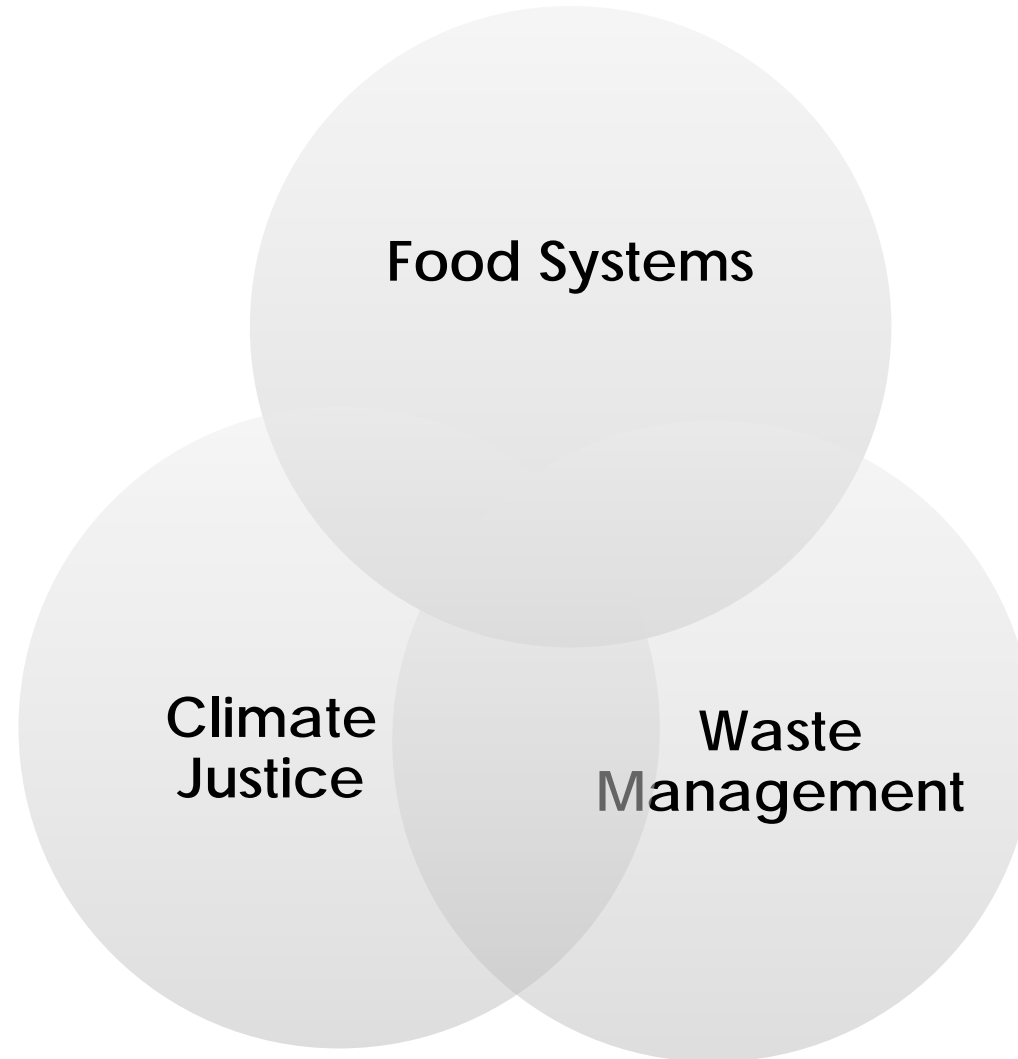


Baltimore Food Matters

Wednesday, April, 2020, National Wildlife Federation



Systems Thinking



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

EXCESSIVE

40%

OF ALL FOOD PRODUCED
IN THE U.S. IS WASTED



133 BILLION
POUNDS

Food wasted per year.
That represents 1,249
calories per person, per day.

EXPENSIVE



\$161 BILLION

Uneaten food at retailers,
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 source



The methane released by food is a greenhouse gas 21 times more powerful than carbon dioxide

