy- Food scraps can be processed through anaerobic digestion to produce energy

Food loss and waste in every Illinois county



Post-Harvest



Processing



Distribution



Retail



Foodservice

CAUSES

- overproduction by processors, wholesalers and retailers;
- product damage;
- lack of cold-chain infrastructure (refrigeration during transportation and storage);
- rigid food-grading specifications;
- varying customer demand; and
- market fluctuations.

WHO CAN MAKE A DIFFERENCE?

- Farmers, processors, wholesalers, distributors, retailers, institutions, food-rescue organizations;
- Local, county and state agencies; and
- Haulers and compost processors.

ILCSWMA Input Sought

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Next Steps

- **Illinois Wasted Food Action Plan** - complete and seek commitments to reduce wasted food
- **Collaborate** - connect to new partners
- **Share and Connect Resources** - develop and launch website; continue WFAA meetings and calls
- **Actively support schools** - launch School Toolkit and promote/educate
- **Policy** - develop a policy agenda

Get involved!

To learn more about the Wasted Food Action Alliance and the **Illinois Food Waste Action Plan**, please reach out to wastedfoodrecovery@gmail.com

Thank you!

Jen Nelson

Senior Program Manager, Seven Generations Ahead
Illinois Food Scrap Coalition, Education Committee Chair, E
Member

Wasted Food Action Alliance, Alliance Member
jennifer@sevengenerationsahead.org





Food Waste Reduction Toolkit for Illinois Schools

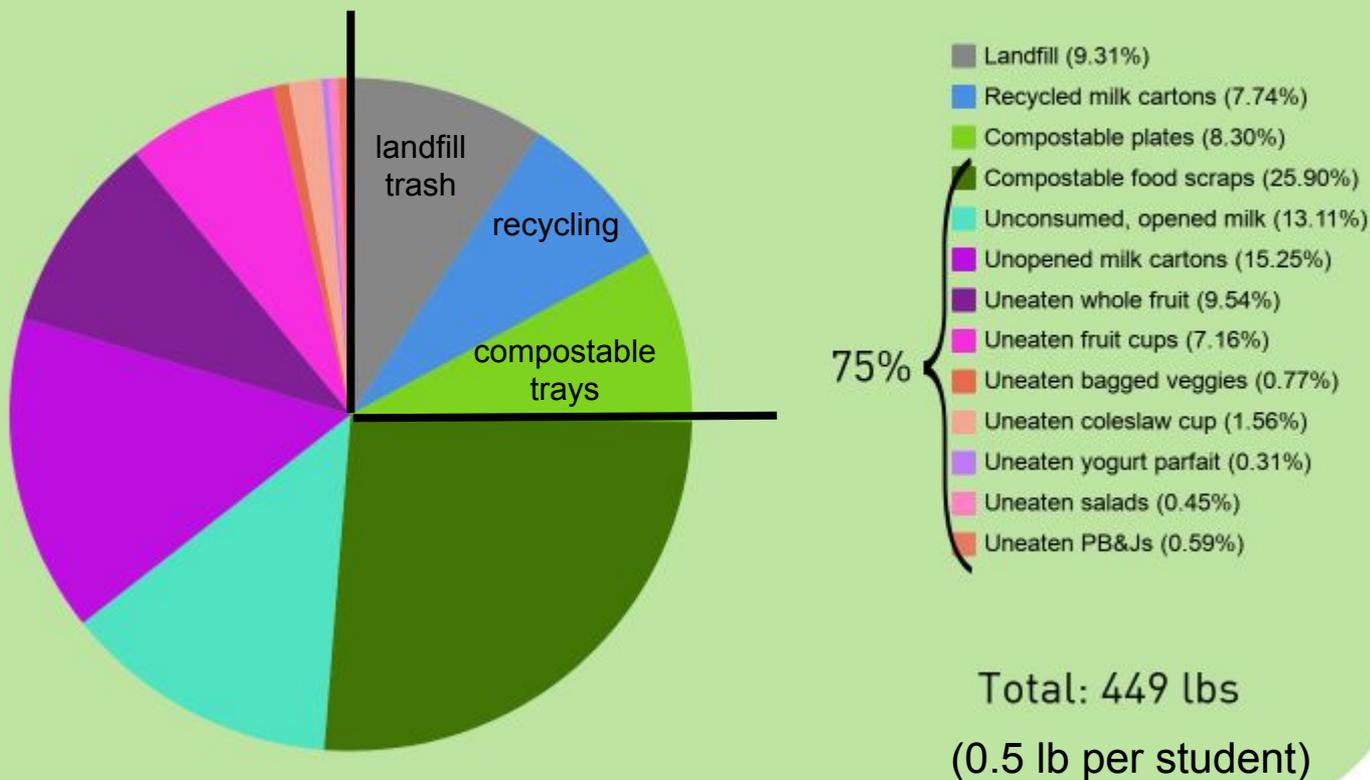
A project of the [Illinois Wasted Food Action Alliance](#)

