

FOOD RECOVERY CHALLENGE

OCTOBER 9, 2012

- ◉ EPA Food Recovery Challenge basics
- ◉ How other schools are meeting the Challenge
- ◉ Benefits and opportunities
- ◉ EPA tools
- ◉ Discussion

Sustainable Materials Management

Food Recovery Challenge



Changing how we think about our resources today for our children's tomorrow

Food Recovery Challenge



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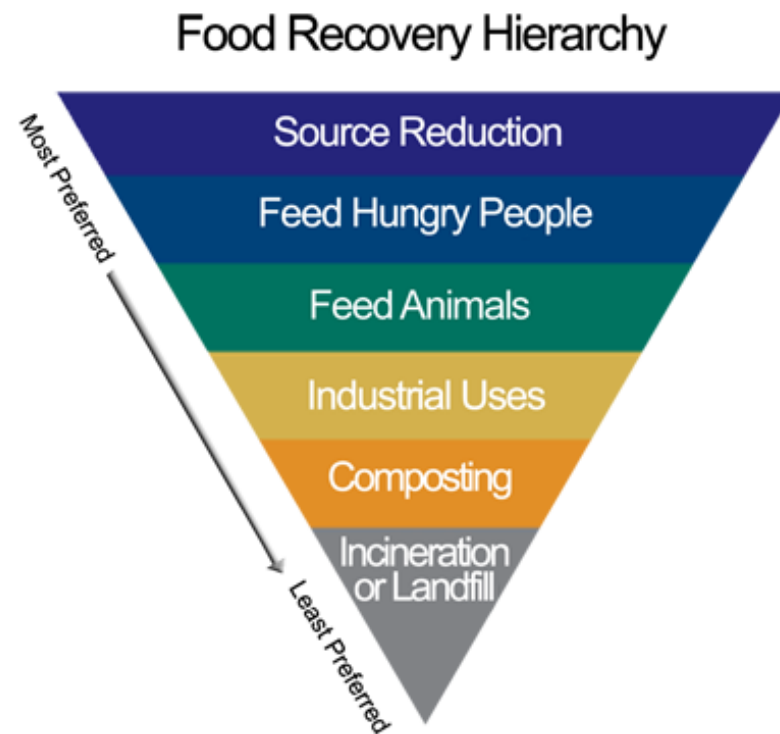
How much of your food and money are you literally throwing away? The *Food Recovery Challenge*, part of the Sustainable Materials Management Program, challenges participants to reduce as much of their [food waste](#) as possible — saving money, helping communities, and protecting the environment.

How to Participate...

1. **Sign Up** through [WasteWise](#). Once you are a WasteWise partner, you can join the *Food Recovery Challenge* by signing into WasteWise Re-TRAC, clicking on "Organization Information", and selecting the "Food Recovery Challenge" checkbox.
2. **Assess It!** Submit your baseline data into WasteWise [Re-TRAC](#) within 90 days of joining. Re-TRAC is a web-based data management and reporting system that will track your organization's waste generation and reduction activities, including changes in purchasing, food donation, and composting.
3. **Commit to It!** Set a three year goal for reducing the amount of food waste reaching landfills.

a. **Year One:** Commit to at least a 5 percent increase in at least one of the three food diversion categories ([prevention](#), [donation](#), and [composting](#)) or alternatively, a combined 5 percent increase across all three food waste diversion categories. If partners have no data from a previous year for a category, they may select a site-specific goal.

b. **Years Two and Three:** Set site-specific numerical targets based on opportunities at your facility



Food Waste Impacts



Our Economy

- Wasted food costs America **more than \$100 billion** annually (Bloom, 2007). **A family of 4 could save \$1600 each year.**

