

Reduce

Reuse

Recycle



**RHODE ISLAND SCHOOLS
RECYCLING PROJECT**

RI School Waste Recycling and Refuse Disposal Law – January 2023



Food Waste Ban 23-18.9-17 – Each educational entity shall ensure that organic waste materials are composted or anaerobically digested if:

- The educational entity generates not less than 30 tons annually
- Is located not more than 15 miles from a recycling facility.

Food Donations 16-110-5 – Each educational entity shall donate any unserved nonperishable food or unspoiled perishable food to local food pantries or the RI Community Food Bank following safe food handling guidelines

The Problems of Food Waste

- Americans waste too much - (35-40%)
- It's bad for the environment.
- 1 in 3 families in RI is food insecure.*



**RI Life Index 2022*

Wasted Food in RI Schools

- **2,500 Tons** each school year – (300 elephants / 937 metric tons CO₂)
- **388 Tons** perfectly good food (Milk, Yogurt, cheese, Whole fruit – bananas, apples, oranges & pears, Baby carrots, granola bars... 600,000 meals)



Get Food Smart, RI

Year 1

- Divert all food waste for composting or anaerobic digestion.
- Recover extra food and redistribute to hungry students.

Year 2

- Reduce / Prevent Food Waste... Zero Waste Days, Offer versus Serve, Taste Tests, etc.

