



Reducing wasted food

Let's discuss



What's the
issue?



County
Programs



How you
can help

A photograph of a banana peel lying on a white surface. The peel is yellow with some brown spots and is partially broken, with the stem end on the left and the tip on the right. The text is overlaid on the center of the peel.

HOW MUCH food is wasted?

A photograph of a plate of food on a dark wooden table. The plate contains a variety of items: a large piece of white bread, a serving of quinoa, a hard-boiled egg cut in half, a piece of yellow potato, a date, a piece of green vegetable, and a portion of green salad. A blue semi-transparent overlay covers the left side of the plate, with white text overlaid on it. A silver fork is on the left and a silver knife is on the right of the plate. A glass of water is visible in the background.

Nearly
40%
of all food
goes uneaten

The costs of wasting food



19% of crop land



21% of freshwater

Fight Food Waste, Fight Hunger

$\frac{1}{8}$
food insecure

more than
11 million
children





**WHO is
wasting all
this food?**

Production & Processing



Retail & Food Service



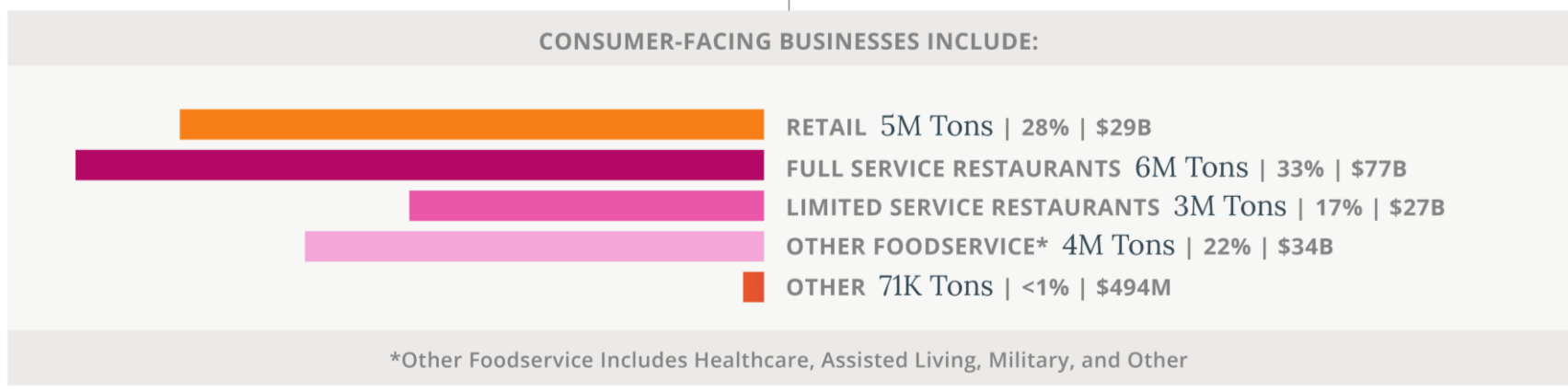
Photo credit: Chicago Partnership for Health Promotion



Photo credit: Ryan Kneller



Consumers – That's us!



Source: ReFED April/May 2023

Surplus Food Occurs Across the Supply Chain

A close-up photograph of a pile of food waste. The waste includes a large banana peel with dark spots, several pieces of orange peel, and various vegetable scraps like green leafy pieces and a slice of carrot. The background is dark and out of focus.

WHERE does our food go?

