Food Waste Reduction and Composting



"In every deliberation, we must consider the impact on the seventh generation."

- Native American principle

September 27, 2022

Jennifer Nelson - Program Director, Seven Generations Ahead





Seven Generations Ahead Nonprofit serving Illinois and the Midwest since 2001

Mission: Promote ecologically sustainable and healthy communities

















Agenda

- Introductions and background
- II. Institution opportunities
 - A. Prevent | reduce
 - B. Rescue | donate
 - C. Recycle | compost
- III. Institution and event spotlights
- IV. Resources
- V. Next steps







Social Problem

- 40% of all food gets wasted
- 1 out of 7 Americans are food insecure

Environmental Problem

Food production uses

- 50% of our land
- 30% of all energy resources
- 80% of all freshwater

Economic Problem

For every dollar spent on food, society pays two dollars in health, environmental, and economic costs



Increased **GREENHOUSE GASSES** cause

GLOBAL WARMING

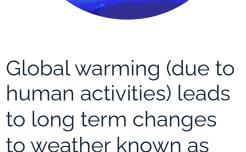












CLIMATE CHANGE



Illinois Landfills



- 14 million tons of waste landfilled annually
- Illinois' 36 permitted landfills have a cumulative life expectancy of approximately 20 years (Region 1 includes Rockford and has 21 years)
- Nearly 20% of what is landfilled is food scraps
- Of all compostable organics generated, only 15% were composted
 - only 59% of yard waste
 - only 1% of food scraps



Reducing waste across the supply chain

PREVENT

Illinois landfills receive 14 million tons of waste annually.

Nearly **20% of that is food** scraps.

That's 2.8 million tons of food scraps each year!

RESCUE

40% of all food in the US gets wasted, while 1 out of 7 Americans are food insecure.

In Illinois more than **one**million people struggle
with hunger and food
insecurity.

RECYCLE

Soil Quality - recycle food scraps into compost to improve the health of our soils

Energy- Food scraps can be processed through anaerobic digestion to produce energy



The research shows that just showing people research doesn't work, but, give people the tools to learn for themselves, and that's when things get real."

Jason Jay
Director of the Sustainability Initiative
at MIT Sloan





We can make a difference at home, at work and in our community

SOLUTION		PLAUSIBLE SCENARIO		DRAWDOWN SCENARIO		OPTIMUM SCENARIO	
Refrigerant Management	1	89.74	2	96.49	3	96,49	
Wind Turbines (Onshore)	2	84.60	1	146.50	1	139.31	
Reduced Food Waste	3	70.53	4	83.03	4	92.89	
Plant-Rich Diet	4	66.11	5	78.65	5	87.86	
Tropical Forests	5	61.23	3	89.00	2	105.60	
Educating Girls	6	59.60	7	59.60	8	59.60	
Family Planning	7	59.60	8	59.60	9	59.60	
Solar Farms	8	36.90	6	64.60	7	60.48	
Silvopasture	9	31.19	9	47.50	6	63.81	
Rooftop Solar	10	24.60	10	43.10	13	40.34	

"The decisions we all make every day on the food we produce, purchase and consume is perhaps the single most important contribution an individual can make."

Chad Frishmann
Vice President and Research
Director, Project Drawdown





Institution Opportunities



How Institutions Make a Difference

USDA & EPA
U.S. Food Waste
Challenge:
Reduce food waste
by 50% by 2030

Institutions play a key role

- reducing food waste
- recovering/donating food
- recycling/composting food scraps
- educating
 staff/customers/visitors/patients/
 inmates about reducing food waste

Program considerations

- Financial
- Operational
- Regulatory



PREVENT wasted food

Types of programs & practices:

- Menu planning to reduce food waste
- Smarter food purchasing plan
- Repurpose food
- Invest in technology
- Food service options
 - Made-to-order stations
 - On-demand dining
 - Room service or cook to order
- Catering sustainably



Photo credit: BioCycle



RESCUE food to feed people



Types of programs & practices:

- Surplus Project
- Donate to homeless shelters & others in community
- Work with food redistribution charities & community groups

Where food can be rescued from:

- Back of house (kitchen)
- Cafeteria (packaged food)
- Catered events & meetings







RECYCLE food scraps to return nutrients to soil

Ways food waste can be handled:

- Food scrap composting
- Anaerobic digester
- In-sink garbage disposal
- Feeding farm animals
- Garbage or landfill



