



# Reducing Food Waste, Addressing Hunger, Saving Money

October 24, 2022, NJSBA Workshop



# Presenters

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# Presentation Outline

- Introduction to Sustainable Jersey for Schools and food waste project
- The case for reducing food waste with overview of pilot studies in NJ schools
- Delran Pilot: Recycling/composting and educational activities to reduce food waste
- Long Branch Pilot: Cost savings and other benefits of food waste reduction practices
- Q&A: We will hold questions at the end for all presenters

# Sustainable Jersey for Schools

A free, voluntary program that provides tools, training, and grants to New Jersey public schools to help them implement sustainability initiatives and achieve certification.



- Identifies **actions** to become more sustainable
- Provides **tools, resources, and guidance** to make progress
- Provides access to **grants** for schools and school districts
- Recognizes **accomplishments**
- Awards certification to individual schools but requires School Board and district level support



# Statistics

2014  
Program  
Started

64%  
Districts  
Participating

1,058  
Schools  
Registered



306  
Certified



48  
Certified



43 Digital  
Schools  
Stars

7,861  
Actions  
Implemented



Statistics current as of 10/5/22



# Sustainability Framework: 100+ Actions for Sustainability



# Sustainable & Scalable Food Waste Solutions for Schools

## *Sustainable Jersey and Rutgers Cooperative Extension*

Research on best practices for K-12 food waste reduction with pilot studies at 3 schools:

- George L. Catrambone School, Long Branch
- Halsted Middle School, Newton
- Delran Middle School

### **Project outcomes:**

- Comprehensive K-12 Food Waste Toolkit
- New and upgraded food waste actions embedded in the School Certification program
- Outreach and technical assistance to K-12 schools to spur widespread adoption.

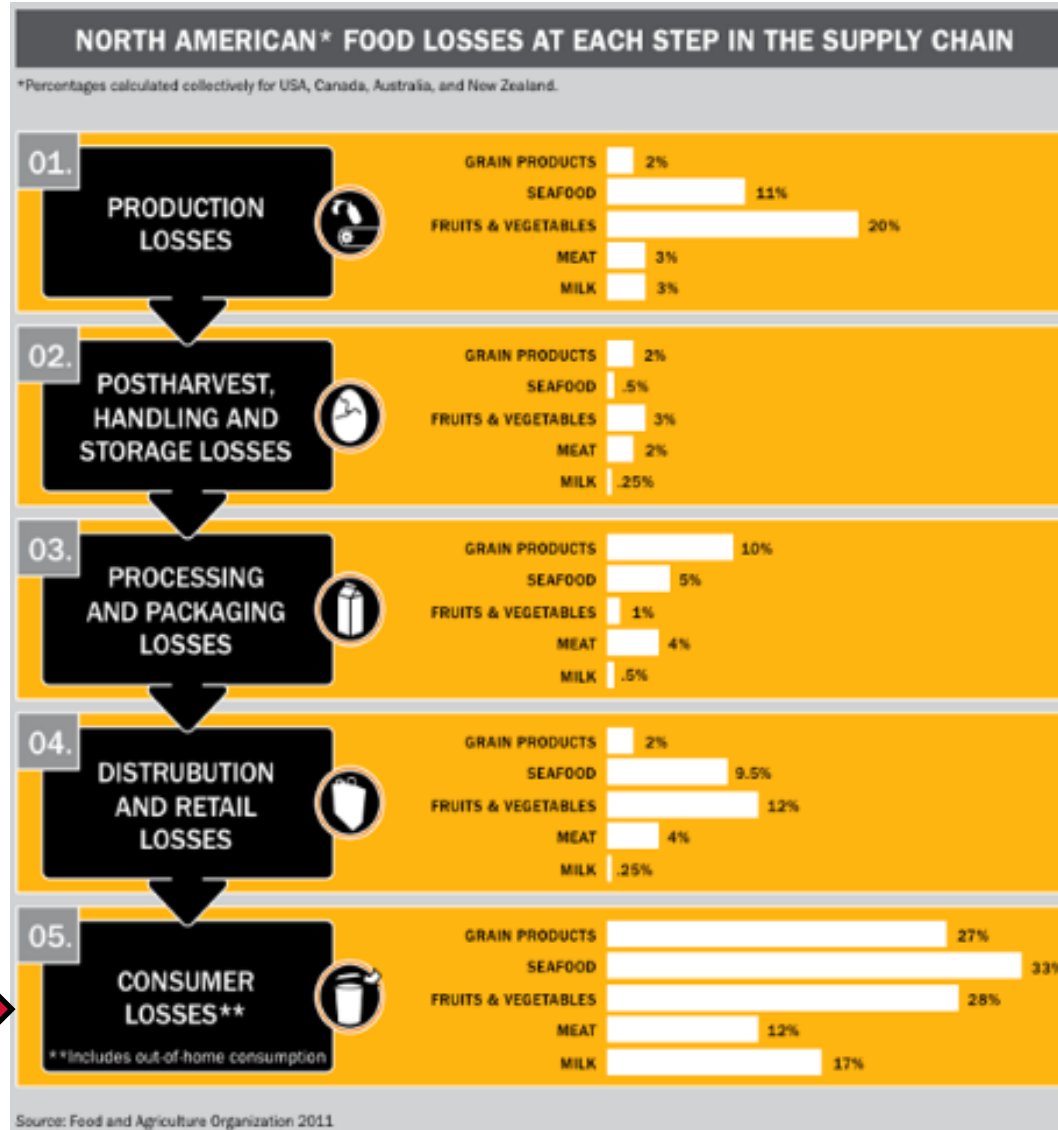
*Funded by NJ Department of Environmental Protection*

- 🍏 Approximately **30 to 40 percent** of the **U.S. food supply**, ends up as food waste.
- 🍏 In 2019, an estimated 108 billion pounds of food from U.S. retail food stores, restaurants, and homes—valued at approximately **\$408 billion** went uneaten.
- 🍏 The *land, water, labor, energy* and other inputs used in *producing, processing, transporting, preparing, storing, and disposing* of discarded food is wasted.
- 🍏 In 2019, the cost of disposing of food in landfills was more than **\$3.3 billion**.

