Making it Happen: Sustainability and School Nutrition

Panelists: Doug Davis, SNS & Stacy Koppen, MS, RD, LD, SNS

Moderator: Jean Ronnei, SNS
Affiliation or Financial Disclosures

- Doug Davis, Food Service Director, Burlington VT
- Stacy Koppen, NS Director, Saint Paul MN
Affiliation or Financial Disclosures

- Jean Ronnei  
  Senior Consultant

- Corporate Partnerships
Poll 1

Who’s in the Room?

- School Nutrition Industry
- School Nutrition Operator
- Other (ie, state agency, allied org, USDA)
Session Goals

- Sustainability Challenges & Successes
- ZERO\(^2\): Zero Hunger & Zero Waste Plan – Saint Paul MN
- Food Waste Strategies – Burlington VT
- Disposable Products – School Districts
- Resources
### 2018 SNA Trends Report

<table>
<thead>
<tr>
<th></th>
<th>Currently implemented in at least one school</th>
<th>Being considered/planned for SY 18/19</th>
</tr>
</thead>
<tbody>
<tr>
<td>Using Offer vs. Serve</td>
<td>97.7%</td>
<td>0.7%</td>
</tr>
<tr>
<td>Share tables/areas for shelf stable food or beverage items</td>
<td>63.7%</td>
<td>12.4%</td>
</tr>
<tr>
<td>Self-serve/self-portioning of items by students</td>
<td>62.5%</td>
<td>5.0%</td>
</tr>
<tr>
<td>Providing at least 30 minutes for students to eat</td>
<td>49.4%</td>
<td>7.9%</td>
</tr>
<tr>
<td>Recess before lunch</td>
<td>48.0%</td>
<td>9.1%</td>
</tr>
<tr>
<td>Recycling food packaging</td>
<td>27.7%</td>
<td>12.6%</td>
</tr>
<tr>
<td>Temperature-controlled share tables/areas</td>
<td>25.7%</td>
<td>13.0%</td>
</tr>
<tr>
<td>Collecting unused food to donate to charitable organizations</td>
<td>18.3%</td>
<td>15.3%</td>
</tr>
<tr>
<td>Composting food waste (either kitchen or plate waste)</td>
<td>18.1%</td>
<td>14.8%</td>
</tr>
</tbody>
</table>
Sustainability Challenges

- City or County Infrastructure
- Community Engagement
- Product Availability
- District Support
  - Who’s Minding The Sorting Area
  - Funding
  - Custodial
Sustainability Successes

- Model Programs
- City or County Infrastructure
- Product Availability
- Child Nutrition Solutions
  - Disposable use
  - Food Waste BOH
  - Food Waste FOH
Poll 2

- For operators, where are you on the sustainability continuum?
  - Implemented one or more sustainable practices
  - Researching/Considering a new sustainability initiative
  - On my radar but not a priority right now
Saint Paul Public Schools
ZERO²: Zero Hunger & Zero Waste Plan

Strategies & Tactics for B2Go
Nutrition Center - Scratch Cooking & Baking
20,000 B2Go Meals / Day
B2Go Process
Zero Hunger, Zero Waste: Project Overview

1. Documented B2Go supply chain logistics
2. Inventory B2Go supply chain waste
3. Conduct food & waste study in schools
4. Baseline annual B2Go waste
Project Overview

Step 5

- Apply principles of Zero Waste – strategies & tactics
- Redesign, reduce & reuse food packaging materials
- Reuse, recycle & compost downstream materials
Apple Discards
Apple Discards
## Step 4: Baseline Annual B2Go Waste

<table>
<thead>
<tr>
<th>Supply Chain Discards</th>
<th>Tons</th>
</tr>
</thead>
<tbody>
<tr>
<td>Packaging &amp; Supplies</td>
<td>334</td>
</tr>
<tr>
<td>Food Waste</td>
<td>126</td>
</tr>
<tr>
<td>Milk Waste</td>
<td>140</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>600</strong></td>
</tr>
</tbody>
</table>
Step 5: Strategies & Tactics

7 Goals

- Inbound & Outbound food packaging materials
  - Redesign, reduce & reuse
  - 3-year Environmentally Preferable Purchasing Plan

3 Goals

- Downstream materials
  - NC & Schools
  - Reuse, recycle & compost programs
Goals 1 & 2 Plastic Bowls & Cups
45 Tons Plastic | 12 Tons Covers
Goals 1 & 2 Switch to Recyclables
# 2 & 5 Recyclable | * Non-Recyclable

Cereal, Yogurt & Applesauce  
13 Tons

Juice, Fruit & Cream  
Cheese - 31.4 Tons
Goal 4 Switch to Reusable Plastic Crates

Target: Reduction of 24.7 tons of Cardboard / Year

Reduces 824 Staff Hours / Year ($21K)
Goal 5 Switch to Reusable B2Go Bags
Goal 7 Switch to Reusable “Baskets & Wheels”