The What and Where of Food Scrap Composting

On-site:

Composting Bins/Tumblers

Vermicomposting

In-vessel composter

Dehydrator

Anaerobic digester









Off-site:

Commercial composting
Farm composting







Commercial Composting



1. Sort food scraps



2. Haul to a compost facility



3. Food scraps decompose





Institution and Event Spotlights



Lake County Adult Corrections

Environmental Benefits:

- 495 cubic yards of dining/kitchen materials diverted from landfills each year
- 361.35 cubic yards of food waste composted each year

Economic Benefits:

- Lake County estimated annual savings: \$3900

Educational Benefits:

- Engaging inmates on proper composting and recycling will provide job skills to support inmates post release









Food waste in the prison system is significant:

- An estimated 200,000 tons of food is wasted in American jails
- 65% of jobs in the green economy are accessible to people with criminal



The Field Museum

Sustainable operations: recycling, food service, alternative transportation, urban agriculture/community gardening and renewable energy

The Field Museum worked with Bright Beat to make the Chicago Community Climate Forum with 1,500 quests a Zero Waste event, achieving a 95% diversion rate

The 2018 Greenbuild Celebration had 2,500 guests and achieved an 89% diversion rate

Recycling

Trash

Please remii distudents to put their waste in the correct bins.







Singuis Carrier Warts Dverd

Compost

Surplus Project



Current Status





Currently, there are 14 Hospitals/Organizations across the nation who have implemented this program. In the Loyola Medicine System, all three hospitals will have the program implemented by May 2022.

Recently received a \$50,000 grant from Trinity Health to continue to expand the program and provide resources to our donation sites.

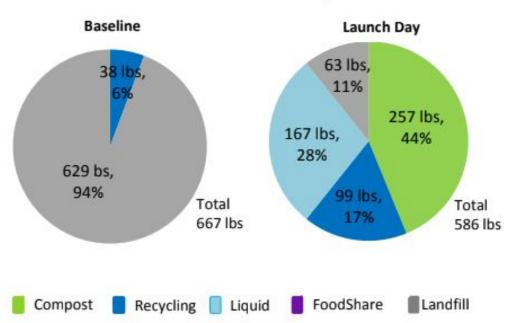




Zero Waste Schools

Launch day at Sandoval Elementary (1,015 K-5 students)

Waste Audits of Cafeteria/Kitchen







The lunchroom went from 25 trash bags per day to 2 bags per day.



Impact of 14 Chicago Public Schools

10,300 students composting & recycling per day

1 ton food scraps & trays composted per day

3,800 pounds of materials kept out of landfills per day

6,500 milk cartons recycled per day

376 MTCO2E/year* of greenhouse gas emissions avoided through food recovery, recycling, and composting

Equivalent to preventing 12,140 ft2 of arctic sea ice from melting per year.**



2016.







At my elementary school, we didn't do this. The fact that we're sharing this experience is amazing. We didn't do anything at home before either-- no recycling, nothing. You'd be surprised; a lot of kids do care. Once they see the impact, they want to be on the Zero Waste Team.

- CPS high school student



University of Illinois at Chicago

RESCUE

- Surplus Project (2018)
- UIC Campus Pop Up Pantry
- UIC Medical Center Kitchen Waste Audit (2018)
- Food recovery pilot (Spring 2017)
- UIC Campus Food Recovery Network (2014)

RECYCLE

- UIC Medical Center compost program launched (2019)
- Campus composting



Institution Actions to Reduce Wasted Food

1. Establish a food recovery and donation program

- a. Include food waste reduction goals in food service RFP
- b. Identify food to be recovered
- c. Identify partner to distribute food
- d. Determine volunteer and transportation needs

2. Establish a food scrap composting program

- a. Require haulers to provide pricing for organics/compost service in RFP
- b. Require reusable, recyclable or compostable items for events and food service
- c. Require the use of compost in procurement and landscaping RFPs