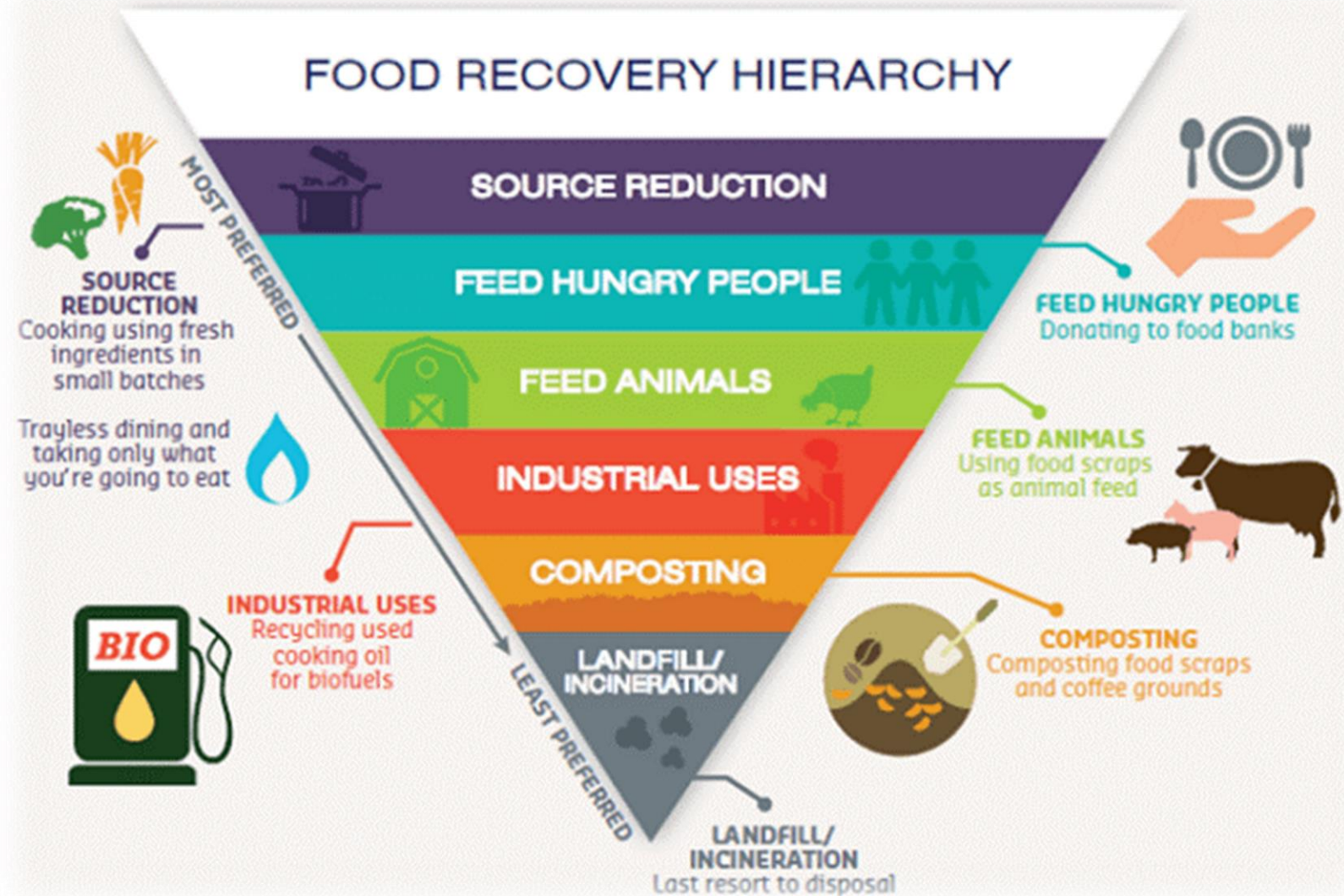


Frost & Sullivan

- 🥕 Food waste is responsible for 6% of all greenhouse gas emissions globally
  - 🥕 3rd largest emitter
- 🥕 More than 25% of the world's freshwater use goes to wasted food
  - 🥕 More than 45 trillion gallons of water
- 🥕 38% of the energy used in global food systems is utilized to produce food that is either lost or wasted







## Study Objectives

- 🥕 Reduce food waste in schools
- 🥕 Increase the amount of fruit and vegetables consumed
- 🥕 Reduce flavored milk consumption



Competitive application process to select three schools to participate in this study; one to represent **north**, **central**, and **southern** New Jersey

- 🍏 Halstead Middle School, Newton - North
- 🍏 George L. Catrambone Elementary School, Long Branch - Central
- 🍏 Delran Middle School, Delran - South



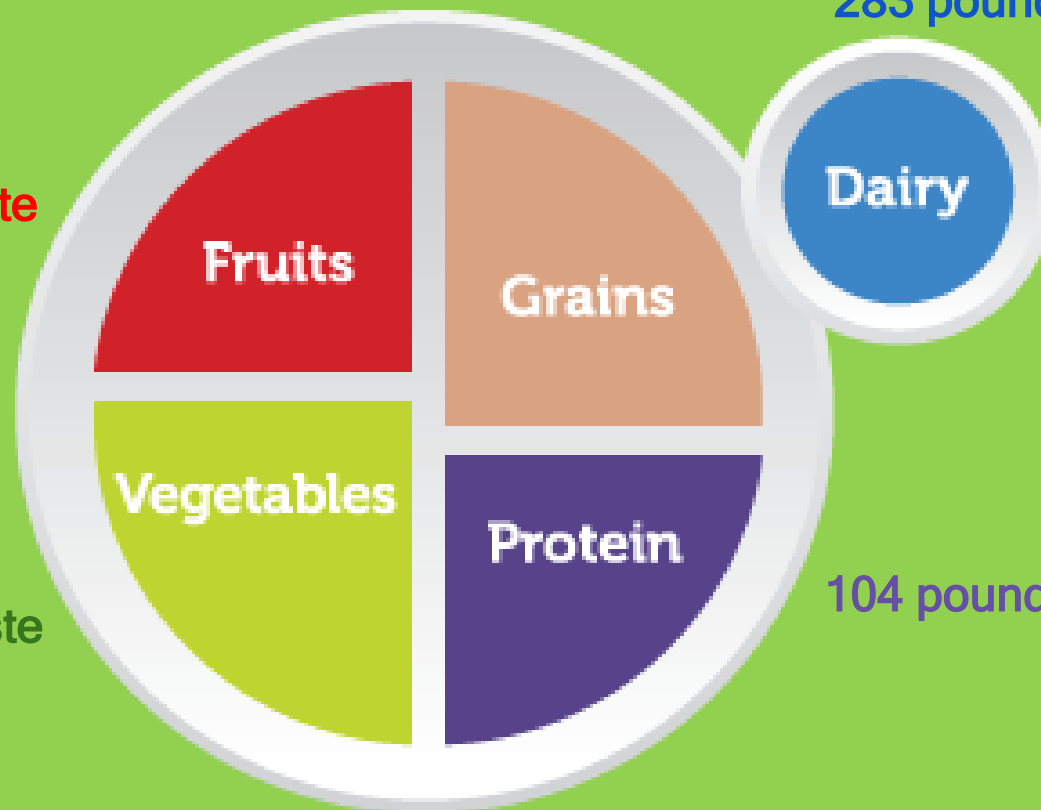
Food waste was measured for a **three-day** period to determine ways to reduce food waste.

Items leftover on individual food trays were separated by food group and weighed at the end of each lunch period.

**625 pounds**

220 pounds of waste

18 pounds of waste



283 pounds of waste

Dairy

Grains

Vegetables

Protein

104 pounds of waste



## What does this mean?



- 🍏 208 pounds of waste per school/day
- 🍏 37,500 pounds of waste/year/school

## Offer vs. Serve Guidelines

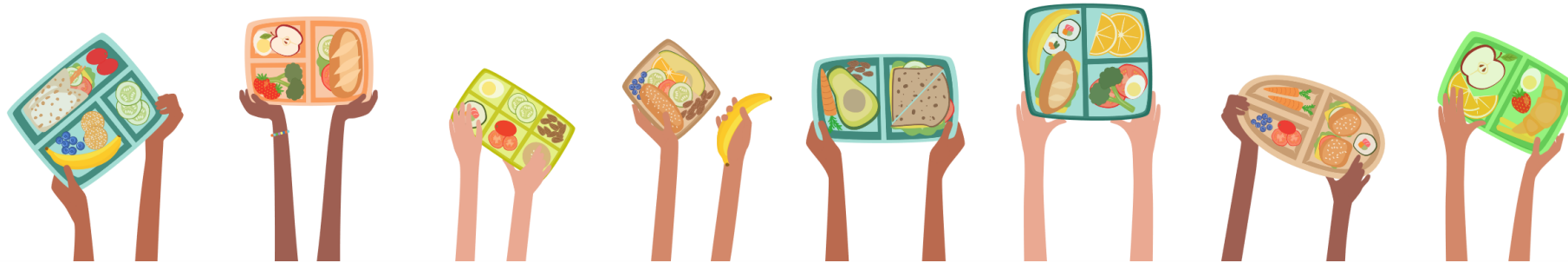
- 🥕 Allows students to **DECLINE** some food
- 🥕 Does not affect the unit price for breakfast or lunch

