



STUDENT FOOD WASTE AUDITS

Student Food Waste Audits engage and bring together students, teachers and school cafeteria staff. The audits collect data on which foods go un-eaten in the school cafeteria, and why, within a given time frame.

Audits help educate students about the amount of food they waste in their school cafeteria and encourage the consumption of more nutritious foods to reduce food waste. For more information, review the **Guide to Conducting Food Waste Audits**.

Once uneaten items are identified, schools can implement food-waste reduction strategies.

TIPS TO REDUCE FOOD WASTE:

Have recess before lunch;

Extend lunch to 30 minutes;

Give food items creative names;

Slice fruit;

Create a sharing table;

Allow students to save food items for later in the day;

Use the offer vs. serve method during meal service;

Involve students through taste tests, menu planning and graphing audit results; and

*Participate in the **Harvest of the Month Program**, which increases students' exposure to locally grown produce.*

For more information about School Food Waste Audits contact us at:

InfoFNW@FDACS.gov • 1-800-504-6609

FDACS.gov/FoodRecovery



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