

REDUCING FOOD WASTE @ SCHOOL

My School Cafe: Good Food, Less Waste!

Our Priorities:

- 1) Feed Students,
- 2) Feed the Budget,
- 3) Feed Others,
- 4) Feed the Soil,
- 5) Feed Plastic Free

2025-26 GOALS

You can help us reduce food waste and send less to landfills at your school!

Please support our 2025-26 goals:

- 1) Reduce student milk waste
- 2) Reduce student salad bar waste
- 3) Support reduction of utensil packets and condiment packages to reduce campus litter and plastic waste
- 4) Implement Share Tables at lunch
- 5) Support Cafe to Compost in school gardens, as requested
- 6) Develop Love Food Not Waste student leaders to champion goals and learn valuable leadership skills

ACTION STEPS

- 1) Help spread the word to students that milk is NOT required if they choose a main entrée AND 1/2 cup of fruit or vegetables. Show this short video on "[What makes a school meal](#)" to your students. Also found at: <https://www.sdusdsustainability.com/love-food-not-waste/>.
- 2) Sometimes "eyes are bigger than stomachs." Encourage students to take only what they will eat from the salad bar (minimum 1/2 cup).
- 3) Support the provision of individual utensils, napkins, and condiments in bulk dispensers to reduce litter, waste, and to save \$\$.
- 4) Share Tables can be set up for students to place certain packaged items or whole fruit for other students to take. There are specific guidelines to follow. If your school is interested, please contact jwhited@sandi.net.
- 5) Does your school have a garden? Leftover fresh fruits & vegetables from the salad bar can be collected for composting as part of our Cafe to Compost program. For more information, contact jwhited@sandi.net.
- 6) Support development of lunchtime student Green Teams, Eco-Heroes, etc.

For more information, please contact Janet Whited, at jwhited@sandi.net