Mary Allen, Recycling and Education Director
Solid Waste Agency of Northern Cook County
ILCSWMA Conference
October 31, 2019



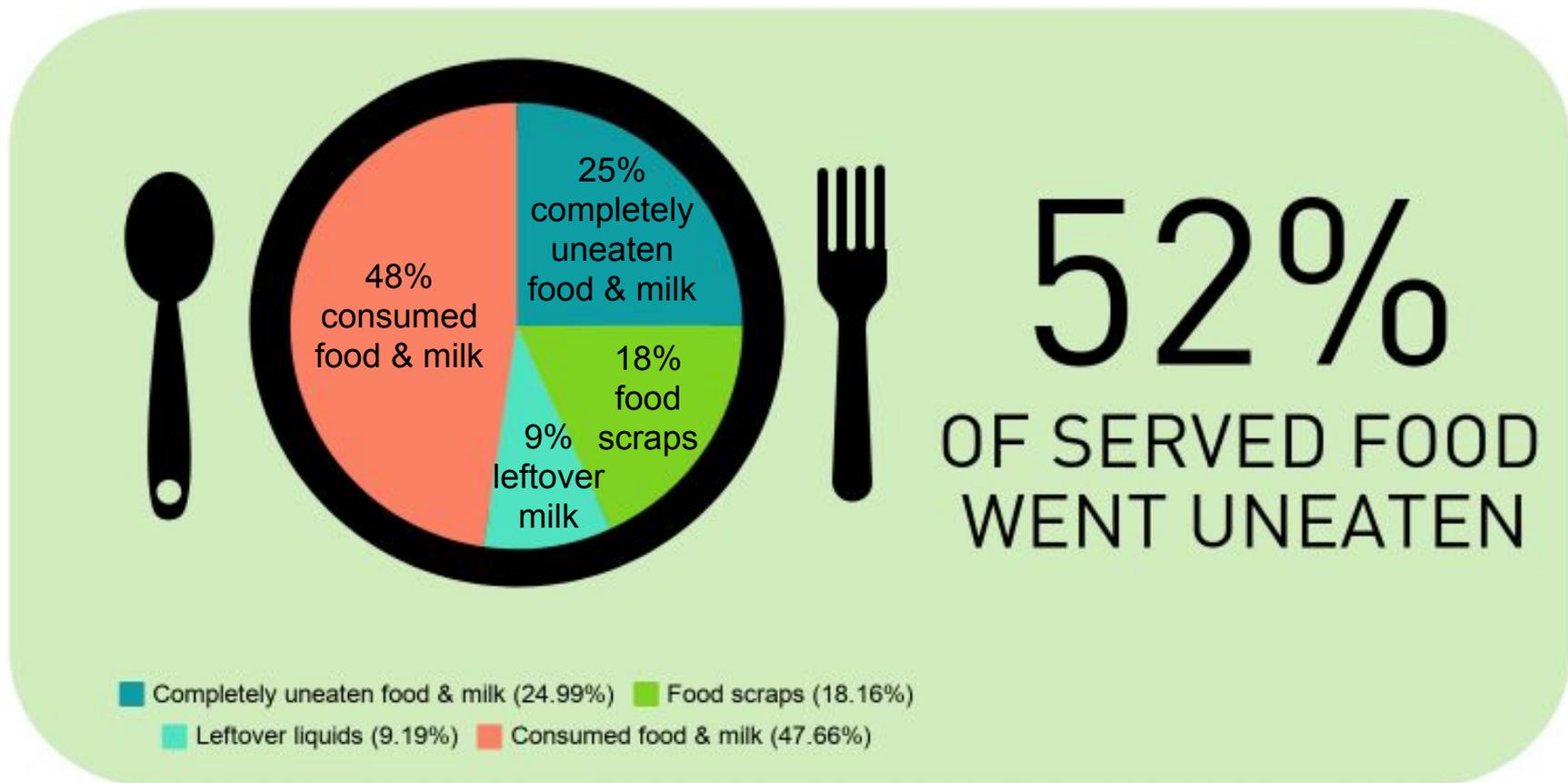
Lunch at a middle school with 983 students

