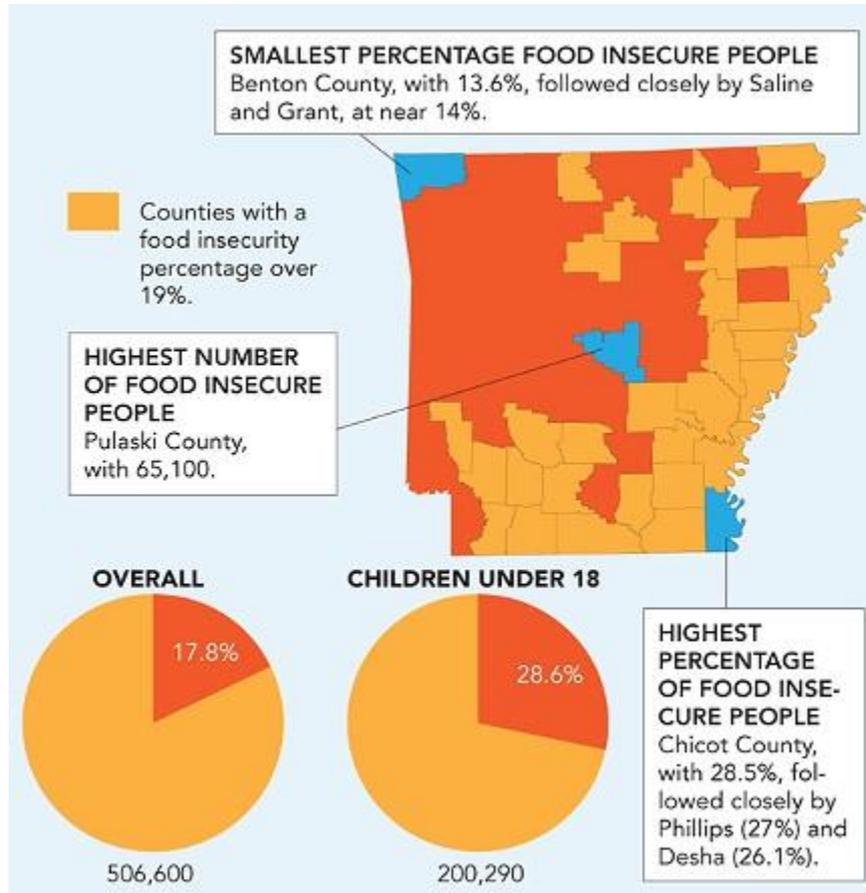




## Growing Healthy Communities: School-based Community Food Security and Food Recovery Partnerships

Melissa Terry: University of Arkansas

## The Faces of Hunger: The Facts About Child Hunger in Arkansas:



Source: [feedingamerica.org/mapthegap](http://feedingamerica.org/mapthegap)

- According to most recent national report, more than 200,000 children in Arkansas are at risk of hunger and not getting the food they need to lead healthy, active lives. *Feeding America, [Map The Meal Gap; 2015](#)*
- More than 200,000 Arkansas children (29%) live in poverty. *[Kids Count Data Center, 2013](#)*
- More than 28% of families in Arkansas with children struggled to afford enough food for themselves and their families in 2012, the most recent year for which data is available. *[FRAC Food Hardship Report-children](#)*

# Food Waste Prevention

- **Source Reduction/Prevention:** Preventing food waste before it is created
- **Feeding People:** Donating fresh, wholesome food to those in need
- **Feeding Animals:** Feeding safe, fresh food scraps to animals like pig farms
- **Industrial Uses:** Rendering fats, oils, and grease and turning it into products or biofuel
- **Composting:** Turning food waste into a valuable soil amendment



# Conducting a K12 Post Consumer Food Waste Audit



# Reducing Milk Waste through Behavioral Economics

- Milk is optional, not mandatory in Offer vs. Serve schools
- Milk waste is easy to reduce by simply offering a reusable/washable 8oz cup for students to fill at the water fountain
- At Washington Elementary, we introduced water cups and reduced our milk waste by approximately 21%.
- High milk waste in NSLP schools indicates dehydrated students. A quick literature review of the connections between a hydrated students and learning outcomes confirms the high priority of offering water.

# + Food Recovery K-12 environment

- Food Recovery from Surplus Food Items :
  - Unopened Milks / Packaged Items
  - Unopened/Unpeeled Fruits





# Share Tables benefit everyone

What are the rules?

