

Food Waste Composting: Challenges, Lessons Learned and Successes

National Zero Waste Business Conference

June 2, 2016

SODEXO AT A GLANCE

€ 18 bn
revenues

World leader in
Quality of Life
Services

420,000
employees

80
countries

75 million
consumers
served daily

19th
largest employer
worldwide

A UNIQUE OFFER: IMPROVING QUALITY OF LIFE THROUGH 3 ACTIVITIES



On-site
Services



Benefits and Rewards
Services



Personal and Home
Services

SODEXO REDUCES FOOD WASTE BY:

RAISING AWARENESS and influencing
the behaviors of our customers and employees

IMPROVING PROCESSES
and upgrading equipment in the kitchen

MEASURING OUR IMPACT
to determine where we can improve

SHARING OUR EXPERTISE
to reduce food waste throughout our communities

CHALLENGES

- **Changing regulations**
- **Do you have food waste and how much?**
- **Inconsistent infrastructure (Composting, recycling)**
- **Standards (Disposables)**
- **Competing objectives**
- **Contamination (education - employee, customer)**
- **Cost**
- **Time!**

ORGANICS WASTE STREAM

Pre-Consumer Waste (Kitchen Waste)

1. OVER PRODUCTION



Surplus cooked food and prepared meals that have not been sold or plated.

2. PREPARATION



Un-cooked food waste generated during food preparation, such as fruit rinds, vegetable scraps, meat trimmings, etc.

3. OUT-OF-DATE



Not fit for consumption food waste generated from expiration, contamination, burning.

Post-Consumer Waste

4. Plate Waste



Left-over food on the consumer plates

Why reduce waste? It's the law

Nationally

- First ever national food waste reduction goal, calls for a 50-percent reduction by 2030.



Statewide

- Massachusetts
- Vermont
- Connecticut
- California
- Rhode Island, Maine, Hawaii, New Jersey (in discussion)

Citywide

- Seattle
- San Francisco
- Portland
- Austin
- NYC
- Vancouver, BC

Regulations change frequently. Search your area to ensure accuracy.