Food waste comprised 75% of cafeteria waste in one day.





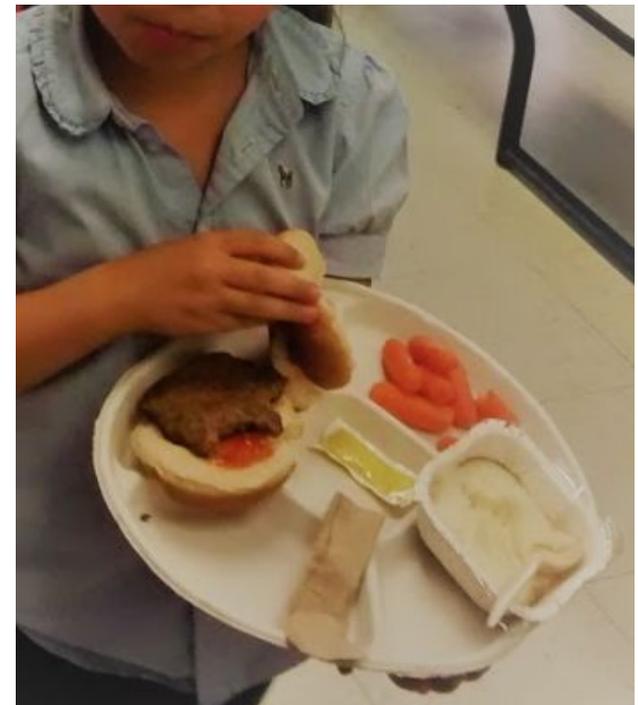
Lunch at a middle school with 983 students





Factors that may contribute to food waste in schools

- Not enough time for students to eat (travel time to lunchroom, waiting in line, social time, time to be dismissed)
- Students required to take a certain number and type of food items to meet the requirements of a reimbursable meal
- Lack of understanding about Offer versus Serve (especially for milk)
- Food items are often heavily packaged, and the packaging may be a barrier
- Whole fruits (oranges, apples) can be more challenging or time-consuming for some students to eat

