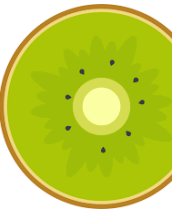




Reducing Food Waste @ School



For Food & Nutrition Services Staff/22-23 - V3

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

- 1) Implement Offer vs. Serve at all sites for every meal to reduce food & milk waste
- 2) Reduce salad bar waste by using smaller insert pans and creating a Tastefully Empty look
- 3) Support school-requested Share Tables
- 4) Eliminate utensil packets (tray packs), straws, and condiment packages, to reduce plastic waste
- 5) Participate in the Food Rescue program, as available
- 6) Participate in the Food Scrap Collection program, as available
- 7) Support Café to Compost efforts, as requested

ACTION STEPS

- 1) Implement OVS and post “Milk Does a Body Good” sign on/near coolers. Promote the OVS student video on “What makes a school meal” and provide to school administrators to show their students.
- 2) Utilize 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) Where possible, support school-requested Share Tables by accepting remaining Share Table items back into production/food rescue
- 4) Provide individual utensils in canisters, napkins in holders, and condiments in bulk dispensers (exceptions as needed)
- 5) As food rescue opportunities come on line, prepare, package, and label leftover edible food for food rescue pickup
- 6) As kitchen food scrap collection comes on line, properly dispose of items into the collection cart to be picked up for off-site composting
- 7) Collect leftover salad bar fresh fruits & vegetables in support of Café to Compost programs



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