Lack of consistent communication



Lack of consistent communication



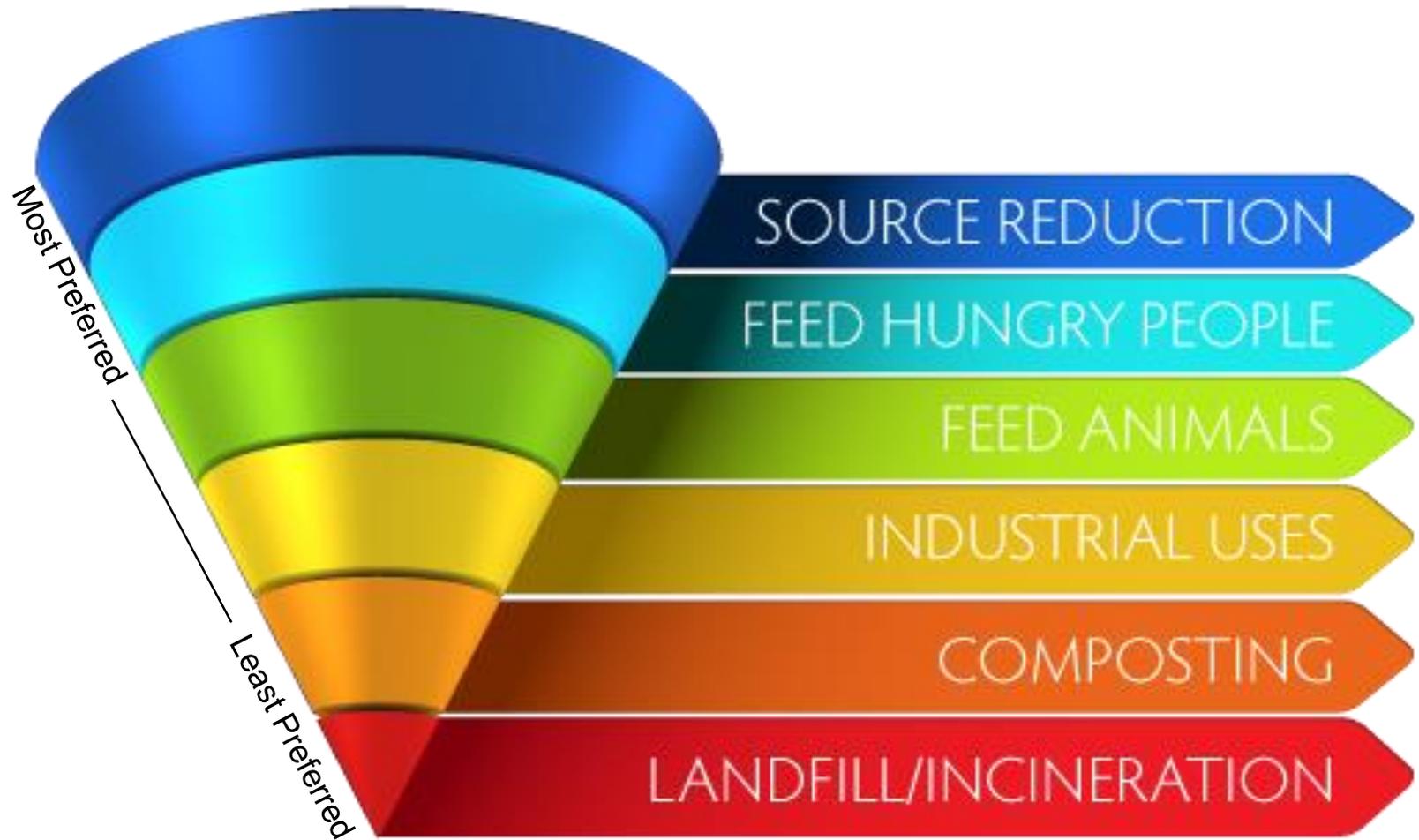
Lack of consistent communication