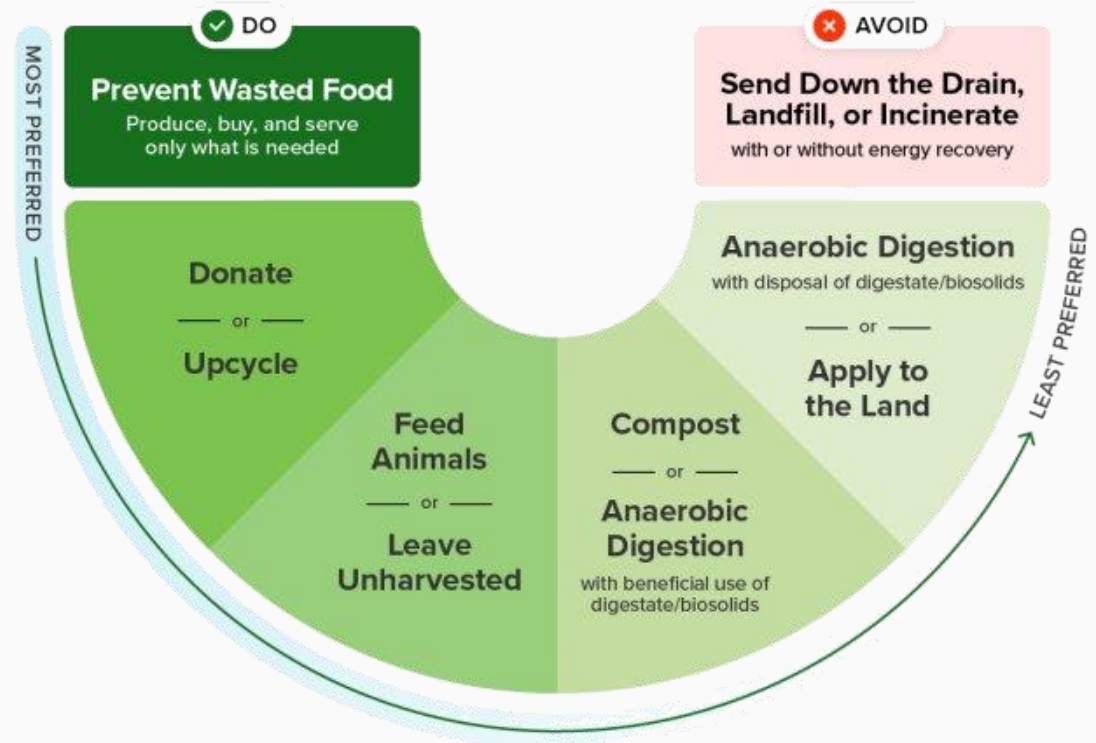


Where it goes now



Wasted Food Scale

How to reduce the environmental impacts of wasted food



Where we want it to go

What is the solution?

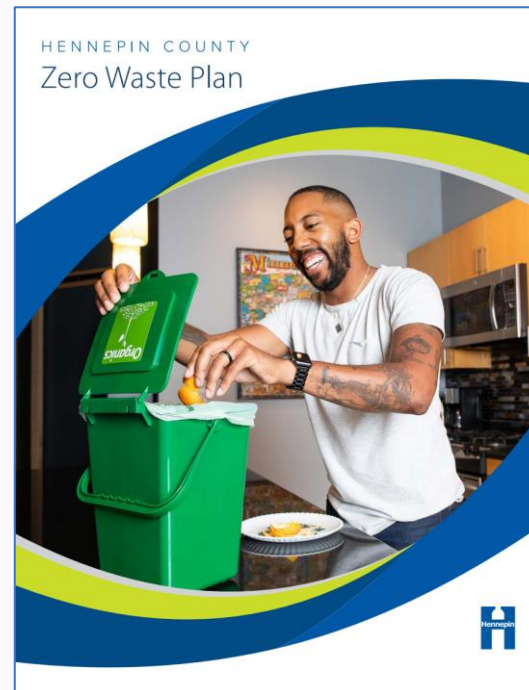
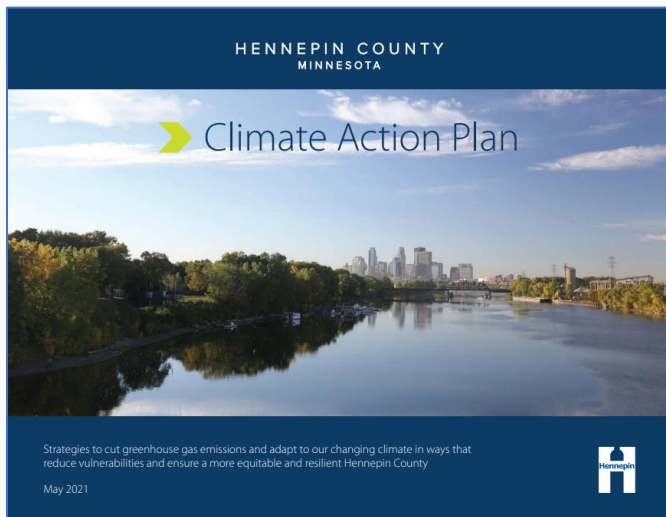
Prevention!



Eat the food you have



Buy the food you'll eat



What we're doing about it

From plans to action

SCHOOLS



RESIDENTS



FOOD RESCUE



BUSINESSES

SCHOOLS



RESIDENTS



FOOD RESCUE



BUSINESSES

Residential solutions

- Education campaigns
- Outreach
- Cooking skills classes
- *Organics recycling*



Resources

- Stop Food Waste Challenge
- Kitchen tools
- Educators (you!)



What are we doing?

- Brain on automatic
- Dynamic lifestyle
- No planning
- Improper storage

How to save the food

What do you do at home?

