

# Transforming Emergency Food Assistance in SJ



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# Internal goals / preparation

1. Foster a sense of shared vision and commitment to the project among SHCS pantry staff and volunteers
2. Understand their obstacles and opportunities for a food justice approach Project overview and explaining food waste tracking.....
3. Start with a discussion on perception of food waste and storage, opinions on the worm project

## Time Check

1. Arrive @ 2:45pm
2. 3pm start in training room
3. 3:30 walk to food pantry -
  - a. review food waste management / think about signage.
4. 3:50 end at the worm compost
5. 4pm wrap up

## Materials

1. Print what to put in worm bins
2. Discussion questions for groups
3. Record the presentation
4. Consent letters / oral consent



# Injustices in the Food System

- 24% of the world's food goes uneaten
  - A quarter of this food waste could feed every hungry person on the planet.
  - "U.S. food waste is estimated to be 30-40% of the food supply, and Californians throw away approximately 6 million tons of food waste annually" (CDFA).
- Food Apartheids
  - Structural injustices which impede food access for low income communities and communities of color
  - Lead to disproportionately high rates of diet-related illnesses
  - A lack of accessibility to nutritious, affordable food impedes learning, paths to empowerment and financial success.



# Environmental Impacts of U.S. Food Waste:

What resources go into a year of food loss and waste in the U.S.?



\*excluding impacts of waste management, such as landfill methane emissions



**Greenhouse gas emissions** of more than 42 coal-fired power plants

**Enough water and energy** to supply more than 50 million homes



The **amount of fertilizer** used in the U.S. to grow all plant-based foods for U.S. human consumption