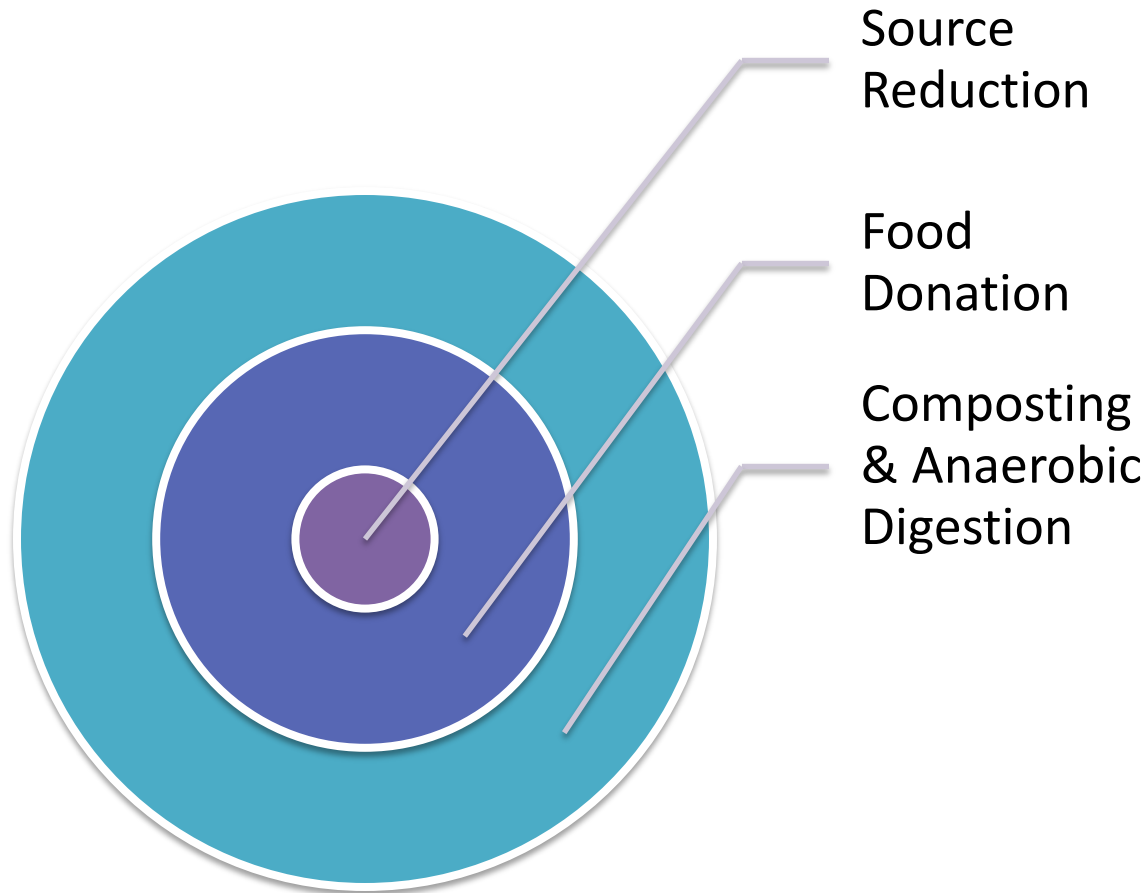
Society

- 44% of all food produced or imported for US consumption was lost in 2008, yet **50 million Americans didn't have access to sufficient, safe and healthy food in 2009** (USDA)

Our Environment

- Food production and waste negatively impacts water quality, soil productivity, and contributes to about **13% of the nation's greenhouse gas emissions.**

Program Targets



Source Reduction Success Stories

- Sodexo ([More information](#))
 - 8 college campuses **cut kitchen waste by about one third**, simply by tracking and monitoring food waste
- Virginia Tech ([More information](#))
 - **Trayless dining resulted in 38 % less food waste**
- Berkeley ([More information](#))
 - Tracked waste using LeanPath to cut waste by a third and **save \$1,600 per week**
- Harvard University ([More information](#))
 - **Orders food that students prefer to eat**, hosts a “Clean Plate Club,” implemented trayless dining, and asks caterers to box up extra food from events so that it can be taken to go.



Donation Success Stories

- Rock and Wrap It Up ([More information](#))
 - Collaborated with 150 bands, 200 schools, and universities, and 30 sports franchises
 - Collected more than **100 million pounds of food**
- Orange Coast College ([More information](#))
 - Launched a pedal-powered food donation to its local food bank
 - Takes up to 300 pounds of food 6-miles round trip 2x / week



Feeding Animals Success Story



- Rutgers University
([More Information](#))
 - Collects 1.125 tons of food scraps per day from Rutgers' 4 main dining halls
 - Hauled to local hog and cattle farm
 - Saved more than **\$100,000 in avoided hauling costs per year**

Composting Success Story

- Middlebury College ([More information](#))
 - Composts 90% of the food waste generated (370 tons in 2011) in a site on campus.
 - Saved over \$100,000 in landfill fees by recycling and composting.
- The University of Texas Arlington ([More information](#))
 - Composts food scraps onsite and uses the soil amendment at their organic community garden
 - Diverts 60,000 pounds of food and landscape materials



Anaerobic Digestion Success Story

- **Purdue University**

[\(More Information\)](#)

