



DENVER
THE MILE HIGH CITY



THE
ROCKEFELLER
FOUNDATION





Up to
40%

Of all food
goes uneaten –
enough to feed
164 million people



***From farm to fork:
consumers and consumer-facing businesses
account for 83% of food waste.***

Why Cities?

LESS WASTED FOOD

=

LESS WASTE
MANAGEMENT

+

MORE
FOOD RELIEF

+

ALLEVIATED
CLIMATE IMPACTS

***EXPANDED FOOD RESCUE EFFORTS WITHIN EACH CITY
COULD POTENTIALLY HELP MEET AN ADDITIONAL***



46%
IN DENVER



48%
IN NASHVILLE

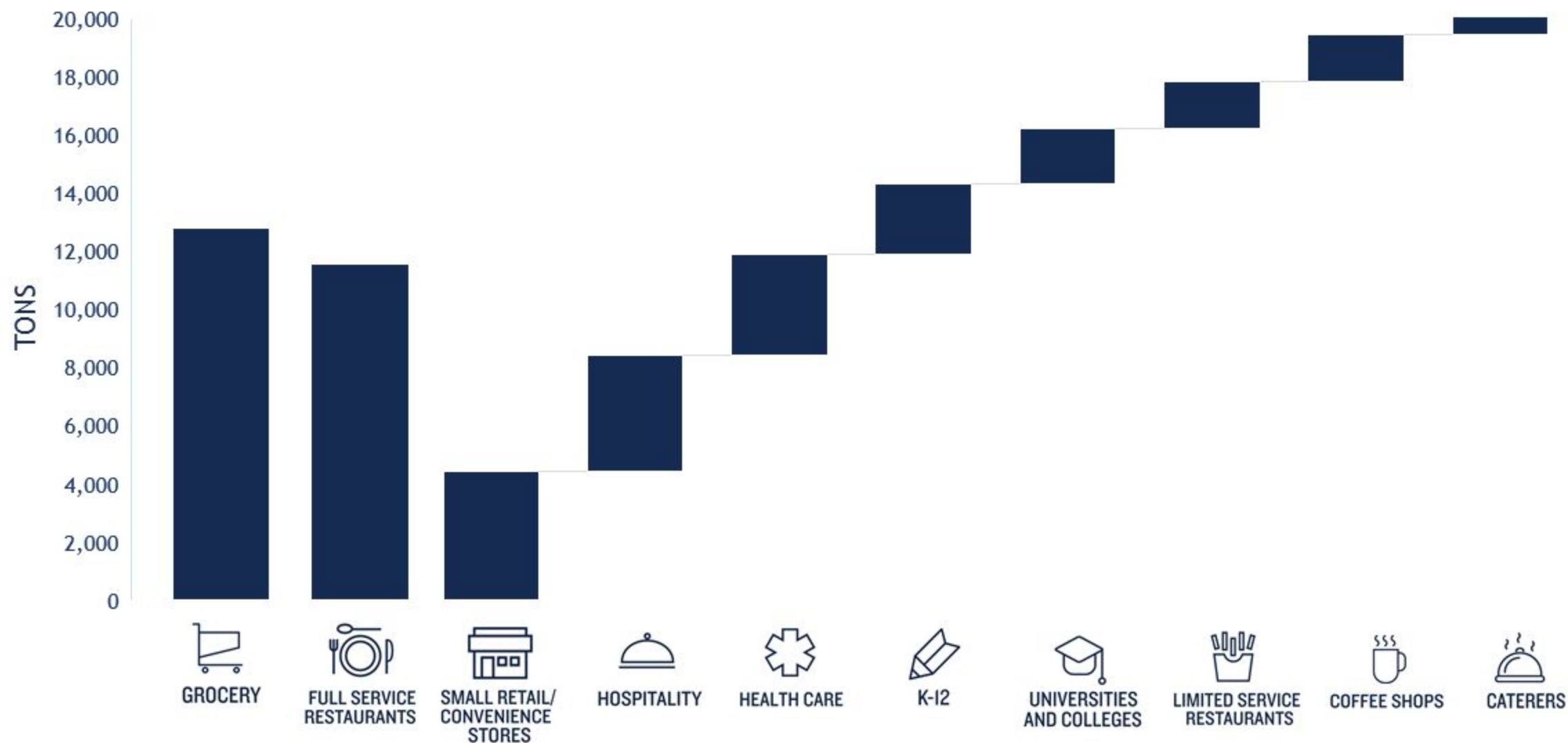


23%
IN NEW YORK

ANNUAL FOOD NEEDS

UNTAPPED POTENTIAL FOR ADDITIONAL FOOD RESCUE (TON PER YEAR)

BY SECTOR FOR THE THREE CITIES (COMBINED)






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\$200,000 grant funding

21 local non-profits and businesses,
whose ongoing work will contribute to the
achievement of our goals to **reduce food**
waste in Denver and Baltimore.

