Food Waste Reduction In the Commercial & Institutional Sectors



We help people and businesses save energy and reduce waste



Center for EcoTechnology Partners







































An AVANGRID Company





































Charitable





U.S FOOD WASTE Did you know?

- 30-40% is wasted
- Valued at \$165 billion annually
- Rotting food in landfills releases greenhouse gases





Wasted Food Solutions

Impact since 2013:

21,000,000 donated meals recovered

150,000 tons of food waste diverted

70,000 tons of CO₂ emissions avoided



Meeting You Where You Are:



Receive No-Cost Assistance Today!

CET Workshops on Food Waste Prevention

Reducing Food Waste in New York and New Jersey: Strategies for Institutions and the Hospitality Industry - *March 2022*

Wasted Food Solutions for Philadelphia Food Businesses: Philly Talks Trash - February 2022

Wasted Food Strategies for Institutional Kitchens - March 2021

Wasted Food Strategies for Food Manufacturers and Retailers - April 2021





UMass Amherst



UMass Dining saved more than \$750,000 over 3 years

Follows the EPA Food Hierarchy in prioritizing food recover efforts

Rate of food waste is down to 9%

https://recyclingworksma.com/umass-amherst/











Prevention Saves Money and Labor

Planning and accurate data

Accurate ordering and production

FIFO, regular inventory, and production logs



RecyclingWorks: Food Waste Estimator

https://recyclingworksma.com/food-waste-estimation-guide/

NYSP2I Food Waste Estimator

https://www.rit.edu/affiliate/nysp2i/food-waste-estimator

CalRecycle: Waste Stream Calculator

https://www2.calrecycle.ca.gov/WasteCharacterization/Busines sGroupCalculator















https://www.leanpath.com/

https://www.phoodsolutions.com/

https://www.winnowsolutions.com/

Waste Logbook – Facility:				SEPA Environ Branta Pr		
Date:Notes/Special Events Tod	lay:	Weather:				
Time Recorded By	Food Type		Loss Reason	# of Portions	# of Quarts	# of Pounds

Time	Recorded By	Food Type	Loss Reason	# of Portions	# of Quarts	# of Pounds
					PICK ONE	
		ni in				
		7 -				
		19				
		-				
					170	
					-	
			100		191	
	-			TOTAL		



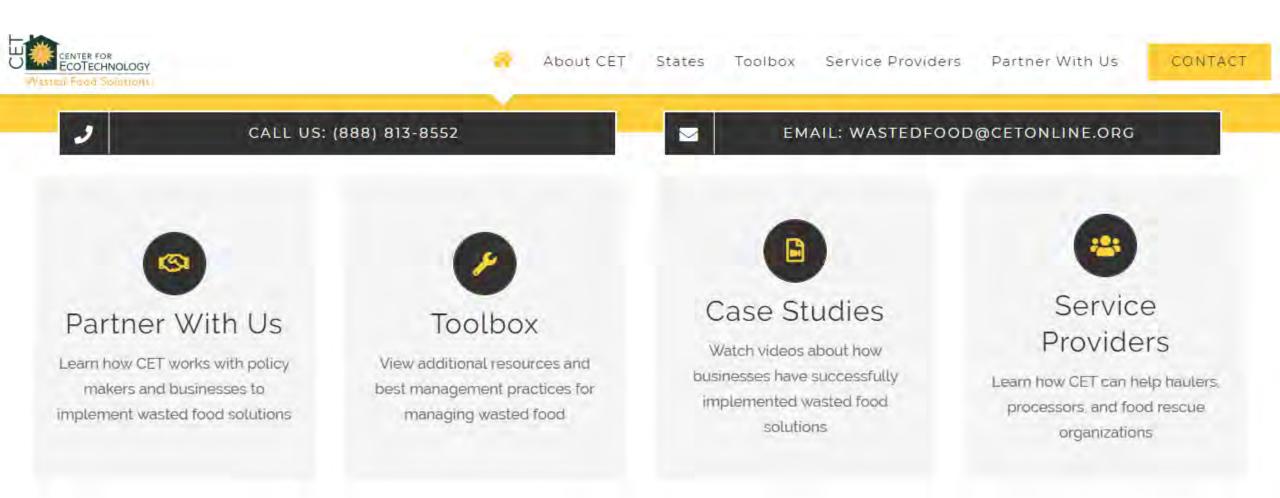
Meal Planning

Use tools like production sheets and menu planning software

Cycle menus can simplify ordering & purchasing

For settings where meal choice is limited, ensuring foods on the menu are appealing to the consumer can cut down on uneaten food

Wasted Food Solutions



wastedfood.cetonline.org/toolbox

OUESTIONS?

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