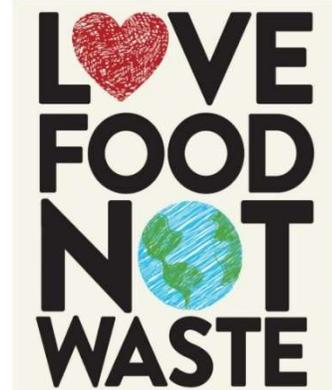


FOOD RESCUE

<https://youtu.be/GY4Bw1Mhqss>



Food Rescue launched at Hawthorne Elementary in May 2016 and the food is being donated to Sonny Day Food Pantry in Warren Township!



Food Rescue launched at Raymond Park IA/MS February 2018 and is already a great success! The food is being donated to Old Bethel Food Pantry in the Warren Township community!
*Food Rescue coming soon to Creston and Stonybrook!





Food Recovery Program Overview

What is the Chartwells K12 Food Recovery Program?

The Chartwells K12 Food Recovery program is aimed at recovering uneaten food that would otherwise go to waste. The Environmental Protection Agency (EPA) estimates that roughly 40% of all food in the U.S. is wasted. The United States Department of Agriculture (USDA) and EPA encourage and support school food recovery – U.S. schools waste approximately 1 billion food items on an annual basis, while 50 million Americans are food insecure.

Our first goal is to reduce food waste through education in our kitchens, cafes, and community. However, when waste is unavoidable, we will partner with local nonprofit agencies to donate food that would otherwise go into the trashcan, and ultimately the landfill.

What items can be recovered?

Foods suitable for recovery typically include unopened milk cartons and juice cups, yogurt cups, fruit cups, wrapped muffins, cereal bowls and bars, raisin boxes, string cheese packets, and whole bananas, oranges and apples. We will work with the local health department and nonprofit agency to determine the exact items to be recovered.

How are food items collected?

Food will be collected through share tables or food rescue stations. Foods on the list above that students have not eaten by the end of the meal period will be placed in bins for donation rather than discarded. We encourage students to eat as much as they want of their meal before adding items to the food rescue station. Additionally, students can take items from the share table if they will eat it later. Students should only donate foods they actually do not want to eat.

How does this benefit students?

A food recovery program creates a great opportunity to teach students about food waste, its impact on our environment, and how food donation can benefit our local communities. Students should understand that food has value and should not be equated with trash.

Students can assist with the collection and sorting of donated food once the lunch session is over. They can also help with counting food items and calculating the total amount of food saved from the landfill. Interested students can be designated as Food Recovery Ambassadors, spreading awareness of the program and encouraging other students to participate. They can also use their newfound knowledge to educate other students about how this program benefits our environment and community.

What about liability?

Contrary to common misconceptions about liability, all food donors and recipients are protected from criminal and civil liability under the Bill Emerson Good Samaritan Act, signed in 1996.

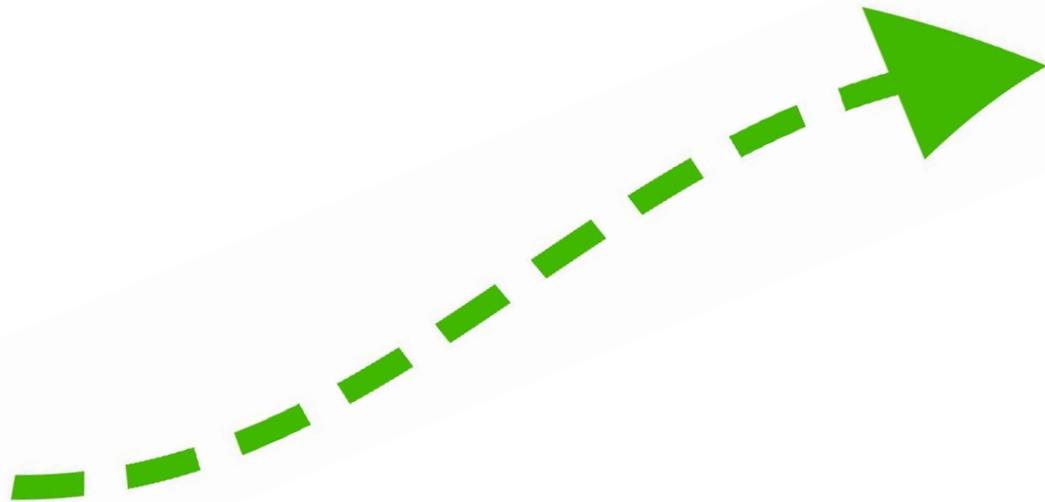
Want to learn more? Check out these resources:

