



# STOP WASTE

at home • at work • at school

Partnering with Businesses, Schools and  
Food Recovery Organizations to Reduce  
Wasted Food

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Zero Food Waste Forum 2018

# What is the Smart Kitchen Initiative?

## Target:

Food service providers, caterers and commercial kitchens with an annual food spend of **\$300k -750k or more.**

- Cultural & Sports Venues
- Educational institutions
- Health Care Facilities
- Hotels & Lodging
- Corporate Cafeterias



# Smart Kitchen Initiative



## **Goal:**

Reduce pre-consumer food waste by using automated tracking systems as a tool to help food service operators manage their waste stream.

## **Metric:**

25% reduction over 12 months from an established baseline.

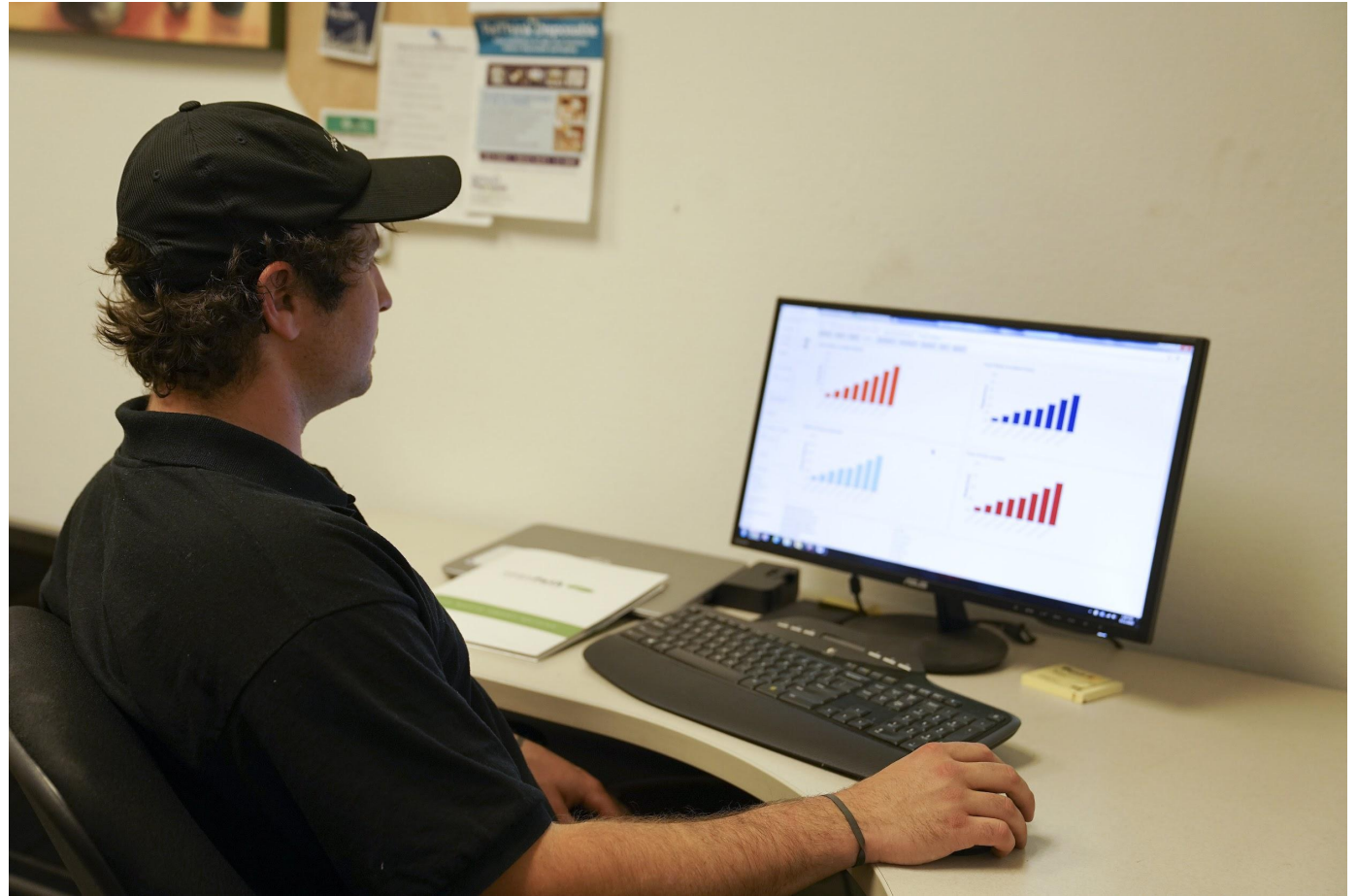
## Why track wasted food? Food Waste Tracking helps businesses:

