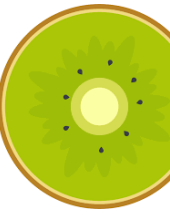




Reducing Food Waste @ School



For Secondary/23-24 - V1

My School Café: Good Food, Less Waste!

OUR PRIORITIES:

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

2023-24 GOALS

Your school can help us reduce food waste and send less to landfills!

Please support our 2023-24 goals:

- 1) Reduce student milk waste
- 2) Reduce student salad bar waste
- 3) Implement Share Tables at lunch
- 4) Eliminate utensil packets, straws, and condiment packages, to reduce campus litter and plastic waste
- 5) Support Café to Compost efforts, as requested
- 6) Recycle paper food boats, trays, and other items at lunch



ACTION STEPS

- 1) Please help spread the word that **milk is NOT required** at lunch as long as students choose a main entrée AND 1/2 cup of fruit or vegetables.
- 2) Encourage students to take only what they will eat from the salad bar (minimum 1/2 cup), or other offerings. Promote **“Choose what you want, Eat what you choose...”**
- 3) **Share Tables** can be set up for students to place unwanted, unopened, and uncompromised packaged items or whole fruit for other students to take. This [video](#) from a high school in Northern California, explains share tables from a student perspective. If your school is interested, please contact jwhited@sandi.net.
- 4) Support the provision of **individual utensils** and napkins in holders, and condiments in bulk dispensers to reduce litter, waste, and to save \$.
- 5) Leftover fresh fruits & vegetables from the salad bar can be collected for composting in school gardens as part of our **Café to Compost** program. For more information and resources, contact jwhited@sandi.net.
- 6) Check out www.sdusdsustainability.com for school **recycling info & resources**



A joint program of Food & Nutrition Services
& the District's Recycling Office
www.sdusdsustainability.com/love-food-not-waste
www.sandiegounified.org/food-nutrition-services-1

