LOVE FOOD NOT WASTE



Outline

- About SDUSD
- District Food Recovery Hierarchy
- Food Recovery Activities
 - Composting
 - Food Rescue
 - Food Recovery
 - Source Reduction







Before Food Rescue (one high school/one day)

About SDUSD

San Diego Unified School District





Schools: 180

Charter Schools: 50

State Pre-K: 46 (at existing schools)

Other Facilities: 15

Enrollment: 129,000

% Free & Reduced Price Lunch: 62%

BIC Schools: 70

Supper Program Schools: 120

Production Kitchens: 19

Meals & Snacks Served/Day: 130,000



Food & Nutrition Services Priorities





SDUSD Food Recovery Hierarchy

FEED STUDENTS

130,000 meals & snack per day

FEED the BUDGET

REDUCE food waste at the source RECOVER food back into production





FEED the SOIL: Composting



On-site Composting: Schools are encouraged to collect leftover fresh fruits & vegetables from the salad bar to compost in school gardens Cafe' to Compost













Off-site Composting: Collection of student food scraps & kitchen scraps for off-site composting @ City of San Diego's

FEED OTHERS: Food Rescue



Food Rescue Implementation:

- Partnership with Feeding San Diego
- **Developed Route System**
- 3) Developed SOP's, FAQ's, and informational handouts
- Staff meetings/training











2017-18 RESULTS!

From July 2017 – June 2018:



200,206 lbs. of food kept out of the landfill



166,838 meals provided to those in need

FEED the BUDGET: Food Recovery



FEED STUDENTS

130,000 meals & snack per day

FEED the BUDGET

RECOVER food back into production

FEED OTHERS

RESCUE edible food for hunger relief efforts

Food Recovery:

- Recover eligible food back into production
- 2) Food share tables











Salad & Food Bar Waste Reduction

- 338 salad bars in 180 schools
- Decreased salad bar pan size in certain slots from 4" to 2" – "Tastefully Empty"











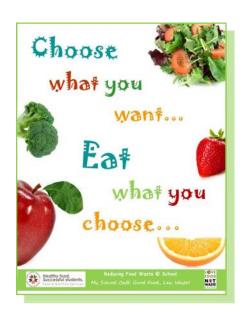


Menu Planning for Food Waste Source Reduction

- Offer vs. Serve (OVS)
- Menu changes



Condiments can help consumption!





Milk waste reduction!

Increase awareness of Offer vs. Serve... No milk required with entrée and fruit/veggie



Student food waste reduction!

Encourage students to eat/drink all of the healthy meal items they choose



Purchasing with Source Reduction in Mind

- Packaging
- Inventory Control
- Forecasting











FIELD TRIP OR MEAL EVENT??

Who Ya Gonna Call? Your school Café! Please tell your school Café as soon as an event is scheduled that will keep students from a meal at the café! Save money & Save Food!





PAY OFF!



2-3% In food cost savings







\$350,000 - \$400,000

in annual food cost savings





Food Waste Redux @ School



Questions?

Contact:

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