3. Join collaborative efforts in Illinois

- a. Illinois Food Scrap Coalition
- b. Wasted Food Action Alliance



Resources



Reducing Wasted Food and Composting



COMPOSTING

Working to strengthen Illinois

- Policy
- Infrastructure
- Education



WASTED FOOD

Building connections across the food supply chain to

- PREVENT/reduce
- RESCUE/donate
- RECYCLE/compost





Wasted Food Action Alliance

WASTED FOOD ACTION ALLIANCE

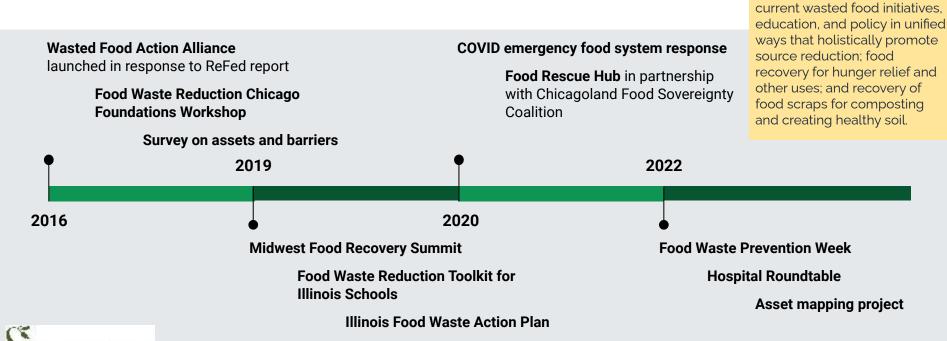
MISSION to develop a working

strategy and action platform

that makes Illinois a leader in reducing wasted food by

connecting and building on

- **PREVENT** | reduce stopping waste from occurring in the first place
- **RESCUE** | donate making sure food is redistributed to feed people
- **RECYCLE** | compost repurposing waste as energy, agricultural, and other products



Wasted Food Action Alliance website resources

wastedfoodaction.org

- Collaboration and Networking
- Finding Food
- Event Calendar









Zero Waste Schools resources

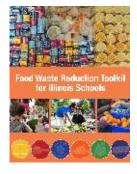
Zero Waste Schools website

Zero Waste Schools monthly e-newsletter

Food Waste Reduction Toolkit for Illinois Schools







Wasted Food Action Alliance 2021-2022



Illinois Food Waste Action Plan 2021 - A plan to strengthen and improve our food system through collaboration, innovation, policy change and education.

Grocery Chain Warehouse and Store Resources and Recommendations

Hospital Survey and Roundtable

ChiFLoW Asset Mapping

Local, Regional and National Connections

- City of Chicago Food Matters
- Food Waste Prevention Week
- ReFED Food Summit

Speakers and networking at monthly meetings











A comprehensive resource to help schools take action to reduce wasted food.

Provides strategies that are quick and easy, as well as longer term, multi-step initiatives.

Includes case studies highlighting inspirational efforts in schools across Illinois.

Available for free download from Seven Generations Ahead and the Wasted Food Action Alliance.



Policies and laws regarding share tables

- USDA Memo SP 41-2016: The Use of Share Tables in Child Nutrition Programs
- Bill Emerson Good Samaritan Food Donation Act
- IL State Board of Ed's School Nutrition Programs
 Administrative Handbook (Section J-8)
- New IL law: <u>School Unused Food Sharing Plan</u>
 "School districts shall incorporate a food sharing plan for unused food into their local wellness policy"





Compostable foodware & liner bags



- Look for products that are Biodegradable Plastics Institute (BPI) certified
- Check with your hauler or composting facility to find out which, if any, compostable products they accept









Reducing Wasted Food in Hospitals and Healthcare Systems Survey and Virtual Roundtable





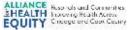
Respondents in 2021-2022:

- Humboldt Park Health
- Advocate Christ Medical Center & Illinois Masonic Medical Center
- Harrisburg Medical Center
- Stroger and Provident Hospitals
- Swedish Hospital
- Memorial Hospital
- OSF Saint Clare Medical Center
- Rush University Medical Center
- Shirley Ryan Ability Lab
- Lurie Children's Hospital
- AMITA Saint Mary's and Elizabeth
- University of Chicago Medical Center
- University of Illinois Medical Center



We welcome Illinois healthcare organizations to continue submitting responses to the survey!

https://forms.gle/rGuYje4cybMwEshe9



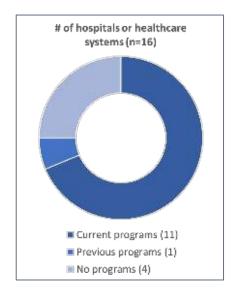


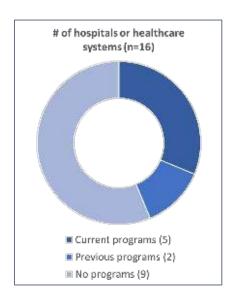
PREVENT

RESCUE

RECYCLE

of hospitals or healthcare





■ Current programs (5)
■ Previous programs (1)
■ No programs (10)

