

## ***Food Waste In Schools Full Report Wrap***

What does it take to prepare students, teachers, and school staff to shape a just and sustainable future? In Trailblazers for Whole School Sustainability, you will meet educators and school leaders who are on the front lines of re-imagining school through the lens of sustainability. This book features inspiring stories from around the country, from urban and rural schools and districts, that highlight best practices and lessons learned from teachers, administrators, and students as they transformed their school communities for a just and sustainable future. These stories are structured around a practical framework that demonstrates how this work allows schools and districts to work smarter, not harder, by integrating sustainability and systems thinking into leadership; curriculum and instruction; culture and climate; and facilities and operations. While each school and district's story in this book is different, the passion that drives each one to embrace sustainability in everything they do, from operations to curriculum, remains the same. Trailblazers for Whole School Sustainability shows what is possible when educators resolve to blaze a trail to re-imagine K-12 education for a just and sustainable future.

School Food, Equity and Social Justice provides contemporary, critical examinations of policies and practices relating to food in schools across 25 countries from an equity and social justice perspective. The book is divided into three sections: Food politics and policies; Sustainability and development; and, Teaching and learning about food. Bringing together an interdisciplinary group of academics with practitioner backgrounds, the chapters in this collection broaden discussions on school food to consider its educational and environmental implications, the ideals of food in schools, the emotional and ideological components of schooling food, and the relationships with home and everyday life. Our aim is to provide enhanced insight into matters of social justice in diverse contexts, and visions of how greater equality and equity may be achieved through school food policy and in school food programs. We expect this book to become essential reading for students, researchers and policy makers in health education, health promotion, educational practice and policy, public health, nutrition and social justice education.

This work presents the findings of an extensive study on the state-of-the-art regarding the problem of food waste in Belarus, Estonia, Germany, Latvia, Lithuania, Poland and Sweden. The results show that the problem of food waste can be found at different levels in each country and that our knowledge of it is limited by the current lack of studies in the area. The problem is primarily due to food waste generated by the manufacturing sector, mostly in the form of unused or inefficiently used by-products, as well as on a share of food thrown away by households that is still suitable for human consumption. The main reduction/prevention method, applied across the countries, is food donation; the remaining methods are the same ones used for biodegradable waste in the respective countries. The findings gathered in this study show a number of potential measures/methods for sustainable food waste management, which may be considered in future works in order to reduce the amounts of food waste generated in each of the aforementioned countries.

Reducing Your Carbon Footprint At School

Implications for Policy and Practice

Monitoring Food Waste and Loss in the Nordic region: Definitions, methods and measures for prevention

National Food Review

Hands-on Learning in Grades K-5

How America Throws Away Nearly Half of Its Food (and What We Can Do About It)

*This book focuses on education for environmental sustainability, in particular the area of solid waste management. Presenting the latest studies from different countries,*

industries and education sectors on the approaches and innovative ideas to educate future citizens regarding sustainable development of our planet, it is of interest to educators, academics, tertiary students, policy-makers, environmental scientists, social scientists and practitioners who have been involved in education, policy, science, and technological innovation for solid waste management.

This dissertation, "Food Waste Management in a Hong Kong Secondary School Campus" by Ho-ye, Ngai, [?], was obtained from The University of Hong Kong (Pokfulam, Hong Kong) and is being sold pursuant to Creative Commons: Attribution 3.0 Hong Kong License. The content of this dissertation has not been altered in any way. We have altered the formatting in order to facilitate the ease of printing and reading of the dissertation. All rights not granted by the above license are retained by the author. Abstract: [?] Food wastage is becoming a serious problem in Hong Kong. At present, Hong Kong relies simply on landfills to dispose of its waste. Nevertheless, such reliance is not sustainable. It may also lead to different social and environmental problems. With the primary aim to lessen environmental damage and achieve environmental sustainability, food waste recycling can save energy, conserve resources and prolong lifespan of landfills. Therefore, it is important to educate youngsters in order to develop their responsibility and habits in protecting the environment. It has been reported that recycling awareness should be instilled into people's mind from their childhood. Through food waste recycling programmes held in schools, students can increase their awareness and knowledge in that aspect and develop skills for the solutions of environmental problems. On the other hand, such programmes would help reduce food waste at source and draw public attention to the food waste problem. The aims of this study focus on the introduction of a food waste management programme in a Hong Kong secondary school campus and exploring the feasibility and viability of extending it to other secondary schools in Hong Kong in order to minimize waste disposed to landfills. The study shows that the students may gain knowledge about food waste recycling through practical field experience by joining both of the Food Waste Recycling Programme and the Organic Farming Programme under the food waste management policies developed in the school. They allow students to engage more in