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Get Food Smart, RI

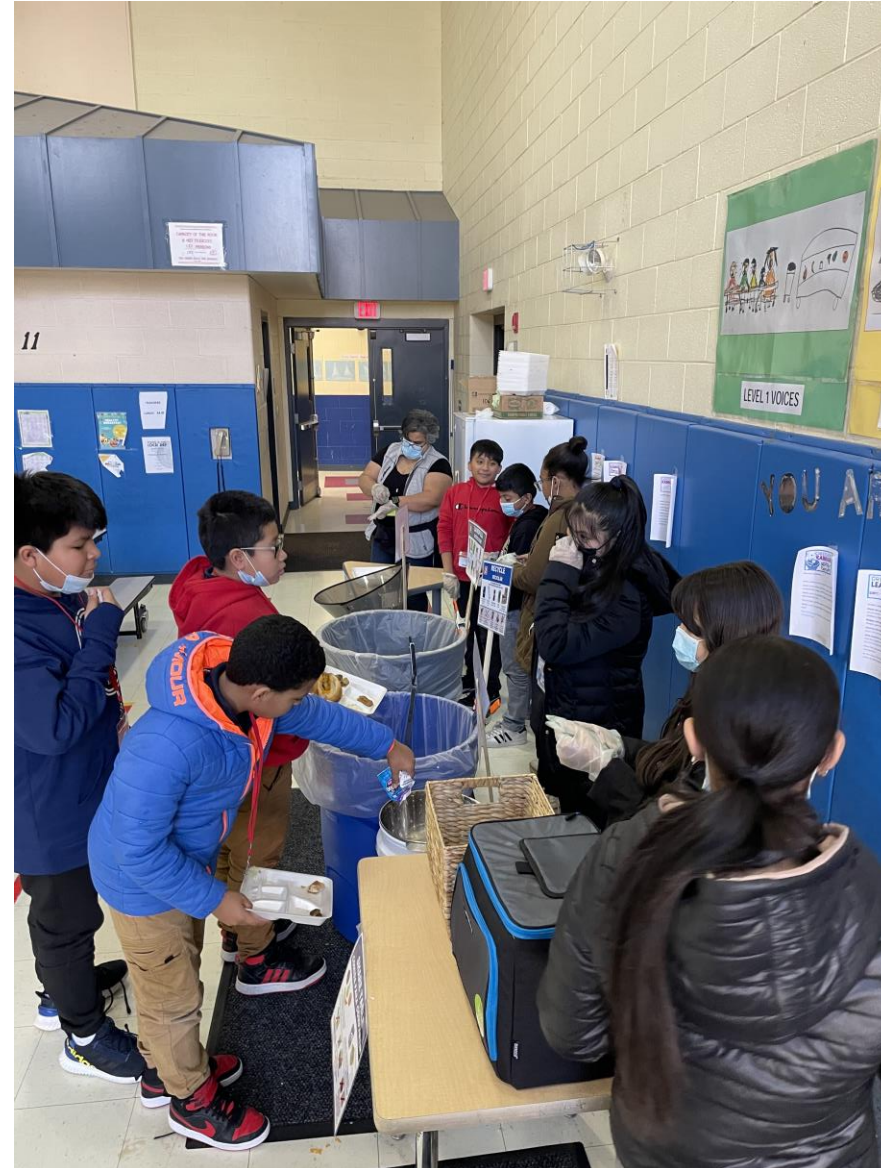


- Engage all key stakeholders – (Administration, Faculty, Custodians, Cafeteria monitors, Food Service Workers, Students & Parents)
- Create awareness about food waste - RIRRC
- Train students to monitor sorting stations (Cafeteria Rangers) and measure lunchroom waste.
- Redistribute share table food to hungry students and food insecure families in the community.
- Divert food scraps away from the landfill to be composted.
- Implement strategies to reduce / prevent food waste.

So, we talk with everyone about the benefits of reducing food waste... and then set-up our low-tech sorting stations.



We recruit and train Student Rangers and Captains to run the sorting stations.