School is reimbursed if a student takes:

- 🥕 3 or 4 of the 5 components offered
- 🥕 Fruit or vegetable







## Policy

- Time allocated to lunch
- Recess before lunch



## Education

- Nutrition education for students



## Changes to the Cafeteria Environment

- Menu changes
- Layout of specific items on the lunch line



Offer pre-cut or sliced fresh fruits instead of fruit cups

Use a milk dispenser instead of offering cartons of milk

Prepare hot entree in small batches to ensure it remains hot and prevent overproduction of food

Take note of which hot entrees are most favorable amongst students

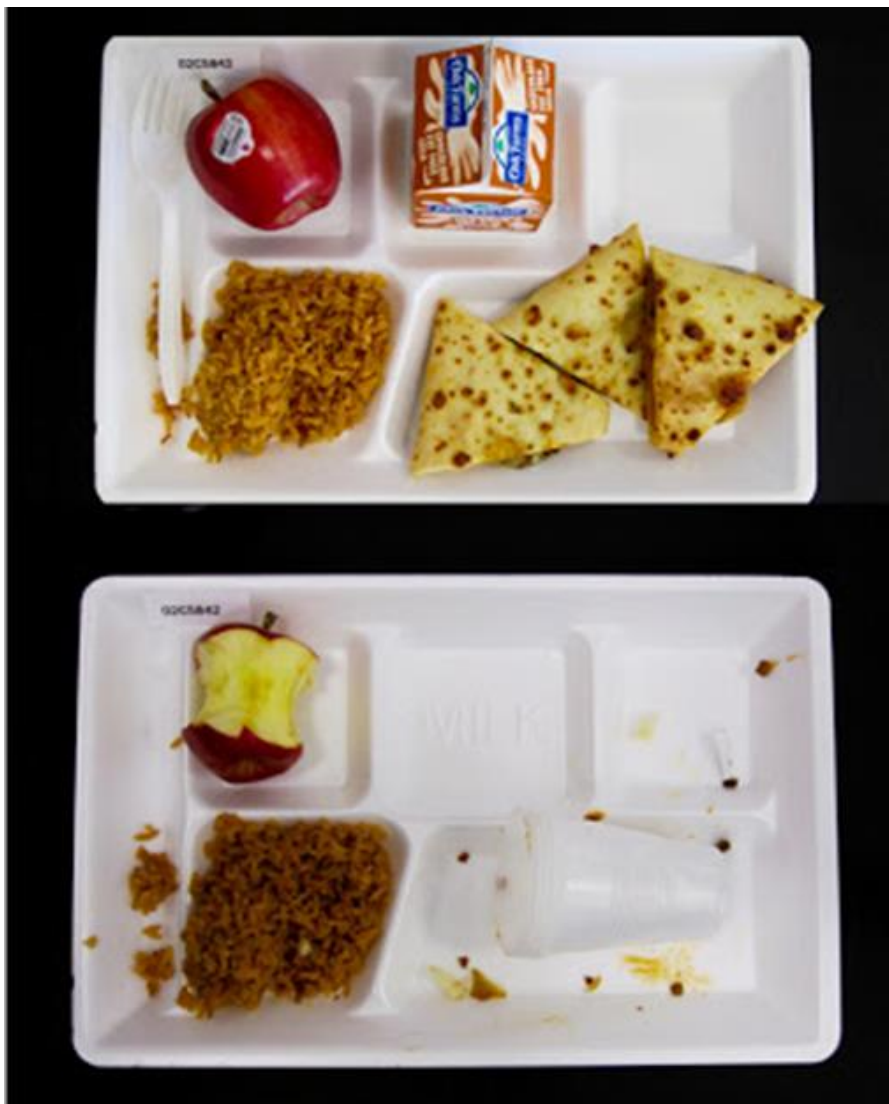
Offer ½ portions of sandwiches and pre-assembled bagels

Offer additional seasonings or condiments for students to add flavor

## \*\*\* HAVE NOT FINISHED POST-INTERVENTION AUDITS FOR PILOT SCHOOLS \*\*\*

Results for Paterson – schools that prepare and cook their  
food in-house

- 🍏 350 pounds of waste reduced
  - 🍏 150 pounds of fruit saved
  - 🍏 80 pounds of vegetables saved
  - 🍏 98 pounds of milk saved
  - 🍏 22 pounds of grain/protein saved



🌱 90,720 pounds of food waste **SAVED** for the whole district for the year.

🌱 **\$76,452** saved in food purchase, disposal





# **The Problem with Food Waste and What WE Can Do to Make a Difference**

**Delran Middle School Green Teams Presentation  
April 2022 & September 2022**

# How did the question about food waste start?

- DMS was chosen as ONE of THREE schools in NJ to pilot a food waste initiative in the fall of 2021
- NJDEP Grant funded \$25,000 for the work with our Green Teams and Sustainable Jersey for Schools
- Rutgers Cooperative Extension is using the data for a national program



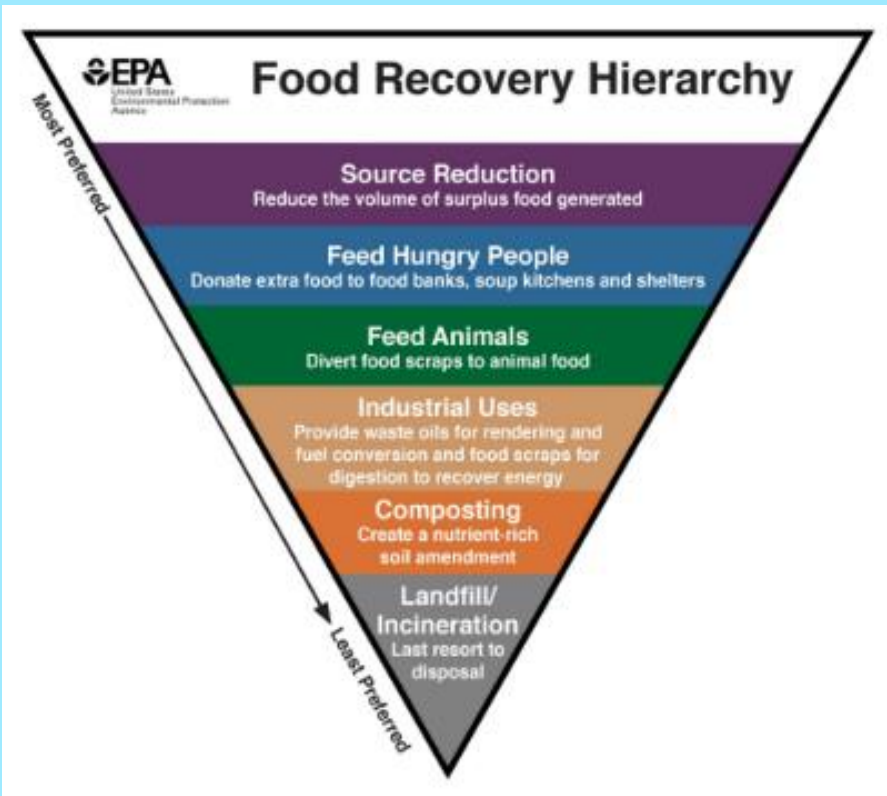
## The State of New Jersey School Food Waste Guidelines



**K-12 Schools Edition**



# Why is it important that we discuss food waste?



“In the US, we throw out 40% of the food we grow.”

