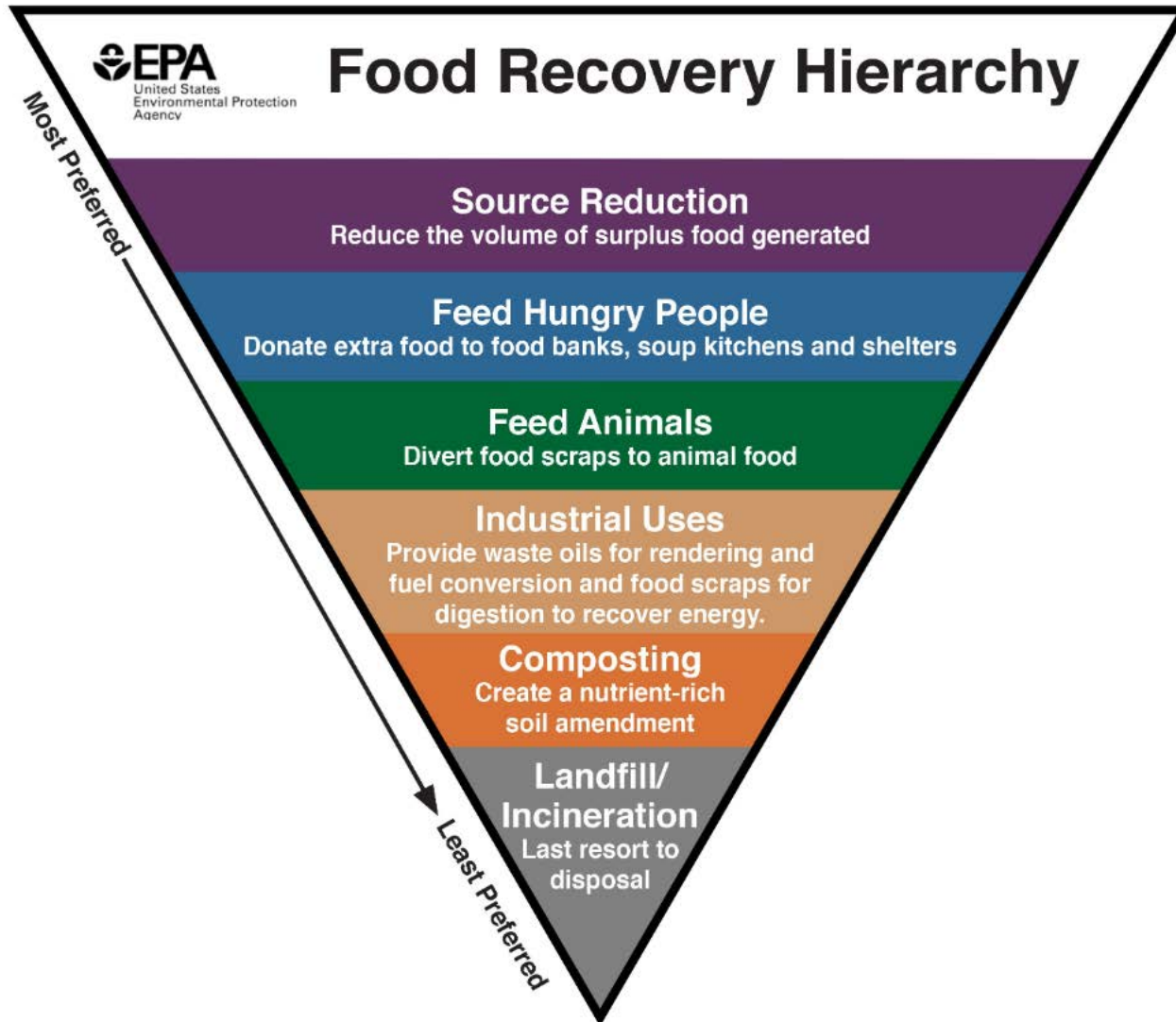


# Make Haste with Waste



Elizabeth Douglass and Susan Patton

# Food Recovery



# Goals

Make sure students consume what they take

Involve good menu planning by school nutrition staff

Involve students in decision-making

Include teachers to educate students on impacts of wasted food

# Strategies



Offer vs Serve



Share Tables



Reasonable Time to Eat



Student Waste Audits



Marketing your Meals