www.savethefood.com

www.epa.gov/sustainable-management-food

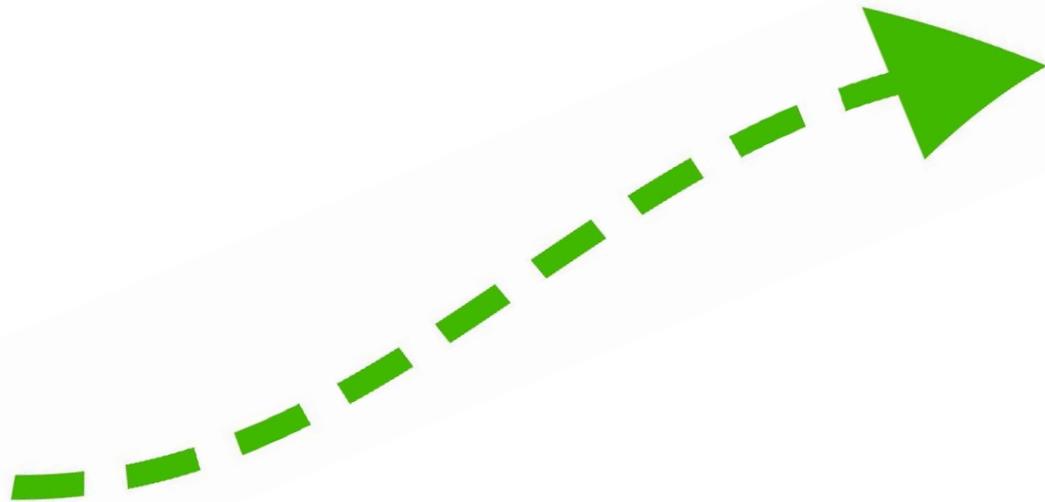
www.choosemyplate.gov/lets-talk-trash

Freeze leftover food if you know you won't eat it right away.



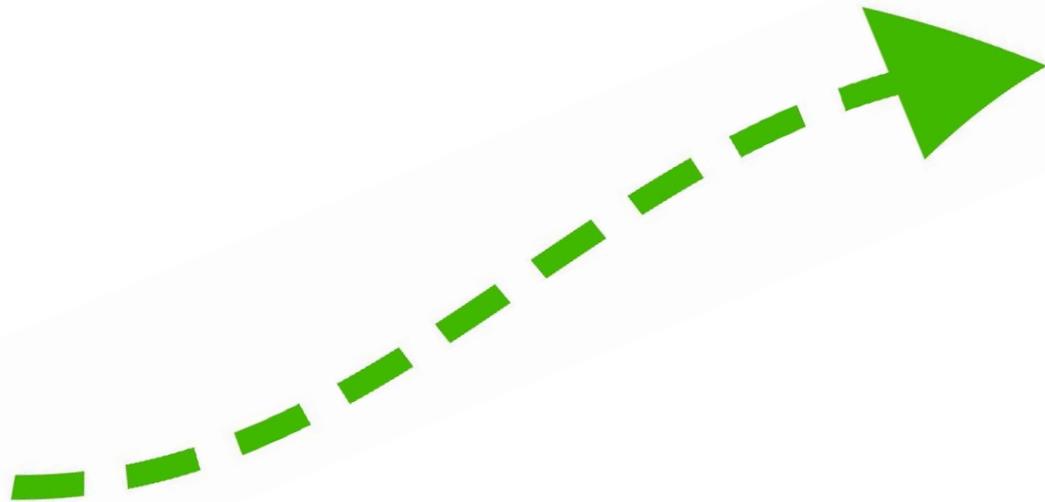
L  **VE**
F **OOD**
N  **T**
W **A** **S** **T** **E**