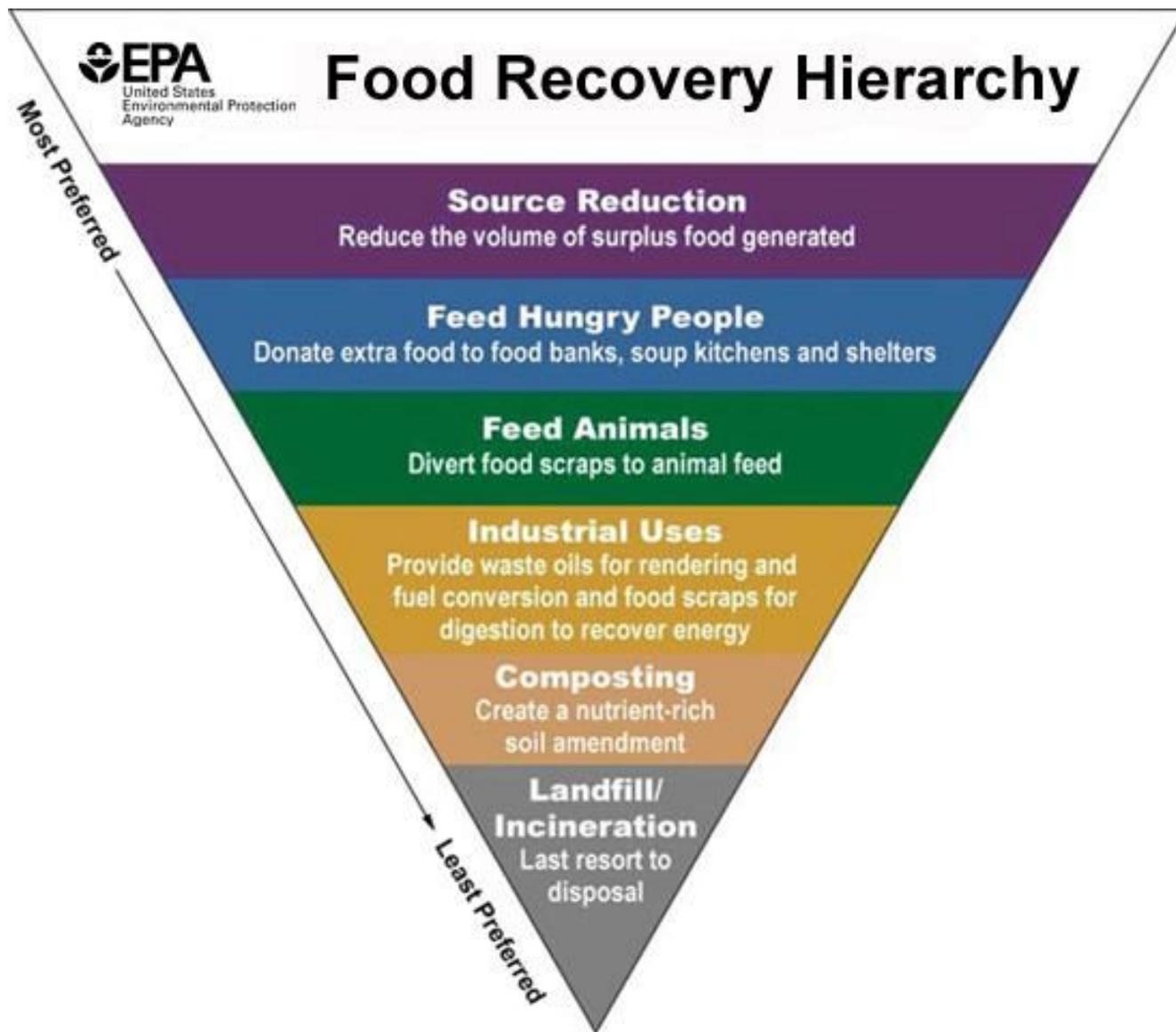




The environmental and social costs of wasted food

- Increased greenhouse gas emissions that contribute to climate change
- Wasted water and energy in farming and processing food
- Wasted packaging
- Wasted transportation
- Could be used to feed people who are food insecure
- Wasted labor
- Landfill disposal costs







Food Waste Reduction Toolkit for Illinois Schools

provides schools with guidance and resources for implementing many of the strategies on the EPA's Food Recovery Hierarchy.