An **area of agricultural land** equal to California and New York

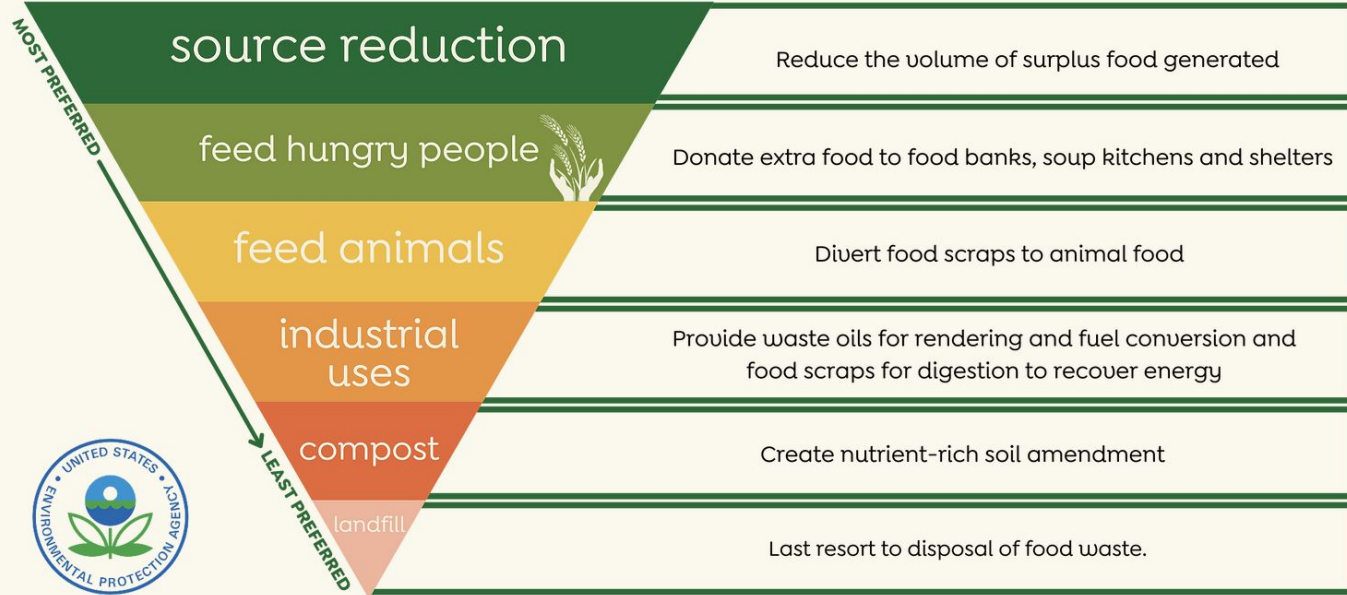


Learn more: [www.epa.gov/land-research/farm-kitchen-environmental-impacts-us-food-waste](http://www.epa.gov/land-research/farm-kitchen-environmental-impacts-us-food-waste)



# Mainstream food waste reduction

## FOOD RECOVERY HIERARCHY:



# What is Food Justice?



“The Food Justice Movement works to ensure *universal access to nutritious, affordable, and culturally-appropriate food for all*, while advocating for *the well-being and safety of those involved in the food production process*.”

The movement aims to address disparities in food access, particularly for communities of color and low-income communities, by *examining the structural roots of our food* system.” —Boston University Community Service Center

# What is the Food System?

The food system spans the activities, people, and resources involved in getting food from field to plate, from agriculture through nutrition and beyond.

Along the way, it intersects with aspects of public health, culture, society, policy, and the environment (Food Primer).

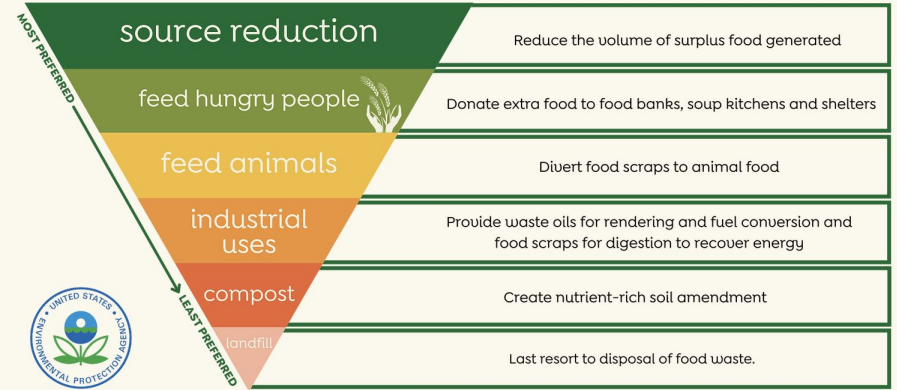


# A Food Justice Approach to Food Waste



+

## FOOD RECOVERY HIERARCHY:





# Potential for Collaboration



## SHCS

- Designated social service provider for Santa Clara County
- Aims to meet basic food, housing, immigration, and security needs + build power, address systemic racism, and create a more just and sustainable society

### SHCS PANTRY VOLUNTEERS

- Emergency food assistance
- Provides supplemental groceries and produce to 600 - 750 families per day, totalling 25,000 individuals annually

### SHCS URBAN GARDENERS

- Network of 140 urban gardeners that grow their own products + create collective community knowledge
- Emphasizes long-term access to fresh, culturally-relevant produce

- Address food insecurity

# Project Objectives



## SHCS Mission:

Our mission is to build a community free from poverty by creating hope, opportunity, and action. We provide essential services, work together to improve our lives, organize for justice, and inspire our community to love, serve, and share.

## SHCS & SCU Collaboration:



Goal: Increase the understanding of food justice, food insecurity, and food waste among LMV gardeners and Food Pantry staff, volunteers, and clients. Inspire a city, county, and statewide food justice approach to emergency food assistance.

How:

- Offering **learning opportunities** and encourages the **adoption of new practices** to reduce food waste, enhance food self-sufficiency, and foster community building within SHCS.
- **Creation of a community-driven worm-bin composting infrastructure**, managed by a team members, to reduce the Pantry's food waste.
- Developing **resource guide**, including educational materials, and organizing a **Composting Distribution Day**.