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Perceptions of Food Waste Findings

- 1/2 of respondents feel less guilty about wasting food if it is composted. 
- 70% of respondents sometimes save leftovers even if they think they will not be eaten.
- No link between wasted food generation and households that know about the issue of wasted food versus households that do not know about the issue of wasted food. 
- Using  to shop for food more than once per week was linked with wasting more food per capita.



Surveying Denver Households



Total wasted food (average): 6.5 pounds/household/week

Edible wasted food (average): 66% of wasted food total

Most wasted food: 25% inedible, fruit/vegetables edible 29%,
19% edible leftovers

In Denver, **70%** of the contents of compost bins collected were
yard waste

Common Barriers



- ACCESS TO BASIC DATA
 - LACK OF CAPACITY
 - KNOWING WHERE TO START
-

////////////////////////////////////

Four main tactics make up the Food Matters' cities strategic vision



RETHINK THE NATURE OF THE PROBLEM



PREVENT FOOD FROM BEING WASTED



RESCUE SURPLUS FOOD FOR THE COMMUNITY



RECYCLE FOOD SCRAPS

Always in that order.

Questions?



Laine Cidlowski

Food Systems Administrator

[Department of Public Health & Environment](#)

Community & Behavioral Health | City and County of Denver

+ 1 720-865-5357

laine.Cidlowski@denvergov.org

Follow us [@DDPHE](#)

Anne Draddy

Sustainability Coordinator

Office of Sustainability

City of Baltimore | Department of Planning

+ 1 410-396-4556

anne.draddy@baltimorecity.gov

#sustainbmore



DENVER'S WASTE SYSTEM

Research and Context

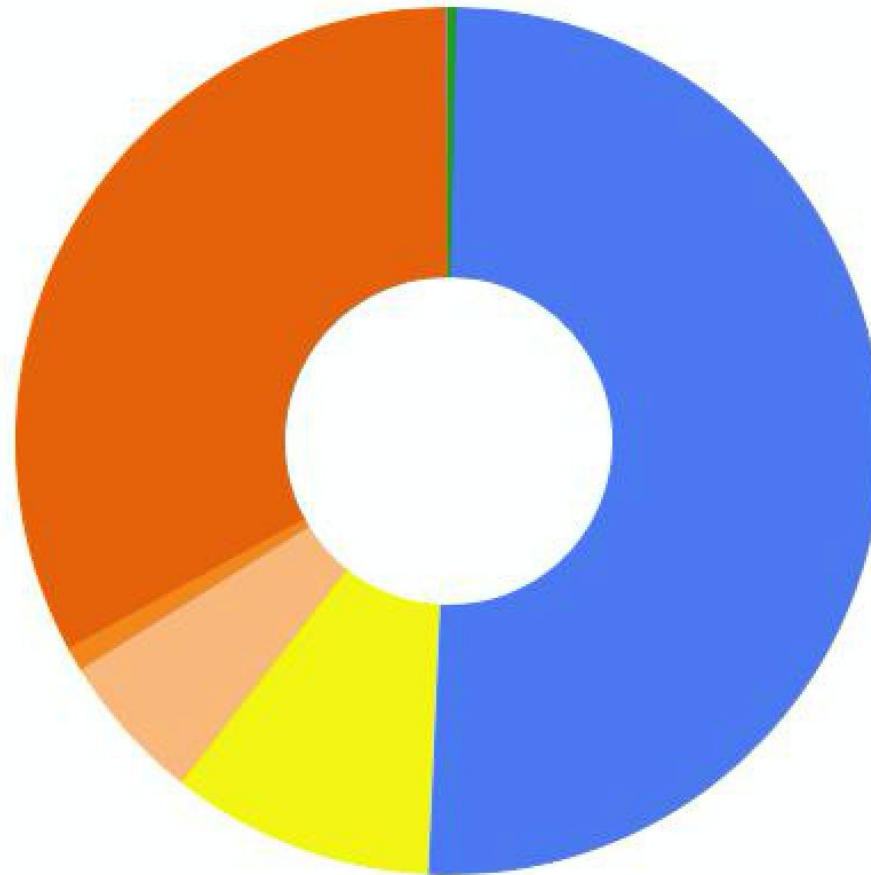


Denver Food System

18% of Colorado Food System is located in Denver



The Denver food system makes up 6% of Total Economic Activity in Denver



Production Processing Aggregation/Distribution Grocery Stores Convenience and Specialty Markets
Eating and Drinking Retail Community Food Services