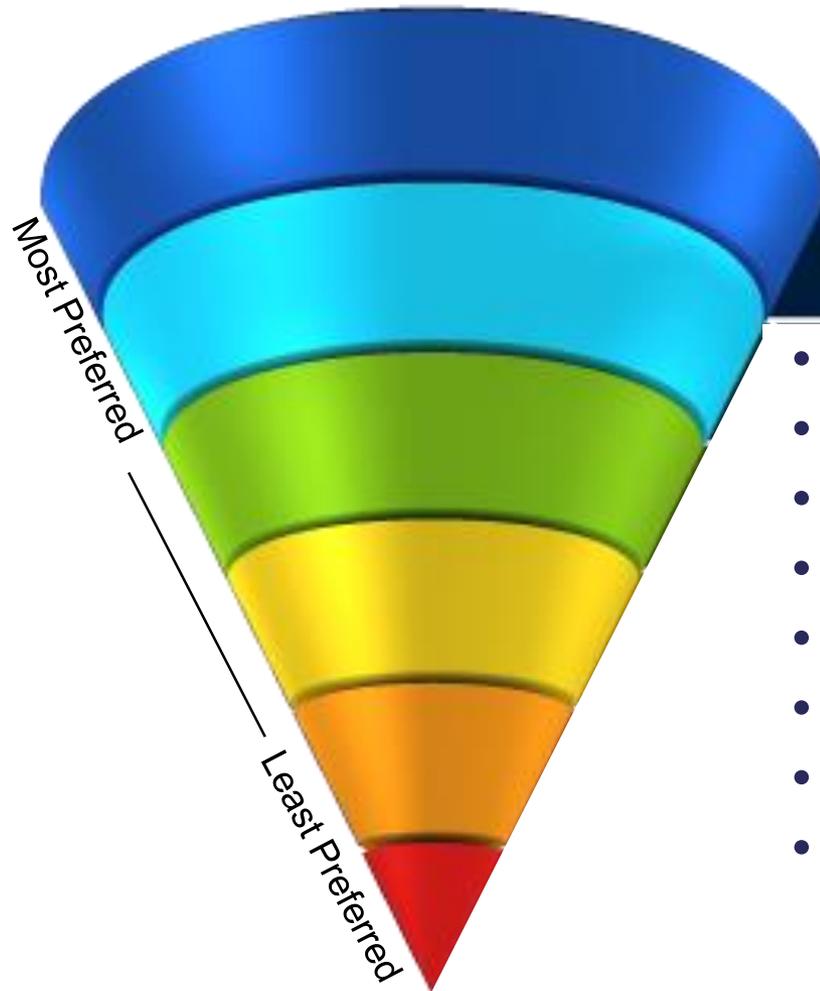


Education / training / awareness



EPA Food Waste Hierarchy





SOURCE REDUCTION

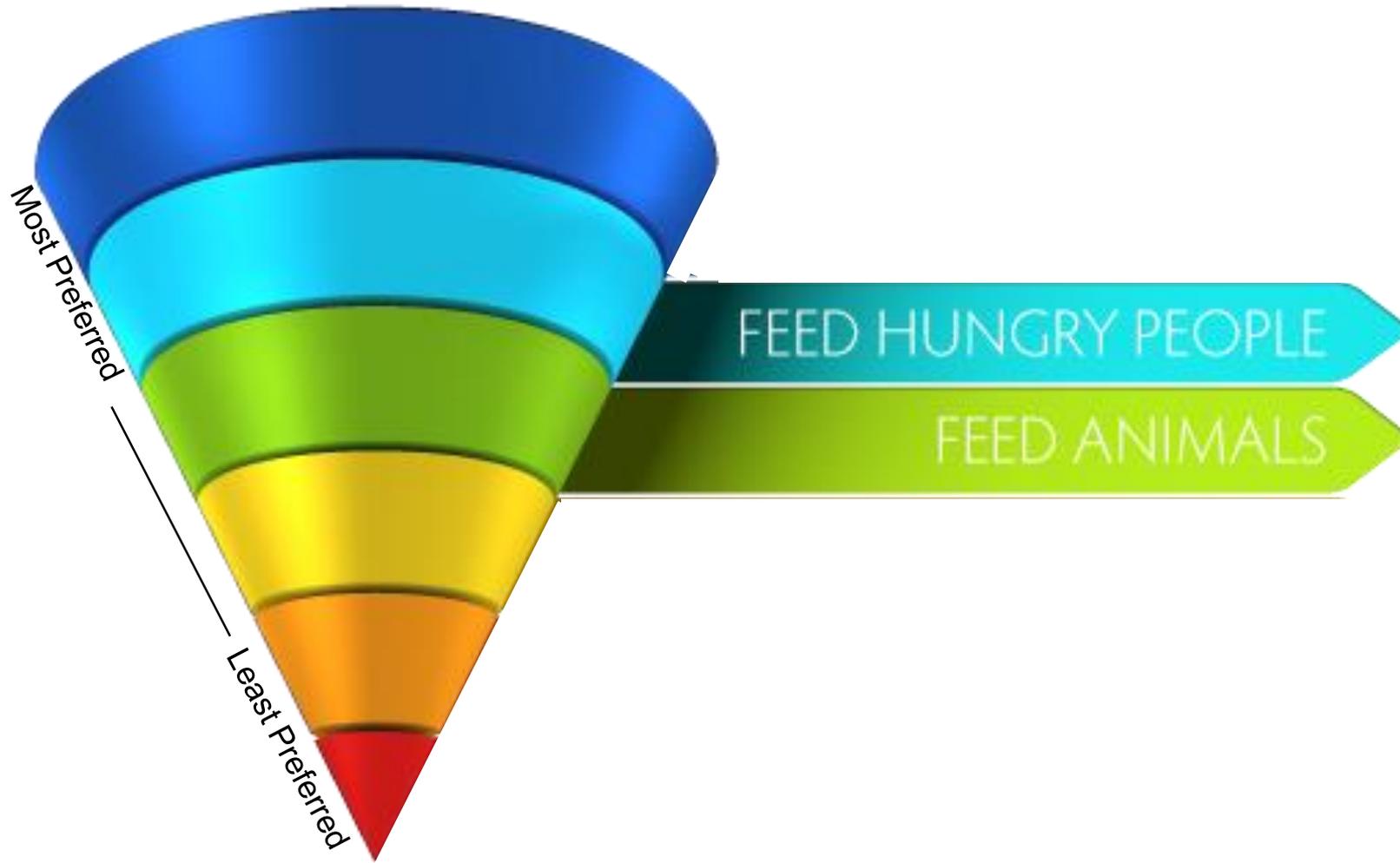
- **Assessment**
- **Paper tracking**
- **LeanPath**
- **Food Waste Tracking**
- **Customer Education Programs**
- **Employee Education**
- **Trayless**
- **Portion Control**