# Project Summary

1. **Funder:** CalEPA
2. **Grant:** \$50,000
3. **Start Date:** April 1, 2022
4. **End Date:** March 31, 2024
5. **Key Remaining Tasks:**
  - a. Creating replicable resource guides for pantry staff, volunteers, and clients
  - b. Final workshops and trainings
  - c. Worm Compost Distribution Day and Celebration
  - d. Finalize waste tracking data



**CalEPA**  
California Environmental  
Protection Agency

**ENVIRONMENTAL JUSTICE  
SMALL GRANTS**

**2021**

**Grant Cycle  
APPLICATION & INSTRUCTIONS**

Revised June 1, 2021  
Application Deadline August 13, 2021

# Worms Eat Our Garbage!

## Worm Compost Build Day

August 28th from 9AM-1 PM &  
29th from 4:30PM-8PM at the Donation Station



# Brief History of Progress

- Member Feedback and Participation
- Food Waste Tracking and Diversion
- Worm Compost Program Trainings
- Diversity, Equity, and Inclusion Training
- Story Sharing Workshop
- South Bay Food Justice Collaborative

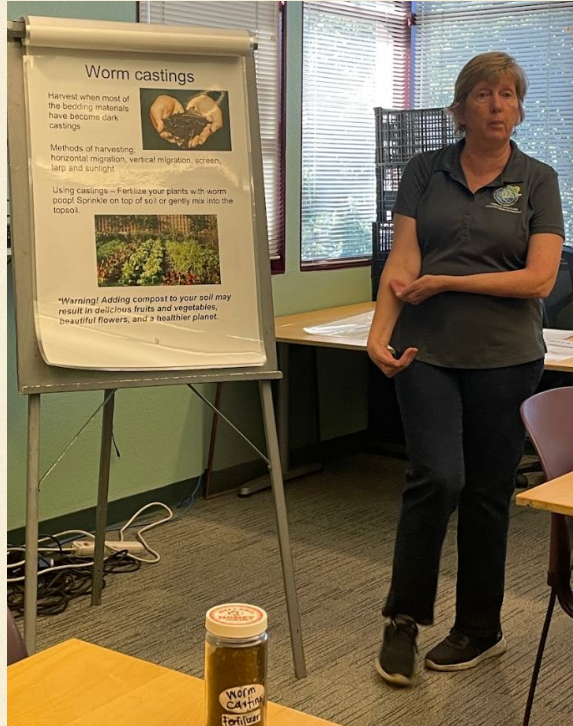


## Timeline

1. Create worm bin infrastructure
2. Facilitate monthly workshops
3. Create a replicable resource guide for pantries and community members
4. Plan and host "Worm Composting Distribution Day"



# Worm Compost Trainings



- Michele Young, a Master Composter with UC Extension and senior manager at the County of Santa Clara has provided technical and hands-on worm compost trainings
- Future plans to upgrade to one large bin (handles ~100 lbs of food waste) and raffle smaller bins to LMV members

# DEI and Justice Workshop



## LMV Food Justice Model

- Nature is an asset; taking an environmental justice approach
- Acknowledging the land and what it can provide; We have a responsibility in caring for it
- Understanding the work conditions of people who make food (harvest, grow, deliver, etc.) and understanding structural inequality and labor solidarity
- Taking a community-led approach by centering community voices

## SHCS Theories of Social Change

- If we build trusting relationships and shared values, then we are a community united
- If we share knowledge with each other and the community...then we are able to build community/solidarity while growing and learning together
- If we lead in the work of building the organization, then others will follow

“The work towards achieving food sovereign and poverty-free communities through an equitable and food-justice approach is a continuous process, and SHCS and LMV will continue to engage in growth in this area.” –Roberto Gil

