Reducing Wasted Food Events

Gary Feinland
Organics Reduction and Recycling, Division of Materials Management

August 5, 2020
NERC/NEWMOA Webinar
Wasted Food, Wasted Resources

‘Pledge to’ fight wasted food

Growing food and getting it from farms to consumers takes a lot of resources including:
- Farmer labor
- Water
- Land
- Fertilizer
- Energy to harvest, transport, and keep food cold

How much money does a typical family of four spend on food that they never eat?
A) $100/year   B) $500/year   C) $1500/year

How much cropland in the US is used to grow food that is never eaten?
A) 10%   B) 15%   C) 19%

Which food group do we waste the most in the US?
A) meat and fish   B) dairy (milk, cheese...)
C) fruits and veggies

How much of the water used to grow food in the US is added to crops that are never eaten?
A) 10%   B) 15%   C) 20%
NYSAR$^3$ Pledge Campaign

*I pledge to reduce wasted food in my home by . . .*

- Eating all leftovers and perishable foods first
- Checking my home before shopping
- Making a plan/grocery list before shopping
- Properly storing, freezing, and canning foods
- Cooking “nose-to-tail” and/or “root-to-leaf”
- Donating extra food from pantry and garden
- Volunteering for a local food pantry or meal center
- Composting all inedible foods scraps

https://www.nysar3.org/page/food-recovery-121.html
Nature Fest, Moreau Lake SP, 2019
Recover Café

Rethink
Reuse
Recook

Recook Café
What Do You Do To Waste Less Food?

- Weekly meal plan
  - Subscription to Forks Over Knives
  - Recipes for the week designed to be healthy, reduce waste
  - Kids on barbecue (with skype)
  - 30-kid self-help book
  - Add fodder

Cook your 30-day plan

- Baked a meat and cheese in the oven to make Thanksgiving stuffing
- Pasta sauce on the go

- Reducers, reduce-lake teign
- No more hot dogs in cold
- Baby powdering carpet-cleanser
- Non-toxic cleaning supplies

Follow Zero Waste Chef on Facebook - How Not To Waste
Save for later
Ribbon at kids school
Near here
Witch Costume
Pacifier
NEEP
NYSAR3 Conference, Otesaga Hotel, Cooperstown, NY, 2019
Learnings

• Content is accessible to target audience
• Find ways to draw people in
• People love to share about food!
• Discuss/facilitate vs educate
• Suggest concrete actions
• Chefs are great partners!
It’s a journey!

Gary’s “Eat Me First” Attempts
Gary Feinland
Environmental Program Specialist II
Division of Materials Management
gary.feinland@dec.ny.gov