Use your fridge to build your menu. Start with what you already have and keep your shopping list



L  **VE**
F **OOD**
N  **T**
W **A** **S** **T** **E**

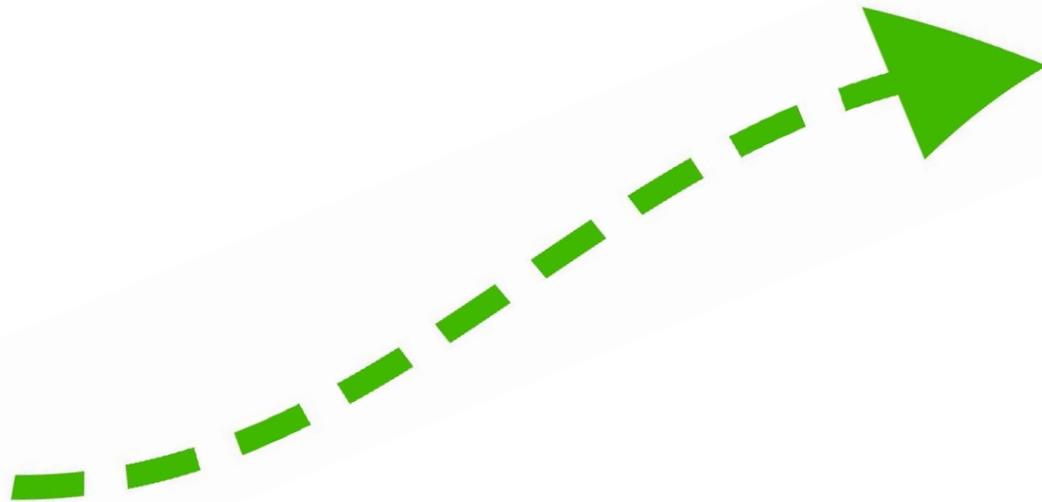
Prepare only as much as you will eat, use as leftovers and/or freeze for later.



L  **VE**
F **OOD**
N  **T**
W **A** **S** **T** **E**

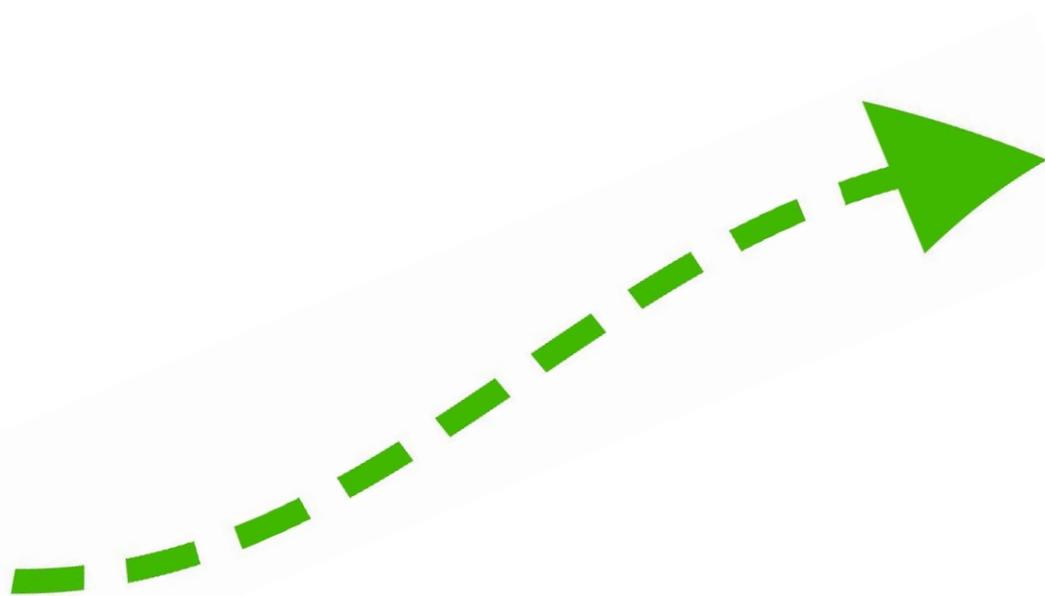
Did You Know?

