Make Every Food $ Count

Jeannie Sneed, PhD, RD, CP-FS
Center of Excellence

Julie Boettger, PhD, RD
School City of Hammond, IN
Objectives

1. Identify ways that food waste can be reduced while maintaining food safety.
2. Learn methods of controlling food costs that school nutrition directors have successfully used in their district.
It’s Not a New Idea!

food

1. buy it with thought
2. cook it with care
3. use less wheat & meat
4. buy local foods
5. serve just enough
6. use what is left

don’t waste it

U.S. FOOD ADMINISTRATION
EPA Food Recovery Hierarchy

• **Reduce** food waste through improved ordering, preparation and storage

• **Recover** wholesome, uneaten food and reuse it or donate it to feed people in need

• **Recycle** discarded food for other uses including animal feed, compost, and energy generation
Reducing Wasted Food

- Preconsumer or Back of the House
- Postconsumer or Front of the House
Steps where wasted food can be controlled in school nutrition programs

- Planning
- Purchasing
- Receiving
- Storing
- Producing
- Serving

Active Managerial Control
- Food Safety
- Monitoring
- Training
- Supervision

Feedback

Source: Center of Excellence for Food Safety Research in Child Nutrition Programs
Action Steps

What can you do at each step of the flow of food to reduce wasted food?
Food Safety Considerations

• **Time and temperature control**
  - Storing food at proper temperature
  - Cooking food to the proper end-point temperature
  - Maintaining proper hot and cold holding temperatures
  - Cooling food to meet Food Code standards

• **Cross-contamination**
  - Handling food properly
  - Covering food during storage

Use your Food Safety Plan and monitor and document actions!
Reducing Wasted Food: Planning

Menu Planning

• Survey student preferences
• Manager reports
Reducing Wasted Food: Purchasing

Inventory Management

• Perpetual inventory
• Food Buying Guide
• Cycle menus
Reducing Wasted Food, cont.

**Purchasing**
- Order fresh product deliveries daily or at shorter intervals to make ordering more accurate
- Assess the most cost effective market form of food based on food and labor costs and amount of waste generated

**Receiving**
- Inspect all products for quality and quantity
- Move items to proper storage quickly

**Storing**
- Store at proper temperature and humidity
- Store produce in reusable airtight containers to control dehydration and spoilage
- Date and label foods
- Organize food products so that employees can easily:
  - Use older products first
  - Find products when needed
  - Monitor inventory levels
Reducing Wasted Food: Production

- Functional areas
- Quality expectations
- Food Production Records
- Batch cooking
- Repurpose leftovers
Cooling Food

- Cooling food that has been overproduced can save $$
- Use Food Code guidelines for time and temperature
- Use research findings to inform decisions
Source: Center of Excellence for Food Safety Research in Child Nutrition Programs
Lessons Learned

- Cooling is not as easy as it sounds!
- Validate cooling methods that work for your operation
- Document temperatures
Case Studies from Hammond

Food cost fell after menu changes in 2012

• Menu
• Purchasing
• Production
• Food rescue
SCH Case Study - Menu Changes

- True cycle menu
- Published menu for the year
- Aligned produce items with vendor deliveries
- Reviewed participation data against 3 full cycles
• Line item bids to prime vendor
• 1 year bids renewable for 4 additional years
• Training on receiving – especially produce items
• Reduced number of SKUs (items) purchased
SCH Case Study - Production

- Engaged managers to standardize all recipes
- Pre-printed production records with purchasing/production UOM
- Broke culture of dividing product for each line vs batch cooking
- Freeze leftovers to serve on cycle
Partnered with K12 Food Rescue to “recycle” uneaten prepackaged food

Students were taking and not eating as much as 1,100 pounds of food per week at one school

NRA’s ServSafe Food Handler Guide for Food Banking guide, test and certificate
Join In

U.S. Food Waste CHALLENGE
Questions?

Contact us at:  www.cnsafefood.com