

Maine Food – Too Good to Waste

mage Credits

Grades K-12

Cafeteria Guide Maine Food- Too Good to Waste



Y To introduce or extend student food waste education from the classroom and into the cafeteria.



To reinforce food waste education in a real-world setting

To learn more, visit: umaine.edu/foodrescuemaine/



Introduction

Here's an easy way to make your cafeteria a learning environment. Use the Cafeteria Guide on its own, or in conjunction with the In-Class Curriculum and Special Program Curriculum

To Get Started:

- Share "Food Recycling" definition- the action or process of turning discarded food into a reusable material - either "compost" or "renewable energy" (biogas).
- Contact your school operations coordinator to organize waste pickup and custodians.
- Contact your school nutrition director for permission to begin your program.

To learn more, visit: umaine.edu/foodrescuemaine/



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Cafeteria Environment

Based on the success of other Maine schools, these cafeteria components have successfully fostered an environment for students to practice food rescuing. For more information or help customizing to your institution's needs, email us at <u>foodrescuemaine@maine.edu</u>.

Operations:

Having a proper flow for disposing of cafeteria food will help to establish recycling and composting as norms for the students



*See FRM Composting Do's and Don'ts Poster for comprehensive list of what items belong in compost Signage can help support and reinforce food waste education in the cafeteria.

Posters/Signage

- 1. WWF K-2
- 2. WWF 3-5
- 3. WWF 6-8
- 4. WWF 9-12
- 5. SavetheFood Chicken
- 6.SavetheFood Egg
- 7.SavetheFood Milk
- 8. SavetheFood Bread
- 9. USDA Reduce Food Waste
- 10.FRM Composting Do's & Don'ts
- 11.FRM Compost Bin Signage
- 12. FRM Food Recovery Hierarchy





Additional Resources

Whether your school is just starting their food recycling or is already established, the following resources are here to help you achieve your institution's unique goals.

Funding/Grant Opportunities:

- 1.<u>NRCM</u>
- 2. <u>Ecomaine</u>
 3. <u>DEP</u> Organics Grant*

*Best suited for larger, more well-established programs

Food Recycling Providers:

- 1.<u>Agricycle</u>
- 2.<u>Garbage to Garden</u>
- 3.<u>Scrap Dogs</u>
- 4.<u>*Mr. Fox*</u>
- 5.<u>Jackson Farm</u>

Cafeteria Education

Students will learn about food waste and why it is a problem, as well as the solution to this problem- "Take Less! Share More! and Recycle Always!" This is a global look at the background information.

What is Food Waste?

Watch WWF Slideshow



Watch Food Wastage Footprint



Objectives:

Provide examples of the costs of food waste, what percentage of food is wasted in the US, and why food waste ending up in landfills is a problem.

Properly explain the call to action: "Take Less! Share More! Recycle Always!"



Cafeteria Chat

In-Cafeteria Group Discussion about Food Waste

Questions:

1.We learned that 40% of food in America goes to landfills. What do you think that you could do with 40% more food?

2.In the slideshow that we watched in the first lesson, we learned that we can stop throwing food in the trash by doing three things: Take Less! Share More! Recycle Always! How can we do this to the cafeteria?

3.What do you think should be done with food instead of throwing it in the trash? (Follow up with discussing compost and/or food sharing.)

4.When we throw away food, what does this do to the planet?

5.What are some ways that throwing away food hurts your family? Your school? Your community? (What can you do about it?)

Interactive Activities

Take a look at these supplemental interactive games and activities to expand students' understanding of food waste.

Blue Tarp Waste Audit



-*OR*-

Waste Race



Objectives:

Use the Blue Tarp Waste Audit to show students what types of waste the cafeteria is producing

Vse the Waste Race to help improve students' sorting practices