AN OPPORTUNITY



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

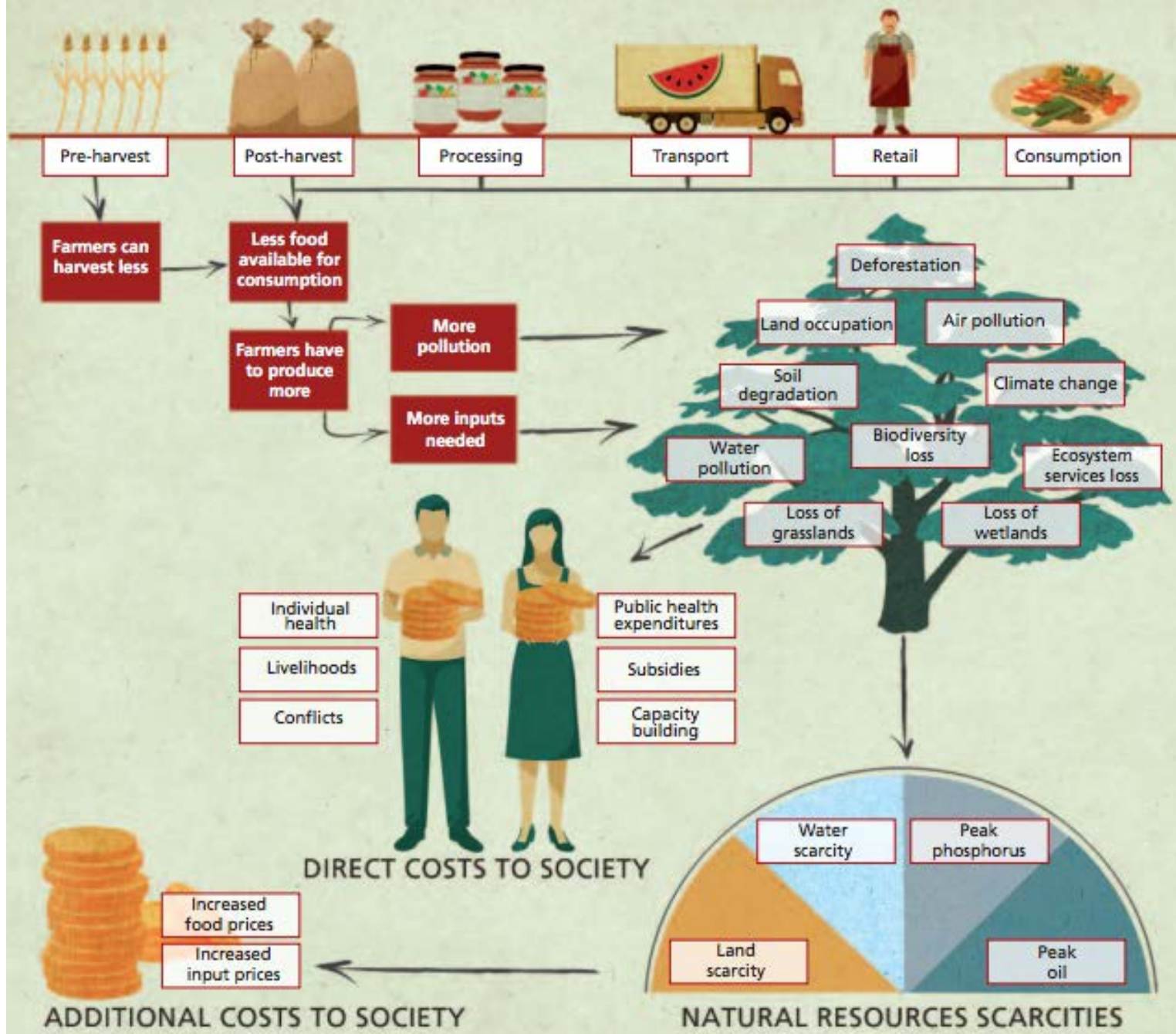


Food waste can be composted into sustainable soil additives or be used to generate electricity



Encouraging institutions to purchase so-called “ugly” produce would help farmers find new markets for healthy products that currently go to waste

WASTAGE ALONG THE FOOD SUPPLY CHAIN





Dr. Bronner's

@DrBronner

A new study found that air pollution is disproportionately caused by white Americans' consumption of goods and services – but disproportionately inhaled by black and Hispanic Americans.



Study Finds Racial Gap Between Who Causes Air Pollution And Who Breathe...

Blacks and Hispanics are exposed to higher levels of air pollution than whites, yet whites consume more of the goods and services that cause it, according to new ...

npr.org

DID YOU KNOW?

CLIMATE CHANGE DISPROPORTIONATELY AFFECTS RACIAL MINORITIES IN THE U.S.

HERE ARE THE STATS:

African Americans are 3x more likely to die of airborne pollution than the overall population of the United States.