# Questions from Story Circle

*Theme 1: Share a story about an experience with food waste that shaped your approach to handling it*

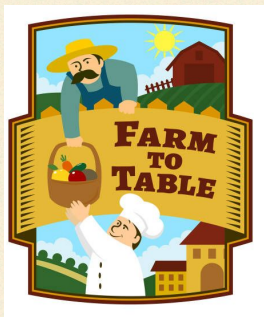
*Thema 1: Comparta una historia sobre una experiencia con el desperdicio de alimentos que dio forma a su enfoque para manejarlo.*



# Storytelling Workshop Testimonials

"Growing up, my parents told me to treat expiration dates as a suggestion, but I always felt like it was wrong to ignore them... When I grew up, my friends said the same thing made me feel better about it"

—LMV Member

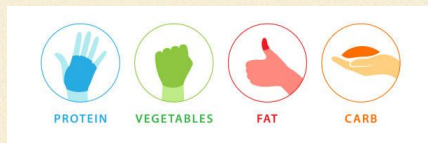


"In my culture, preventing food waste is instilled due to WWII food scarcity and through cultural values... There is a phrase shared before meals that is said to appreciate the meal, but also the farmer that produced the food... I teach these values to my children, to value the food, the energy for production, the energy used to farm it, the energy to cook it."

—LMV Member

"En mi opinión, Justicia alimentaria es tener opciones para comer saludable y compartir con mi familia. Yo creo que una forma de no desperdiciar comida es saber las porciones, tener opciones de frutas, verduras y abarrotes que a cada familia en su propia cultura les guste cocinar, comer, y disfrutar. Así no la van a tirar a la basura porque nos gusta disfrutar nuestra propia comida."

—SHCS Staff

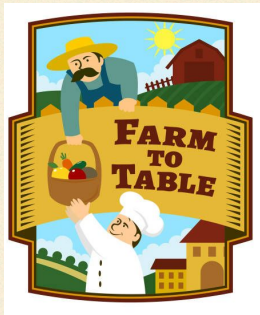




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—LMV Member

"In my opinion, food justice having options to eat healthy and share with my family. I think one way to not waste food is to know the right portions, and have options for fruit, vegetables and groceries that each family within their own culture likes to cook, eat, and enjoy. That way they aren't going to throw it in the trash because we like to enjoy our own food."

—SHCS Staff



# Resource Guide for Staff



## Exemplary Guides:

- Incorporating use of figures
- Incorporating concise and clear language and flow

## Our Guide:

- Inclusion of LMV and SHCS testimonials from past workshops
- Site-specific food waste prevention processes
- Food justice foundation
- Culturally rooted and relevant
- We need input from you all!

INTRODUCTION TO THE FOOD WASTE CHALLENGE (CONTINUED...)

**ENVIRONMENT:** Agriculture consumes over half the land area in the United States and about 80% of the water. It takes the same amount of water to produce a hamburger as it does to take a 90-minute shower. So when that food goes to waste, so do all of the resources it took to produce, pack, cool, and transport it, making the environmental implications of wasted food quite remarkable. In addition to the resources that go into wasted food in production, nearly all of the food waste ends up in landfills, where it decomposes and releases methane, a potent greenhouse gas. In fact, food is now the single largest contributor to landfills today.

Consider these estimates of the resources dedicated to food that never gets eaten in the United States:

50% US Land Use For Agriculture	80% Fresh Water For Agriculture	40% Of All Food Wasted	16% Methane Emissions In Landfills	\$165 Billion \$ Wasted
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Source, U.S. EPA

Feeding the planet is already a struggle, and will only become more difficult with more than nine billion people expected on the planet in 2050. The United Nations has predicted that we will need up to 70% more food to feed that projected population. This makes resource conservation along the value chain even more important. FWRA members and others in food industry are critical partners in this journey.