### Understand & Improve

- Understand their waste
- Set baseline & goals
- Track improvement & revise goals

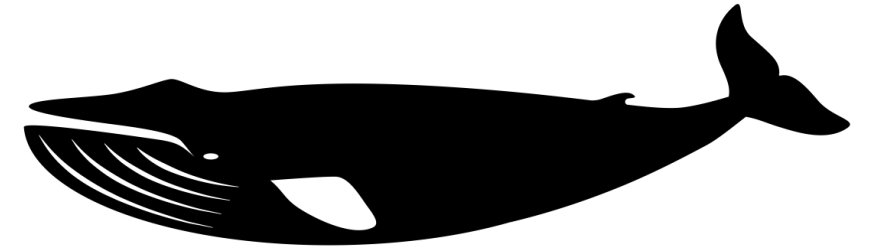
### Change Team Behavior

- Engage employees
- Raise awareness
- Celebrate progress



## Rollup of Smart Kitchen Initiative Results to Date (21 sites)

116 tons | 231,300 pounds  
of wasted food  
prevented = the  
weight of 1  
blue whale

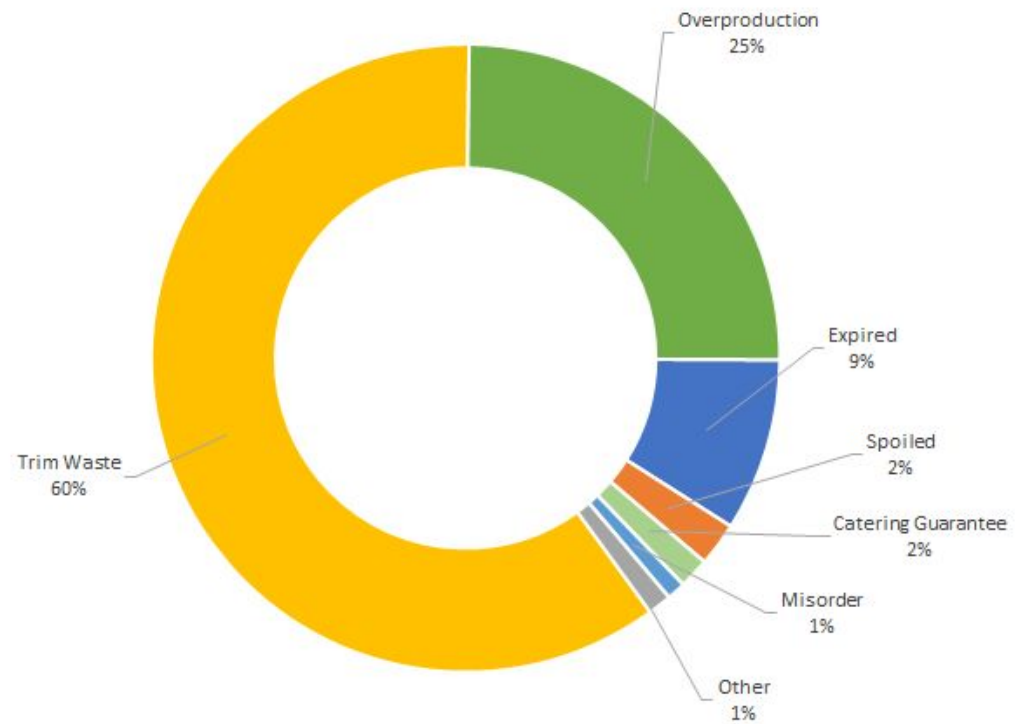


5+ tons | 10,000+ pounds  
of food rescued to feed  
people = 12,000 meals

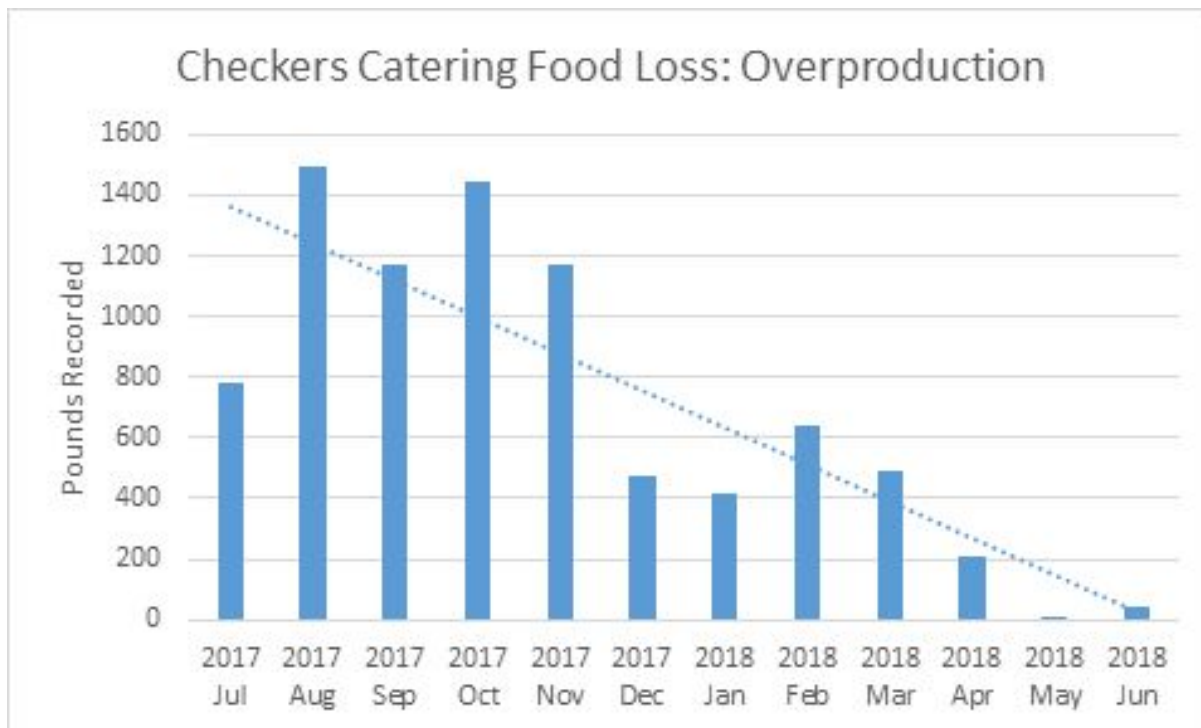
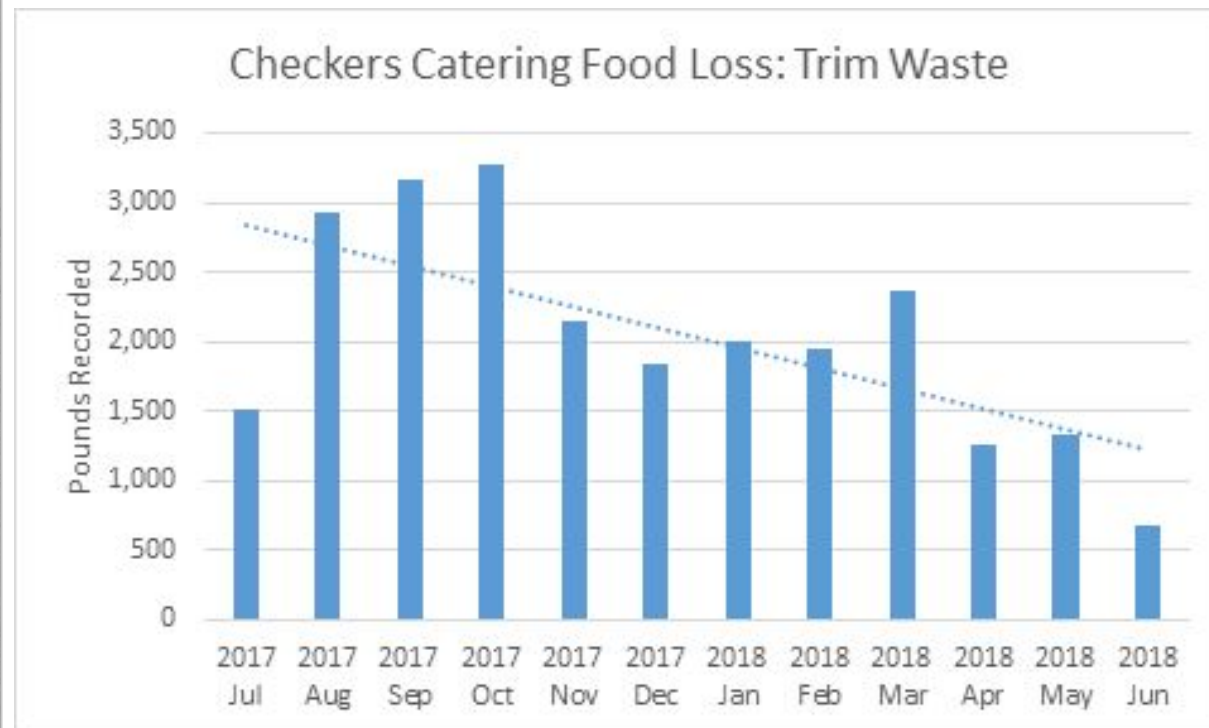