Farm to School

# Offer versus Serve

Allows students to decline certain components



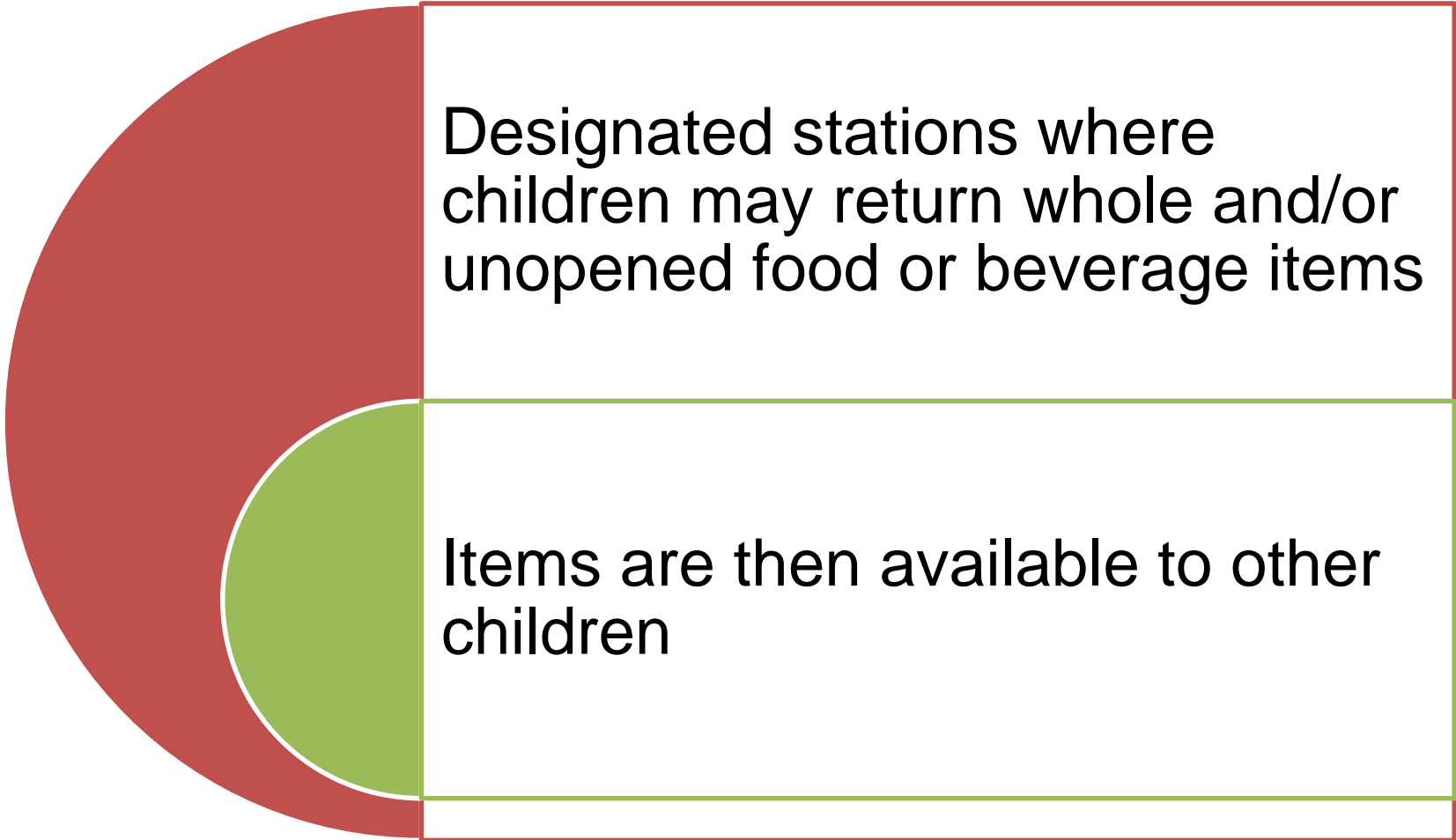
Provides choice and reduced waste



Mandatory in high school;  
optional middle and elementary



# Create Share Tables



Designated stations where children may return whole and/or unopened food or beverage items

Items are then available to other children

# Purpose of Share Tables



Plan,  
prepare, and  
order food  
with goal of...