Nearly 40% of our food supply goes into the landfill each year.



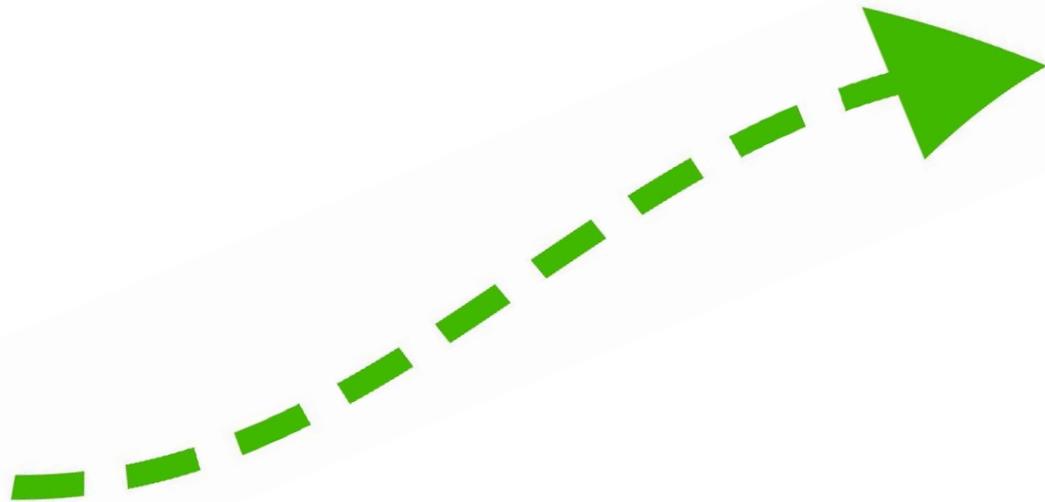
L  **VE**
F **OOD**
N  **T**
WASTE

Make stale food crispy again by toasting for a few minutes.



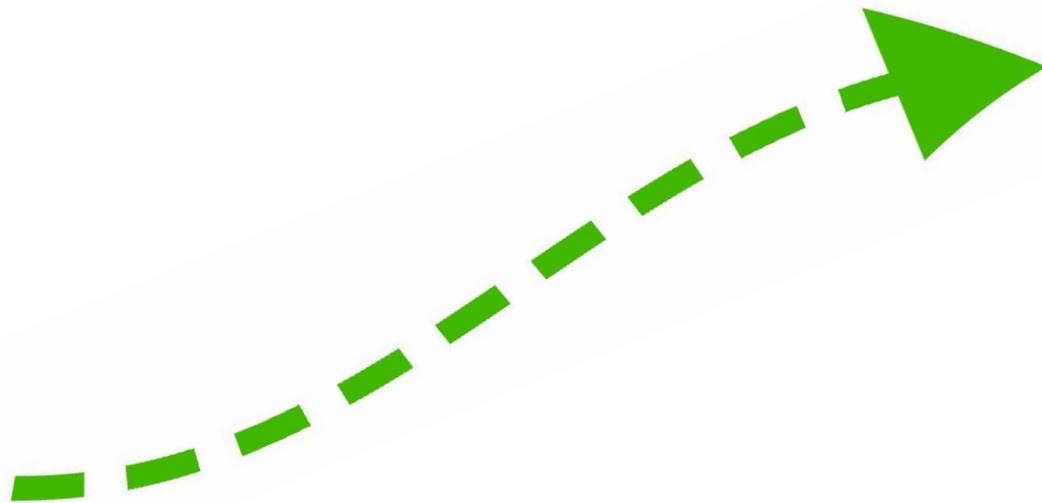
L  **VE**
F **OOD**
N  **T**
WASTE

Perk up wilted vegetables
with a quick soak in ice
water.