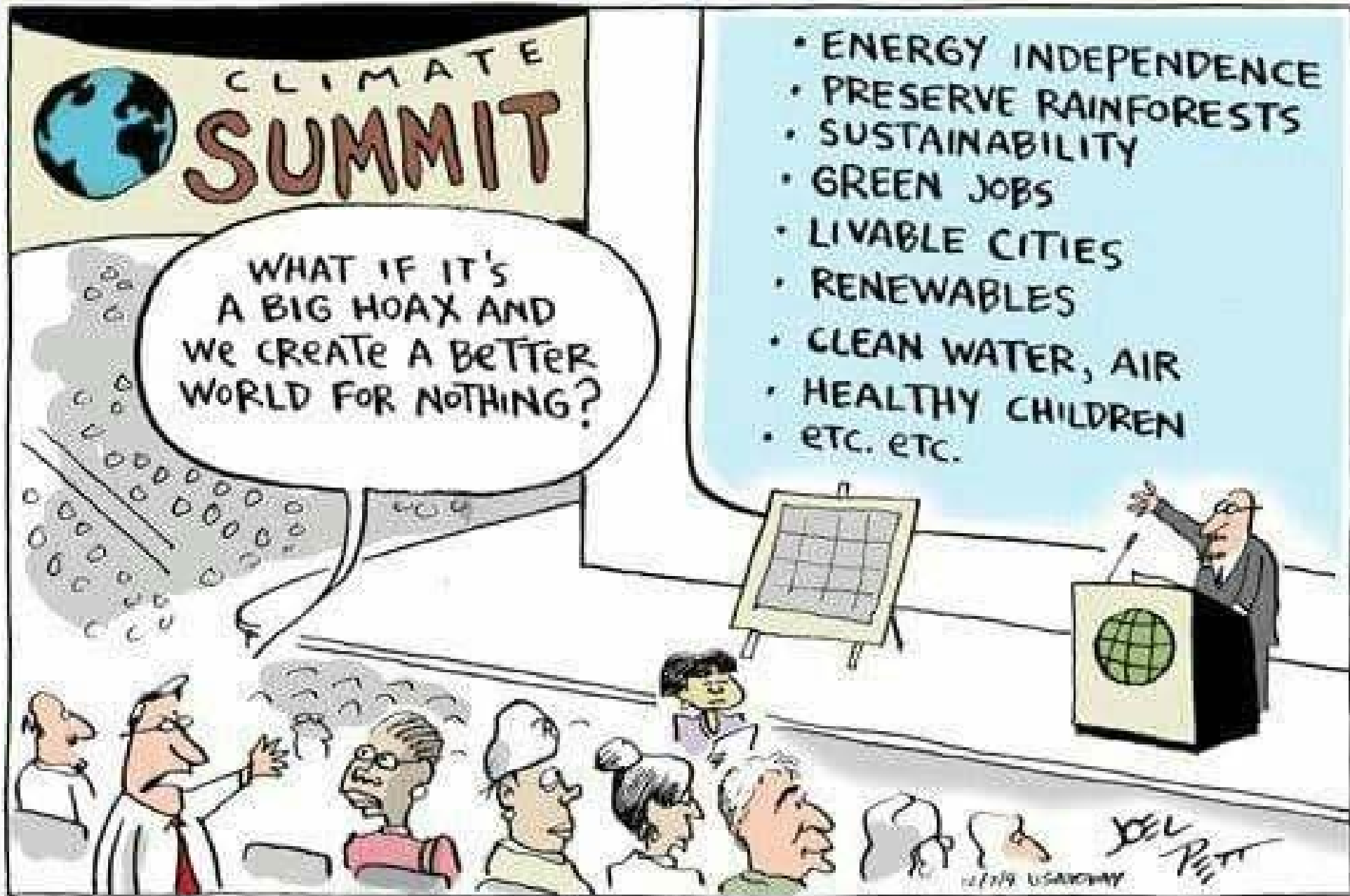
Black children suffer 2x the level of asthma with 10x the level of asthmatic deaths.

Nearly 8 out of 10 African Americans live within 30 miles of a coal-burning plant.

Heat islands – dense urban areas with few trees, but plenty of bricks and cement that bake in the sun, are largely inhabited by racial minorities.

Heat island exposure poses health risks such as dehydration, kidney failure, and heat stroke.





Food Matters Program, Baltimore Office of Sustainability





Food waste should be banned from landfills and trash incinerators due to their high capital costs, pollution, and contribution to greenhouse gas emissions.