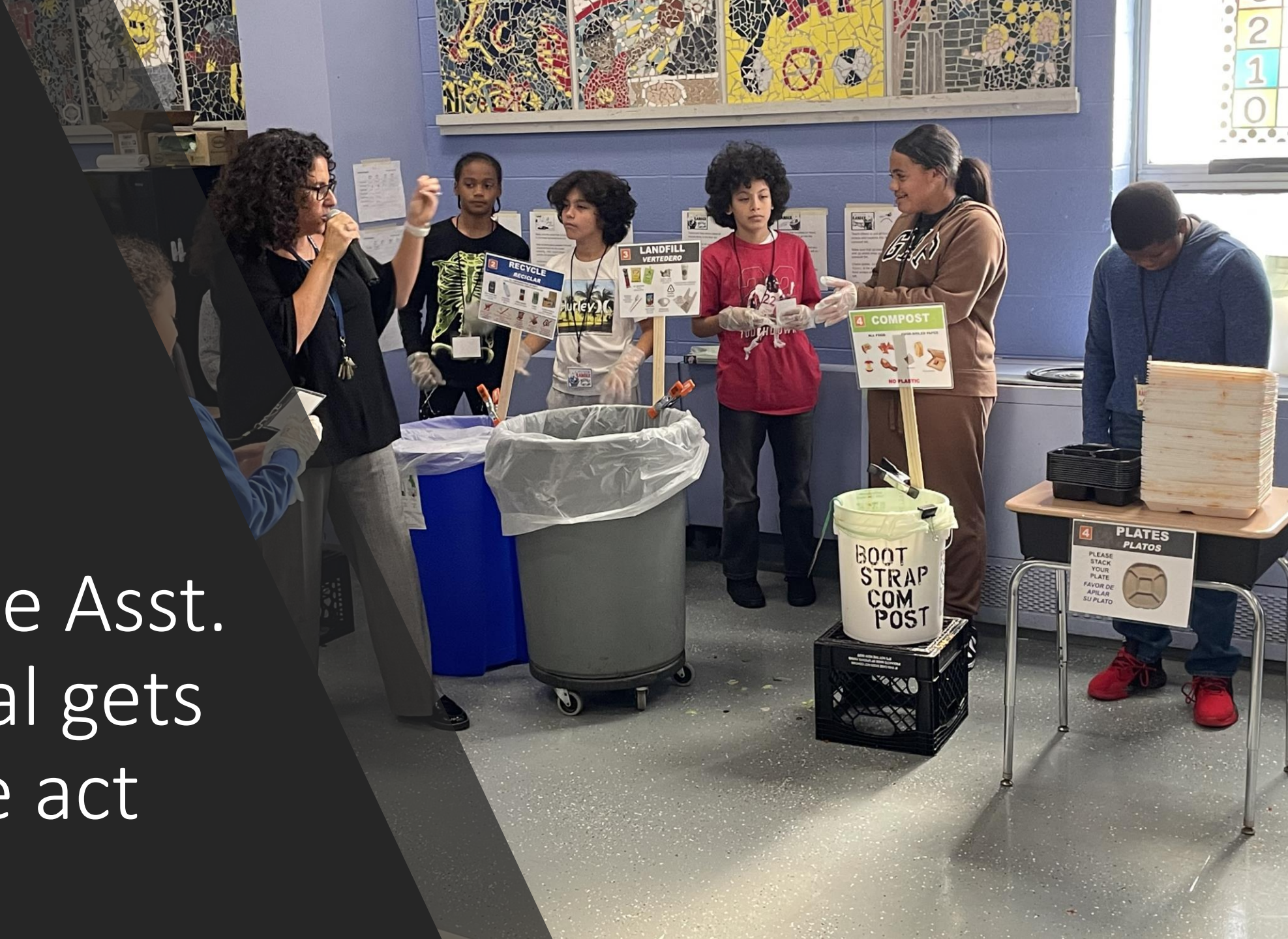
Student Rangers in action





We also recruit parents to pitch in....

Even the Asst.
Principal gets
into the act



We add a little order...
this is Bootstrap
Compost's tote full
food to compost.





We buy an icebox and put a sign; “Free food” in English and Spanish. This is food we collect that would otherwise be thrown out and end up in the landfill.

Where Can I Eat My Share Table Banana?

If schools don't allow food to be eaten outside of the cafeteria, redistribution of food to students will be less effective.

Meals offered in the NSLP and SBP are intended to be consumed at school in a designated foodservice area during the established meal service period. However, we recognize that with time limited lunch periods and the increased amounts of fruits and vegetables offered as part of the meals, some students may be inclined to save some items for consumption at a later time. As a reminder, there is no federal prohibition of this practice, and we encourage it as a means of reducing potential food waste and encouraging consumption of healthy school meals.

USDA





And we
recognize
students who
take on
leadership
roles.



Our Stakeholders

Everyone is involved. Food service workers, custodians, teachers, students and parents.

We take everyone to the Landfill to see where their trash goes and to learn about proper recycling



