



Reducing Food Waste @ School



For Elementary/22-23 - V2

My School Café: Good Food, Less Waste!

OUR PRIORITIES:

- 1) Feed Students, 2) Feed *the* Budget, 3) Feed Others, 4) Feed *the* Soil

2022-23 GOALS

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

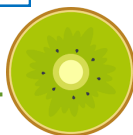
Please support our 2022-23 goals:

- 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



ACTION STEPS

- 1) Unopened milk is one of the most wasted items at lunchtime. Please help spread the word to students that **milk is NOT required** as long as 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. (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 (min. 1/2 cup).
- 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. There are certain guidelines that must be followed. 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) Does your school have a garden? Leftover fresh fruits & vegetables from the salad bar can be collected for composting as part of our Café to Compost program. For more information, contact jwhited@sandi.net.



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