*recycling behavior and increase their awareness of food waste avoidance, reduction and recycling in their daily life. With the tripartite cooperation the Government, the participating schools and the secondary school students, the food waste management held in the school campus is feasible and viable to extend to other secondary schools in Hong Kong in order to lessen the pressure of local landfills. DOI: 10.5353/th\_b4854341*

*Subjects: Food industry and trade - Waste disposal - China - Hong Kong Food industry and trade - Environmental aspects - China - Hong Kong Recycling (Waste, etc) - China - Hong Kong*

*Schools play an important role in promoting healthy diets and good nutrition and can create an enabling environment for children. However, the school food environment is often not conducive to a healthy diet. To address this challenge, and to support Member States in implementing policy measures, as recommended by the Framework for Action from the 2014 Second International Conference on Nutrition, the World Health Organization (WHO) is in the process of developing evidence-informed policy guidelines on the food environment, including school food and nutrition interventions and policies with a focus on five interventions and policies that influence the school food environment. These five include nutrition standards or rules, direct food provision, marketing restrictions, nudging interventions and pricing policies. This review on contextual factors to be considered in the implementation of school food and nutrition policies was prepared as part of the required process for WHO guideline development.*

*Efforts to Improve School Lunch Programs*

*Oversight Hearings on Meal Pattern Changes in the School Lunch Program*

*Plant-Forward Recipes and Tips for a Sustainable Kitchen and Planet*

*A Review of Food Waste and Information Exchange in the School Lunch Program*

*Critical Reflections and Perspectives*

*Agriculture, Rural Development, Food and Drug Administration, and Related Agencies*

*Appropriations for 2003*

**Discusses practical tips and strategies for students who want to reduce the impact of their schools on the environment.**

**Abstract: In 1981, the USDA proposed changes in meal pattern requirements (in effect since 1946) for the school lunch program. The**

regulations proposed a decrease in: the amount of protein-rich foods (to one and one-half ounces); fruits or vegetables (to one-half cup); bread (to 1 serving); and milk (to 6 ounces for elementary children). The wisdom of the proposal was questioned by subcommittee Chairman Perkins who believes it will deprive children of nutrients needed for growth, health, and well-being. Interested parties voiced their concerns either for or against the proposals. Statements were received from advocacy groups, food service directors, USDA officials, nutrition experts, parents, and professional organizations. Food consumption surveys, food and nutrition intake studies, and studies of foods eaten away from home were cited. (kbc).

