



REDUCING FOOD WASTE

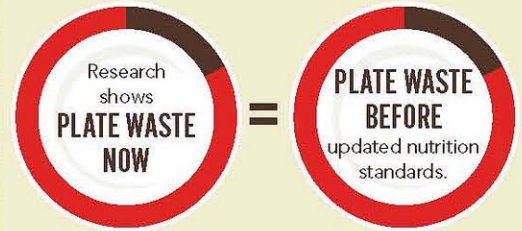
WHAT SCHOOLS CAN DO TODAY



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