- Quick and easy solutions
- Longer term, multi-step initiatives
- Case studies of inspirational efforts in schools across Illinois
- Outlines roles for students, teachers, food service staff, lunchroom staff, parents, and administrators





The Toolkit includes sections about:

- Measuring food waste
- Preventing food waste
- Recovering and redistributing food
- Composting food scraps
- Educating and engaging the school community
- Communicating and celebrating success



Measuring food waste

- How to determine what to audit in your lunchroom and kitchen
- Waste audit guides
- Food waste tracking in kitchens
- Analyzing waste audit data





Waste audits

- Provide valuable data
- Engage students
- Utilize math and analytical skills
- Help identify which strategies may be the most effective
- Demonstrate impact





Preventing food waste

- Sourcing produce from school gardens and local farms to encourage consumption of healthy foods
- Menu planning and food preparation
- Preventing food waste at the serving line, including Offer versus Serve





Offer versus Serve (OVS)

- Students in schools without an OVS policy receive a tray with each of the 5 food components. OVS allows students to decline up to 2 items, as long as they take a fruit or a vegetable.
- Under the National School Lunch Program all grade groups must be offered one cup of fluid milk must be offered daily as a beverage, **but under OVS students may decline milk.**
- Schools can reduce plate waste by establishing OVS for all grade-levels.





Recovering and redistributing uneaten surplus food

- Policies and laws regarding share tables and the redistribution of food (including the Bill Emerson Good Samaritan Food Donation Act that supports the donation of recovered food)
- How to set up and operate a share table
- Redistribution of surplus food within a school
- Donation of surplus food to an outside organization or in-school food pantry





Food recovery: Share tables & food donation



- Share tables are where children may place school food items they choose not to eat (unopened, factory-sealed items or whole fruit).
- These items are then available to other children during or after the meal service.
- Leftover food from a share table can be used in future reimbursable meals.
- Leftover food from a share table can also be donated to a food pantry.

Share tables teach students the value of food rather than teaching them trash it.

