



Food Waste Prevention in K-12 Schools

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The Problem

In the United States, 40% of all food produced is wasted. 8% of all wasted food comes from institutional and foodservice settings. Many K-12 schools do not have any measures implemented that work to reduce food waste. This leads to unnecessary trash and uneaten food being disposed of. A main aspect is that the three groups at schools (students, teachers, and administrators) are unaware of the resources and techniques for food waste prevention (FWP).

Our Approach

Original Goal + Methods

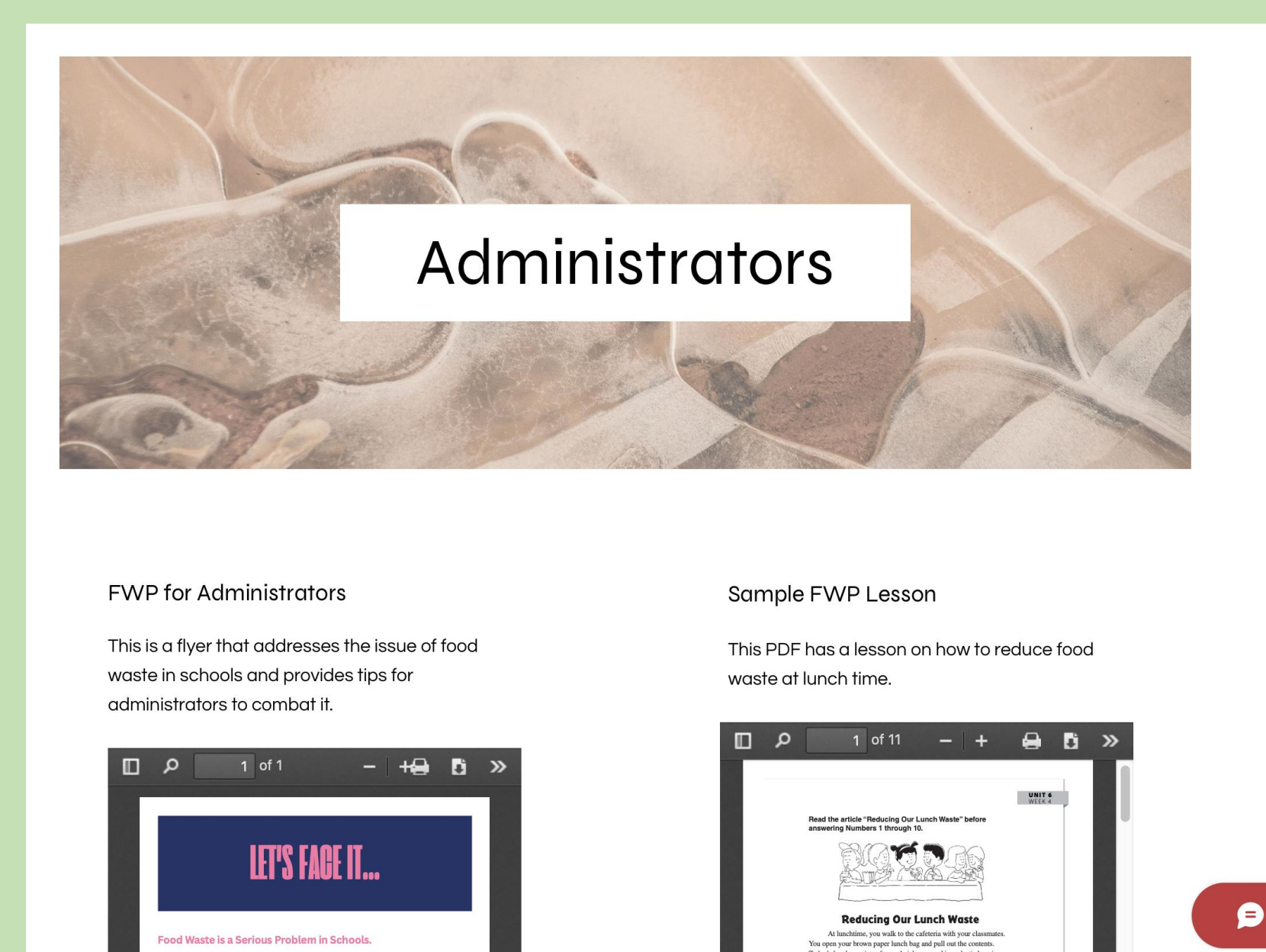
- Assess current food waste prevention measures and create a model for schools to adopt
- Utilize a survey to determine if schools currently have FWP personnel/methods
- Only a few schools responded, so we adapted the project