Providing  
one meal per  
child at meal  
service to  
prevent  
waste



Limit  
leftovers by  
menu  
planning and  
production  
practices



# Use of Share Tables

Students can take additional helping of food or beverage

Food or beverage items may be served and claimed for reimbursement during another meal service



# Use of Share Tables

Food or beverage may be donated to a non-profit organization

Examples include community food bank, homeless shelter or other non-profit charitable organization

# Food Safety in Share Tables



Food and Nutrition Services of USDA allows use of share tables and recycling

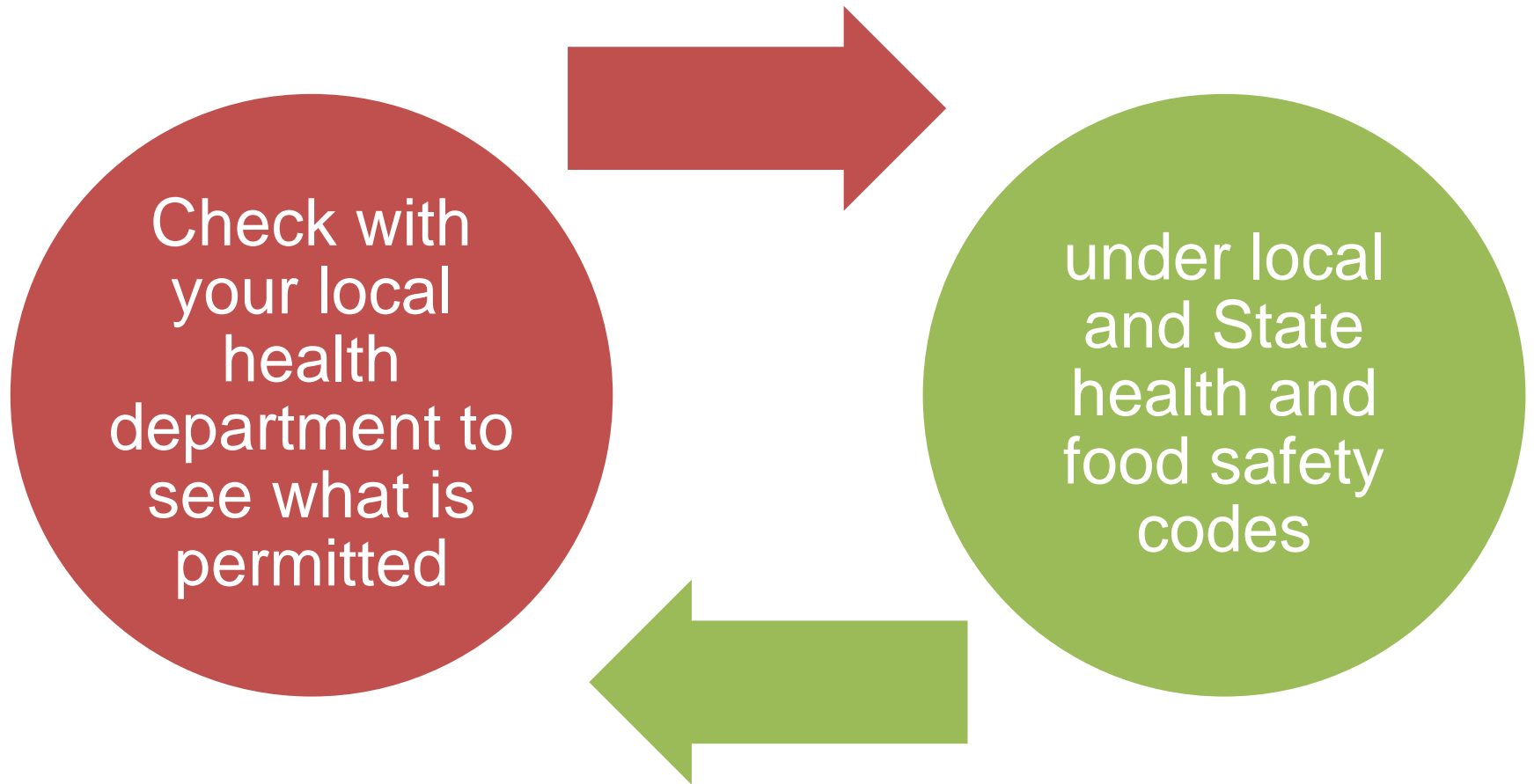


Allows milk and other components to be retrieved for re-service



Should only be used to prevent food waste

# Food Safety in Share Tables



# Establish What Can Be Shared

Unopened pre-packaged items -  
baby carrots or sliced apples  
stored in cooling bin



Whole pieces of fruit - apples or  
bananas



Unopened milk, if immediately  
stored in cooling bin maintained  
at 41 degrees Fahrenheit