Self-assess



Store to
make it last



Learn the
labels

Plan before
you shop

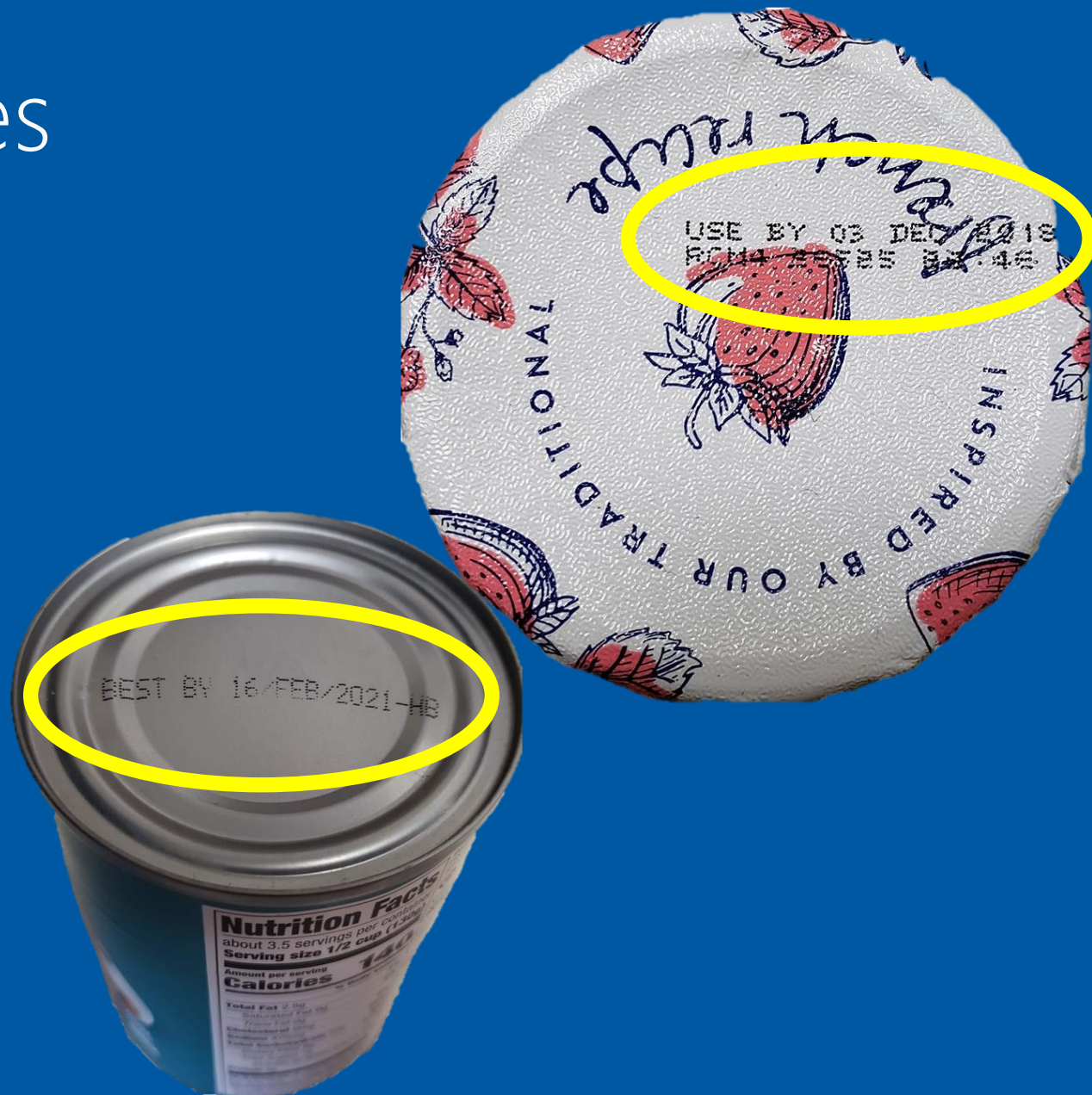


Use it up



Food expiration dates

- Expires, best by, use before are all indicators of quality, not safety
- All dates are made up except one – baby formula.





Use your senses

Don't consume anything that has developed mold, 'off' odor or funky flavor

Food safety is aimed at food handling and storage temps

SCHOOLS



RESIDENTS



FOOD RESCUE



BUSINESSES

Commercial solutions

- Track inventory and waste
- Utilize 'ugly' food
- Reshape consumer experience
- Donate extras

County Ordinance 13 requirements



Resources

- Business grants
- Rescue volunteers (you!)
- Technology

SCHOOLS



RESIDENTS



FOOD RESCUE



BUSINESSES

School solutions

- K-12 Cafeteria updates
 - Offer vs. serve
 - Share tables
 - Milk dispensers
- Student education
- Donate extras



Resources

- School grants
- Educators (you!)

SCHOOLS



RESIDENTS



FOOD RESCUE



BUSINESSES

Ways you can help

- Volunteer to sort rescued food at a food shelf/bank
- Pick up/delivery of rescued food
- Glean from farms
- Buy discounted foods



Food rescue

How it works

1. Show up at a set time
2. Ask on-site contact for surplus food
3. Weigh, track food
4. Take directly to food shelf



Photos: TC Food Justice

Wasted food is a problem.
We are the solution.



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