



## SAN DIEGO UNIFIED SCHOOL DISTRICT LOVE FOOD NOT WASTE PROJECT

### SDUSD Meal Service

- 130,000 healthy, nutritious meals served each day
- Leftover food, prepared but not taken, used to be thrown in the trash
- Phased in a Love Food Not Waste program at ALL school cafeterias and production kitchens during 2016-17 school year

### Program Goals

- Rescue prepared food from landfill disposal
- Feed hungry people
- Save money by reducing food costs

### Reasons to Focus on Food Waste

- Over 500,000 tons of food waste is sent to local landfills each year
- 1 in 6 San Diegans don't know where their next meal will come from
  - That's 435,000 people, including 150,000 children facing food insecurity
- State law (AB 1826) requires schools to divert organic waste, including food, landscape/garden waste, and wood waste from landfill disposal in order to reduce greenhouse gas emissions and save valuable landfill space

### Love Food Not Waste – Food Rescue

- Every school in the district collects leftover food that was prepared but not taken by students during breakfast, Breakfast in the Classroom and lunch. Supper meals were added in 2017-18 school year.
- Food is kept under refrigeration in the school kitchen, picked up the next day by a Food & Nutrition Services delivery driver, and then taken to the school's designated production kitchen or the district's Central Warehouse Refrigerator/Freezer for pick up by a local hunger relief organization (HRO)
- These HRO's, coordinated through our partnership with Feeding San Diego are then able to extend a meal to those facing food insecurity in and around our school communities
- State and Federal laws provide liability protection for organizations donating food in good faith

### Results (Sept. 2016 – June 2019)

- **530,900 pounds** of food rescued from schools
- **422,300 meals** equivalent
- **275,200 pounds** of CO<sub>2</sub>e eliminated from the atmosphere