# What May NOT be Shared

Unpackaged items - salad bowl without a lid



Packaged items that can be opened and resealed



Open items - opened bag of carrots or sliced apples



Perishable foods when temp control is not in place

# Share Table Best Tips For Items Requiring Cooling

Maintain proper temps and logs (41 degrees F or colder) – may use ice bin or cooler

Make note of expiration dates; do not intermix recycled foods with items yet to be served

Decide how many times a food item can be reused (recommended once)

# Supervise Share Tables



Invite students to participate as share table helpers

Teach about importance of food safety and recycling

# Promote Share Table to Students and Families

Ask for input from parents and guardians – are they okay with share tables?

Display signage outlining rules and encouraging recycling



# Here's a Problem. What Do YOU Think?

Meals offered in NSLP and SBP are intended to be consumed in designated foodservice area during established meal service period

Problem – with limited lunch periods and increased amounts of fruits and vegetables, some students may save items for consumption at later time

# Saving Food Items

No federal prohibition of this practice

FNS encourages as means of reducing potential food waste

Encourage consumption of healthy school meals

Follow previous guidelines

# Eating Outside Area

Does not imply school meals may be given to children to take home

Continue to allow students a reasonable amount of time

# Reasonable Time to Eat



21 percent of students report not having enough time to eat

Are lines too long or time too short?

Harvard School of Public Health

# Reasonable Time to Eat



Extend lunch from  
20 to 30 minutes

- 13 percent less entrée waste
- 12 percent less vegetable waste
- 10 percent less milk waste

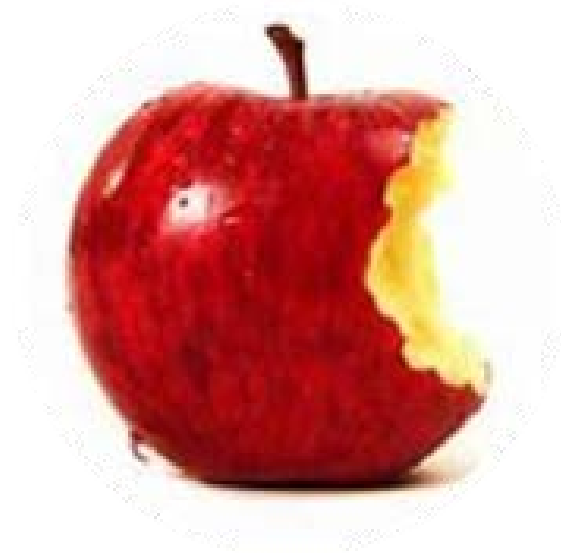
Harvard School of Public Health

# We love whole apples but.....



# ..... Try some sliced fruits

Slicing apples resulted in a 73 percent increase in the number of students who ate more than half their apple



# Recess Before Lunch



Can reduce food waste by 40 percent



Students ate 54 percent more fruits and vegetables



Less food waste when lunch periods start at noon or later

**Brigham Young University, 2014**



# Student Waste Audits



Involve students in understanding scope of problem



How much food or beverage items do they waste



What type of foods are being wasted most?



Why are students not eating?