2,221 Firms
(2014)

55,990 Jobs
(2015)

\$6,960,765,373
Total Economic
Activity (2013)

\$312,002,066
Tax Revenue
(2013)



INCLUSIVE

HEALTHY

VIBRANT

RESILIENT

PRIORITY R3. Reduce amount of food going to waste: 57% reduction tons of food waste collected

- Support consumer education for home food waste
- Expand business food waste prevention and expanded food donation by restaurants, retailers, institutional food service, distributors, and food processors
- Connect seconds and other food waste from Colorado farms to value-added food manufacturing and green businesses
- Invest in hunger relief efforts and infrastructure required to rescue fresh and healthy foods
- Expand residential and commercial composting to reduce bulk and emissions at landfills
- Continue full implementation of solid waste master plan program and policy initiatives

Denver's Waste System

Less than 3% of residents use city composting

Sustainability Goal: 2020 goal of recycling and composting 34%, 21% in 2017

No service for commercial and larger residences



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Denver Baseline Research: Rescue

- Building a unified voice and culture of collaboration among rescuers and “last-mile organizations.”
- Improving the quality and usability of donated foods used by shelters, soup kitchens and other LMOs that operate meal programs.
- Increasing LMO capacity for paid staff and systemwide efforts to attract, train and retain qualified volunteers.
- Innovation in end-user delivery.

Denver Baseline Research: Recycling

- 68 to 81% of the total residential and commercial organics (not including industrial / agricultural) materials processed in the state are processed w/in 50 miles of Denver.
- Low market demand for finished compost
- Landfill fees are low, compost high
- Contamination of streams is high
- Studying Pay-As-You-Throw system



Denver Metrics & Data

310 to 1,456 metric tons CO²/Year could be avoided in Denver

Public Health Inspections: # of restaurants inspected, pounds wasted change annually.

Consumer Education

Restaurant Challenges

Composting & Composting Education

NRDC is developing guidance on metrics



Denver's Approach to Tackling Food Waste

PROJECT LEAD: NRDC
Denver Dept of Public Health & Environment

PROJECT PARTNERS: Denver Public Works

PROJECT STRATEGIES:

2018

Deliverable: Wasted Food Prevention

- Consumer education
- Business engagement
- Health inspector education

2019

Deliverable: Surplus Food Rescue

- Food donation policy change
- Business engagement
- Philanthropic investment to reach food donation potential

2020

Deliverable: Food Scrap Recycling

- Sustainability plan for residential composting
- Sustainability plan for commercial composting pilots

Questions?



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[Department of Public Health & Environment](#)

Community & Behavioral Health | City and County of Denver

+ 1 720-865-5357

laine.Cidlowski@denvergov.org

Follow us [@DDPHE](#)

Tackling Food Waste in Denver, USA

Lesly Baesens
Food Waste Recovery Program Administrator



Denver's Nationally Accredited Public Health Department



CONNECT WITH US 311 | [POCKETGOV](#) | [DENVERGOV.ORG](#) | [DENVER 8 TV](#)

Three-Pronged Approach

Prevent

Rescue

Recycle




Prevent

- Engage with businesses:
 - Restaurant food waste reduction pilot
 - Add food waste reduction requirements in green certification business program



Prevent

- Changing Consumer Behavior by Conducting Education Campaigns:
 - Engage community groups to spread the word about food waste
 - Explore partnerships with grocery stores to provide info to shoppers.



HOW TO:
JOIN THE DENVER COMPOSTS PROGRAM

STEP 1
SIGN UP ONLINE OR OVER THE PHONE
Visit DenverGov.org/GoGreen or call 311 (720-913-1311). The fee for service is \$29.25 per quarter (every 3 months).

STEP 2
WE'LL DELIVER A GREEN COMPOST CART TO YOUR HOME
Your green compost cart will be delivered to the front of your home with a complementary kitchen pail and service instructions.

STEP 3
COLLECT FOOD SCRAPS IN YOUR KITCHEN PAIL
Place food scraps and non-recyclable paper such as paper towels and napkins in your kitchen pail. To keep it clean, line the pail with a brown paper bag or *BPI Certified* compostable liner.

STEP 4
FILL YOUR GREEN CART AND SET IT OUT ON YOUR WEEKLY COLLECTION DAY
Empty the contents of your kitchen pail into your green compost cart, and add yard debris such as leaves, branches, and brush. Compost is collected weekly on the same day as your trash collection.