The urgent need for reform of USA and global food systems is evident in the pervasiveness of both food waste and food insecurity. Such an inefficient system strains the environmental, social, and economic systems on which it relies. Although policy and infrastructure changes are essential, consumers can play a significant role by decreasing their food waste, given that consumer waste represents 60% of the waste along the food cycle in developed countries. Incorporation of food literacy and food waste education in school curricula may provide a meaningful entry point for promoting food waste reduction skills. This dissertation presents context on the suitability of food systems for science and climate change education. Practical implementation of this concept is then explored through a survey of 495 students at Portland State University that presents the reported knowledge, attitudes, emotions, and beliefs related to food waste. The underlying factors that influence student food waste behavior and intent to change such behavior are likewise explored. I also provide a description and assessment of a food waste diversion program, No Scrap Left Behind, that was developed and piloted at PSU. I found that knowledge, attitudes, emotions, beliefs, and reported food-related behaviors were generally positive. Students were also interested in taking action and perceived that their food-related actions could make a difference. Intent to change food waste behaviors was influenced by: 1) sustainability actions, 2) food waste diversion actions, 3) attitudes about composting, 4) composting, 5) reported household food waste, 6) material reuse attitudes. Reported food waste diversion behaviors were related to: 1) intent to reduce food waste, 2) knowledge and attitudes towards composting, and 3) attitudes about reuse. The measures of reported knowledge, attitudes, emotions, beliefs, and behaviors were not significantly influenced by No Scrap Left Behind programming, but actual measured food waste was decreased by one-fourth both over an academic year and within an academic term of programming. This indicates that students are amenable to food waste behavior change when given the encouragement and infrastructure to make that change. Further research may consider opportunities for food waste education beyond the cafeteria setting, particularly as an entry into more complex discussions around environmental, social, and economic systems and concepts.

Food Waste Management  
Community Nutrition in Action  
Solving the Wicked Problem

## A Guide for South Carolina Schools

### Cafeteria Managers' Views on Food Wasted by Students : Report to the Chairman, Committee on Economic and Educational Opportunities, House of Representatives

This report examines the extent to which schools use private companies to operate their lunch program and the impacts that the use of these companies has on the National School Lunch Program; terms and conditions in contracts between schools and food service companies; and the extent to which fast foods and vending machines are available in schools participating in the program and the types, brands, and nutritional content of the fast foods most commonly offered. This book focuses on the crucial sustainability challenge of reducing food waste at the level of consumer-society. Providing an in-depth, research-based overview of the multifaceted problem, it considers environmental, economic, social and ethical factors. Perspectives included in the book address households, consumers, and organizations, and their role in reducing food waste. Rather than focusing upon the reasons for food waste itself, the chapters develop research-based solutions for the problem, providing a much-needed solution-orientated approach that takes multiple perspectives into account. Chapters 1, 2, 12 and 16 of this book are available open access under a CC BY 4.0 license at [link.springer.com](http://link.springer.com)

Approximately 30 percent of the edible food produced in the United States is wasted and a significant portion of this waste occurs at the consumer level. Despite food's essential role as a source of nutrients and energy and its emotional and cultural importance, U.S. consumers waste an estimated average of 1 pound of food per person per day at home and in places where they buy and consume food away from home. Many factors contribute to this waste—consumers behaviors are shaped not only by individual and interpersonal factors but also by influences within the food system, such as policies, food marketing and the media. Some food waste is unavoidable, and there is substantial variation in how food waste and its impacts are defined and measured. But there is no doubt that the consequences of food waste are severe: the wasting of food is costly to consumers, depletes natural resources, and degrades the environment. In addition, at a time when the COVID-19 pandemic has severely strained the U.S. economy and sharply increased food insecurity, it is predicted that food waste will worsen in the short term because of both supply chain disruptions and the closures of food businesses that affect the way people eat and the types of food they can afford. A National Strategy to Reduce Food Waste at the Consumer Level identifies strategies for changing consumer behavior, considering interactions and feedbacks within the food system. It explores the reasons food is wasted in the United States, including the characteristics of the complex systems through which food is produced, marketed, and sold, as well as the many other interconnected influences on consumers' conscious and unconscious choices about purchasing, preparing, consuming, storing, and discarding food. This report presents a strategy for addressing the challenge of reducing food waste at the consumer level from a holistic, systems perspective.

Hearings Before the Subcommittee on Elementary, Secondary, and Vocational Education of the Committee on Education and Labor, House of Representatives, Ninety-fifth Congress, First Session, on H.R. 1139 ....

