

R E D U C I N G

FOOD WASTE

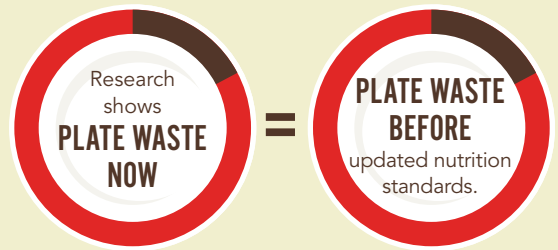
WHAT SCHOOLS CAN DO TODAY



USDA's Economic Research Service estimates

31%

of the overall food supply at the retail and consumer level **went uneaten** in the U.S. in 2010



Scheduling recess before lunch can **reduce plate waste by**

AS MUCH AS 30%



Extending lunch periods from

20 TO 30

minutes reduced plate waste by nearly one-third



SMARTER LUNCHROOM STRATEGIES,

such as **how foods are named** and **where they are placed in the cafeteria**, can facilitate healthy choices and increase fruit and vegetable consumption by

UP TO 70%



SCHOOLS ACROSS THE COUNTRY ARE STEPPING UP TO THE CHALLENGE WITH INNOVATIVE NEW STRATEGIES, SUCH AS:

- Allowing students to keep a lunch or breakfast food item for consumption later in the school day
- Using techniques listed on the **Smarter Lunchrooms Self-Assessment Score Card** to help reduce food waste
- Setting up a table for kids to place items they are not going to consume (packaged or pre-portioned items)
- Letting kids self-serve
- Composting food waste for school gardens
- Collaborating with local farmers on composting or food-scrap projects
- Collecting excess wholesome food after mealtimes to donate to charitable organizations
- Sign up for the **U.S. Food Waste Challenge** to share your story on how you are reducing, recovering, or recycling food waste