

A Collection of Resources to Reduce Pre-Consumer Food Waste

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Purpose

Identify a collection of resources to assist school nutrition professionals in developing and implementing strategies to decrease pre-consumer food waste.

Methodology

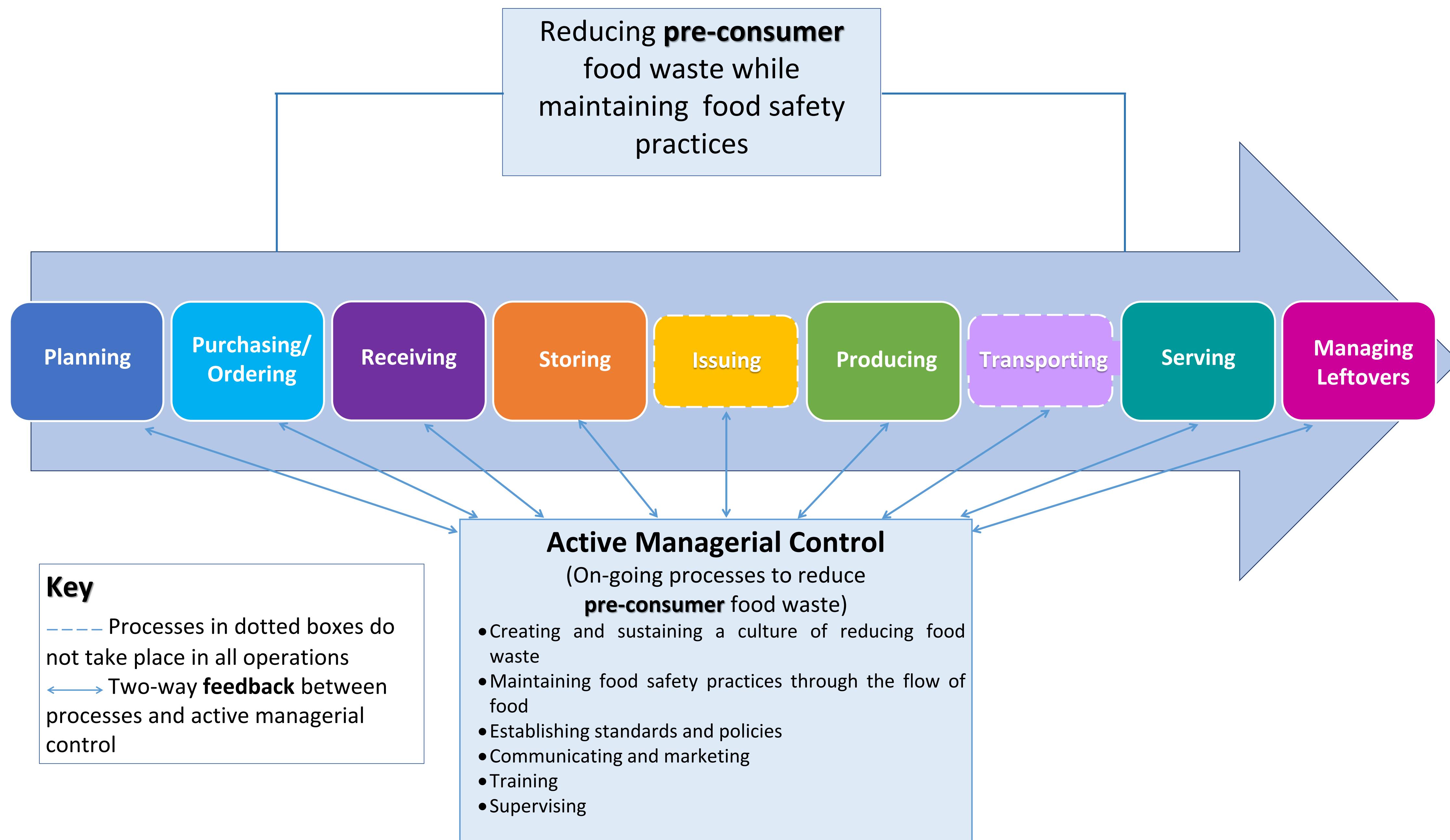
- The model and activity list were developed by identifying and categorizing pre-consumer activities that reduce food waste from the point of receipt through the point of service.
- A Delphi procedure with 20 SN professionals was used to review the accuracy and completeness of the flow diagram and activity list.
- A summary table of resources was compiled after completing a comprehensive online search of resources, information, and tools related to food waste in SNP.

Results

Resources Summary Table

- The information is organized into the following categories: school nutrition and food waste; food waste and food safety; school nutrition, food waste, and food safety; and food waste general information.
- Links are included for all resources and the content is searchable.

Results, continued



Flow Diagram and Activity List

- Seventeen responses were received from 13 participants during the two review rounds of the modified Delphi process.
- The flow diagram depicts active managerial controls to illustrate the importance of these on-going processes.
- The activity list summarized operational activities personnel could follow to reduce food waste while maintaining safe food practices, such as the use of ingredients in multiple recipes as part of planning.

Applications

- The resources provide information that school nutrition professionals can utilize to address food waste while maintaining food safety.
- The collection of resources can be used to develop educational materials and to identify and implement strategies to reduce pre-consumer food waste while maintaining food safety throughout the flow of food.

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