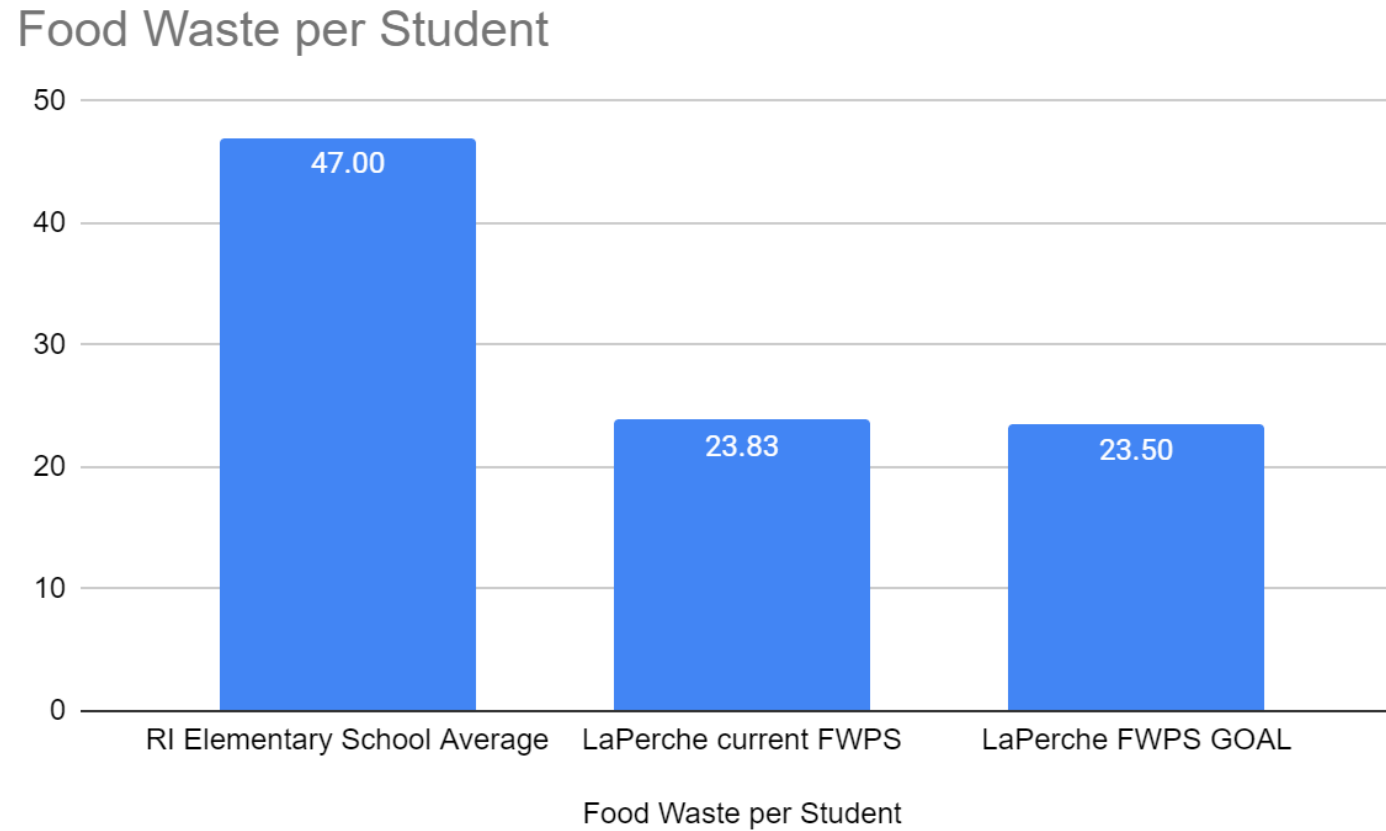


We also brought in RIRRC to retrain the custodians and teachers on how to properly recycle.

Part of the project is to teach young people about measurement. We weigh the food, liquids, recyclables we divert from the landfill, calculate food waste-per-student and develop strategies to reduce it by 50% by 2030.



Preventing Food from Getting Wasted.



Food Smart Schools Measurements – 2021 - 2023

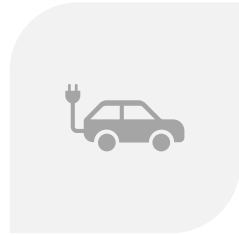
	<u>Tons</u>	<u>MTC02</u>
Food Waste Diverted:	56.7	22
Food Waste Prevented:	17.1	<u>48</u>
Total:		70
Food Recovered:	6.9	
Meals:	11,500	



Impact.



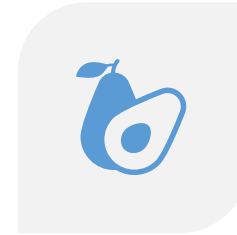
CARBON FOOTPRINT
REDUCED BY... 70
MTCO₂



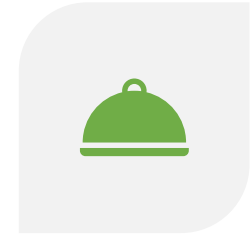
THE EQUIVALENT TO
THE GREENHOUSE GAS
EMISSIONS 15.6
GASOLINE POWERED
PASSENGER VEHICLE
DRIVEN FOR ONE YEAR.



THE EQUIVALENT TO
CARBON SEQUESTERED
BY 83.5 ACRES OF
FOREST.



FOOD RECOVERED AND
REDISTRIBUTED:
6.9 TONS



THE EQUIVALENT OF
11,500 MEALS.

Goals & Objectives



Involve students in activities to reduce food waste at school and at home to...

- **By 2025:** Scale the program up to 32 schools and make accessible to all schools.
- Train Facilitators – using best practices.
- **By 2030:** Reduce Food Waste-per-student in all RI Schools by 50%.

New Polystyrene Foam (Styrofoam) Ban.

- Effective January 2025
- Applies to Disposable Food Service ware including... bowls, plates, trays, cartons, cups, lids, sleeves, stirrers or other items designed to be used to contain, transport, serve or consume prepared foods.
- Also banned... Plastic Stirrers





Some future scientists and comrades of Greta Thunberg.

Don't mourn. Organize and compost!