(Food Waste Reduction Alliance, [Best Practices & Emerging Solutions](#))

GETTING STARTED:  
BEST PRACTICES TO KEEP FOOD OUT OF LANDFILLS (CONTINUED...)

CONDUCT A WASTE CHARACTERIZATION ASSESSMENT

The EPA provides guidance on the best, highest use for food waste, in their Food Recovery Hierarchy (Fig 1). The diversion outlets will be dependent on local capacity and demand, as well as how much scale is involved. In many cases, revenue can be generated from recycling or animal feed when the right connections are made. In other situations, capacity or infrastructure may not yet exist. This is when collective action in or across industry, such as that among FWRA members, is extremely valuable.

FIG 1: EPA FOOD RECOVERY HIERARCHY

Source Reduction
Feed Hungry People
Feed Animals
Industrial Uses
Composting
Landfill/Incineration

Wegmans Food Markets leveraged their relationship with Waste Management to take a group of store employees to the landfill to see what could have been salvaged. [View their Solid Waste Study.](#)

The National Restaurant Association's Conserve program created short videos discussing how restaurants

# Staff Guide Preliminary Table of Contents



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# Resource Guide for Clients

## Exemplary Guides:

- Incorporating use of figures
- Brief (1 page, front and back) and clear

## Our Guide:

- Emphasizing food justice
- Household food waste prevention techniques
- Food storage tips
- Culturally rooted and relevant
- We need input from you all!

### BASIC BACKYARD COMPOSTING

A GUIDE TO COMPOSTING AT HOME



#### WHAT IS COMPOSTING?

Composting is a natural process that turns organic material like food scraps and yard waste into a dark, rich substance. This substance, called compost, is a wonderful conditioner for soil. Composting is also an easy way to save landfill space by diverting waste.

#### HOW DO YOU COMPOST?

- Place your compost bin on a level, well drained area of your yard that receives some sunlight.
- Collect kitchen scraps and yard waste and add them to your bin.
- Keep a 3:1 ratio of browns to greens.
- Bulky material such as a large branch should be chopped into smaller pieces.
- Your compost pile should be as damp as a wrung out sponge. If it is too dry, add water. If it is too wet, add more brown material.
- Your compost pile needs oxygen. Use a shovel, trowel or pitchfork to stir the material in your bin 2-3 times a month.
- Your compost is ready to use once there are no recognizable scraps or detectable odor. This typically takes between 3-6 months depending on temperatures and how often you add to your bin.
- Finished compost can be used as a soil conditioner, a surface mulch or as a lawn top dressing.
- Using your finished compost for a garden does not need to be the final goal. Simply allowing your compost bin to sit while keeping your organic waste out of the landfill is important!

#### WHAT GOES IN MY BIN?

##### Brown Material (3 Parts)

- Leaves, twigs, and straw
- Dead flowers
- Shredded cardboard or paper
- Dry paper towels and napkins
- Drier Lint
- Untreated sawdust

##### Green Material (1 Part)

- Fruit and vegetable peels, cores, rinds and scraps
- Spoiled fruits or vegetables
- Coffee grounds, filters and tea bags
- Egg Shells
- Grass clippings
- Fresh plants and yard trimmings

##### Do NOT Compost

- Meat, fish or poultry
- Dairy products
- Bones
- Fats, oil or grease
- Pet waste
- Hard to kill weeds or diseased plants

Questions on composting or other waste diversion techniques? Connect with us.  
Online: [www.kgmb.org](http://www.kgmb.org)  
By phone: 414-272-5362  
By email: [education@kgmb.org](mailto:education@kgmb.org)

## When should I eat this?

For freshness and quality, it is best to consume these food items within the listed timeframe from date.

Food date labels such as "USE BY", "SELL BY" or "BEST BY" are used to inform you on the freshness and quality of foods. Food is still safe to eat past these dates.

All infant formula, baby food and nutritional supplements are not safe to eat past their expiration date.