# USDA Guide to Conducting Student Food Waste Audits



Interview students seek answers that can fix the problem



Not just - I didn't like it



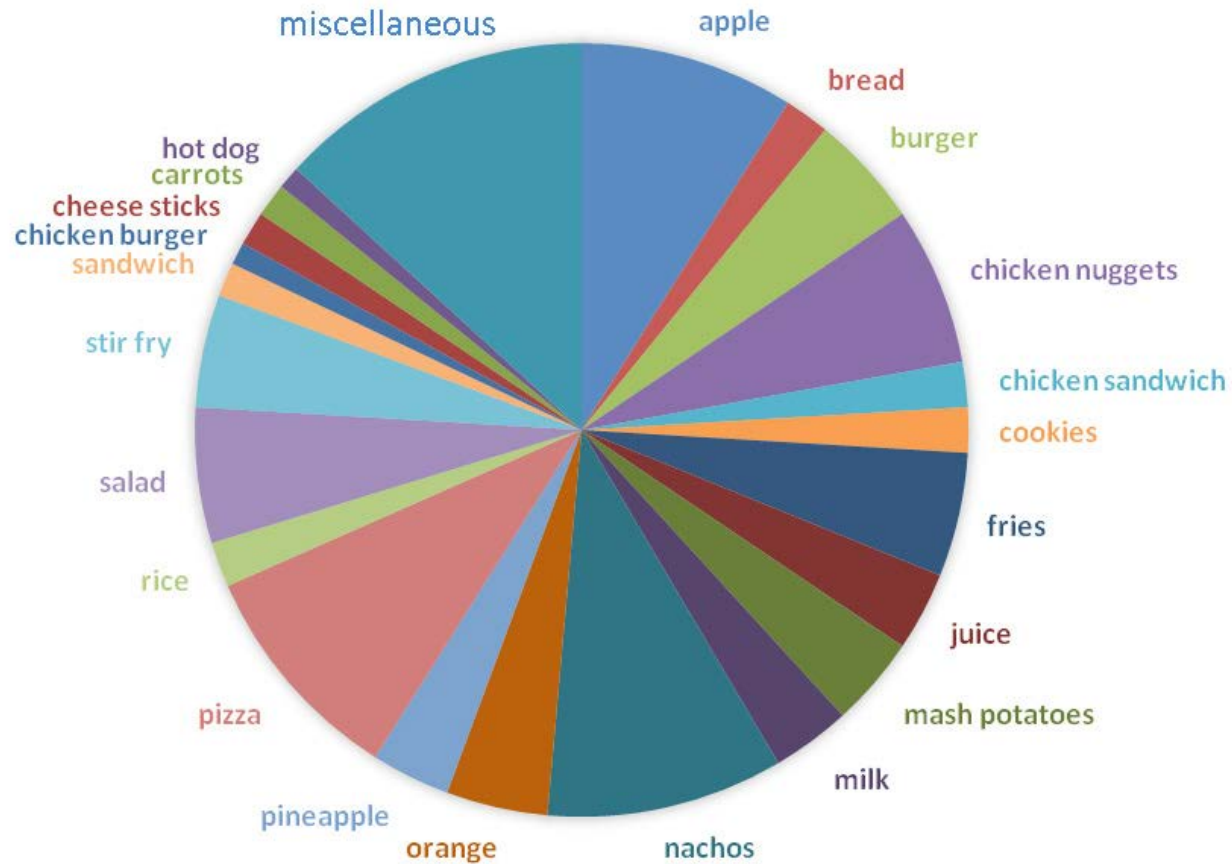
Why didn't you like it?



Too cold, too mushy, funny color, fruit not ripe, milk not cold

# Show Students Their Data

212 UNFINISHED ITEMS



# Teacher Engagement

Help with mathematics of plate waste audit

Do a class project – learn about food

Field trips to waste management facilities

Purpose of share tables and donating food



# Marketing Your Meals

Give food items  
creative name

Salad bars

Grab and Go Meals

Involving Students  
and Families

# Give Food Items Creative Names



**X-RAY VISION**

# Salad Bars

Use serving size utensils that help kids take reasonable portions.



# Grab and Go Meals



Move through line faster



Increases breakfast participation



# Involving Students and Families



**Promoting Healthy Habits**

# Pleasant Dining Atmosphere Food Truck Fun



# Fresh Fruit and Veggie Snack



# Student Participation in Meal Planning



# Healthy Cuisine Culinary Lab Train and Engage Staff



# Involve Parents



Have a try day at home



Take action at school –  
volunteer to help  
younger children open  
milk cartons, yogurt,  
other packages

# After School Family Events



# Friends Sharing a Meal





# Farm to School



# School Gardens



# School Garden Q & A!

Can the school food service use funds from the nonprofit school food service account to purchase seeds for a school garden?

- Yes, with the understanding that the garden is used within the context of the program, i.e. selling the food or providing food in the classroom as part of an educational lesson.

Can the school food service use funds from the nonprofit school food service account to purchase items for the school garden such as fertilizer, watering cans, rakes, etc.?

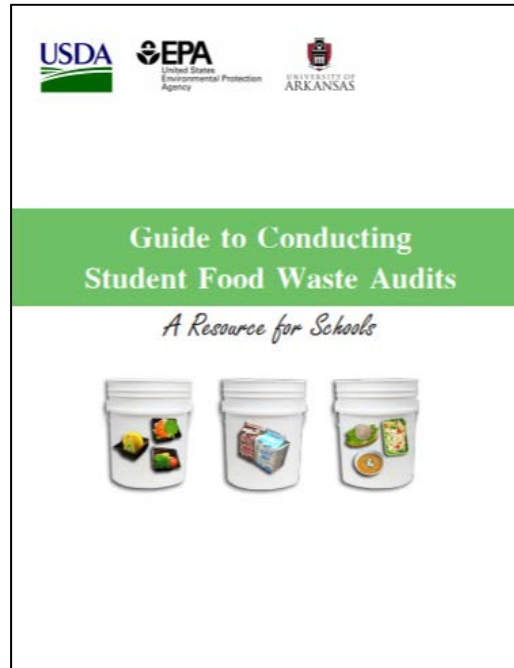
- Yes, if items are used for the purpose of starting and maintaining the garden.