“Food is the single largest municipal solid waste going into landfills.”

## Defining the Problem

# WHY IS FOOD WASTE AN ISSUE?



According to the Food and Agricultural Organization (FAO) approximately one third of all food produced globally for human consumption is lost or wasted. That is approximately 1.3 billion tons of food per year. In the United States we throw out about 40% of the food we grow (Gunders, 2012), with food being lost and wasted at every step of the food supply chain, from growing the food at the farm to throwing away food in our refrigerators. The majority of our food waste, approximately 31% happens at the retail and consumer level, equating to approximately 133 billion pounds and \$161 billion of food wasted annually.(Gunders, 2012)

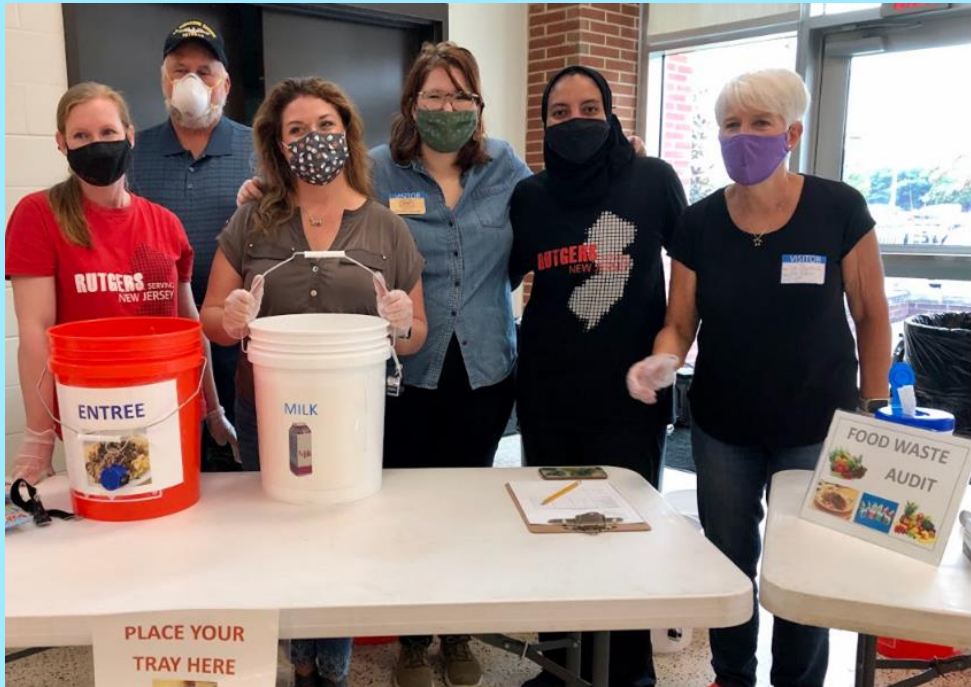
Food that is wasted and uneaten has a significant environmental cost, considering that agriculture takes up approximately 80% of US fresh water consumption, 50% of US land, and 10% of US energy consumption. Additionally in 2010, the economic cost of disposing of food into landfills was more than \$2 billion. (Gunders, 2012)

This is because “food is the single largest component of municipal solid waste going to landfills, accounting for over 20% by weight.”

Finally, food waste is contributing to current concerns related to climate change. Food waste creates methane, a greenhouse gas which is 21 times more potent than carbon dioxide. Decreasing food waste will not only save the land, water, labor, and energy used to produce food, it will also improve our greenhouse gas emissions.

Institutions such as K-12 schools and higher education institutions are ideal settings to reduce food waste. Food waste is expected in school settings due to the individual food preferences and differing caloric needs of students. By establishing best management practices for reducing, recovering and recycling food waste schools can be an instrumental venue to meet the food waste goals set by EPA and USDA. That is why the EPA and USDA created a U.S. Food Waste Challenge, with focus on high waste producers such as K-12 schools and consumers.(U.S. Food Waste Challenge, 2017)

# Remember our food waste audit in October 2021?



DELTRAN MIDDLE  
SCHOOL  
DELTRAN, NJ

## 2021-2022 SUSTAINABLE AND SCALABLE FOOD WASTE SOLUTIONS FOR SCHOOLS

### PREPARED BY

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NJAES Cooperative Extension

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NJAES Cooperative Extension  
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NJAES Cooperative Extension

**RUTGERS**

New Jersey Agricultural  
Experiment Station





# What did the data reveal from that audit in October 2021?



# What have we done so far?

## Food audit, Destined for Trash: Life of a Strawberry, Waste Not Want Not Survey



**WASTING FOOD WASTES EVERYTHING**  
**WATER | LABOR | FUEL | MONEY | LOVE**

### Destined for Trash and Life of a Strawberry

Win a \$25 gift card, to either Saladworks OR Smoothie King.



When you complete "Destined For Trash" in the Canvas Module and are chosen in the top 2 submissions for your team!

**Destined For Trash**

I am a \_\_\_\_\_ (name of fruit or vegetable)

**The Facts:**

How much water do you require per week? \_\_\_\_\_

How long does it take to get from planting to harvest? \_\_\_\_\_

What needs to be done to make sure you grow (fertilizer, pesticides, staking, pruning, etc.)? \_\_\_\_\_

Thank you to the PTA for their generous support of our food waste efforts!

**DELTRAN MIDDLE & HIGH SCHOOL PTA**

**Destined For Trash**

I am a \_\_\_\_\_ (name of fruit or vegetable)

**The Facts:**

How much water do you require per week? \_\_\_\_\_

How long does it take to get from planting to harvest? \_\_\_\_\_

What needs to be done to make sure you grow (fertilizer, pesticides, staking, pruning, etc.)? \_\_\_\_\_

How much money does it cost to grow one acre of you and your friends? \_\_\_\_\_

Where are you primarily grown (in the US)? \_\_\_\_\_

How far in miles is that from our school? \_\_\_\_\_

**Math time!** A semi truck goes 6.5 miles on one gallon of gas. How many gallons of gas would it take to transport you from where you grew to our school? \_\_\_\_\_

**The Feelings:**

Imagine that it's getting close to harvest time. How do you feel about getting picked? Are you nervous? Excited? \_\_\_\_\_



**Waste Not, Want Not Participant Pre Survey: DMS Food Waste Pilot Project 2021-2022**

This is a pre-survey to gauge your understanding of food waste prior to the trainings you will have regarding the changes that will take place in our cafeteria this year.

This form is automatically collecting emails for DELTRAN TWP BOE users. [Change settings](#)

Answer the following questions to create a secret code. **FIRST TWO LETTERS OF YOUR FIRST NAME**, followed by the **FIRST TWO LETTERS OF YOUR LAST NAME**, followed by the **DAY OF THE MONTH YOU WERE BORN** (ex. ERDE12)

In these two boxes, put the first two letters of your last name.

[ ] [ ] [ ] [ ] [ ] [ ]

In these two boxes, put the first two letters of your first name.

In these two boxes, put the date that you were born (the day of the month).