# Focusing on Prevention of Wasted Food

Reasons for Food Loss Across All Sites (by weight)



# Focusing on Prevention of Wasted Food



Just by simply tracking wasted food, employees become more aware of their contribution to the problem and what they can do about it.

# Identifying Opportunities for Donation



Sites are asked to log whether the food item being recorded is “eligible for donation” on their tracker.

## Tracking Potential Donations

TRAINING: LEANPATH TRACKER

FEBRUARY 29, 2016 2:40 PM

WEIGHT LB 2.4

Eligible for donation

Ineligible for donation

Food: Grab n Go Sandwich

Reason: Overproduction

Container: No Pan

Source: Deli

Daypart: Anytime

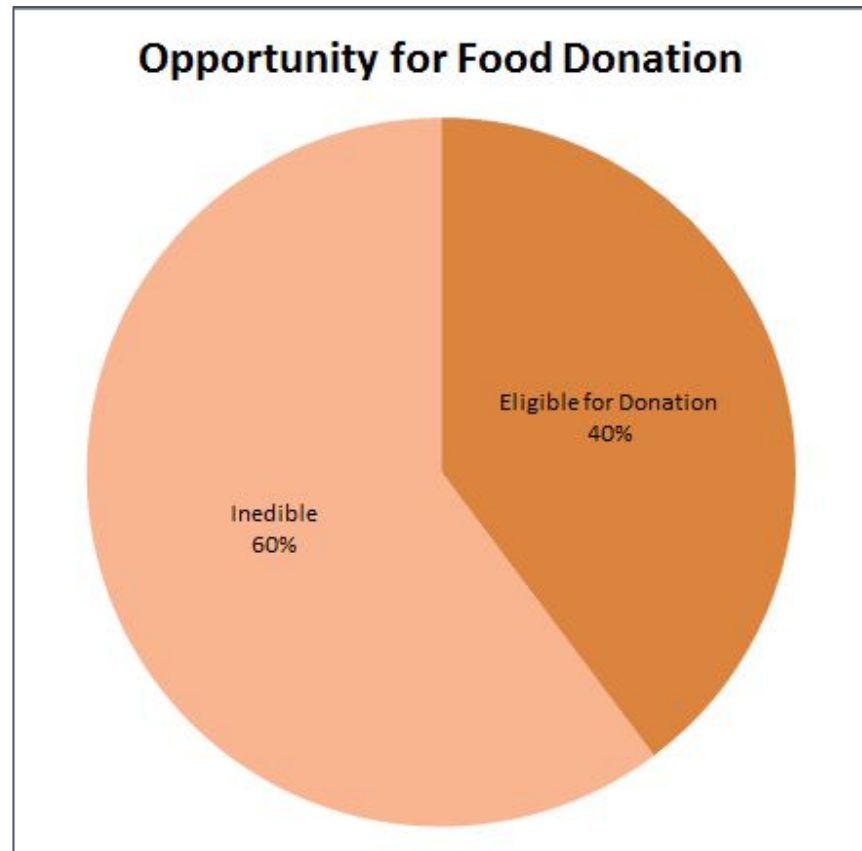
Disposition: Trash

Stage: Pre-Consumer

Type:

