

7 STRATEGIES TO FIGHT FOOD WASTE

1 Analyze the most common foods being thrown away and find a solution to prevent these items from ending up in the trash.

2 Repurpose food items into new recipes. For example, stale bread can be turned into croutons or burgers can be turned into chili or soup.

3 Schedule recess before lunch to increase appetites.

4 Set up a donation or share table where students can place unopened/uneaten whole foods for other students/staff to eat.

5 Extend meal times to at least 25 minutes so students have ample time to finish eating.

6 Always check food deliveries for freshness and store foods at the proper temperatures to extend shelf-life.

7 Keep track of progress in reducing food waste by displaying graphs and/or charts in the lunchroom that showcase accomplishments made every week in reducing the amount of food students throw away.



The Iowa Waste Reduction Center and the University of Northern Iowa are equal opportunity providers and employers. This material is based upon work supported under a grant by the Rural Utilities Service, United States Department of Agriculture. Any opinions, findings, and conclusions or recommendations expressed in this material are solely the responsibility of the authors and do not necessarily represent the official views of the Rural Utilities Service.