44% of hospitals indicated they'd like to learn more about preventing surplus food

50% of hospitals indicated they'd like to learn more about rescuing surplus food

50% of hospitals indicated they'd like to learn more about recycling food

Grocery Chain Warehouse and Store Resources & Recommendations

Food Waste Reduction FAQs & Strategies

Food Donation FAQs & Strategies

Food Scrap Composting FAQs & Strategies

Store Resources for Surplus Food Management

- **Best Practices Guide**
- Self Assessment Form
- Get Started E.A.T.S. Checklist

Warehouse Resources for Food Recovery

Grocery Warehouse Food Recovery

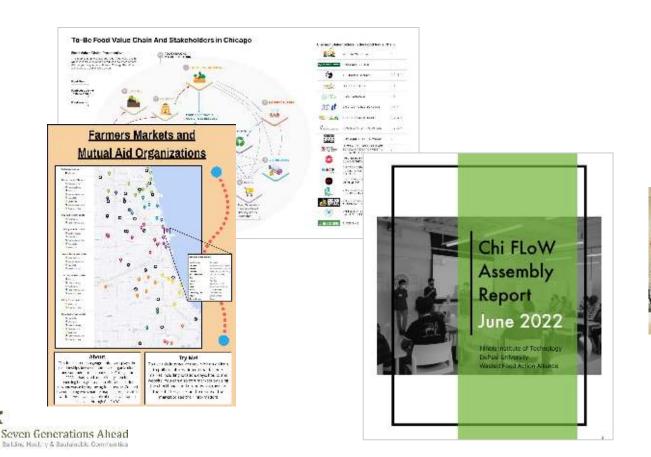








Chi FLoW Assembly - People & Projects





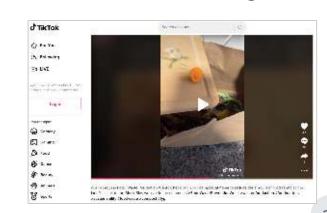
Food Waste Prevention Week Toolkit Adapted for Illinois





Social media engagement via Twitter and LinkedIn

TikTok challenge







Website

<u>illinoiscomposts.org</u> <u>Composting at Home</u> webpage

Infographics

Municipal Composting Impact



Residential Food Scrap Composting: A Guide for Illinois Municipalities

<u>Illinois Composting Municipalities by County</u>- Spreadsheet of municipalities with available residential curbside food scrap composting programs.















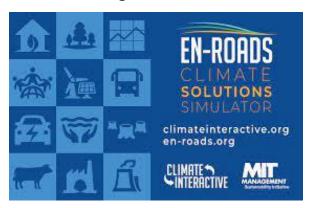
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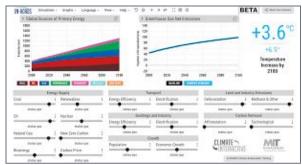
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Climate Change Solutions Simulator





climateinteractive.org/tools/en-roads/

A GENCY STATES

Greenhouse Gas Equivalencies Calculator



<u>epa.gov/energy/greenhouse-gas-eq</u> uivalencies-calculator

Household Carbon Footprint Calculator



<u>epa.gov/carbon-footprint-c</u> alculator/

WARM waste reduction model -track and report greenhouse gas (GHG) emissions reductions



epa.gov/warm



Progress on local, regional and state level in Illinois

Three Illinois reports (July 2021) address climate action through waste and materials management, all of which include reducing wasted food and composting:

I<u>llinois Materials Management Advisory Committee</u>
(MMAC) Report

<u> 2021 Climate Action Plan for the Chicago Region</u>

<u>City of Chicago Waste Strategy - Materials</u> <u>Management Strategies</u>













Rock River Valley Compost Facility



The Rock Valley Compost Facility only accepts landscape waste. This includes grass clippings, weeds, tree trimmings, and stumps. All bagged landscape waste needs to be in paper landscape bags, landscape waste in plastic bags is not accepted. Food waste, refuse, rocks and all other non-landscape compostable materials are not accepted.

Price: \$50/ton with a 2 ton minimum charge.



Thank you!

Jennifer Nelson

Program Director

Illinois Food Scrap Coalition, Founding Board Member; Education Committee Chair

Wasted Food Action Alliance. Co-Facilitator

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