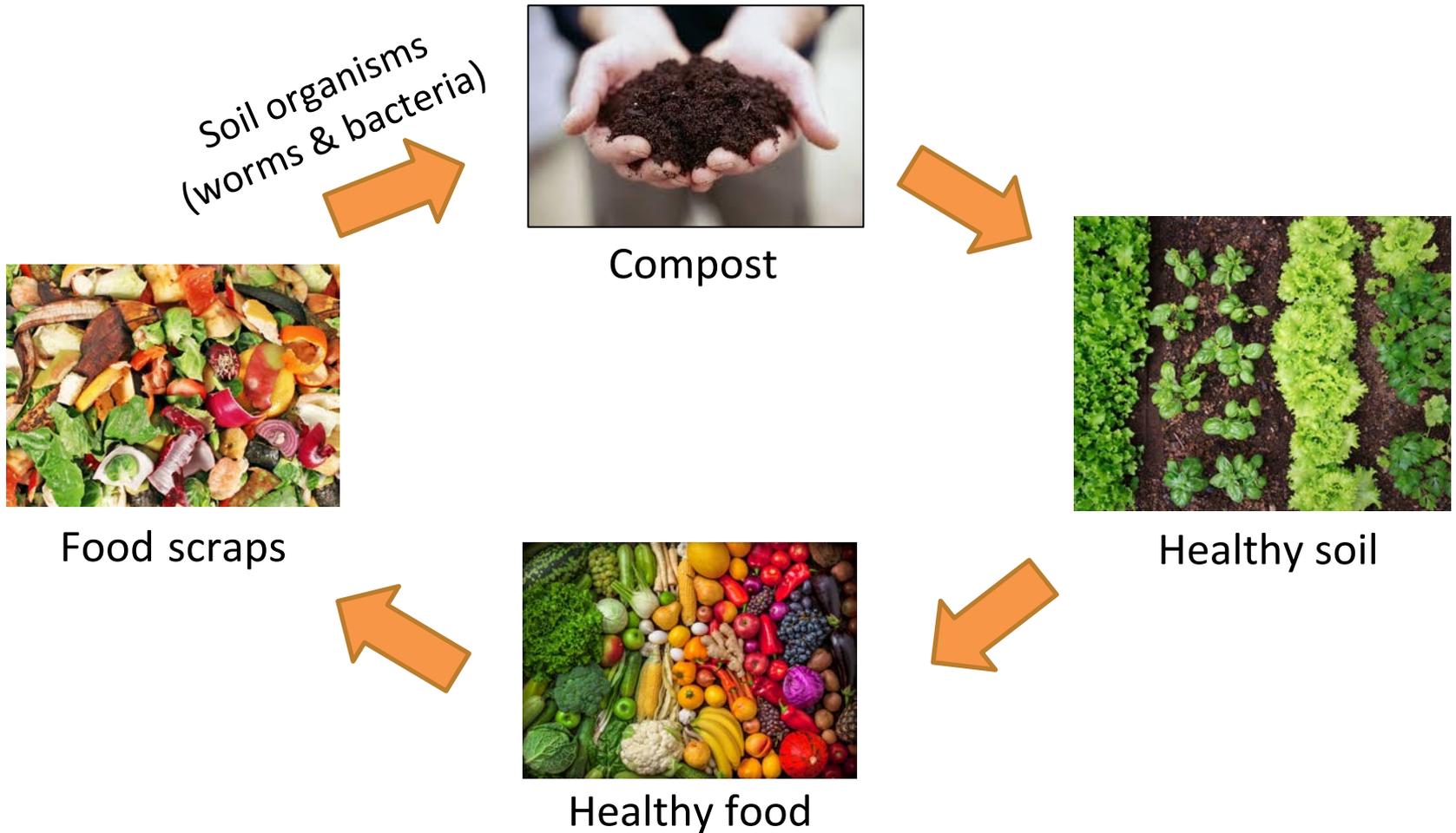


Composting food scraps

- The environmental benefits of composting
- Onsite composting
- Offsite commercial composting
- How to get started composting in your lunchroom



Composting: A way of recycling food scraps





Onsite Composting

Fruit and vegetable scraps collected and mixed with yard trimmings in an outdoor compost bin.



Commercial Composting

All food scraps and food-soiled paper are collected and hauled to a commercial compost facility.



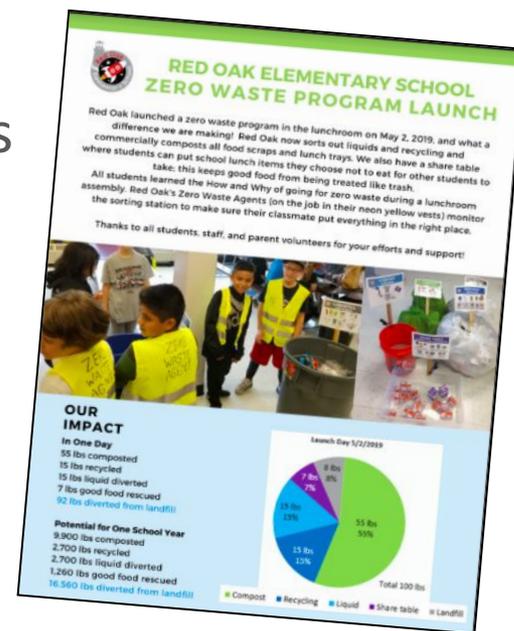
Educating and engaging students

- Hands-on classroom or service learning projects
- Curricula and lessons about food and food waste
- Teaching tools and resources



Communicating and celebrating success

- Communications within school community
 - Newsletters, one-pagers, announcements, displays, social media
- Communications with community at large
 - Newspaper articles, case studies, press releases
- Get recognized with programs such as Green Ribbon Schools and the US Food Waste Challenge





How can I get a copy of the
Food Waste Reduction Toolkit for Illinois Schools?

Email zerowaste@sevengenerationsahead.org to request the Toolkit,
and we'll email it to you as soon as it's ready.

or

Sign up for Seven Generations Ahead's
[Zero Waste Schools monthly e-newsletter](#)
to get notification and a link when it's ready.