Case Studies of Educators in Action

National School Lunch and Child Nutrition Act  
Are They Paying Off? : Report to the Congress  
School Food, Equity and Social Justice  
Implementing school food and nutrition policies

*This text covers the subject of eating and food related behaviour from the perspectives of the five main areas of psychology: developmental, cognitive, social, biological and pathological. It focuses on 'normal' eating behaviour, with some links into eating disorders and intervention. A survey of a random sample of cafeteria managers in public schools nationwide that participate in the National School Lunch Program. Includes the managers' perceptions on: the extent to which plate waste is a problem, the amount of plate waste by type of food, & reasons for & ways to reduce plate waste. This report determines whether the perceptions differed by their school's level (elementary, middle, or high school), their school's location (urban, suburban, or rural), & the proportion of their school's lunches served free & at a reduced price.*

*Abstract: Seven school districts in 7 states were reviewed to determine if innovative school lunch approaches were solving or aggravating lunch program problems. While the amount of lunch food offered generally satisfied the USDA meal pattern, none of the district high school lunch formats met the program goal of providing a third of the students' RDA; all formats provided less than recommended levels for 7 of 14 nutrients examined. Student participation in the lunch program increased from 7 to 18% after the districts provided greater food selection. Lunch costs were generally not higher when innovative (e.g., fast-food and salad formats) lunch programs were added to the conventional formats. In addition, average plate wastes for the fast-food format was 9% compared to 13% for the conventional food format. Milk had the lowest waste rate. Females wasted more food than males. Nutrient analysis of lunches, meal price lists, and a table of RDAs are included in the appendices. (wz).*

*Trailblazers for Whole School Sustainability*

*Food Loss and Food Waste*

*School nutrition dietary assessment study II final report*

*A National Strategy to Reduce Food Waste at the Consumer Level*

*Meeting the Challenges of Feeding America's School Children*

*Cafeteria Managers' Views on Food Wasted by Students*

*Discover the diverse range of practice settings and opportunities available to you as a community and*

public health nutritionist with *COMMUNITY NUTRITION IN ACTION*, 8th Edition! The book provides easy-to-understand coverage of program planning, policymaking, and nutrition issues specific to community and public health. Using this innovative book, you'll develop the skills you need to achieve cultural competency, address health disparities, try new technologies, and use fresh approaches to improving the public's nutrition and health status. You'll also master the knowledge and skills you'll need in practice as you seek to solve population health problems, relating to media advocacy, telehealth, nutrition education, and more. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Global food insecurity is a growing issue. At a time when the world's population is increasing and agricultural production is challenged by climate change, it is estimated that around a third of the food produced globally is lost or wasted. This book examines the problem of food loss and waste (FLW) and the policies that could be enacted to remedy this fundamental global concern.

This project-based guide is a blueprint for service learning—from getting started to assessing the experience—and integrates the K-12 Service-Learning Standards for Quality Practice. It provides ideas for incorporating literacy into service learning and suggestions for creating a culture of service. An award-winning treasury of activities, ideas, annotated book recommendations, author interviews, and expert essays—all presented within a curricular context and organized by theme. Digital Content contains all of the planning and tracking forms from the book plus bonus service learning plans, and more.

*Oversight Hearings on the Impact of Federal Cutbacks on the School Lunch Program*

*FoodReview*

*Agriculture, Rural Development, and Related Agencies Appropriations for 1979*

*Hearings Before the Subcommittee on Elementary, Secondary, and Vocational Education of the Committee on Education and Labor, House of Representatives, Ninety-fourth Congress, Second Session ...*

*Reducing Food Waste*

*The Complete Guide to Service Learning*

A complete resource for teaching green to young people from kindergarten through grade five.

This paper gives tips on how school cafeterias can reduce food waste. It also lists resources and contact information for food donation, nutrition and waste reduction.