### Perishable Foods



eggs  
4-5 weeks



milk, milk alternatives  
7 days



semi-hard cheeses  
1-2 months



yogurt  
1-2 weeks

### Dry and Canned Foods



bread  
7 days (6 months frozen)



tortillas  
3-4 weeks



brown rice  
12 months



white rice  
2 years



pasta  
2-3 years



dry beans  
1-2 years



cereal, oatmeal  
6-12 months



high-acid canned foods  
12-18 months



low-acid canned foods  
2-3 years



oil  
1 year

### Frozen Meats



chicken parts  
9 months



ground meat  
3-4 months



lunch meat  
2 months



whole chicken or turkey  
12 months



SECOND HARVEST  
of SILICON VALLEY

For more food safety tips, visit our nutrition center  
[shfb.org/nutrition-center/](http://shfb.org/nutrition-center/)



(Milwaukee Yard and Food Waste,  
Backyard Composting Guide)

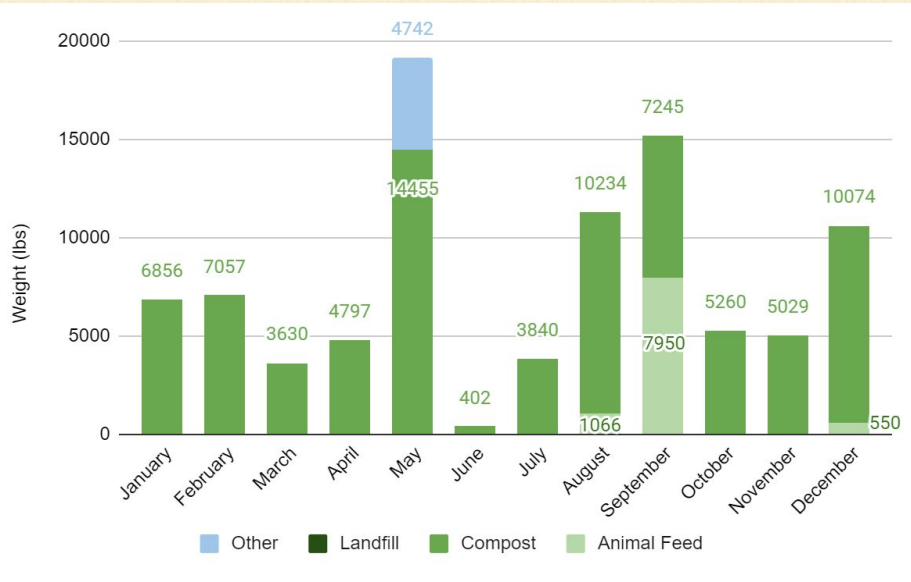
(Second Harvest of Silicon Valley, Nutrition Guide)

# Resource and Training Guides

1. What would you like to see/what do you think clients would like to see in a client resource guide concerning minimizing food waste?
2. What should a guide include to motivate an individual to take action?



# Food Waste Tracking



Monthly SHCS Pantry Food Waste in 2022

- Invoices for incoming food
- Pantry food waste data gathered from waste disposal forms
- Missing food waste data explains discrepancies

Date	Item description	Weight (Lbs.)	Waste Destination
6/25/2022	sweet potatoes	75	Compost
6/25/2022	Celery	30	Compost
6/25/2022	onions	117	Compost
6/29/2022	Radish	75	Compost
6/29/2022	potatoes	40	Compost
6/30/2022	Celery	65	Compost

Date	Item description	Weight (Lbs.)	Waste Destination
8/15/2022	zucchini	300	Compost
8/15/2022	broccoli	200	Compost
8/15/2022	Nectarines	1440	Compost
8/23/2022	Broccoli	45	Compost
8/23/2022	sweet potatoes	60	Compost
8/27/2022	sweet potatoes	1610	Compost
8/27/2022	Celery	40	Compost
8/27/2022	potatoes	150	Compost