# Destined for Trash: Life of a Strawberry Contest



**Our winners won \$25 gift cards thanks to the Delran PTA!!!**

6A: Isabella Hailey and Francisco Chaves

6B: Emma Charney, Olivia Gabor, Lisha Patel and Tristan Grissam

7A: Lydia Avalone and Alyson Whitmeyer

7B: Sohumi Patel, Lucas Pantano, Emma Wynn, Sophia Malatesta, Jaila Williams, Molly Mormando and Lauren Cooney

8A: Kylie Adams and Lalayla Schwaeble

8B: Ryan Regan

# Waste Not Want Not Survey Results

**I think recycling is important.**

92.7% of you agree or strongly agree

**I believe much of the recycling ends up in the trash?**

60.2% of you agree or strongly agree  
31.8% didn't know

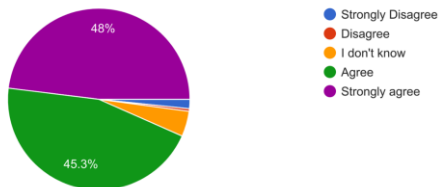
**I would like to learn how to recycle more and produce less waste.**

59.8% of you agree or strongly agree

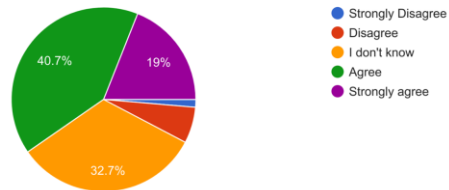
**I would like my family to produce less waste.**

73.8% of you agree or strongly agree

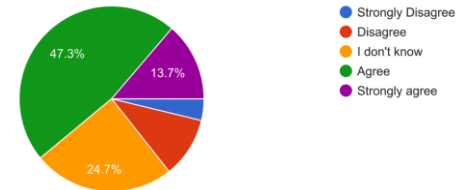
1. I think recycling is important.  
664 responses



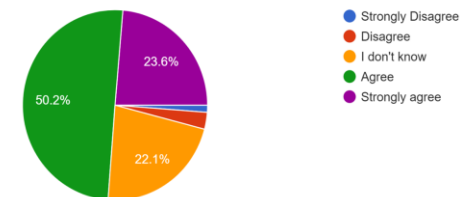
2. I think a lot of recycling ends up in the trash at my school.  
664 responses



3. I would like to learn how to recycle more and produce less waste.  
664 responses



4. I would like my family to produce less waste at home.  
664 responses

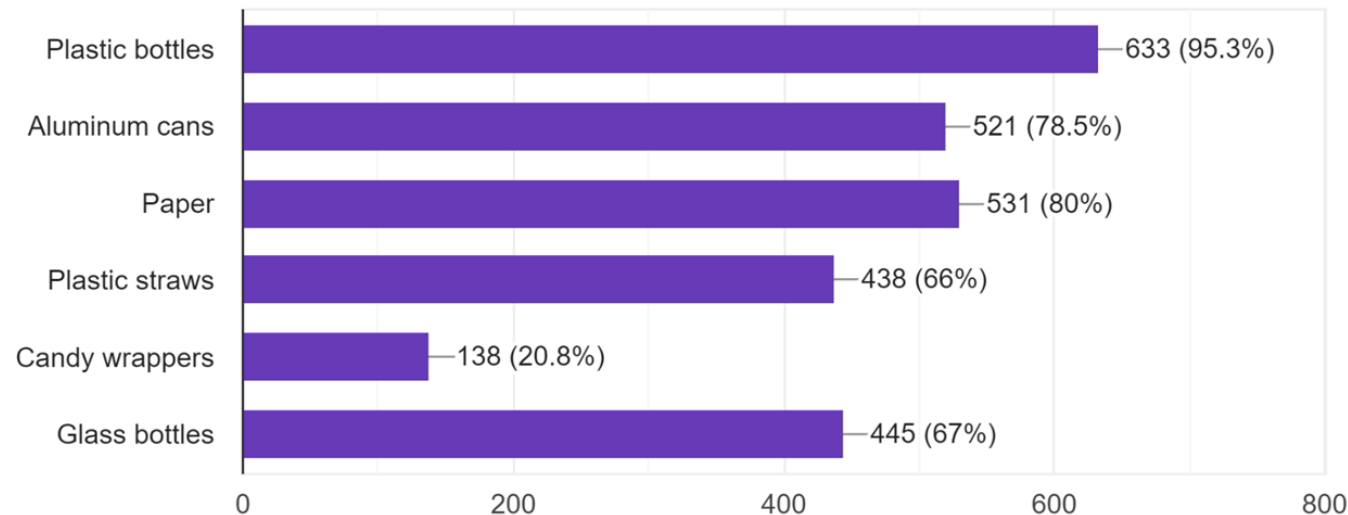




# Waste Not Want Not Survey Results

5. Which of these can be recycled? (Check all the boxes that you believe are recyclable.)

664 responses



**Which of these can be recycled?**

All of these CAN be, but what CAN we recycle in Burlington County?

**RECYCLING CARTS WITH PLASTIC BAGS WILL NOT BE COLLECTED**

**RECYCLE:**

**Paper and Cardboard**  
**EMPTY, FLATTEN AND FOLD**  
 MAGAZINES  
 PAPER ENVELOPES  
 CEREAL  
 CARDBOARD

**Plastic Bottles and Food Containers**  
 1 2 & 5  
 Empty and rinse containers.  
 No loose caps.

**Glass Bottles and Jars**  
 Labels are okay!  
 No caps or lids.

**Metal CANS Only**  
 Remove labels on aluminum cans.  
 Don't crush!

**Cartons**

**SET RECYCLING OUT BY 6 AM**  
 Metal bar must face the street.

**DO NOT RECYCLE:**

**NO** shredded paper

**NO** Styrofoam

**NO** plastic with a 3 4 6 or 7

**NO** plastic bags, wrap, plastic envelopes, or shipping packaging

**NO** plant pots, straws, trays, lids, cups, or loose caps

**NO** hoses or hangers

**NO** hardback books, food soiled, or frozen food boxes

**NO** foil items, bulbs, cookware, or window glass

**NO** motor oil, batteries, or hazardous items

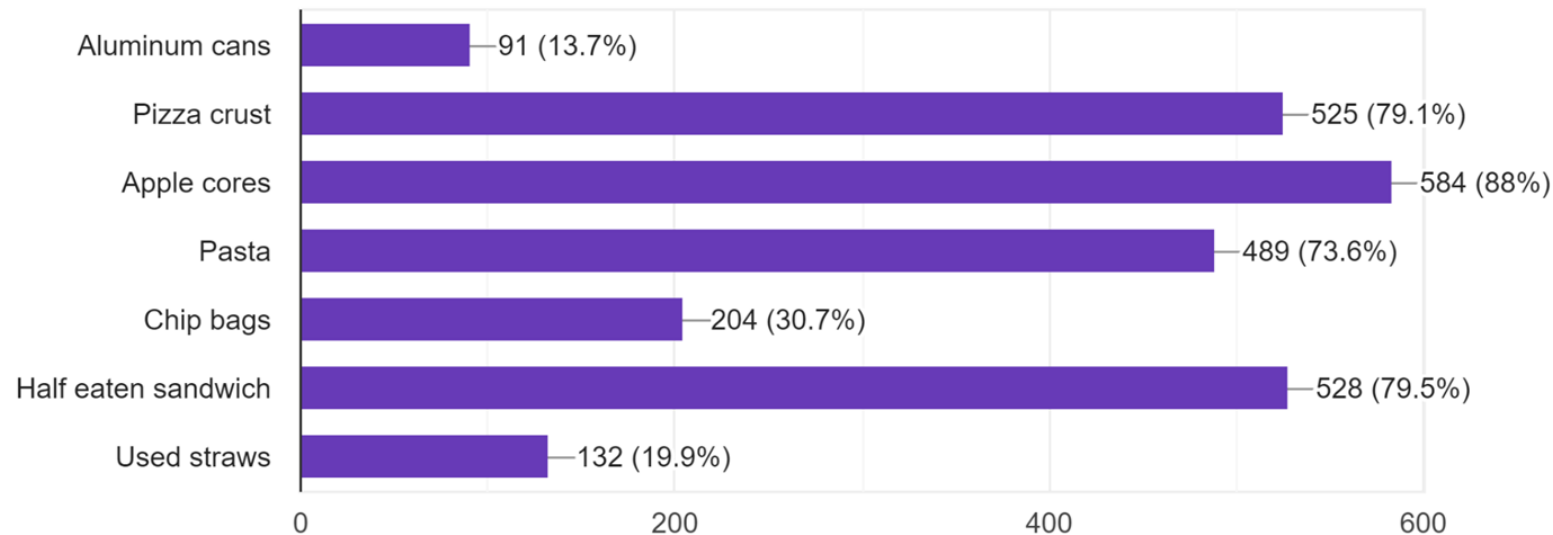
**NEVER** put syringes in recycling!  
 Learn more at [burlcorecycles.com](http://burlcorecycles.com)

