

# 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

**Goal 1:** Utilize Offer vs. Serve for every meal to reduce food waste

**Goal 2:** Implement Tastefully Empty salad bars using smaller insert pans

**Goal 3:** Provide individual utensils and napkins for meal service, utilize bulk condiment dispensers, and support Plastic Free Awareness Days to reduce plastic waste

**Goal 4:** Support school-requested Share Tables

**Goal 5:** Properly participate in the Food Scrap Collection program

**Goal 6:** Participate in the Food Rescue program, as available

**Goal 7:** Support Cafe to Compost efforts, as requested

### ACTION STEPS

**1)** Continue to implement OVS for all meals. Post OVS signage (provided) on/near coolers and sold bars. Help educate students & staff on OVS meal requirements.

**2)** Use 2-inch and/or half-size salad bar insert pans, where possible, and monitor the amount of waste at the end of lunch service.

**3)** Provide individual utensils in canisters, napkins in holders, and condiments in bulk dispensers (exceptions as needed).

**4)** Where possible, support school-requested Share Tables by accepting remaining Share Table items back into production/food rescue

**5)** Continue to participate in kitchen food scrap collection by disposing of acceptable items into the green cart for composting.

**6)** As food rescue opportunities expand, properly prepare, package, and label leftover edible food, focusing on house wrapped items in addition to IW items, for food rescue pickup.

**7)** Collect leftover sold bar fruits & veggies for the Cafe to Compost garden program

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