Food Recovery Strategies for Businesses and Institutions: Prevention, Donation, and Diversion Using On-Site Systems
CET has partnered with NYSP2I on the issue of food waste; enabling New York to leverage CET’s learnings and best practices from past work in other states. This presentation is funded by NYSP2I and is example of an output from that partnership. Other collaborations include: stakeholder meetings, technical support, and assistance making tools for NYSP2I’s food system clearinghouse.
Preventing Wasted Food
Do You Need Assistance With Wasted Food?

We can help! Select your state below to begin.

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888-813-8552
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Food Recovery Hierarchy

Source Reduction
Reduce the volume of surplus food generated

Feed Hungry People
Donate extra food to food banks, soup kitchens and shelters

Feed Animals
Divert food scraps to animal feed

Industrial Uses
Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy

Composting
Create a nutrient-rich soil amendment

Landfill/Incineration
Last resort to disposal

Source Reduction + Food Donation + Source Separation

Most Preferred

Least Preferred
Best Management Practices
Process

- Interview stakeholders
- Draft document
- Two stakeholder discussions
- Living resource
Why Prevent Food Waste?

• Financial benefits
• Environmental benefits
• Social benefits
Waste Tracking Helps Identify What is Wasted

Options for tracking waste

- Waste audit
- Pen/paper
- Spreadsheets
- EPA Food Waste Log
- Waste Tracking Systems
  - LeanPath
  - Phood
Proper Meal Planning Prevents Overproduction

- Meal planning tools
- Appealing taste
- Meal popularity
- Recipe scaling to increase ordering accuracy
Accurate Food Purchasing Reduces Food Waste

• Compare purchasing history and meal consumption history
• Inspect food for quality and freshness when received
• Communicate with vendors
Back of House Reduction Strategies
Front of House Reduction Strategies

- Design dining areas to reduce wasted Food
- Encourage customers to take only what they will eat
- Educational signage or screens
- Trayless dining and/or smaller plates
Food Preparation Training
Video and Written Case Study:
https://youtu.be/ZmdvRoY2bjU
Surplus Food After Source Reduction

RecyclingWorksMA.com/donate
Inedible Surplus Food
Resources for New York State
QUESTIONS?

Center for EcoTechnology

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