- Focus on What We Can Recycle:
- Flattened paper and cardboard
  - Gently cleaned:
    - Plastic food containers #1, #2, #5
    - Glass bottles and jars
    - Metal cans with labels removed
    - Juice and milk cartons
  - No plastic caps

# Waste Not Want Not Survey Results

6. Which of these can be composted? (Check all the boxes that you believe are compostable.)

664 responses



**Which of these can be composted?**

First of all, what is composting?

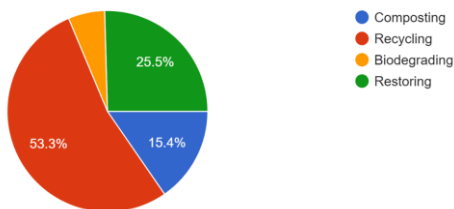


# Your Answers from the Waste Not Want Not Survey!

**What is it called when used materials are turned into new products?**

53.3% of you thought “recycling”

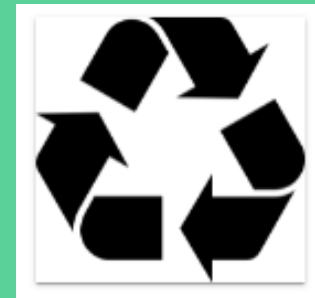
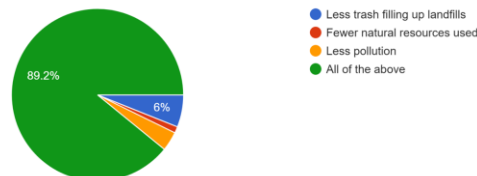
7. What is it called when used materials are turned into new products?  
664 responses



**What is the benefit of recycling?**

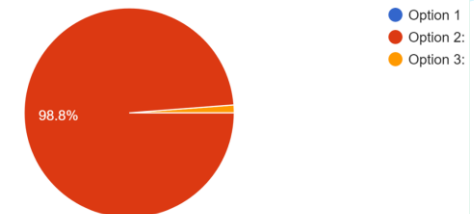
89.2% of you thought Less trash filling up landfills, Fewer natural resources used and Less pollution is the benefit to recycling

8. What is a benefit of recycling?  
664 responses



98.8% of you knew this was the recycling symbol

9. Which of these is the typical recycling loop symbol?  
664 responses

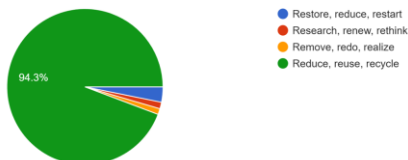


# Your Answers from the Waste Not Want Not Survey!

**There are 3Rs to help you remember the process of using fewer natural resources and wasting less. What are they?**

94.3% knew the 3R's as "reduce, reuse, recycle"

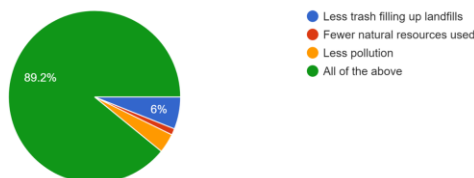
10. There are 3Rs to help you remember the process of using fewer natural resources and wasting less. What are they?  
664 responses



**How can waste from school lunch be reduced?**

80.7% of you knew: Do not take food that you know you will not eat, When bringing lunch from home, pack it in reusable containers, Save unopened food you don't want for others who would like to eat it.

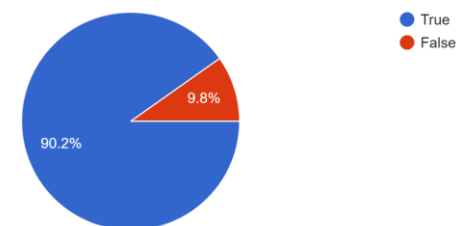
8. What is a benefit of recycling?  
664 responses



**True or False: Plastic bottles take a long time to breakdown in a landfill.**

90.2% of you knew plastic takes a long time to break down in a landfill

12. Plastic bottles take a long time to break down in a landfill.  
664 responses

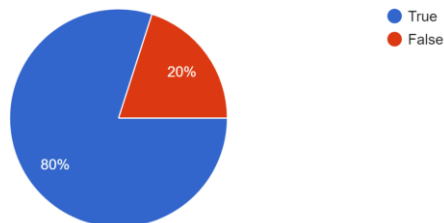


# Your Answers from the Waste Not Want Not Survey!

**True or False?  
Food that cannot  
be eaten should  
be composted.**

80% of you knew that food that cannot be eaten should be composted

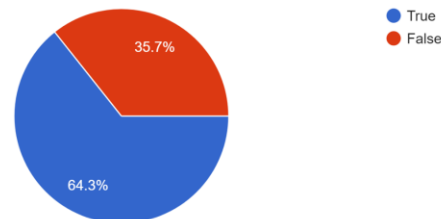
13. Food that cannot be eaten should be composted.  
664 responses



**True or False?  
Items should be  
cleaned before  
you put them in  
the recycling bin.**

64.3% of you knew that items should be rinsed before going in a recycle bin.

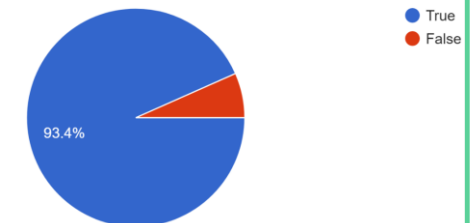
14. Items should be cleaned before you put them in the recycling bin.  
664 responses



**True or False:  
Cardboard boxes  
should be flattened  
before going in a  
recycle bin.**

93.4% of you knew that boxes should be flattened.

15. Cardboard boxes should be flattened before you recycle them.  
664 responses



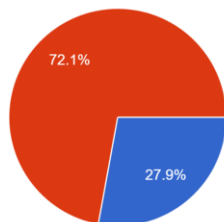


# Your Answers from the Waste Not Want Not Survey!

**True or False?  
Plastic bottles  
and containers  
can be  
composted.**

72.1% of you knew that plastic CANNOT be composted

16. Plastic bottles and plastic containers can be composted.  
664 responses

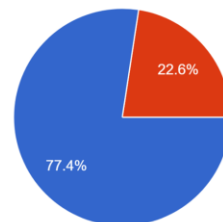


● True  
● False

**True or False?  
Reusing an item  
uses less energy  
than recycling it.**

77.4% of you knew that reusing an item uses less energy.

17. Reusing an item uses less energy than recycling it.  
664 responses

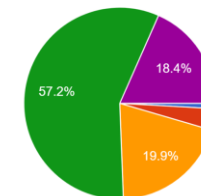


● True  
● False

**I know which items  
can be recycled.**

75.6% strongly agreed or agreed that you knew which items can be recycled.