DOWNLOAD THE FREE "DENVER TRASH AND RECYCLING" APP THROUGH iTunes OR Google Play
Use the app to view compost, recycle, and trash schedules, to search the Recycling Directory, and to play the Denver Recycles Waste Sorting Game.

SIGN UP TODAY!

AN ESTIMATED 40% OF FOOD IN THE UNITED STATES GOES TO WASTE.
Do your part to prevent food waste in your home. Then, put the rest in your green compost cart.

FOOD > EAT IT > COOK IT > STORE IT > SHARE IT > COMPOST THE REST

Visit DenverGov.org/Compost or call 311 (720-913-1311).

Rescue

- Engage with the Food Rescue Community:
 - Convene donors, food banks, and recipients to figure out how to rescue more food.



Wedontwaste.org

Rescue

- Educate Food Business
 - Food inspectors clarify food donation guidelines.
 - Educate restaurants around liability protection.



Recycle (Compost)

- Increase Number of Residents Who Compost:
 - Engage neighborhood organizations on getting residents to sign up for compost.
 - Educate residents on proper composting:
<https://denver.recycle.game/>



Recycle (Compost)

- Implement zero-waste policies:
 - Roll-out volume-based pricing
 - Explore feasibility of requiring the use of city compost on city properties.



Ensuring Longevity

- Create long-term funding strategy to ensure project moves forward beyond grant.
 - explore funding opportunities in philanthropic and business sector.



Questions?

Lesly.Baesens@denvergov.org

+1 720 865 8951



Denver's Nationally Accredited Public Health Department



CONNECT WITH US 311 | [POCKETGOV](https://pocketgov.org) | [DENVERGOV.ORG](https://denvergov.org) | [DENVER 8 TV](https://denver8tv.com)



BALTIMORE'S WASTE SYSTEM

Research and Context



Baltimore, Maryland, USA



Rethink



BALTIMORE FOOD WASTE & RECOVERY STRATEGY

Developed by The Baltimore
Office of Sustainability



Food Waste Reduction Goals

Sector	Target	Timeline
All of Baltimore City	50% reduction	2030
Commercial sector	50% reduction	2040
Higher Education	<u>100%</u> diversion	2040
K-12 Schools	90% diversion	2040
Residential	80% diversion	2040

Food Insecurity in Baltimore

150,000 are food insecure

22.2% of population
(vs. 12.9% nationally)