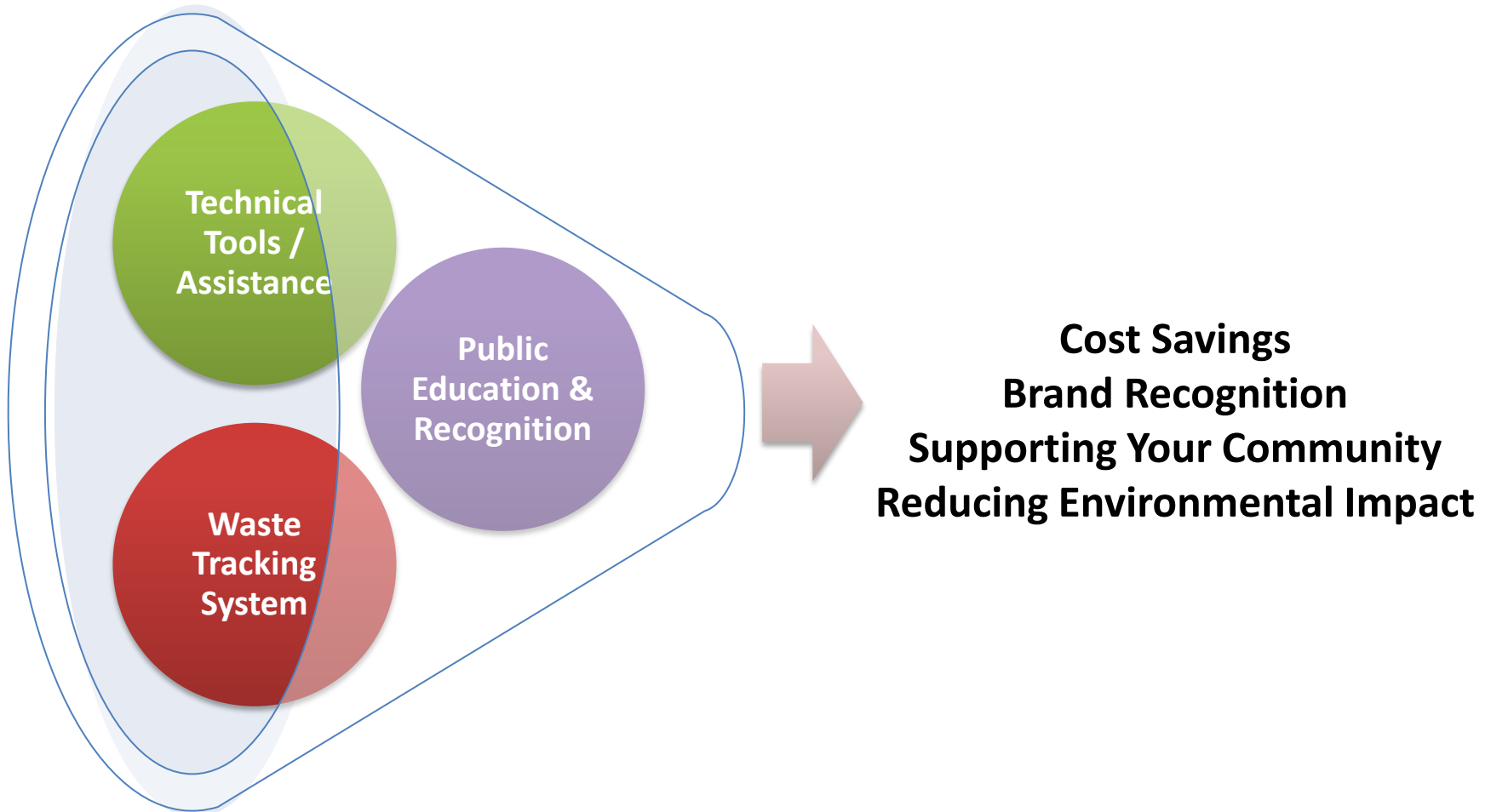
- Partnered with City of West Lafayette to send food waste from dining hall to wastewater treatment plant
- **Diverts 1-2 tons per day of food waste**

- **The University of Wisconsin Oshkosh**

- Processing campus food waste and yard waste in a dry fermentation anaerobic digester
- **Producing enough energy to power up to 10% of the 13,500-student institution.**



EPA Direct Assistance



Opportunities for Savings

Source Reduction

- Buy only what you need

Food Donation

- Tax Benefits

Composting & Anaerobic Digestion

- Trash less, pay less

How EPA will help

- Free tools and assistance using tools
- Assistance with measurement
- Regional & national awards
- Topic specific webinars



