



Food Waste Warriors Project

- Part of World Wildlife Foundation's study of food wasted in schools and serve as one in nine cities nationwide to pilot this process
- Conduct food waste audits in schools to assess how much food is wasted and of what type
- Partnering organizations include: EPA, WWF, USDA, USGBC



Food Waste Warriors Project...

- Received a \$20K grant from Keep America Beautiful through Lowe's Community Partners grant program to be used for this project
- 15 schools completed food waste audits
- Schools could apply for additional money to make changes, implement the changes, then to a second or third audit to measure progress



Why Food Waste Warriors?

- Gwinnett County has 143 schools and approximately 180,000 students
- GCPS serves over 200,000 breakfasts and lunches per day, resulting in two plus pounds of compostable waste each day.
- More food is being thrown away compared to what goes into the students' stomachs

The Process

- Student and teacher volunteers created an assembly line for collecting the different types of waste
- Students were instructed to bring their lunch tray to the line for processing



The Process...

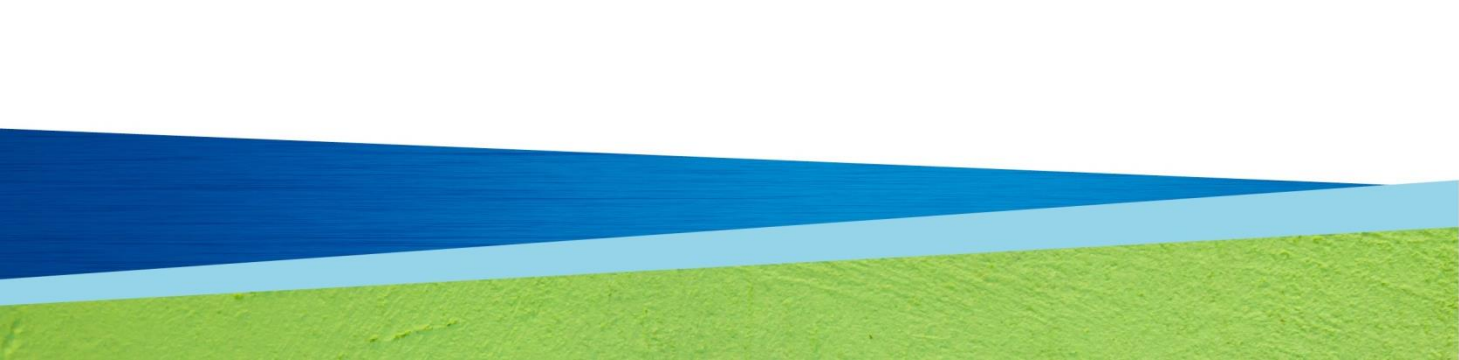
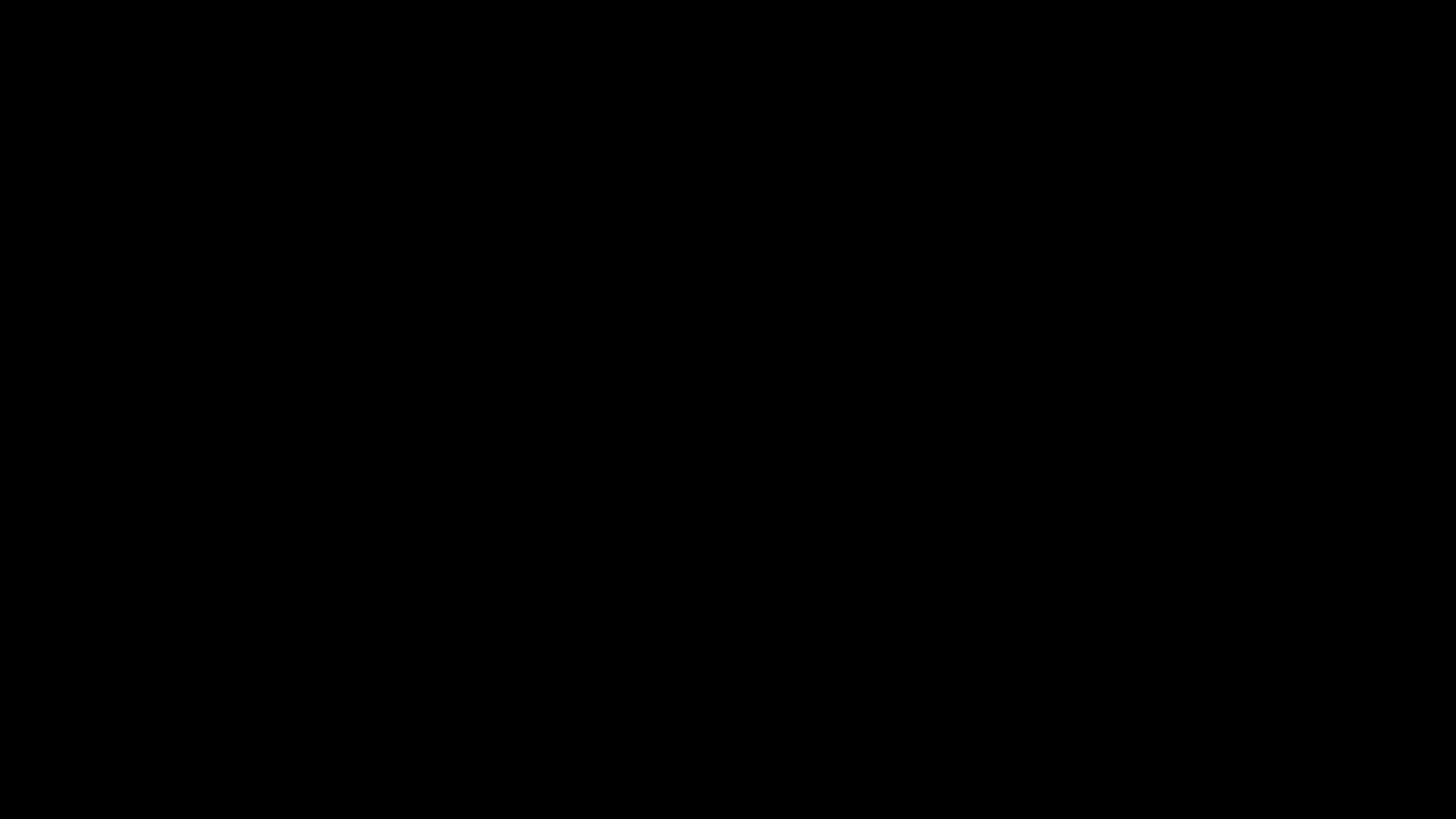
- As the buckets fill up, the weights are collected on web-based log
- At the end of the audit, all the unserved food is weighed and the recoverables are counted