8 MESSAGES

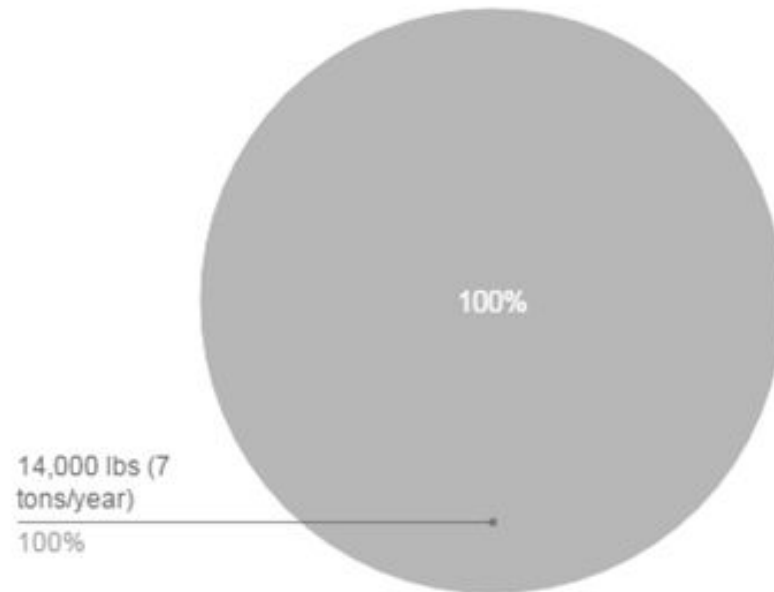
# Identifying Opportunities for Donation



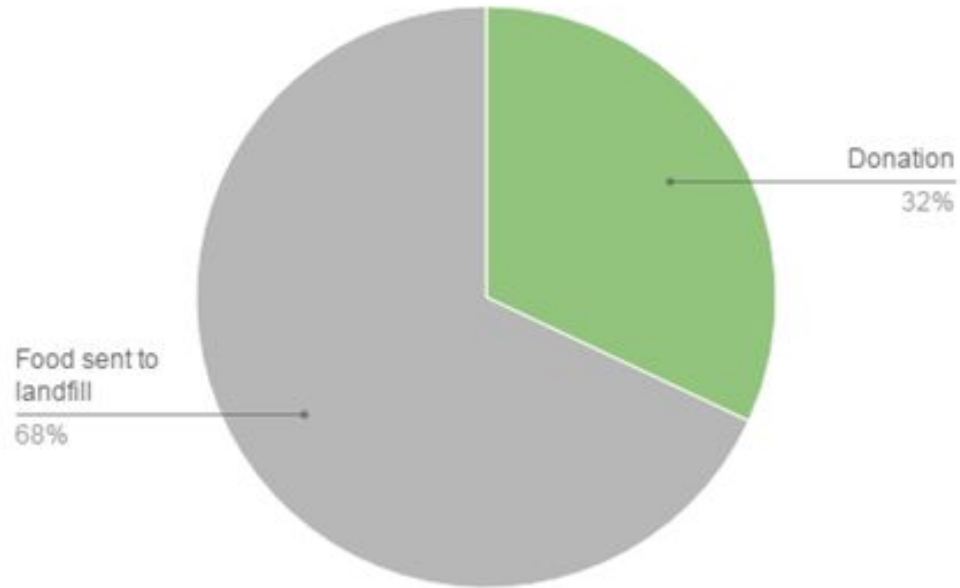
When analyzing this data, it became apparent that a sizeable chunk of the food waste generated could actually be donated if the proper systems were in place.

# Identifying Opportunities for Donation

Food sent to landfill prior to SKI



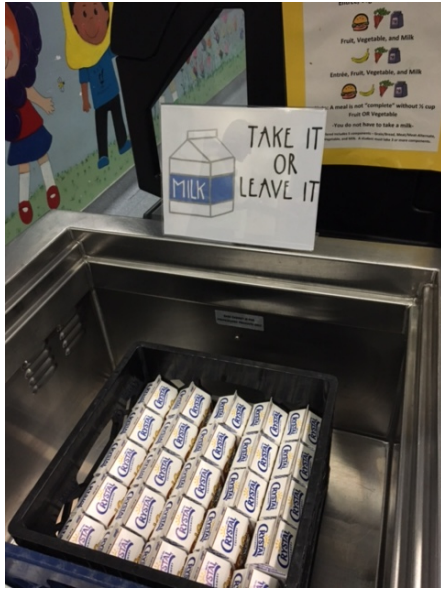
Food diverted from landfill via donation



By setting up a donation program, this site was able to divert 32% of their waste stream from the landfill, to feeding people.