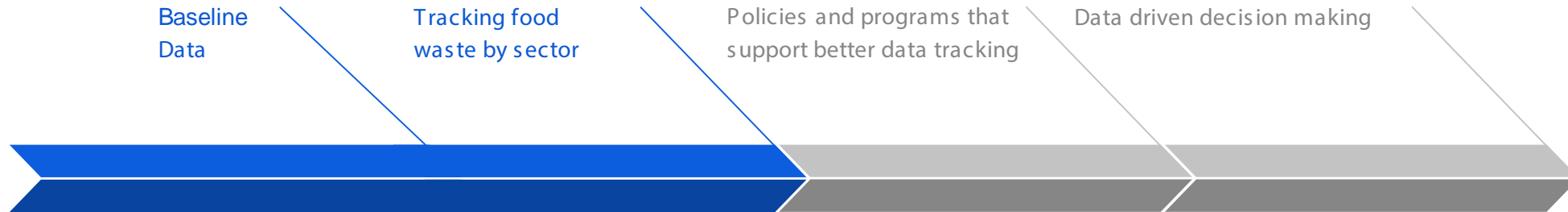
FOOD MATTERS

Baltimore

Food Waste Reduction Strategy & Baltimore's Sustainability Plan

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

Data Tracking



Short-term

Work with institutions that manage large quantities of food to assess current food waste levels.

Use estimation tools such as NRDC's

Short to mid-term

Support institutional waste assessments to determine food waste reduction and diversion trends over time.

Mid-term

Establish policies and practices to support routine food waste tracking and reporting at the city and state level.

Mid to long-term

Routine measurements and metrics reported on food waste prevention, rescue, recycling and city-wide



Food Matters: Capacity Grants

Small Grants Program

- \$100,000 in funding allocated
- 11 organizations supported
 - 4 community gardens/farms
 - 4 community projects
 - 2 schools
 - 1 food rescue organization
- Providing ongoing technical support
- Supporting small programs and projects

Mid-Sized Grants

- \$100,000 allocated
- Implementing a network of community composting and drop-off sites across the city
- Supporting food waste prevention in city schools
- Support food rescue via a food sourcer role

Multi-Sector Engagement

Institutional

- Higher Education
- Healthcare systems
- Commercial foods



K-12 Schools

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



Residential

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



Food Waste Prevention

Save the Food Campaign



#SAVETHEFOOD

savethefood.com



Food Rescue

- Partnering with the Maryland Food Bank's Middle Mile Program
- MFB launched the Meal Connect application
 - Fast and easy to use
 - Supported by a network of volunteers
- Hired food sourcer to increase small-scale food rescue city-wide
- Exploring ways to support food rescue organizations



Credit: Food Rescue Baltimore

MealConnect & Food Sourcer

Lessons Learned

- Integrated work plan that meets both the needs of the MFB and non-profit - and the city's waste reduction goals

Lots of challenges!