New Goal + Methods

- Create a hub for resources that students, teachers, and administrators can use to implement food waste prevention education and measures into their schools
 - Designed a website to house resources

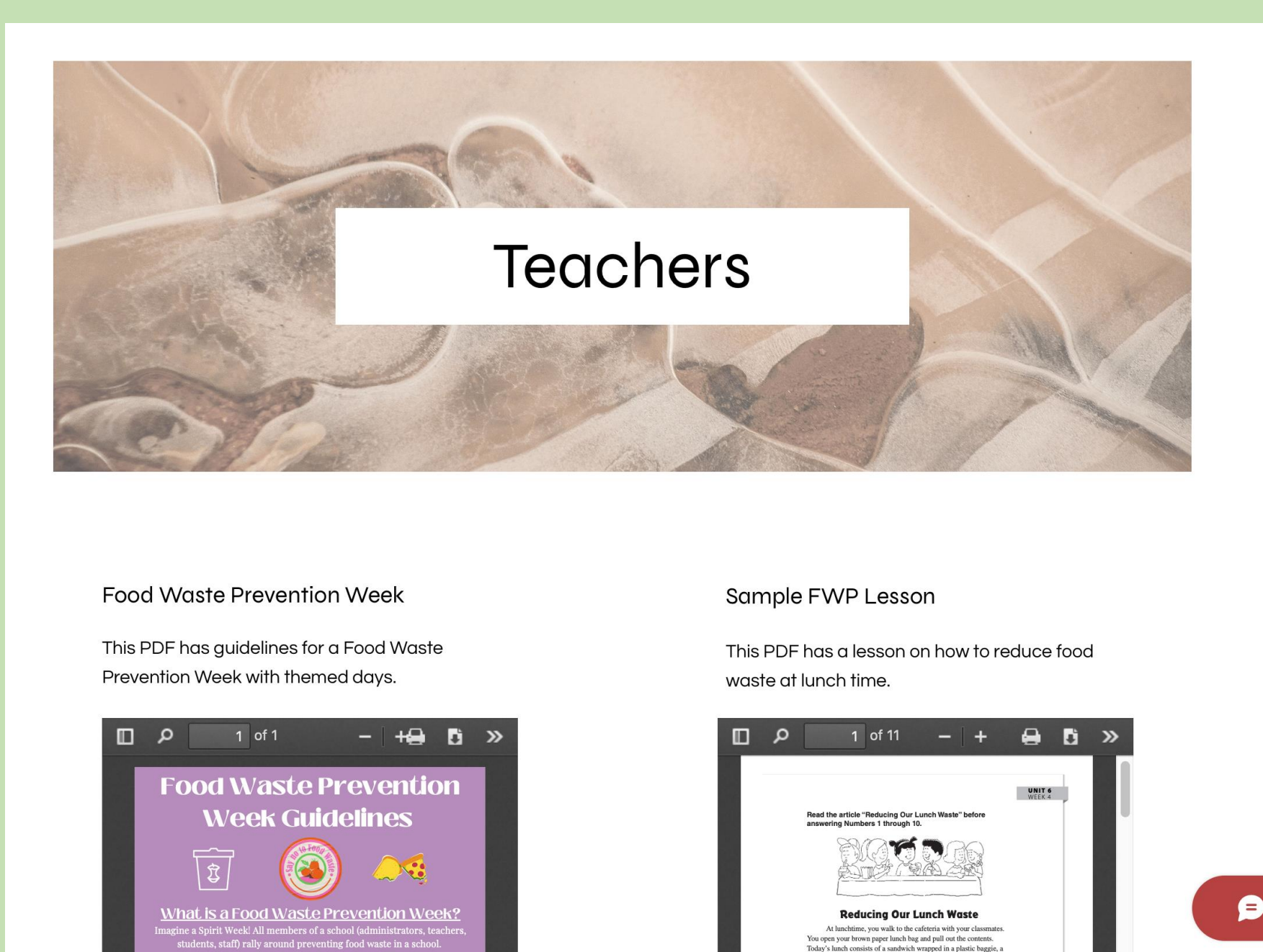
Our Model

Having identified a need for a resource hub that educators and students could access, we decided to make a website with resources that would help administrators, teachers, and students implement sustainability and food waste prevention into schools.



