

Food Waste Reduction In the Commercial & Institutional Sectors



We help people and businesses save
energy and reduce waste



Center for EcoTechnology Partners



U.S FOOD WASTE

Did you know?

- 30-40% is wasted
- Valued at \$165 billion annually
- Rotting food in landfills releases greenhouse gases

Source: NRDC

CLIMATE  CENTRAL



Food Recovery Hierarchy

Most Preferred

Source Reduction

Reduce the volume of surplus food generated

Feed Hungry People

Donate extra food to food banks, soup kitchens and shelters

Feed Animals

Divert food scraps to animal food

Industrial Uses

Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy.

Composting

Create a nutrient-rich soil amendment

Landfill/ Incineration

Last resort to disposal

Least Preferred



Wasted Food Solutions

Impact since 2013:

21,000,000 donated meals recovered

150,000 tons of food waste diverted

70,000 tons of CO₂ emissions avoided



Meeting You Where You Are:

Evaluate
existing
waste
streams

Identify
opportunities
to prevent,
recover, and
divert waste

Create
customized
waste bin
signage

Conduct cost
analysis

Receive No-Cost Assistance Today!

CET Workshops on Food Waste Prevention

Reducing Food Waste in New York and New Jersey: Strategies for Institutions and the Hospitality Industry - *March 2022*

Wasted Food Solutions for Philadelphia Food Businesses: Philly Talks Trash - *February 2022*

Wasted Food Strategies for Institutional Kitchens - *March 2021*

Wasted Food Strategies for Food Manufacturers and Retailers - *April 2021*

Apponaug Brewing Company Warwick, RI

Rethinking portion sizes

Repurposing ingredients

Reusing items



Musi

Philadelphia, PA



UMass Amherst

The background of the slide is a photograph of the UMass Amherst campus. It shows several large, multi-story buildings with a mix of brick and light-colored facades. In the foreground, there are trees with autumn foliage in shades of orange, yellow, and green. The sky is a clear, pale blue, suggesting a bright day. The overall scene is a wide-angle shot of the university's main campus area.

UMass Dining saved more than \$750,000 over 3 years

Follows the EPA Food Hierarchy in prioritizing food recover efforts

Rate of food waste is down to 9%

<https://recyclingworksma.com/umass-amherst/>



North
Providence, RI

Repurposing
vegetable
skins

Innovative
Strategies

Harvesting
koji

Gleaning to
create
donated
meals

Jungle Jim's

Fairfield, OH

**REDUCED
DEALS**
SAVE SAVE

HOMEGROWN
BLACKBERRIES
\$2.99
TUB

THAI
YOUNG
COCONUT
\$3.99
EACH

WASHINGTON
PINK LADY

Reduced Deals section
reduces food waste

Opportunity to
repurpose food
packaging

University of Rhode Island



Staff accountability

Involvement of kitchen staff in menu planning

NetNutrition helps reduce food waste



Best Practices for Reducing Food Waste



Prevention Saves Money and Labor

Planning and accurate data

Accurate ordering and production

FIFO, regular inventory, and production logs

The background of the entire slide is a close-up photograph of many bright orange oranges, some whole and some partially cut, creating a vibrant, textured pattern.

Food Waste Estimation Tools

RecyclingWorks: Food Waste Estimator

<https://recyclingworksma.com/food-waste-estimation-guide/>

NYSP2I Food Waste Estimator

<https://www.rit.edu/affiliate/nysp2i/food-waste-estimator>

CalRecycle: Waste Stream Calculator

<https://www2.calrecycle.ca.gov/WasteCharacterization/BusinessGroupCalculator>



Food Waste Audit

Do it yourself, or contract it out?

What can it show you?

What are your goals for the audit?

Once you measure,
you'll see opportunities



<https://www.leanpath.com/>



<https://www.phoodsolutions.com/>



<https://www.winnowsolutions.com/>

Food Preparation Tips



Employ root-to-stalk cooking & nose-to-tail cooking to reduce food scraps

Repurpose surplus food or items that are unappealing to customers

Avoid using garnishes that do not get eaten

Cut food uniformly

Meal Planning

Use tools like production sheets and menu planning software

Cycle menus can simplify ordering & purchasing

For settings where meal choice is limited, ensuring foods on the menu are appealing to the consumer can cut down on uneaten food

Wasted Food Solutions



About CET

States

Toolbox

Service Providers

Partner With Us

CONTACT



CALL US: (888) 813-8552



EMAIL: WASTEDFOOD@CETONLINE.ORG



Partner With Us

Learn how CET works with policy makers and businesses to implement wasted food solutions



Toolbox

View additional resources and best management practices for managing wasted food



Case Studies

Watch videos about how businesses have successfully implemented wasted food solutions



Service Providers

Learn how CET can help haulers, processors, and food rescue organizations

wastedfood.cetonline.org/toolbox

QUESTIONS?

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