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:

goes uneaten²

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



Tackling Food Waste

of food in the United States

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

93%

Are interested in food waste reduction



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

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 <u>training</u> <u>document</u>.

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 SOURCE 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 <u>mailing list</u>.

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:

- Contact Information
- 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
- Available dietary accommodations

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.

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).

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