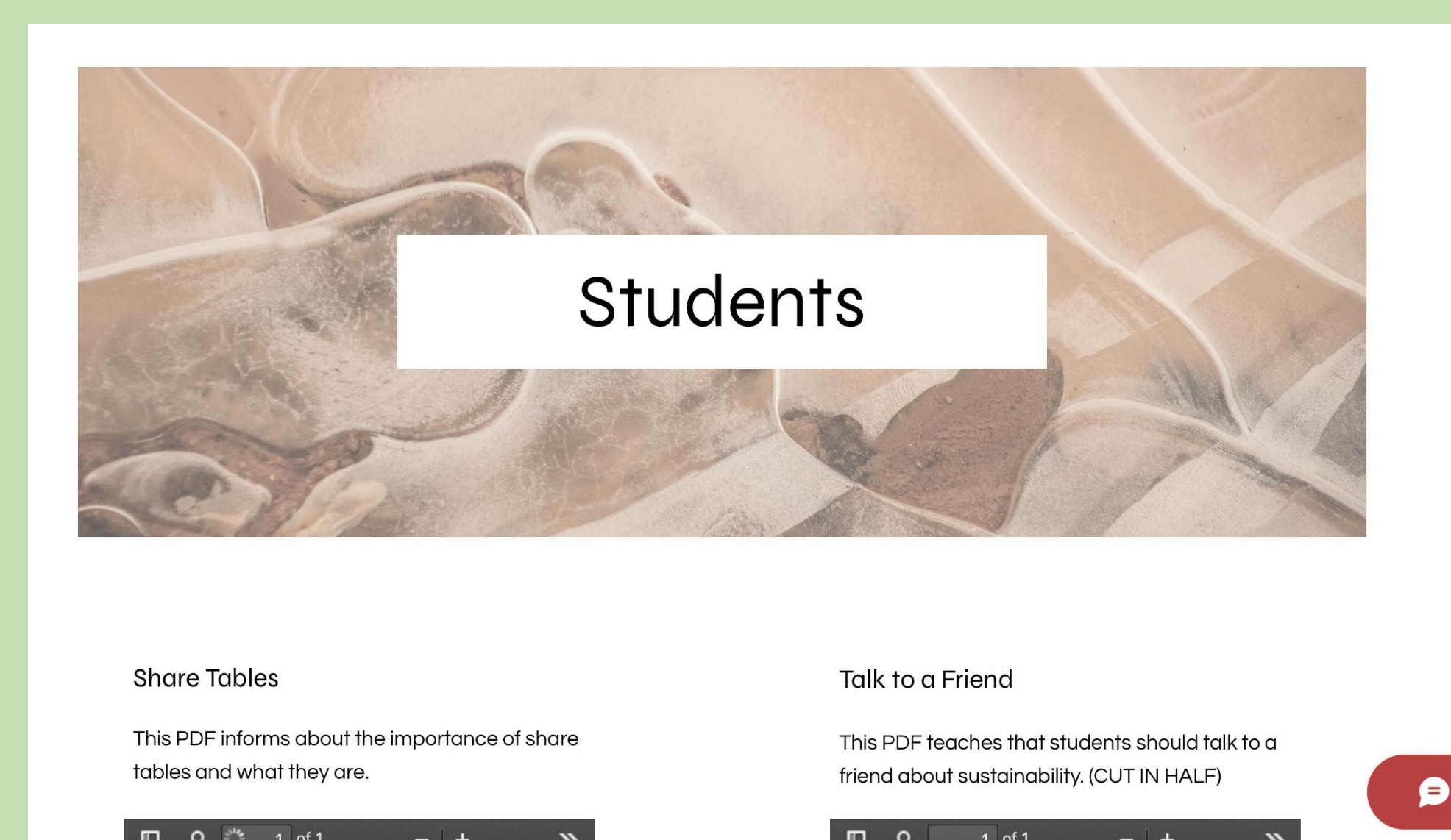
Administrators

- Motivation to support FWP
- Resources on how to coordinate



Teachers

- Resources to implement FWP in classroom
- Educating students on what FWP is
- Motivating students to prevent food waste



Students

- Agents of change!
- Change behaviors
 - Keep peers accountable
 - Resources to educate students

Why It Matters

By properly incorporating food waste prevention measures, schools can recover uneaten food and donate it to people in need and they can recycle uneaten food for other uses.

When school personnel have resources to educate and include food waste prevention in the curriculum and around the school, there can be drastic changes in food waste. These resources can allow for students/people in need to get food instead of it being wasted. Also, reducing food waste creates a lower methane and carbon footprint which helps our planet.

Future Work

To make more progress, we would send our survey out to schools again and hopefully conduct site visits at Tallahassee schools to get more information and observe how lunches work so we can then offer solutions. Additionally, we would ideally create our website on a more professional platform that would encourage teachers, administrators, and even students to interact with it.

Acknowledgments and References

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