

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

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

Please support our 2025-26 goals:

Goal 1: Reduce student milk waste

Goal 2: Reduce student salad bar waste

Goal 3: Implement Share Tables at lunch and nutrition break

Goal 4: Support reduction of utensil packets and condiment packages to reduce campus litter and plastic waste

Goal 5: Support Cafe to Compost in school gardens, as requested

Goal 6: Recycle paper food boats, trays, and other items at lunch

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.

2) Encourage students to take only what they will eat from the salad bar (minimum 1/2 cup). Promote "Choose what you want, Eat what you choose."

3) Share Tables can be set up for students to place unwanted, unopened, and uncommitted 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, napkins, 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 Cafe to Compost program. For more information and resources, contact jwhited@sandi.net.

6) Check out www.sdusdsustainability.com for school recycling information and resources

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