18. I know which items can be recycled.  
664 responses



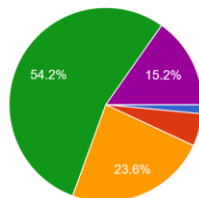
● Strongly Disagree  
● Disagree  
● I don't know  
● Agree  
● Strongly agree

# Your Answers from the Waste Not Want Not Survey!

**I know how to reduce waste at school and at home.**

90.8% of you strongly agreed or agreed that you know how to reduce waste.

19. I know how to reduce waste at school and at home.  
664 responses

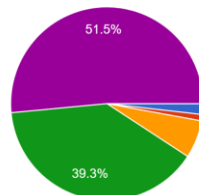


● Strongly Disagree  
● Disagree  
● I don't know  
● Agree  
● Strongly agree

**It is important to be less wasteful.**

90.8% of you strongly agreed or agreed that it's important to be less wasteful.

20. It is important to be less wasteful.  
664 responses

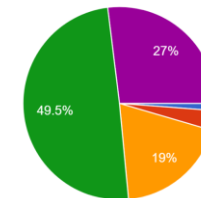


● Strongly Disagree  
● Disagree  
● I don't know  
● Agree  
● Strongly agree

**I would like my family to produce less waste.**

76.5% strongly agreed or agreed that you'd like to produce less waste as a family.

21. I would like my family to produce less waste at home.  
664 responses



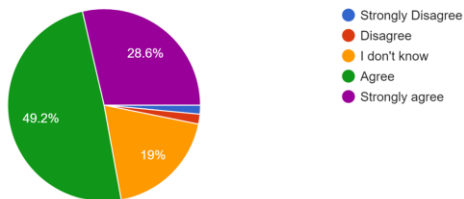
● Strongly Disagree  
● Disagree  
● I don't know  
● Agree  
● Strongly agree

# Your Answers from the Waste Not Want Not Survey!

**I would like the other kids at school to produce less waste.**

77.8% of you strongly agreed or agreed that you'd like the DMS community to produce less waste.

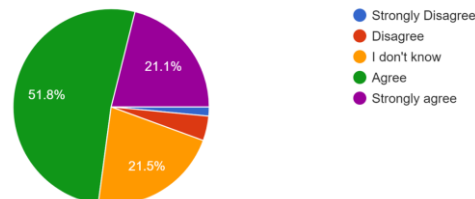
22. I would like the other kids at school to produce less waste.  
664 responses



**I plan on recycling more and reducing my waste.**

72.9% of you strongly agreed or agreed that you will individual recycle more and waste less.

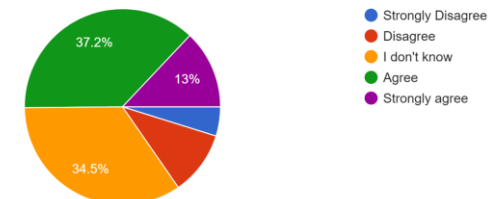
23. I plan on recycling more and reducing my waste.  
664 responses



**I plan on showing other people how to recycle more and to reduce waste.**

71.7% strongly agreed or agreed that you'd like to educate others.

24. I plan on showing other people how to recycle more and to reduce waste.  
664 responses





# What can we do about food waste?

#1. We will change our cafeteria waste collection process.

#2. We will compost ALL compostable food waste in the cafeteria.



Pictured on the right is the new EcoRich food composter, near the dumpsters outside the cafeteria. Plumbing, electric and a roof are all being added on right now, and training for the food and support services staff is occurring in April 2022.

# Composting with EcoRich Elite II



Food waste that winds up in landfills is a major contributor to global warming.



Reducing that waste has always been a confusing and costly problem to solve.



# Why do we wait 21 days to use the compost?



Having an EcoRich Composter at your site makes it easy to go green.



**START**

Simply load your food waste into the composter, press start, and the waste is converted in 24 hours to a nutrient-rich composting material.

**24 HOURS**

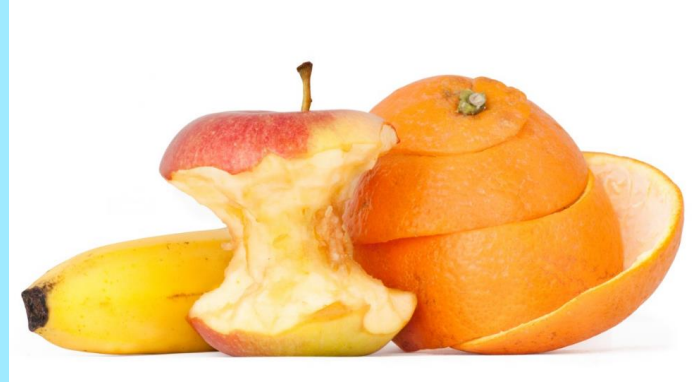


Use it on gardens, landscaping and similar applications in just 21 days.





# What can be turned into compost at DMS?



- Our specific composter can take ANY of these things! Even bones.
- What can it not take? **PLASTIC AND PACKAGING!**

# What's the benefit and what will we do with the compost?

- Compost and a school garden will be the end product of this program.
- A possible profit stream to sell our excess compost?
- With reduced carbon dioxide emissions from our food waste and a sense of opportunity for students to take small steps to reduce waste, we will have reached yet another goal in the Green Team program.
- For Nutriserve, it's a way to reflect on their practice, make changes with student voice and ultimately throw away less.





# Are you interested in becoming a Food Waste Warrior?

- Food Waste Warrior Interest Survey due by 4/24/22 at 3pm- this link will be posted in Canvas by your Science Teacher
- Duties:
  - Sign in each period you are “on duty”
  - Observe and direct students for their lunch waste distribution
- Rewards:
  - Receive front of the line pass
  - \$10 gift card sponsored by the PTA at the end of the year



## DMS FOOD WASTE WARRIORS



1

Sign in on this QR code; remember to fill it out completely by the end of the period



2

**Quickly eat your lunch**

In order to help other students dispose of their waste, please try to be first to the food waste stations

3

**Help ALL students segregate their waste**

Food waste goes in the compost bin  
Liquid waste goes in the liquid bin  
Cans and bottles go into recycling bins  
Napkins, plastic and styrofoam go into trash

4

**Pull 5 gallon bins out if need be**

If a compost or liquid bin gets too full, pull it out and replace it with a fresh one. If not too heavy, you can dump it into the sink. Composted food bins can be put to the side and will be brought out to the composter.

5

**Ask for help if you need it!**

Teachers are on cafeteria duty should you need help or cannot resolve a conflict. Just ask for help



**LET'S MAKE A DIFFERENCE TOGETHER!**

# What's Next?...

## DMS Food Waste Education Week April 25th-29th



Fall 2022 a second audit, once we have students trained on food waste and composting is in full swing.

