FOCUS AREA:
SOLID WASTE
In the U.S., food from farm to table is...

And yet...

- 40% food uneaten
- 20 lbs per person, per month

**Source: NRDC, 2012. Wasted: How America is Losing up to 40 Percent of its Food from Farm to Fork to Landfill.**
FOOD WASTE IN THE U.S.

40% of the U.S. food supply goes to waste each year.

$218 BILLION in uneaten food costs in the U.S. each year.
1 Resident to 260 Tourists
NORTH AMERICAN* FOOD LOSSES AT EACH STEP IN THE SUPPLY CHAIN

*Percentages calculated collectively for USA, Canada, Australia, and New Zealand.

01. PRODUCTION LOSSES
   - GRAIN PRODUCTS: 2%
   - SEAFOOD: 11%
   - FRUITS & VEGETABLES: 20%
   - MEAT: 3%
   - MILK: 3%

02. POSTHARVEST, HANDLING AND STORAGE LOSSES
   - GRAIN PRODUCTS: 2%
   - SEAFOOD: 0.5%
   - FRUITS & VEGETABLES: 3%
   - MEAT: 2%
   - MILK: 0.25%

03. PROCESSING AND PACKAGING LOSSES
   - GRAIN PRODUCTS: 10%
   - SEAFOOD: 5%
   - FRUITS & VEGETABLES: 1%
   - MEAT: 4%
   - MILK: 0.5%

04. DISTRIBUTION AND RETAIL LOSSES
   - GRAIN PRODUCTS: 2%
   - SEAFOOD: 9.5%
   - FRUITS & VEGETABLES: 12%
   - MEAT: 4%
   - MILK: 0.25%

05. CONSUMER LOSSES**
   - GRAIN PRODUCTS: 27%
   - SEAFOOD: 33%
   - FRUITS & VEGETABLES: 28%
   - MEAT: 12%
   - MILK: 17%

**Includes out-of-home consumption

Source: Food and Agriculture Organization 2011
Hierarchy to Reduce Food Waste and Grow Community

- **Prevention**: Do not generate food waste in the first place! Reduce portions, buy what you need, and organize your fridge for optimal food usage.
- **Feed hungry people**: Divert food not suitable for people to animals such as backyard chickens or to local farmers’ livestock.
- **Composting in backyards or at home**: Avoid collection costs!
- **Onsite composting or anaerobic digestion**, and community composters can accept material from off-site or simply process their own material.
- **Composting or anaerobic digestion at the small town or farm scale**: These systems handle typically between 10 and 100 tons per week and are designed to serve small geographic areas.
- **Centralized composting or anaerobic digestion**: Facilities serving large geographic areas that typically handle more than 100 tons per week. Material generally leaves the community in which it is generated.
- **Mechanical biological mixed waste treatment**: Mixed garbage is mechanically and biologically processed to recover recyclables and reduce waste volume and the potential for methane emissions before landfill disposal.
- **Landfill and incinerator**: Food waste should be banned from landfills and trash incinerators due to their high capital costs, pollution, and contribution to greenhouse gas emissions.
Food Waste Collection

Anaerobic Digestion
Commercial Food Waste Program

- 65 Gallon Carts
- 3 Days a Week
- M, W, F

<table>
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<tr>
<th>Collections per week</th>
<th>Monthly cost per cart</th>
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<tr>
<td>1</td>
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<td>$28.50</td>
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*Food Waste is 36% of the weight of your garbage, this cost comes directly out of your compactor bill*
food waste recycling

**FOOD WASTE TO INCLUDE**

- Pizza
- Hot dogs
- Salad and vegetable scraps
- Deli sandwich
- Fruit scraps
- Meat • Poultry (bones OK)
- Fish • Shellfish (shells OK)
- Dairy (cheese, yogurt, etc.)
- Breads • Pasta Cereals • Rice

**NEVER INCLUDE**

- Any straws, silverware, cups, or plates (even if paper or plastic)
- Plastic • Aluminum
- Pizza boxes and hot dog boats

Your food scraps will be converted into electricity!

To learn more about food waste recycling, visit orlando.gov/foodwaste or valenciacollege.edu/sustainability.
food waste recycling

Your food scraps will be converted into electricity!
To learn more about food waste recycling, visit orlando.gov/foodwaste.

DAIRY
Cheese, yogurt, milk and butter

MEAT
Bacon and sausage

EGGS
Eggs, shells, omelettes with filling

FRUIT AND VEGETABLES
Berries, apples, bananas, oranges and more (include peel and core)

GRAINS
Pastries, croissants, cereal, oatmeal and bread

PLEASE NO PLASTIC, WOOD OR PAPER ITEMS • POR FAVOR NO PONGA ARTÍCULOS DE PLÁSTICO, PAPEL O MADERA.
Public Drop Off
Pilots
3.09 MILLION pounds of Food Waste
Where does it go?
Hierarchy to Reduce Food Waste and Grow Community

Prevention. Do not generate food waste in the first place! Reduce portions, buy what you need, and organize your fridge for optimal food usage.

Feed hungry people. Divert food not suitable for people to animals such as backyard chickens or to local farmers’ livestock.

Composting in backyards or in homes. Avoid collection costs!

Onsite composting or anaerobic digestion, and community composters can accept material from off-site or simply process their own material.

Composting or anaerobic digestion at the small town or farm scale. These systems handle typically between 10 and 100 tons per week and are designed to serve small geographic areas.

Facilities serving large geographic areas that typically handle more than 100 tons per week. Material generally leaves the community in which it is generated.

Mixed garbage is mechanically and biologically processed to recover recyclables and reduce waste volume and the potential for methane emissions before landfill disposal.

Food waste should be banned from landfills and trash incinerators due to their high capital costs, pollution, and contribution to greenhouse gas emissions.
Free Composters!

Given out 6,500 free composters!

Composting and troubleshooting guides

Composting and Zero Waste Kitchen workshops
Hierarchy to Reduce Food Waste and Grow Community

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❖ May 2018- 4 week waste stream audit

❖ Found that 1.4 pounds of food per child was wasted every day
❖ or over 31,000 pounds per month!

❖ August 2018- food waste separation training for 1 week

❖ August 2018- start recycling!

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<td>33%</td>
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Edible Food Rescue

Share Tables
and
Food Recovery
Public Outreach and Education

Businesses
Residents
Youth
City Employees
Thank you!

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