RESOURCES AND LESSONS LEARNED

SOURCE REDUCTION

- **Assessment and Tracking**
 - EPA Food Recovery Challenge, LeanPath, Food Waste Reduction Alliance
- **Guest Education Programs**
 - NRDC Ad Council / tell people what you're doing
- **Employee Education**
 - USZWBC
- **Trayless Dining**
 - ReFED





RESOURCES AND LESSONS LEARNED

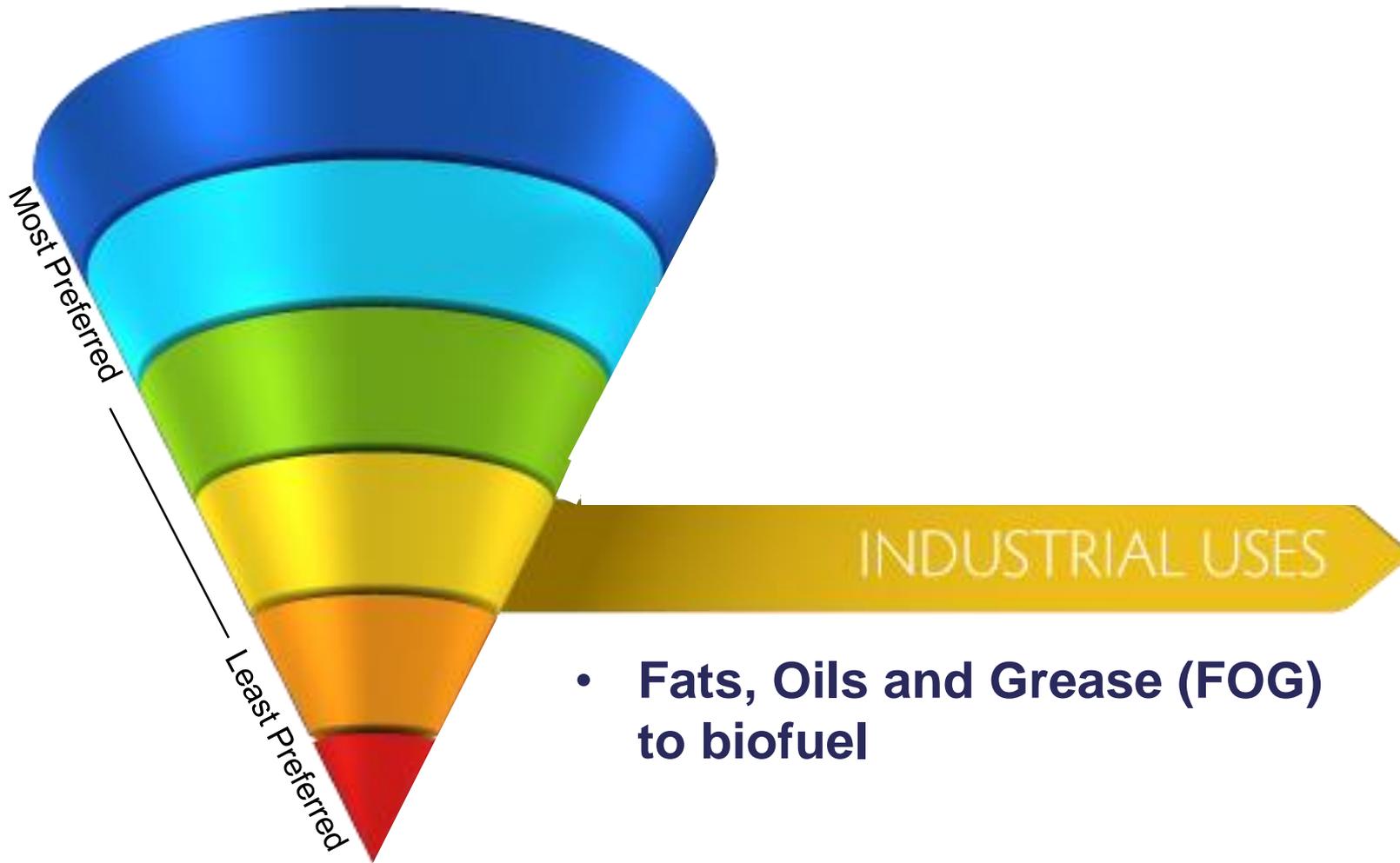
FEED HUNGRY PEOPLE

- **Feeding America**
- **Food Recovery Network (Get Certified)**
- **Community centers/churches**

FEED ANIMALS

- **Vendor partners**
- **Farmer's Market**

Talk to your employees!

