



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
- Implemented 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 by 2019 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 have been 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 Supply Warehouse 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 – December 2017)

- **202,775 pounds** of food rescued from schools
- **169,120 meals** equivalent
- **110,107 pounds** of CO₂e eliminated from the atmosphere