- Resource guidance: Further With Food
- <https://furtherwithfood.org/>
- Click on search
- Type in Share Tables



# + Food Recovery K-12 environment

- Food Recovery of surplus produce from local grocers
  - Partnership with Natural Grocers
  - ~1500 #'s in 9 months



# REDUCING FOOD WASTE

WHAT SCHOOLS CAN DO TODAY



USDA's Economic Research Service estimates

**31%** of the overall food supply at the retail and consumer level went uneaten in the U.S. in 2010



Scheduling recess before lunch can **reduce plate waste by AS MUCH AS 30%**



Extending lunch periods from **20 TO 30** minutes reduced plate waste by nearly one-third



**SMARTER LUNCHROOM STRATEGIES,** such as how foods are named and where they are placed in the cafeteria, can facilitate healthy choices and increase fruit and vegetable consumption by **UP TO 70%**

SCHOOLS ACROSS THE COUNTRY ARE STEPPING UP TO THE CHALLENGE WITH INNOVATIVE NEW STRATEGIES, SUCH AS:

- Allowing students to keep a lunch or breakfast food item for consumption later in the school day
- Using techniques listed on the **Smarter Lunchrooms Self-Assessment Score Card** to help reduce food waste
- Setting up a table for kids to place items they are not going to consume (packaged or pre-portioned items)
- Letting kids self-serve
- Composting food waste for school gardens
- Collaborating with local farmers on composting or food-scrap projects
- Collecting excess wholesome food after mealtimes to donate to charitable organizations
- Sign up for the **U.S. Food Waste Challenge** to share your story on how you are reducing, recovering, or recycling food waste

K-12 schools have a special role in not only reducing, recovering, and recycling food waste on their premises but also in educating the next generation about recovering wholesome excess food for donation and about reducing food waste to conserve natural resources.

-- USDA, Office of the Chief Economist  
[http://www.usda.gov/oce/foodwaste/resources/K12\\_schools.html](http://www.usda.gov/oce/foodwaste/resources/K12_schools.html)

# 7

## steps of a school food waste audit

1

Organize your team

4

Set up audit station on day of audit

2

Set a date

5

Interview each student to learn why they did not finish particular food items

3

Decide which food items to collect and measure

6

Separate discarded food into buckets to measure

7

Collect and use data to implement new strategies to reduce food waste!

Read more from:

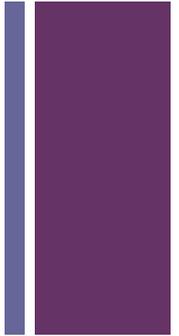
**The Power of Postconsumer School Food Waste Audits**

*A National Academy of Medicine Perspective*



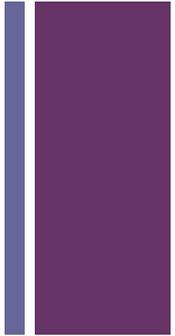
# Barriers to Food Conservation in the K12 Environment

- Confusion regarding mandatory milk:  
[http://www.fns.usda.gov/sites/default/files/cn/SP41\\_2015a.pdf](http://www.fns.usda.gov/sites/default/files/cn/SP41_2015a.pdf) (18)
- Confusion regarding reservicing unopened milks, fruits, and packaged items: <http://www.fns.usda.gov/school-meals/creative-solutions-ending-school-food-waste>
- Confusion regarding the impact of behavioral economics on choice: <http://ben.cornell.edu/>
- Confusion about the recognition that the school cafeteria is a learning environment: <http://www.letsmove.gov/blog/2014/09/24/cafeteria-biggest-classroom-school>





# Tools for Food Recovery Donations



- **Legal Guide to Food Recovery:**  
<http://law.uark.edu/documents/2013/06/Legal-Guide-To-Food-Recovery.pdf>
- **Federal Enhanced Tax Deduction for Food Donation: A Legal Guide** <http://www.chlpi.org/wp-content/uploads/2013/12/Food-Donation-Fed-Tax-Guide-for-Pub-2.pdf>
- **USDA Office of the Chief Economist: Food Recovery/Donations**  
<http://www.usda.gov/oce/foodwaste/resources/donations.htm>
- **EPA Food Recovery Challenge: Feed People First**  
<https://www.epa.gov/sustainable-management-food/food-recovery-hierarchy>
- **USDA Access to Healthy Foods background info:**  
<http://www.usda.gov/documents/7-Healthyfoodaccess.pdf>



# Contact Information:

- Melissa Terry  
Food Policy Research  
University of Arkansas
- K12 Food Conservation  
Project Manager  
World Wildlife Fund
- K12 Student Food Waste Audit Guide  
Principle Investigator  
EPA | USDA
- LinkedIn: Melissa A. Terry  
Twitter: @melissaAterry  
[479.582.1445](tel:479.582.1445)