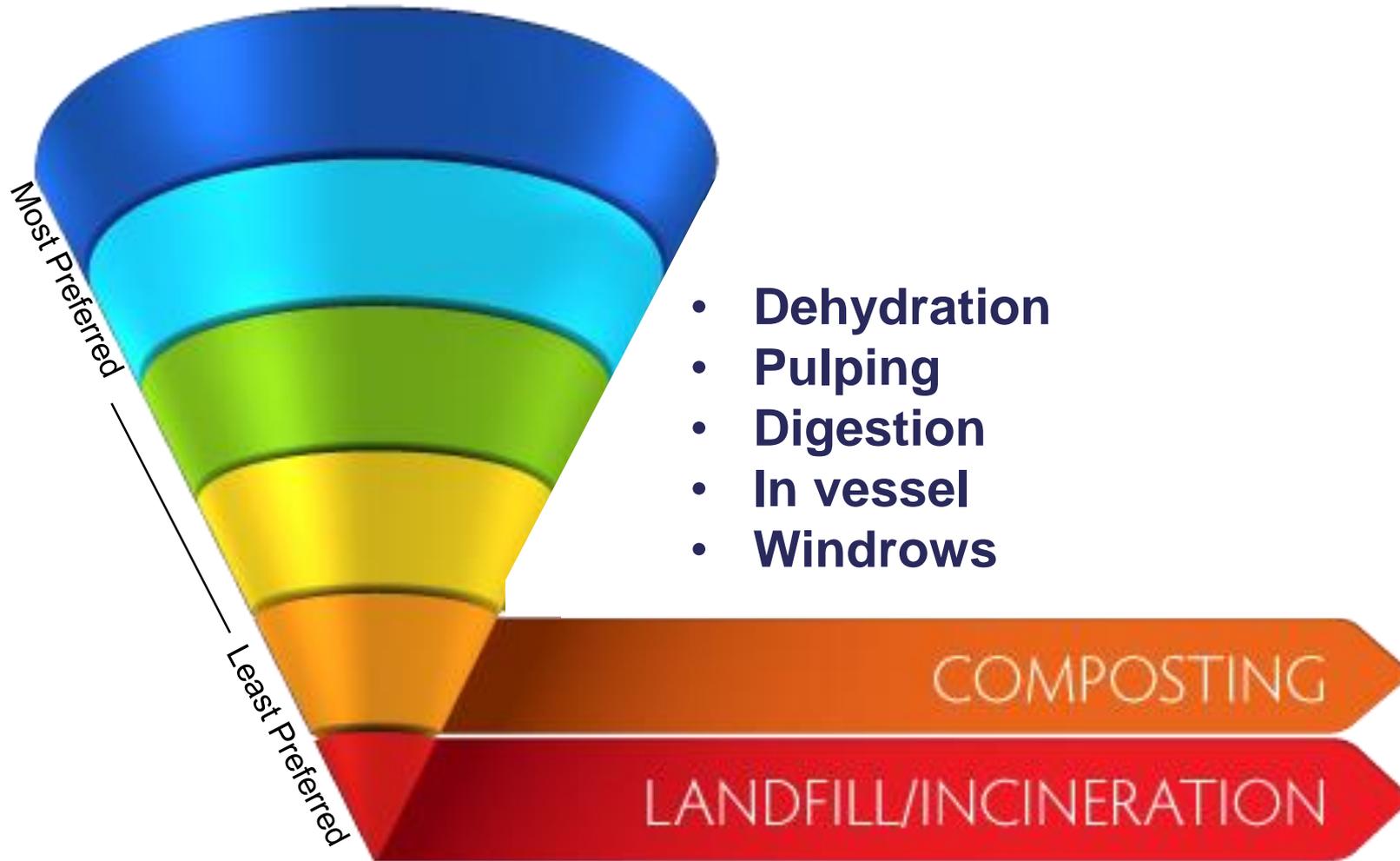


- **Fats, Oils and Grease (FOG) to biofuel**

RESOURCES AND LESSONS LEARNED

INDUSTRIAL

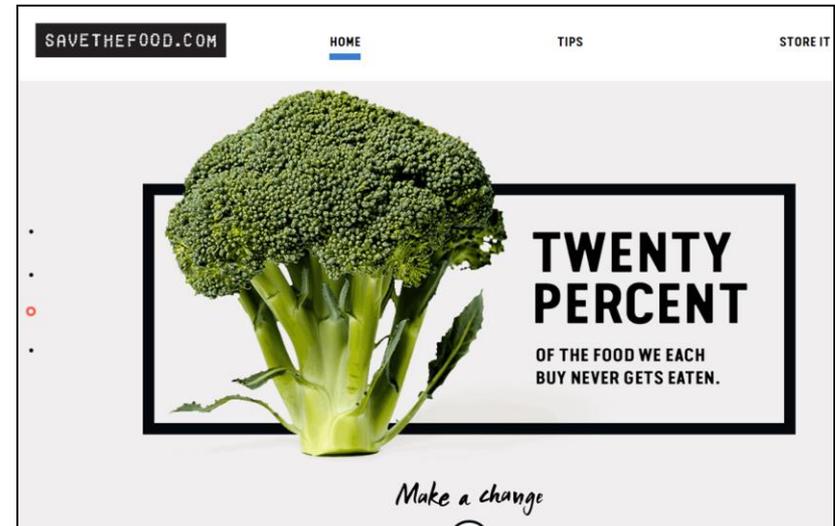
- **Vendor partners**
- **Broad line distributors**
- **Farmer's Market**



RESOURCES AND LESSONS LEARNED – *not previously mentioned*

COMPOSTING

- **Education and resources**
 - US Composting Council
 - BioCycle – www.findacomposter.com
 - US EPA mapping project
- **Cost**
 - USZWBC – Zero Waste Business Associate certification
- **In vessel**
 - Research and references



SAVETHEFOOD.COM

OTHER TIPS

- **Identify a local expert**
 - NGO
 - Waste hauler
- **Network**
 - Peer organization
 - Competitors are your friends
 - City/county/local councils

**JUST BECAUSE
YOU'RE TRASH
DOESN'T MEAN
YOU CAN'T DO
GREAT THINGS.**

**IT IS CALLED
GARBAGE CAN,
NOT GARBAGE
CANNOT.**



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