# Engaging K-12 Schools to reduce wasted food and recover surplus through the Smart Cafeteria Initiative

# K-12 Smart Cafeteria Initiative CalRecycle Grant



OUSD/LVJUSD  
Serving Lines



Food Share  
Tables



Food to  
Families &  
School  
Community  
(selected sites)



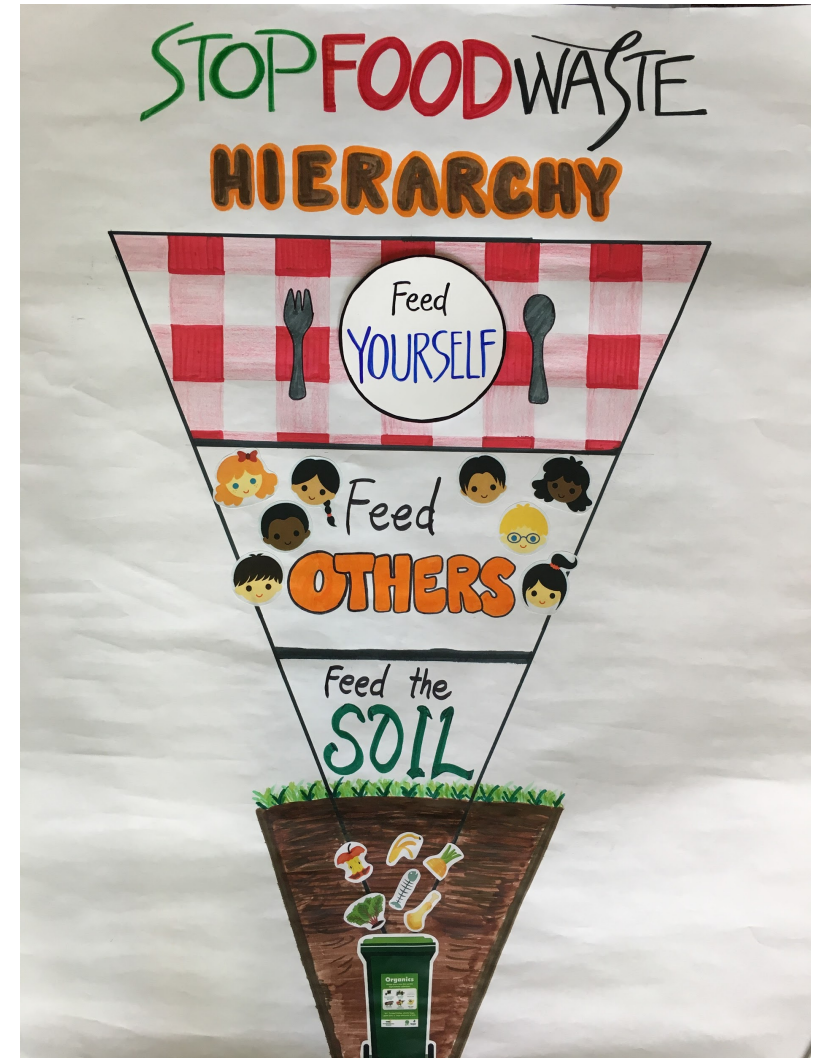
All In



Recovery  
Partners



# Stop Food Waste School-Wide Challenges





OAKLAND UNIFIED  
SCHOOL DISTRICT

*Community Schools, Thriving Students*

# OUSD Wasted Food Reduction and Recovery Initiatives



**Identify the issues**

**Develop a plan of action**



# Food Share Tables



# Menu Production Worksheet

Oakland Unified School District  
DAILY PRODUCTION RECORD  
Wed, August 1, 2018

K8 Satellite  
Offer-vs-Serve: Yes

- Leftover Codes**
- A. Standard Leftover
  - B. Improperly Cooked
  - C. Students Did Not Choose
  - D. Reusing
  - E. Unplanned Field Trip/ Classroom Party
  - F. Spoiled/ Past Expiration Date
  - G. Other (Write - In)

leftover code & quantity	food share reserved	food share tossed
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recipe no	recipe descriptions	portion size	food cook temp.	serving temp.	qty. fixed	stud. served	adult	
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**MILK** does a body good,  
but only if you **DRINK IT!**



\*Milk is NOT required when you take a main entrée and ½ cup of fruit or vegetables

# Plate Waste Tracking



# District wide approach

- County and State Mandates
- Principal Approach
  - Assigning lead
  - Resource packet
- Custodial Services



# Next Steps

- CalRecycle grant focus
- Information videos
- Food share data collection
- Plate waste tracking / observations
- Focus group work



# Questions and thoughts?

## Contact info:

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## resources:

[ousd.org/greengloves](https://ousd.org/greengloves)

K-12 Wasted Food Reduction and Recovery Roadmap - [bit.ly/biocyclek12](https://bit.ly/biocyclek12)



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