L  **VE**
F **OOD**
N  **T**
W **A** **S** **T** **E**

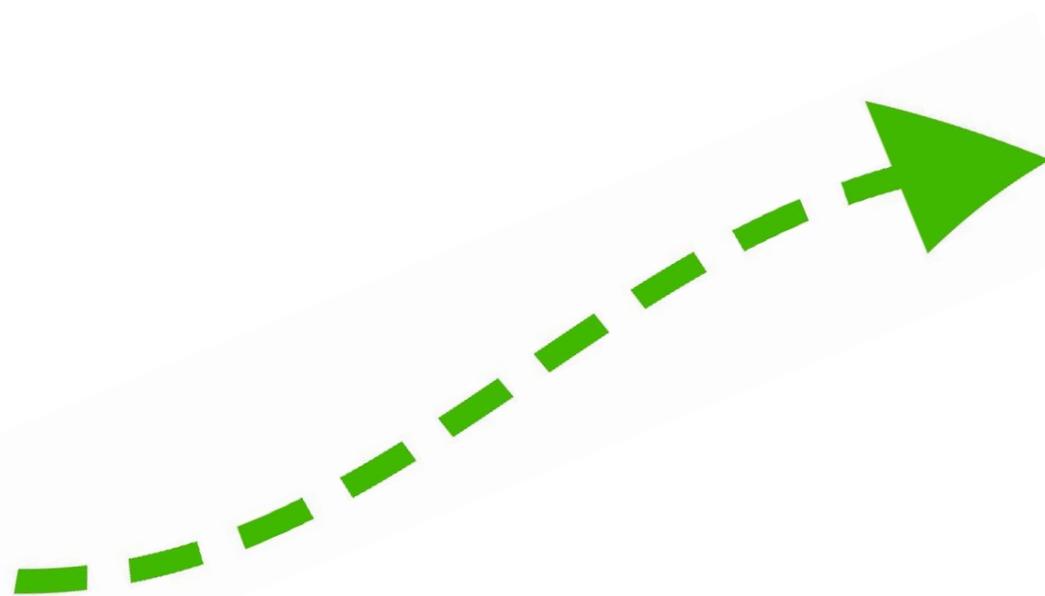
Shop with a list! Shopping lists help you remember what you need and helps prevent impulse buys.



L  **VE**
F **OOD**
N  **T**
W **A** **S** **T** **E**

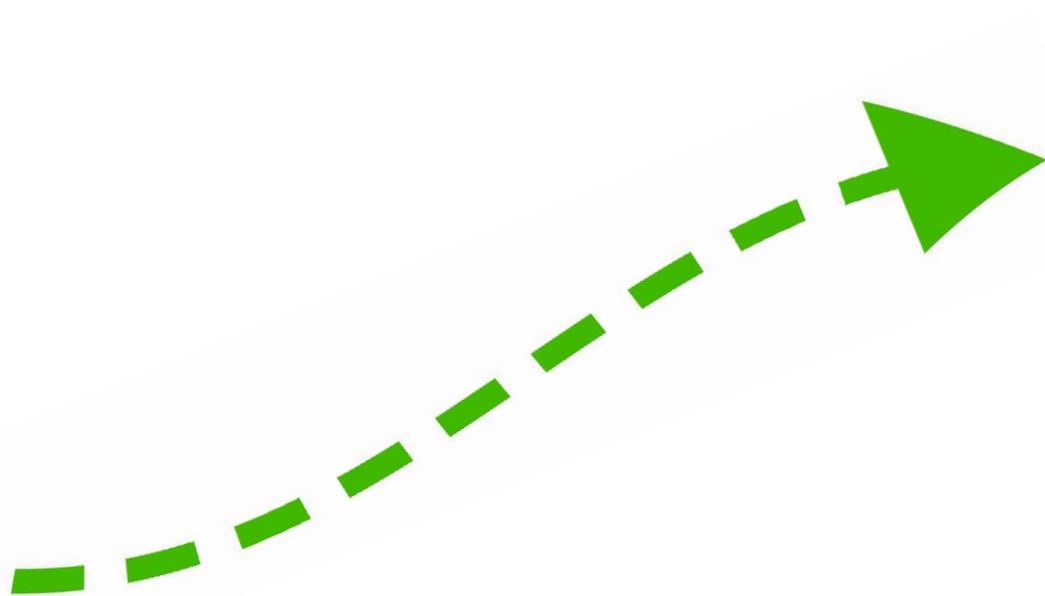
Did You Know?

Each of us throw away 300
pounds of food a year.