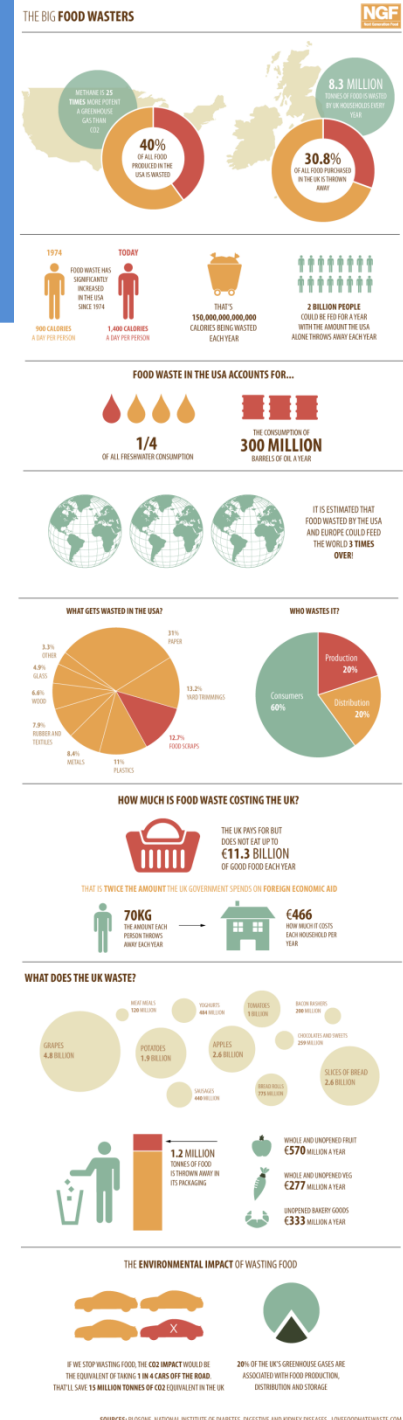
Upcoming Webinars

- Anaerobic Digestion: Creating Renewable Energy from Food Waste
Date: October 11, 2012
Time: 1:00pm-2:30pm EST
- Behavior Change: Techniques to Decrease Food Waste and Avoid Contamination
Date: November 29, 2012
Time: 1:00pm-2:30pm EST
- Green Teams: How Your Organizational Structure Can Drive Your Food Recovery and Diversion Program
Date: December 13th, 2012
Time: 1:00pm-2:30pm EST



EPA Tools

- WasteWise and Re-TRAC
- Food Waste Management Cost Calculator
- Source Reduction Tool



Re-TRAC

- Free reporting system to track your organization's waste, recycling, and composting
- Reporting required to participate in Food Recovery Challenge
 - Minimal effort required
 - Customizable



Re-TRAC Benefits

- Instant access to data reports
- Individualized climate profile
- EPA assistance to input data

These GHG reductions are equivalent to one of the following:



The annual GHG emissions from this many passenger vehicles

236
0
762



Acres of standing forest (based on CO2 sequestration per tree)

9
0
29



Annual emissions from the energy consumption of this many households (based on annual emissions per household)

117
0
378



This many gallons of gasoline (based on CO2 emissions per gallon)

146,734
0
472,303



Number of propane cylinders used for home barbecues (based on CO2 emissions per pound of propane)

53,863
0
173,374



Tons of waste recycled instead of landfilled (based on CO2 emissions per ton of waste landfilled)

445
0
1,434

Food Waste Management Calculator

- Estimates cost competitiveness of alternatives to sending waste to landfill
 - Source Reduction
 - Donation
 - Composting
 - Recycling Yellow Grease
- Allows you to enter site-specific data
- Excel Spreadsheet Tool



<http://www.epa.gov/osw/conserve/materials/organics/food/tools/>

Food Waste Management Calculator:

Sample Questions

- How much grease do you generate per week?
- What is your average purchasing cost per pound of perishables?
- Does your facility have access to a local food rescue service that accepts prepared meals

Comparison of Alternative Scenario to the Baseline	1 Year	3 Years	6 Years	10 Years
Cost Savings from Source Reduction	\$1,248	\$3,744	\$7,488	\$12,480
Cost Savings: Compared to Baseline Scenario	-\$16	-\$32	-\$56	-\$89
Total Savings	\$1,232	\$3,712	\$7,432	\$12,391

