



Food Waste Warriors



Schools are Wasting Good Food. We Need YOUR Help!



Without share tables or refrigeration in cafeterias, students are forced to toss unopened milk, yogurt, fruits, and veggies-food that could be eaten.

- Once served, food can't go back through the line, even if untouched.
- 9,000+ lbs of edible food are wasted in schools each year



Refrigeration is a high-impact solution that helps schools recover TONS of edible food.

- Guilford County: 145 refrigerators = 600 tons of food recovered
- Montgomery County Public Schools: 108 refrigerators = 400 tons of food recovered



Why focus on refrigeration?

- Can be quickly implemented with private funding - no school budget needed
- Simple upkeep with supportive school leadership and student teams
- Low-cost
- Access to national pricing and delivery support



How to Get Involved

Launch a school food waste reduction program for as little as \$1,000!

- **Your Investment Covers:**

- Share Table + Mini Fridge for unopened food: \$500
- Weighing Scale to track food waste: \$100
- Sorting Bins (x5) for recycling and food scraps: \$100
- Supplies (gloves, signage, liners): \$200
- School Staff Champion Stipend - \$1,000



- **Pledge to commit 5 hours to:**

- Join a quick kickoff call
- Choose how many schools you wish to support
- Send a ready-made email to school partners
- Help order supplies
- Support school setup

Be one of the first Edward Jones offices to bring food waste reduction to schools! LOOL and WWF will provide technical assistance throughout the whole process.

Contact WWF at fwfstaff@wwfus.org



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STUDENTS

How to Get Involved

Involve your parents and let them know your plan. You can start getting involved as early as elementary school:

- Join the school green team or environmental club, share your Idea and be prepared persevere and work
- Talk to the principal and building services staff to gain their support.
- Conduct a waste sort or just look at what is in the trash. Does your school recycle? Is the recycling contaminated? How much recoverable food is in the trash. Does your school have a share table? How do they preserve perishables like milk and yogurt? Do fellow students take the shared food?
- Reach out to the local Rotary Club or Edward Jones consultant for funding. Our web site will help locate them for you.
- Once you have funding for a refrigerator select a start date, recruit your green team members to volunteer to monitor waste stations at every grade level, coach fellow students and share the importance of reducing waste a saving recoverable food.

Start with food recovery, then decontaminate recycling, start a Trex plastic film recovery program, and where possible start a compost program at your school. Lunch out of Landfills can connect you with students around the area and the country to help with ideas and support.

Student voices are the most powerful... become empowered and be heard. It is students that have the power to make change.



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CONCERNED CITIZEN

How to Get Involved

If you are a parent, community member, or staff member, you can help your local school reduce food waste by following these steps:

- Identify a school. Elementary Schools produce the most waste, while High School and Middle School students can serve as mentors and get service learning hours or an internship. If you have a child attending the school, meet with the PTA's in the school.
- Reach out to the principal and ask if you could visit during a lunch period and see if the school has a share table and recycles. Many schools do not. If the school has a share table check if they chill the perishables.
- Ask the principal if there is a staff member who would be interested in helping you implement environmental solutions.
- Involve Building services. They may be reluctant if it means more work for them. Assure them that students will run the program and monitor the refrigerator.
- Organize a food collection system for Friday pick up to a local food bank or food rescue. The fridge must be emptied and cleaned each Friday.
- Once the start date has been established and the refrigerator delivered roll out the program with fanfare. Have students make posters and have morning announcements made letting student know not to throw away recoverable food. (Prepackaged and unopened milk, yogurt, fruit and packaged vegetables). Food prepared at home cannot be shared.
- Volunteer at the school at the start of the program and check in periodically with the green team to ensure the program is working.
- Volunteer to take food to the food bank or set up a system for Friday collection
- Connect with the local Rotary Club and an Edward Jones Consultant. We can help you reach out to them.



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