Gap = 24 million meals year



The Food Matters Team



Anne Draddy



Ava Richardson



Sarah Buzogany

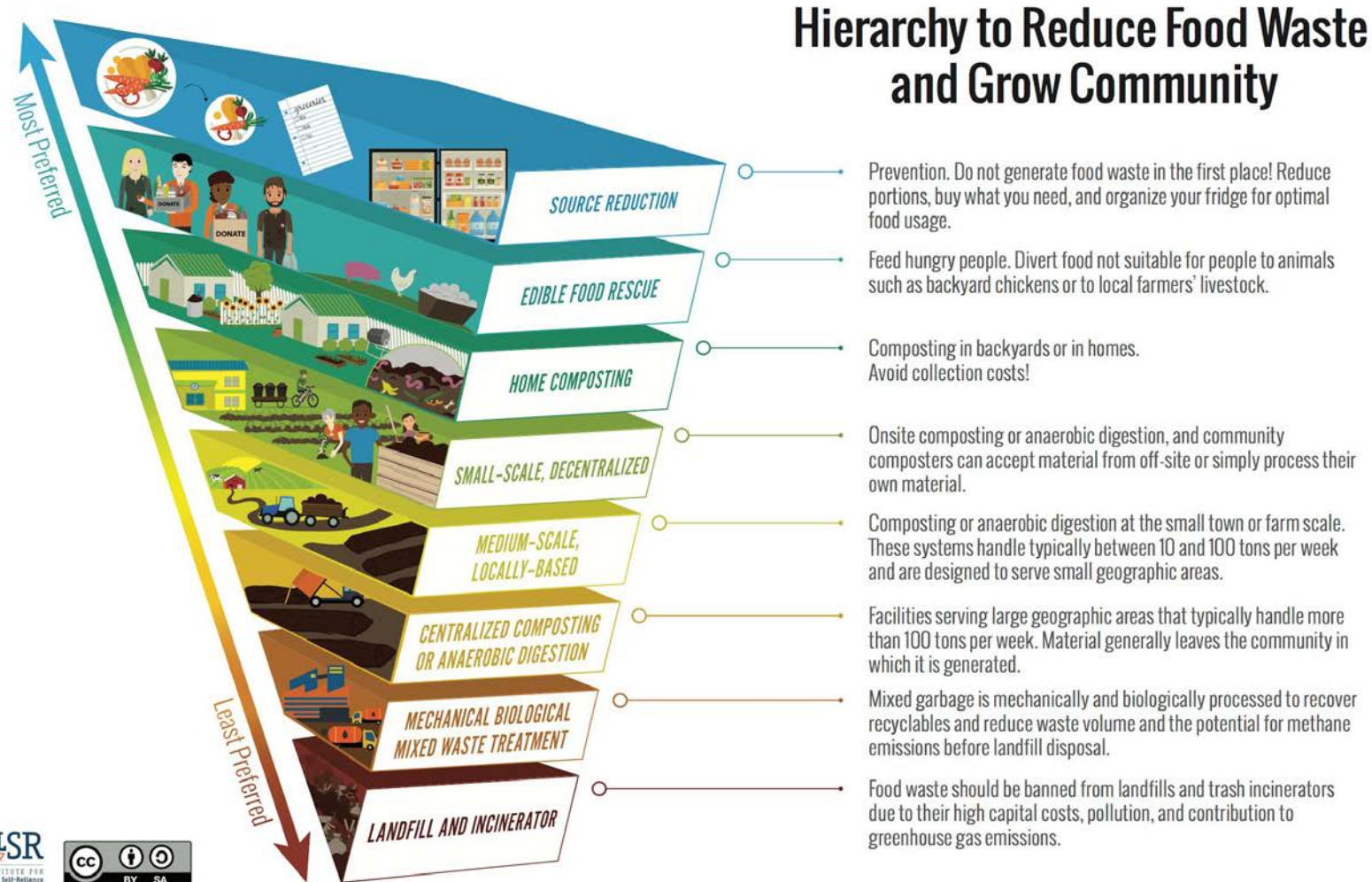


Kristin Dawson



Kristyn Oldendorf

Food Waste & Community





PREVENT



**NINETY
PERCENT**

OF US THROW AWAY
FOOD TOO SOON.



**FORTY
PERCENT**

OF FOOD IN AMERICA
IS WASTED.



EACH OF US

TOSSES NEARLY 300 LBS OF
FOOD EVERY YEAR.



**FOOD LASTS LONGER
THAN WE THINK.**



It's okay for
veggies to wilt and
soften. Really. It
happens with time
and doesn't mean
they're bad.

"When we store food just right, it lasts longer.
And better, we've got the tools to help."

BEST IF USED.

**TRASHING ONE EGG WASTES
55 GALLONS OF WATER**

COOK IT. STORE IT. SHARE IT.
SAVETHEFOOD.COM



BEST IF USED.

**40% OF FOOD IN
AMERICA IS WASTED**



COOK IT. STORE IT. SHARE IT.
SAVETHEFOOD.COM



PLAN BETTER. SAVE MORE.

MEAL PREP MATE



SAVETHEFOOD.COM  

RESCUE



Food Rescue Baltimore



RECYCLE



Multi-Sector Engagement

Residential

- Farmers market collection
- Urban farms and community gardens
- Community centers



K-12 Schools

- Food waste reduction workshops
- Food waste pilots in elementary and high school

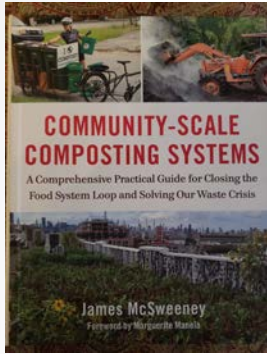


Commercial

- Training and education
- Supporting hauling contracts
- Zero waste chefs



Community Composting



TRACK



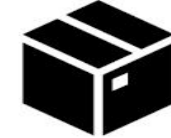
Residential Waste Sort



Food Scraps



Mixed Paper



Cardboard



Glass



Aluminum



Mixed Plastics



Plastic No. 1



Plastic No. 2



Ferrous
Metal



Yard Waste and
Clean Wood



Unclassified
(Other)

Unclassified materials are those that do not fit in on of the previous 10 categories, are made up of composite materials, or are unidentifiable. Diapers are a good example.

Questions?



Ava Richardson

Food Matters Technical Advisor

Office of Sustainability

City of Baltimore | Department of Planning

+ 1 410-396-9508

ava.richardson@baltimorecity.gov

Anne Draddy

Sustainability Coordinator

Office of Sustainability

City of Baltimore | Department of Planning

+ 1 410-396-4556

anne.draddy@baltimorecity.gov

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