UMB FREE

Food Recovery + Environmental Eating



OFFICE OF SUSTAINABILITY

A food rescue initiative aiming to reduce food waste & feed students

WHY UMB FREE

ACCORDING TO A 2020 UMB STUDENT SURVEY 1 :

Worried about food running out before having money to buy more

Had food run out before having enough money to buy more

Addressing Student Food Insecurity

> Couldn't afford to eat balanced meals

Tackling Food Waste

of food in the **United States** goes uneaten²

million pounds of food waste comes from *U.S. colleges* each year², accounting for...

- The largest portion of landfill deposits³
- An average annual loss of \$100 billion³

ACCORDING TO OUR 2022 EVENT PLANNER SURVEY:

Have at least 5 events with food each year

Are interested in food waste reduction

Would be more willing to order catering if they knew food wouldn't be wasted

FOOD RECOVERY STRATEGIES

Source Reduction –

Source reduction is the prevention of waste before it happens.

UMB FREE promotes source reduction by providing examples of source reduction strategies in our event planner training document.

Feed People ——

This is where UMB FREE comes in.

If event planners still have leftover food after implementing source reduction methods, UMB FREE will help event planners find students who will happily eat the rest!

Composting* ——

Eventually, the hope is that UMB FREE can also connect event planners to composting services if food is still leftover after student pick-up and/or needs to be disposed of.

Food Recovery Hierarchy 4 **SOURCE** Most preferred REDUCTION

FEED PEOPLE

FEED ANIMALS

INDUSTRIAL USES

COMPOSTING

LANDFILL/ **INCINERATION**

HOW IT WORKS

STUDENTS

Students opt in by agreeing to the food liability release & adding their email to the mailing list.

EVENT PLANNERS

Event planners must review the <u>training document</u>, which includes food safety guidelines.

DAY OF EVENT

Event planners send out an alert by filling out a **UMB FREE** food form, notating:

- Event title & location
- End time for pick-up window
 - 20 minute minimum (ensure time frame is in compliance with food safety guidelines)
- Caterer
- Leftover food type & amount
- Leftover beverage type & amount

Students receive a copy of the form upon submission via email

Students come to the event location and take available food within the pick-up window time frame; the event planner or designated person will monitor food pick-up.

Available dietary accommodations

It is up to the students' discretion whether to opt into alerts and whether to claim any available leftover food (first come, first serve).

It is up to the event planners' discretion whether to use UMB FREE and when to send out the alert (before or after the end of the event).