A sustainable lifestyle starts in the kitchen with these use-what-you-have, spend-less-money recipes and tips, from the friendly voice behind @ZeroWasteChef. In her decade of living with as little plastic, food waste, and stuff as possible, Anne-Marie Bonneau, who blogs under the moniker Zero-Waste Chef, has learned that "zero-waste" is above all an intention, not a hard-and-fast rule. Because, while one person eliminating all their waste is great, if thousands of people do 20 percent better it will have a much bigger impact on the planet. The good news is you likely already have all the tools you need to begin to create your own change at home, especially in the kitchen. In her debut book, Bonneau gives readers the facts to motivate them to do better, the simple (and usually free) fixes to ease them into wasting less--you can, for example, banish plastic wrap

by simply inverting a plate over your leftovers--and, finally, the recipes and strategies to turn them into more sustainable, money-saving cooks. Rescue a loaf from the landfill by making Mexican Hot Chocolate Bread Pudding, or revive some sad greens to make a pesto. Save five bucks (and the plastic tub) at the supermarket with Yes Whey, You Can Make Ricotta Cheese, then use the cheese in a galette and the leftover whey to make sourdough tortillas. With 75 vegan and vegetarian recipes for cooking with scraps, creating fermented staples, and using up all your groceries before they become waste--including end-of-recipe tips on what to do with your ingredients next--Bonneau lays out an attainable vision of a zero-waste kitchen.

**Hearing Before the Committee on Agriculture, Nutrition and Forestry, United States Senate, One Hundred Thirteenth Congress, Second Session, July 23, 2014**

**Food Waste Diversion Programming in Post-Secondary Education**

**Food and Nutrition**

**Eating Behaviour**

**Hearings Before the Subcommittee on Elementary, Secondary, and Vocational Education of the Committee on Education and Labor, House of Representative, Ninety-seventh Congress, First Session, Hearings Held in Washington, D.C. on October 22, November 17, 18, 1981**

**The Zero-Waste Chef**

What Tom Vanderbilt did for traffic and Brian Wansink did for mindless eating, Jonathan Bloom does for food waste. The topic couldn't be timelier: As more people are going hungry while simultaneously more people are morbidly obese, American Wasteland sheds light on the history, culture, and mindset of waste while exploring the parallel eco-friendly and sustainable-food movements. As the era of unprecedented prosperity comes to an end, it's time to reexamine our culture of excess. Working at both a local grocery store and a major fast food chain and volunteering with a food recovery group, Bloom also interviews experts—from Brian Wansink to Alice Waters to Nobel Prize-winning economist Amartya Sen—and digs up not only why and how we waste, but, more importantly, what we can do to change our ways.

The Zero-Waste Chef Plant-Forward Recipes and Tips for a Sustainable Kitchen and PlanetPenguin

Available online: <https://pub.norden.org/temanord2021-504/> The background for the project is that EU Commission has introduced new regulations and policies for food waste prevention and monitoring. Sweden and Denmark link their reporting closely to the waste framework directive while Finland and Norway base their most data collection on voluntary reporting. Norway and Finland report on a detailed level and estimate impact like costs and GHG-emissions. All Nordic countries have necessary detail in data that are measured to fulfil the requirements set by the purpose of food waste monitoring program. Halving food waste by 2030 calls for radical changes in the food chain. These radical changes require four dimensions: technology push, societal pull, market pull, and regulatory push. Based on these four dimensions, we have classified measures to reduce food waste into four topics: Policy instruments, changing social norms, nudging and changing practices, and intelligent technology and new products & business models.



Education for Victory

107-2 Hearings: Agriculture, Rural Development, Food and Drug Administration, and Related Agencies Appropriations for 2003, Part 4, February 28, 2002, \*

Food Waste and Sustainable Food Waste Management in the Baltic Sea Region

Food Waste Management in a Hong Kong Secondary School Campus

Menu Planning Guide for School Food Service

Hearings Before a Subcommittee of the Committee on Appropriations, House of Representatives, Ninety-fifth Congress, Second Session