- Reduces 3.7 tons Cardboard / Year
- Reduces 153 Staff Hours / Year $3.8K
Goals 8-10 Reuse, Recycle & Compost

► Redesign existing food rescue program
► Launch best practices collection system
  ► Trash/recycle/compost

Downstream Materials
At Nutrition Center & Schools
## Summary of Zero Waste Goals

<table>
<thead>
<tr>
<th>Type</th>
<th>Annual Tons Targeted</th>
<th>Strategy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inbound Food Packaging</td>
<td>55</td>
<td>Reduction</td>
</tr>
<tr>
<td>Outbound Food Packaging</td>
<td>4</td>
<td>Reduction</td>
</tr>
<tr>
<td>Downstream Nutrition Center</td>
<td>TBD</td>
<td>Reuse, Recycle, Compost</td>
</tr>
<tr>
<td>Downstream Schools</td>
<td>232</td>
<td>Reuse, Recycle, Compost</td>
</tr>
</tbody>
</table>
## Summary of Annual Savings: Inbound & Outbound Food Packaging Goals

<table>
<thead>
<tr>
<th>Description</th>
<th>Savings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Staff Time (1,120 hours or 140 days)</td>
<td>$28,400</td>
</tr>
<tr>
<td>Hauler Services</td>
<td>$29,500</td>
</tr>
<tr>
<td>Supplies</td>
<td>$5,200</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>$63,100</strong></td>
</tr>
</tbody>
</table>
Zero Waste Program: Next Steps

- Establish new roles & responsibilities for SPPS NS & Facilities staff
- Work with commercial vendors to comply with zero waste food packaging goals
- Work with USDA to specify zero waste food packaging goals
- Partner with other school districts to increase demand
Burlington School Food Project, VT
Sustainability means that a process or state can be maintained at a certain level for as long as is wanted. Sustainability is most often defined as meeting the needs of the present without compromising the ability of future generations to meet theirs. It has three main pillars: economic, environmental, and social. These three pillars are informally referred to as people, planet and profits.
What are we doing to prepare?

- Vermont’s Universal Recycling law (Act 148) REQUIRES all food scraps and recyclables to be diverted from landfills beginning July 1st, 2020
  - Partner with local Food Shelf and Family Shelter for leftovers
  - Return to silverware and washable trays for lunch
  - All other meals served on compostable plates
  - We are working closely with our Solid Waste hauler
  - Training staff to use Production Reports as a tool to reduce overproduction
  - Work to reduce waste!
Barriers to Success

- Student Participation
- Consistent Teacher and Custodial buy-in and enthusiasm
- Administrative support
- Un-Funded Mandate
- Cost—adding reusable material increases labor hours
Vermont Food Recovery Hierarchy

**FOOD WASTE IN THE U.S. IS...**

**EXCESSIVE**
40% of all food produced in the U.S. is wasted

**EXPENSIVE**
$161 billion
Unpacked food at eateries, restaurants, and homes costs $161 billion annually

$1,500
Per capita, this amounts to over $1,500 for a family of four

**ENVIRONMENTALLY HARMFUL**
Food makes up 20% of landfill weight—the single largest municipal waste issue

The methane released by food in a greenhouse gas (GHG) takes more powerful than carbon dioxide

**AN OPPORTUNITY**

Dwelling 15% of the food that currently goes to waste would be enough to lift the number of food insecure Americans in half

Food waste can be composted into sustainable soil amendments or be used to generate electricity

Encouraging institutions to purchase so-called “ugly” produce would help farmers, food recovery programs, and food insecurity recipients

Vermont Food Recovery Hierarchy

Source Reduction

Food for People

Food for Animals

Composting & Anaerobic Digestion

Energy Recovery
Sort Station K-8 School -600 Students
Sort Station Pre-K - 5
Poll 3

For operators, is sustainability a factor in your procurement process?

- Yes, always
- If all things are equal, it’s a bonus
- Wish it could be... but not realistic within our current budgets/situation
- Not a priority at this time
Disposable Products 101
Disposable Products

Hillsborough County, FL  Pinellas County, FL
Disposable Products

Orange County, FL

Brevard County, FL
Resources (see SNIC App)

- ZERO²: Zero Hunger & Zero Waste Plan for SPPS
- Food Waste Warriors: A Deep Dive into Food Waste in US Schools
- USA Today – PFAs in Packaging
  - [https://www.usatoday.com/story/money/2019/08/13/chipotle-sweetgreen-bowls-may-have-chemicals-linked-cancer/1942912001/](https://www.usatoday.com/story/money/2019/08/13/chipotle-sweetgreen-bowls-may-have-chemicals-linked-cancer/1942912001/)
- Sustainable Products – “Understanding Disposables”
Contact Info

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- Stacy Koppen: Stacey.Koppen@spps.org | 651.603.4945

- Jean Ronnei: jean.ronnei@getvisualz.com | 651.262.4807
Your Input is Critical!

Evaluate this session using the #SNIC2020 App