The Process...

- Recoverables—items unopened or uneaten that don't spoil—were set aside, counted and moved to a share table as snacks for later OR donated to a local co-op



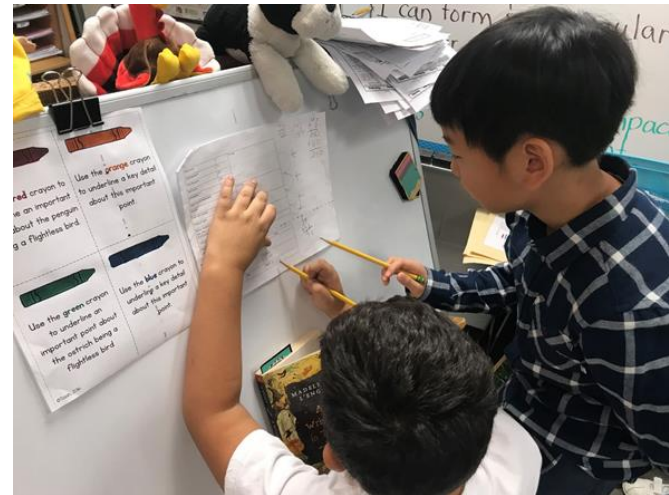


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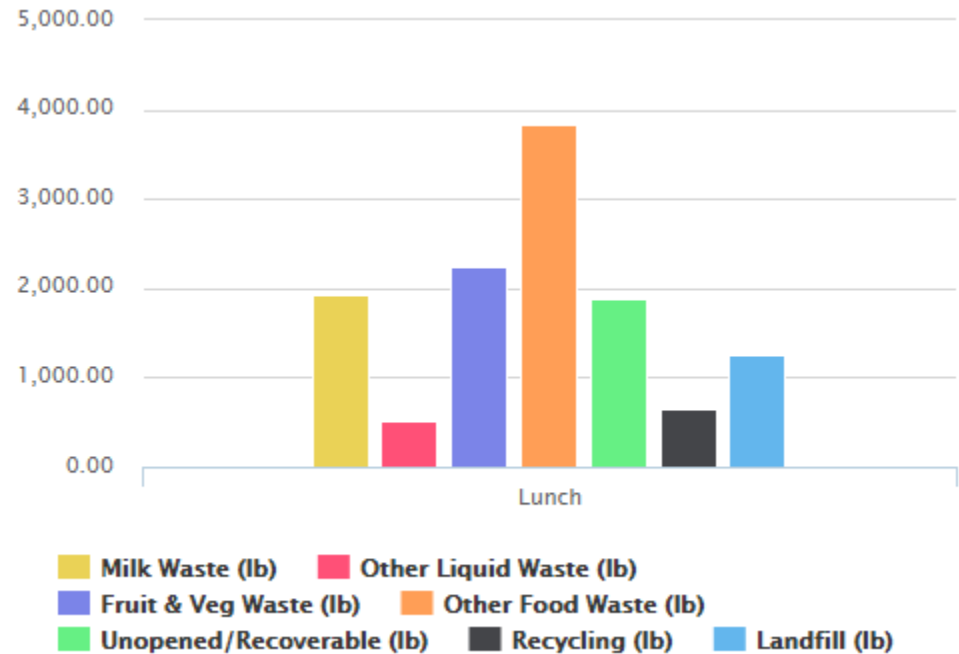
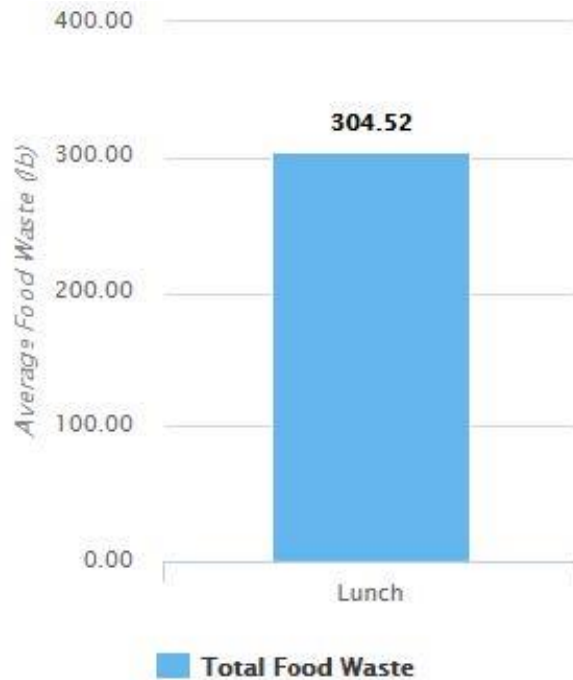


The Benefits

- Students participate in hands-on STEM and problem-based learning
- Builds an awareness surrounding food waste



The Results



Average waste per lunch period, per school, per day was 304 lbs.

The Results...

Participating schools could apply to receive funding for making improvements at their school. Some of the ones that were funded include:

- A refrigerator for perishable recoverables
- A table to act as the share table
- Educational signage for their cafeteria

Nutrition Services Partnership

With the help of the GCPS Nutrition Services department, this year these waste-reduction strategies have been implemented:

- Moving from styrofoam trays to a molded fiber tray that is biodegradable
- Reduced the packaging of food on the serving lines
- Minimized packaging for cutlery



Going Forward

- GC&B is continuing with the program for the 2019-2020 school year.
- An estimated 30 schools are interested in participating this year
- GC&B is pursuing other system-wide grant opportunities through companies like Kroger and the World Wildlife Fund to make even larger impacts

Goals

- Increase student consumption and reduce food waste
- Educate students on what food items define a healthy meal
- Encourage students to take what you want but to eat what you take
- Diverting 40 percent of food waste through installing composting systems and share tables, we will reduce our community's concern with food waste, help the school save on disposal costs and conserve landfill space