

FOOD WASTE REDUCTION INITIATIVE

While some waste is inevitable, a great deal of things can be done on the individual, commercial, and institutional level to reduce our food waste.

Background:

- Americans waste over 35 million tons of food each year.
- A 2009 study estimated that we waste 40% of all available calories produced.
- It is estimated that the average American throws away over 190 pounds of edible or once edible food every year.
- The amount of food waste produced has grown 50% since 1974.

Goals:

- Analyze our current practices as a city at the individual, commercial, and institutional level as it relates to food waste.
- Develop key partnerships within the community, such as food pantries and banks, grocery stores, and larger institutions to help understand challenges, successes, and implementation of new initiatives.
- Set a goal of reduction that is measureable over a 5-year period.
- Provide a set of recommendations to the Mayor and Common Council for strategies to address the issue within five areas: Reduction, delivery, transformation, composting, and disposal.

Key Partners:

- EPA
- USDA
- USCM
- Health Care Providers
- UW-Madison
- Madison College
- MMSD
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- Restaurants
- Grocery Stores
- Second Harvest
- Community Action Coalition
- River Food Pantry
- Hotels

	Reduction	Delivery	Transformation	Composting	Disposal
Institution (Hospitals, UW, Schools, City)	<ul style="list-style-type: none"> - Tools to track the amount and type of food that is most wasted. - Implement policies that source seasonally and locally when possible. 	<ul style="list-style-type: none"> - Programs that partner with area farms to glean excess product. - Provide a secondary market for product that does not get sold at farmers' markets or grocery. 	<ul style="list-style-type: none"> - Partner with commercial kitchens, grocery stores, farms and job training programs to can, pickle, and preserve excess products. 	<ul style="list-style-type: none"> - Work with large institutions to learn best practices on composting and opportunities for large-scale composting. 	<ul style="list-style-type: none"> - Explore feasibility of biodigester within the next 5-10 years; research federal assistance for project. - Explore regional opportunities to partner on project.
Commercial (Restaurants, hotels, grocery, food pantries, banks)	<ul style="list-style-type: none"> - Limit the amount of pre-prepared food that is offered. - PSAs on the difference between "sell by" and "use by" and other positive grocery habits. 	<ul style="list-style-type: none"> - Communication system with food banks to alert when there is need for delivery. - System that sends out information when hot meals are available before being thrown out. 	<ul style="list-style-type: none"> - Promote recipes with canned and pickled products. 	<ul style="list-style-type: none"> - Partner with Dane County to find new alternatives for compost program. - Partner with community gardens to offer training on site composting. - Expand classes on home composting. 	
Individual (Residential)					