# Cooking with Garden Produce



# Resources

- [Team Nutrition Popular Events](#) Idea Booklet
- USDA Guide to Conducting Student Food Waste Audits
- Help Prevent Wasted Food



**education.ohio.gov**

**Office of Integrated Student Supports  
25 S. Front Street, Mail Stop 303  
Columbus, OH 43215**

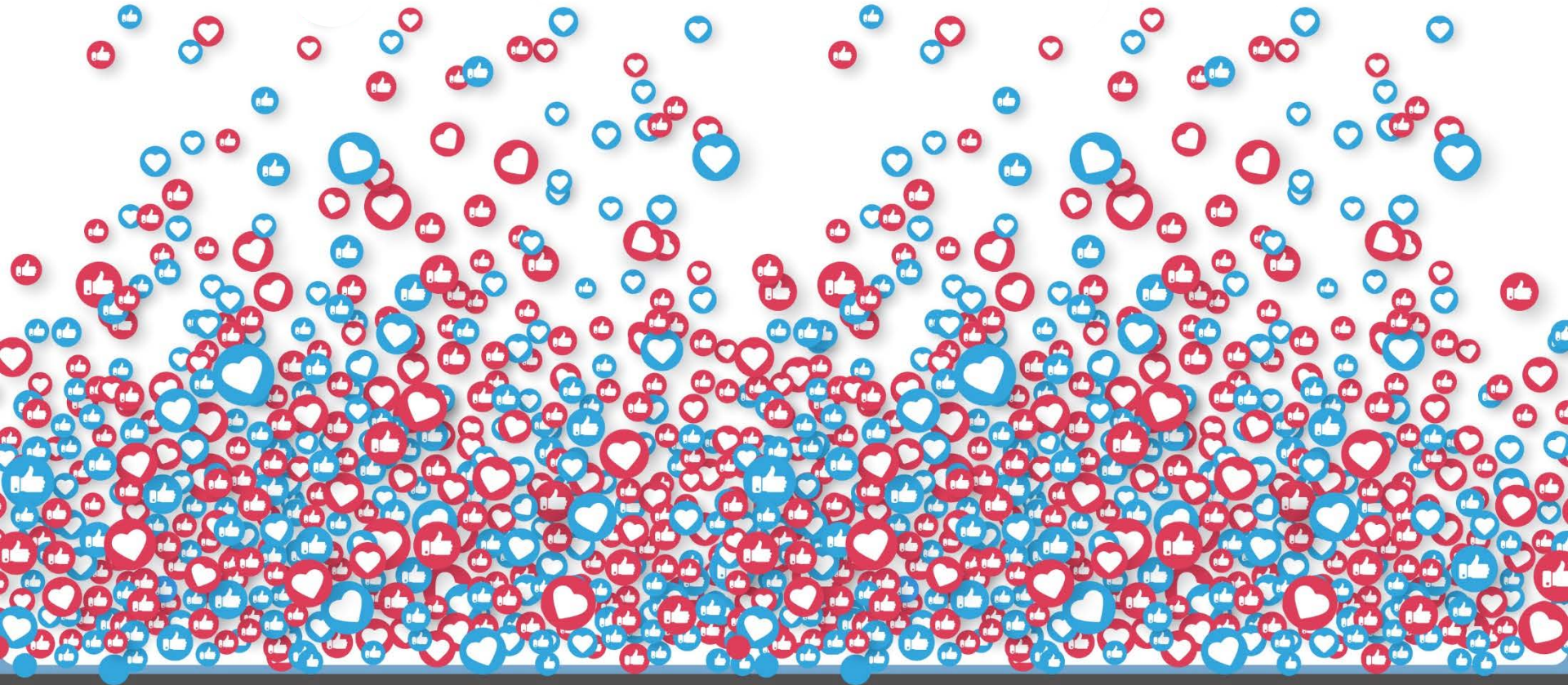
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