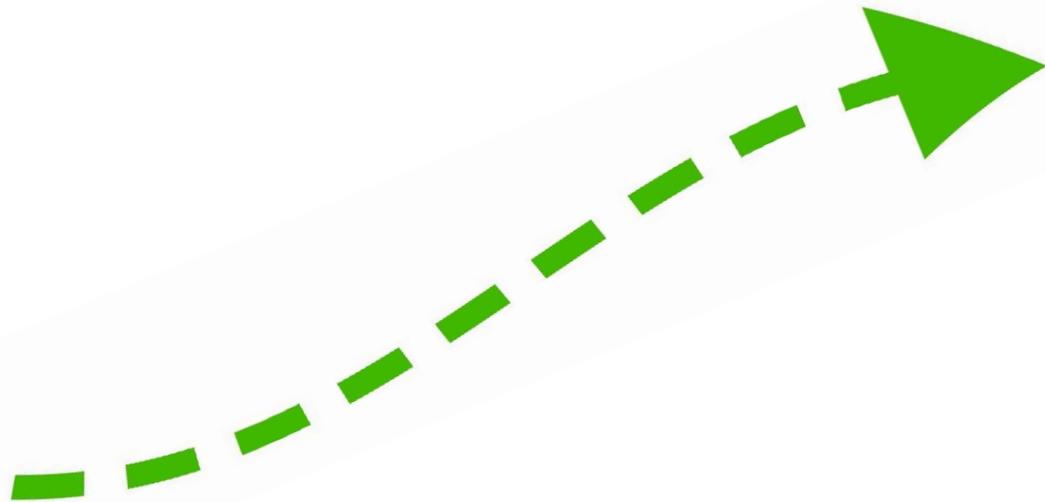
L  **VE**
F **OOD**
N  **T**
WASTE

Buy in bulk so you can get just enough of what you need.



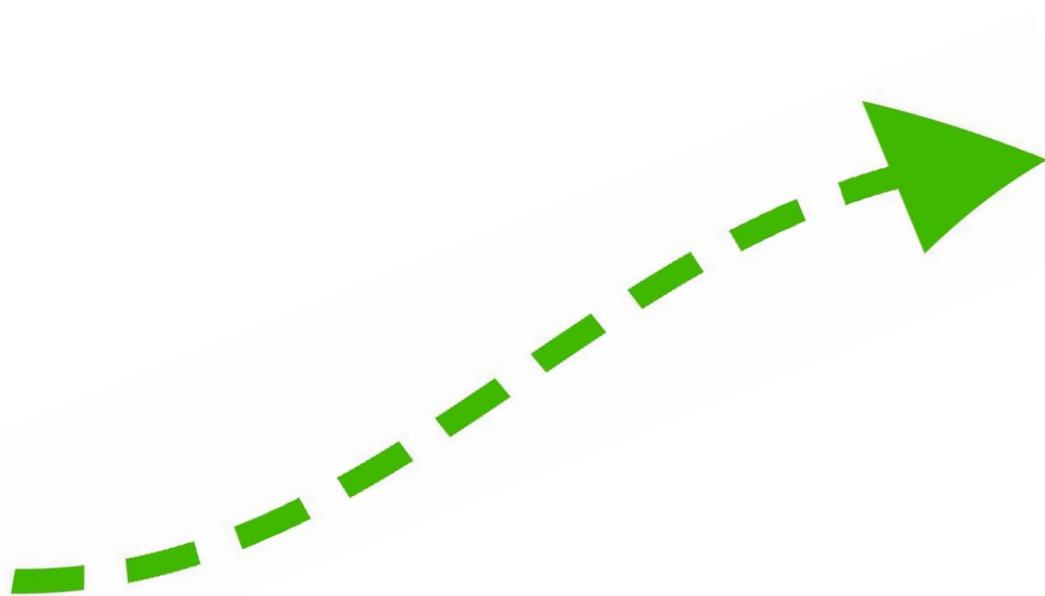
L  **VE**
F **OOD**
N  **T**
W **ASTE**

Start with small portions
when trying a new food.
You can always have a
second helping.



L  **VE**
F **OOD**
N  **T**
WASTE

Start a garden or buy from local growers. It's good to know where your food comes from.



L  **VE**
FOOD
N  **T**
WASTE