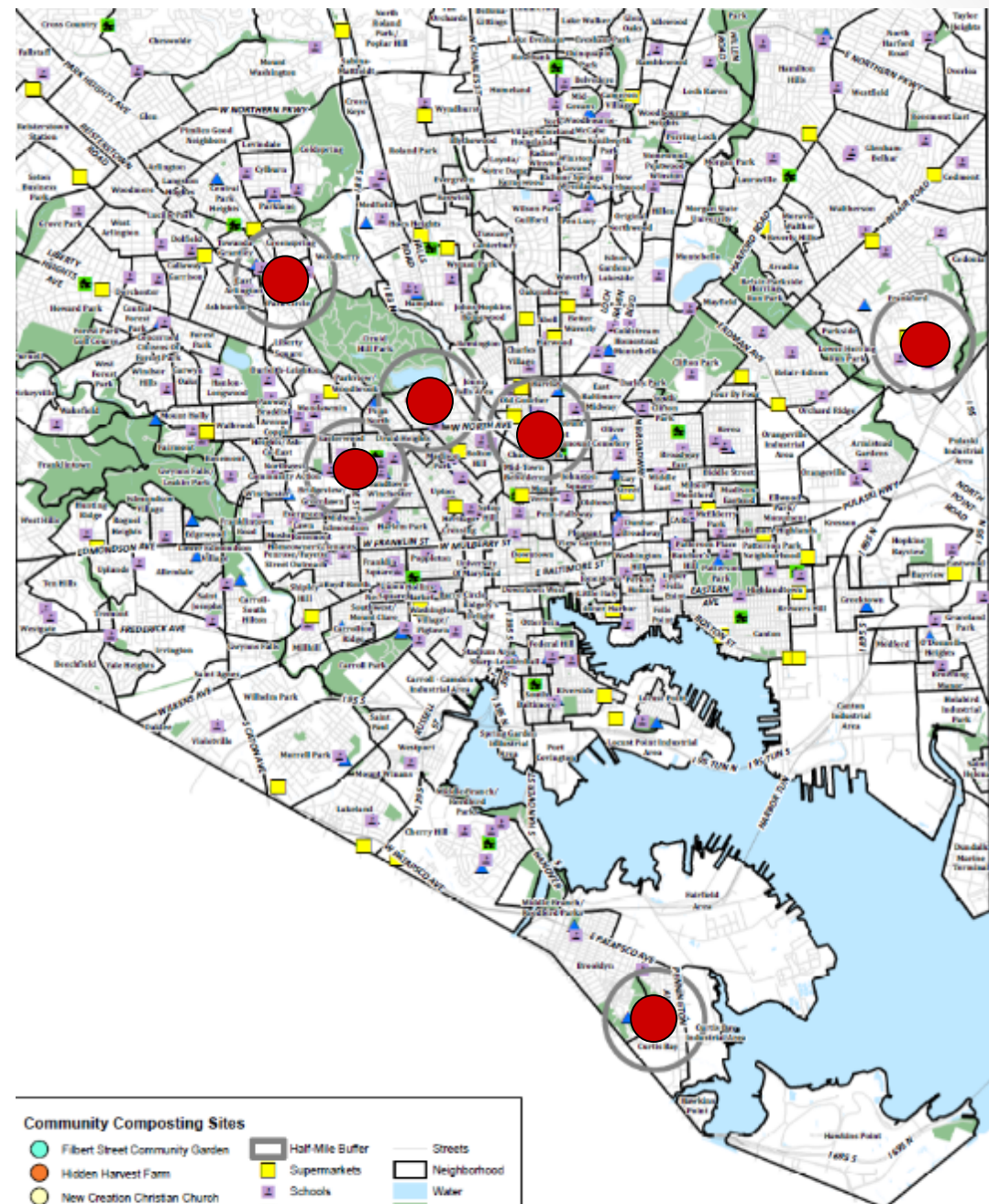
- Resistance from food service leaders
- disconnect between food service management and the workers that implement the changes
- Assumption about liability and legal concerns associated with food donations
- Adequate facilitation of donors, nonprofits and volunteers

Food Scrap Recycling








- 26,000+ lbs. collected
- 4000 interactions
- 7 site for compost drop-off and community composting coming in Spring 2020


Community Composting Sites



Community Composting Sites

 Filbert Street Community Garden	 Half-Mile Buffer	 Streets
 Hidden Harvest Farm	 Supermarkets	 Neighborhood
 New Creation Christian Church	 Schools	 Water
 Strength To Love 2 Farm	 Senior Centers	 Park Property
 The Plantation Farm at Park Heights	 Recreation Centers	
 Whitelock Community Farm		


Bernard "Jack" C. Young
 Mayor
 Chris Ryer
 Director of Planning



Policy Updates

- *Composting Bill*: This would be an organic waste ban prohibiting large waste generators from sending organic waste to landfills or incinerators, unless no organic recycling exists within 30 miles.
- *Plastic Bag Ban*: This bill would ban plastic bags, require a fee for paper bags and launch a working group to address single-use post-consumer waste.
- *Food Waste Grants for Schools*: provides funding to schools across the state interested in implementing food waste reduction and/or composting programs.

Looking Forward

- 6 bimonthly B-FWRWG meetings (rotating locations)
- Launching 5-7 community composting and drop-off sites
- Expanding our farmers market composting program
- Increasing food rescue city-wide
- 2020 restaurant challenge (details to be released soon)
- Regional engagement with NRDC
- Proposed Leaf Bank in 2020



Search Drive

New

- My Drive
- Shared with me
- Recent
- Starred
- Trash

Backups

Storage
8.1 GB of 15 GB used
[BUY STORAGE](#)

My Drive > FoodMatters > Baltimore Food Matters > Baltimore-Food Waste Reduction Working Group

Name

- Meeting Agendas
- Zero Waste Reference Materials
- Food Rescue Resources
- Contacts
- Save the Food Campaign Materials
- Food Systems
- Composting
- Food Waste Reduction Resources

- Open with
- New folder
- Share
- Get shareable link
- Move to
- Add to Starred**
- Rename
- Change color
- Search within Baltimore-Food Waste Reduction Working ...
- Download
- Remove



THANK YOU!!

Contact Us

Baltimore Office of Sustainability

417 E. Fayette Street, Baltimore, MD

Phone: 410-396-7526

Email: sustainability@baltimorecity.gov

Next Meeting: March 2020 - Waste Tracking and How to Conduct a Waste Audit

@sustainbmore #sustainbmore

Food Matters Program, Baltimore Office of Sustainability