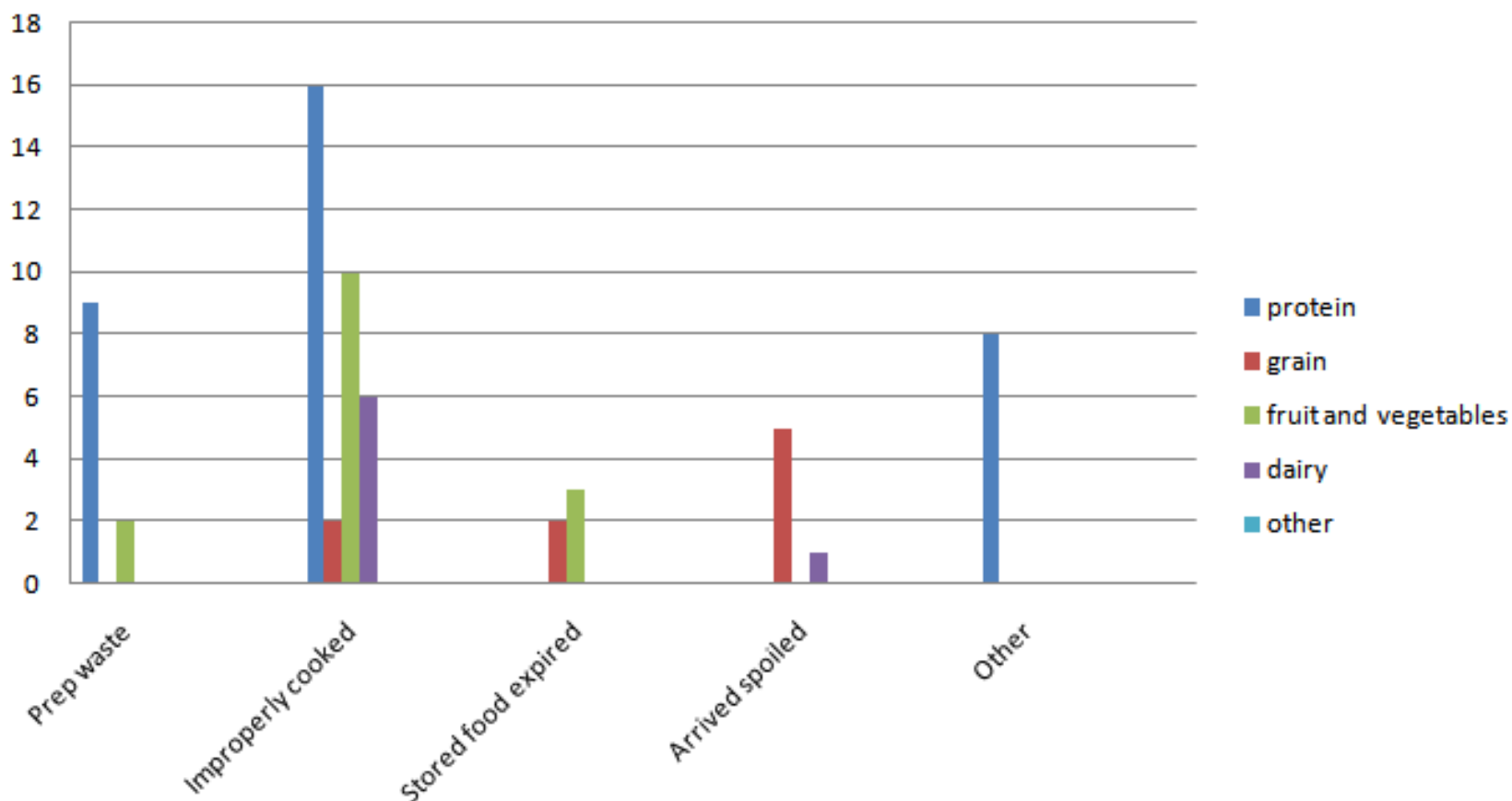
Food Waste Source Reduction Tool

- Excel Spreadsheet (includes user's guide)
- Track quantity of food and food packaging waste as well as reason for loss
 - Kitchen Waste
 - Plate Waste
- Allows flexibility for user to track food waste in varying amounts of detail
- Helps identify where and why food waste is generated



Food Waste Source Reduction Tool

Kitchen Food Waste by Loss Reason



How to Participate

And take a bite out of food waste!

www.epa.gov/foodrecoverychallenge

Reminder – if you sign up by November 1, you will be recognized as part of our outreach on America Recycles Day.

Four Easy Steps!

1. **Assess It!** Conduct baseline food waste assessment
2. **Commit to It!** Set a three year goal with a commitment to increase food reduction/diversion by 5% in the first year.
3. **Do It!** Undertake food waste reduction and recovery activities to meet your goals!
4. **Track It!** Report annually using [WasteWise Re-TRAC](#)

Discussion

- Topics of Interest
 - Working with Concessionaires/Vendors?
 - Donation?
- Requests for Support
 - National Networking



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