### DMS Food Waste Education Week April 25-29

Day	Morning announcement	On the screen during lunches	Other
Monday 4/25	According to feedingamerica.org, 108 billion pounds of food is wasted each year in the United States. That equates to 130 billion meals and more than \$408 billion in food thrown away each year. At DMS, we will be working to reduce food waste. On Friday we will be having a kickoff to composting at DMS. Please show your support by wearing green on Friday. The more green you wear, the higher your chance to win a green prize.	<a href="#">The Compost Story-by Kiss the Ground</a> 6:47	Earth Day was 4/22
Tuesday 4/26	25% of the world's freshwater supply is used to grow food that is never eaten. Throwing away one burger wastes the same amount of water as a 90-minute shower. As DMS starts to compost, choose your amount of food wisely so we can reduce our waste. Remember to wear your green Friday! The more green you wear, the higher your chance to win a green prize.	<a href="#">Food insecurity affects students</a> 3:18 <a href="#">What is food insecurity and why is it a problem?</a> 1:54 All videos might need to be shared same day in cafeteria	Food Waste Warrior training during BEAR
Wednesday 4/27	Composting is the natural process of recycling organic matter, such as leaves and food scraps, into a valuable fertilizer that can enrich soil and plants. Composting can even be used to heat greenhouses and homes! Remember to wear your green Friday! The more green you wear, the higher your chance to win a green prize.	<a href="#">Video w teen news</a> 3:50 <a href="#">Composting for kids</a> 5:56 (here or Fri?)	
Thursday 4/28	The average cost to landfill municipal solid waste (MSW) in the United States was 53.72 U.S. dollars per ton in 2020. On average, each American produces about 4.9 pounds of waste a day. Composting at school and home allows us to divert some of that waste from landfills and turn it into something practical for our yards. Remember to wear your green tomorrow! The more green you wear, the higher your chance to win a green prize.	1/2 day- no lunch	Clean-up day for Green Team
Friday 4/29	Composting makes rich soil, which helps plants grow, so doing this could make crops grow better around the world! The compost we produce at DMS will help to grow healthy plants. Thank you for wearing green today! Be on the lookout for information on how to compost your food in the cafeteria.	Food Waste Warriors introduced? <a href="#">DMS Green Team Google Slide show</a> option to also show in science classes	Wear green day Make up day for waste warrior training



# CONSERVATION

**BEGINS WITH “C”  
BUT IN THE END  
IT REALLY  
STARTS WITH...  
“U”**



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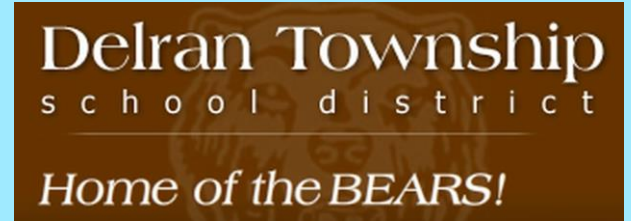
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This Project could not have been possible without the hard work and dedication of Food Service Director Erica DeMichele, Rutgers Assistant Professor Jennifer Shukaitis, and Sustainable Jersey for Schools Director Heather McCall, and the Delran Green Team.

Burlington County; <https://www.burlingtoncountynj.gov/2021/05/12/food-waste-reduction/>



# Thank you!



# Let's Talk Money, Cost and Savings!!

## *We will Consider Just a Few Items:*

- Reducing Food Waste, will lower Costs of Waste Disposal
- Eliminate Disposable Food Ware will lower per student costs in First year
- Upgrading Equipment can lower overall operating costs including water usage



# Let's Talk Money, Cost and Savings!!

Provide a Share Table! This allows students to share any unopened food with a student outside of their Friend Circle! By simply placing it on the table. We place one or two around the Cafe.

Saves on Garbage Disposal Costs  
Plus Side: Helps feed a Hungry Child





Let's Talk Money Cost and Savings!!

Reducing Food Waste!





# Let's Talk Money, Cost and \$avings!!

We recently collected Food waste on Meatball Day!

We collected about 270 Lbs of Food for ONE LUNCH FOR ONE SCHOOL – estimated  
Each student created about

**5.4 oz**  
OF GARBAGE!

*This does NOT include disposable utensils*



# Let's Talk Money, Cost and Savings!!

We Weighed the Garbage  
To place in new  
COMPOSTER!

This unit handles 250lbs  
Daily which does NOT go  
Into DUMPSTER!

GRANT MONEY FROM  
SUSTAINABLE JERSEY FOR  
SCHOOLS!





# Let's Talk Money, Cost and Savings!!

250 lbs of Garbage go in – 12 hours later a 5 pound bucket of sterilized Fertilizer comes out! Cost of Composter -



Cost of Composter	Grant Value	Cost to Run Daily 3KWH x 15 HRx .15 KWH cost/Annual	Savings per School Annually reduce Garbage to 3Xs or smaller dumpster
\$40,000	\$25,000	\$6.75/\$1,215	\$6,480



Let's Talk Money Cost and Savings!!

Other Costs and Savings



**NOT TO MENTION SAVINGS  
On GARBAGE BAGS!**

Daily Cost of Garbage Dumpster	Daily Cost of Recycling Dumpster	Everything you place in Recycle Bin Reduces costs	Savings Annually Reducing Garbage to Recycle 3xs a wk or smaller dumpster
\$90.00	\$45.00	50%	\$4,860

Let's Talk Money, Cost and Savings!!



VS.



Disposable versus Reusable Foodware!!



# Let's Talk Money Cost and Savings!!

Ave Number of Students Served Daily	Cost of Disposables Per Student Daily	Annual Cost per Student for 180 Days (some schools are closer to \$8.00)	Total Cost per School Annually
600	\$.1467	\$26.41	\$15,843.60

Ave Number of Students Served Daily	Cost of Trays	Cost of Utensils and racks	Anticipated Savings per School First Year
600	\$0	\$10,000	\$5,843.60

Ave Number of Students Served Daily	Cost of Trays in year 2 and 3	Cost of Utensils in Year 2 and 3 with 20% loss	Anticipated Savings per School Yr 2 and Yr3
600	\$1000	\$4000	\$26,687.20

# Let's Talk Money, Cost and Savings!!

- Other Costs

Cost of Labor 1 PT person 4 Hours Daily	Cost of Labor Annually	Cost of Added Water for Dishwasher	Cost of Electric for Dishwasher 30 KWH x 4 HRs x 180 days x KWH rate of .17)
\$73.20	\$13,176	Reduction**	\$3,672

- Science Behind Dishwashers Today:

- Recirculating Water in dishwasher– not able to keep sink at 110 degrees w/o refills
- Energy Recovery Units in dishwasher
- Less labor needed to presoak

## Now, Let's Talk Education and Health!!

- And that's not all... Our students are learning lessons they will carry with them.
- Nutrition and making healthy choices
- Food Sharing and feeding those who are hungry
- There are ways to help our planet
- Each of us can make a difference

Students creating a recipe for Top Left Over Chef lesson from Food Waste Warriors.





# Let's Talk Education and Health!!

- Waste can create new learning opportunities in Math, ELA, Science, Social Studies, Writing and more.



Vermiculture lessons and growing vegetables from scraps.



# Let's Talk Education and Health!!

- Not to mention growing food in the school gardens which can
  - Contribute to lunch room specials
  - Lessons on nutrition, planting, growing, and life cycles
  - Food for families in need
  - Understanding agriculture needs demands
  - Project and problem based learning
  - Critical thinking
  - Collaboration
  - Problem Solving



## IN SUMMARY – You are throwing money in the Dumpster!

- Don't Put Good Food in Trash – Give away SHARE TABLE
- Don't Put in Trash what you can Recycle – cut costs in HALF
- Compost if possible!
- CONVERT to REUSABLE FOODWARE! BEST COST SAVINGS AND ENVIRONMENT SAVER!



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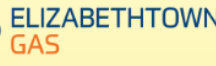
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# SUSTAINABLE JERSEY GRANTS PROGRAM



**PSEG**  
*Foundation*

## New Funding Cycle Announced!

- \$100,000 is available to New Jersey public schools participating in the Sustainable Jersey for Schools programs
  - \$2k and \$10k grants to fund sustainability projects and support your green team

### Informational Webinar

3-4pm on  
Thursday,  
**December 15,  
2022**

### Application Deadline

By 11:59pm  
on Friday,  
**March 10,  
2023**

### Award Notifications

By **early May 2023** with an event in **early June 2023**

### Performance Period

**10k Grants:**  
18 months  
**2k Grants:**  
12 months

Learn More & Apply





# Thank You!

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