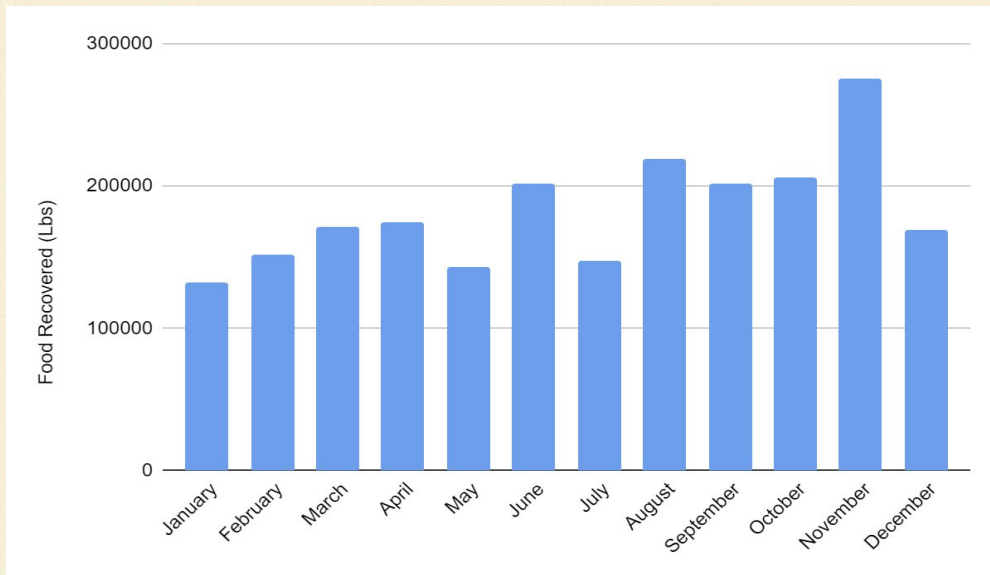
**Daily Average Food Waste: 822 lbs**

Reported June and August Waste Data





## Daily Average Food Waste per Month at SHCS Pantry in 2022



Estimated - Monthly amount of Food Recovered at SHCS Pantry in 2022

Month	Daily Average Food Waste (Lbs)	Monthly % of Food Received Wasted
January	623	4.93%
February	882	4.44%
March	330	2.07%
April	797	2.67%
May	1200	2.60%
June	134	4.59%
July	384	10.39%
August	1282	5.89%
September	1401	7.38%
October	478	1.45%
November	838	1.42%
December	1518	4.06%



**284,342**

Average lbs of Food Received  
from Second Harvest

**Monthly Snapshot**

**7,784**

Average lbs of Food  
Wasted at the Pantry

**182,952**

Average lbs of Food Recovered  
& Distributed to Pantry  
Members







**Thank  
You!**



# Additional resources / extra slides

## U.S. Department of Agriculture:

### [Information for Consumers](#)

Infographic- Easy Steps to Prevent Food Waste ([English](#), [Chinese \(pdf\)](#), [Spanish \(pdf\)](#))

### [Video- Tips to Reduce Food Waste at Home](#)

Video- Plan Ahead to Reduce Food Waste ([English](#), [Spanish](#))

Video- Serve Smart to Reduce Food Waste ([English](#), [Spanish](#))

Video- Love Your Leftovers to Reduce Food Waste ([English](#), [Spanish](#))

### [MyPlate- Meal Planning](#)

### [Refrigeration and Food Safety](#)

### [FoodKeeper App](#)



# The Impacts of Food Waste

- Costs the global economy more than 1 trillion dollars per year
- Accounts for 8-10% of greenhouse gas emissions
- 25% of the water used for agriculture is wasted as a result of food waste
- If we stay on this track, food waste is projected to double by 2050
- Reducing food waste is vital for addressing hunger worldwide



(World Resources Institute, [The Global Benefits of Reducing Food Loss and Waste](#))

