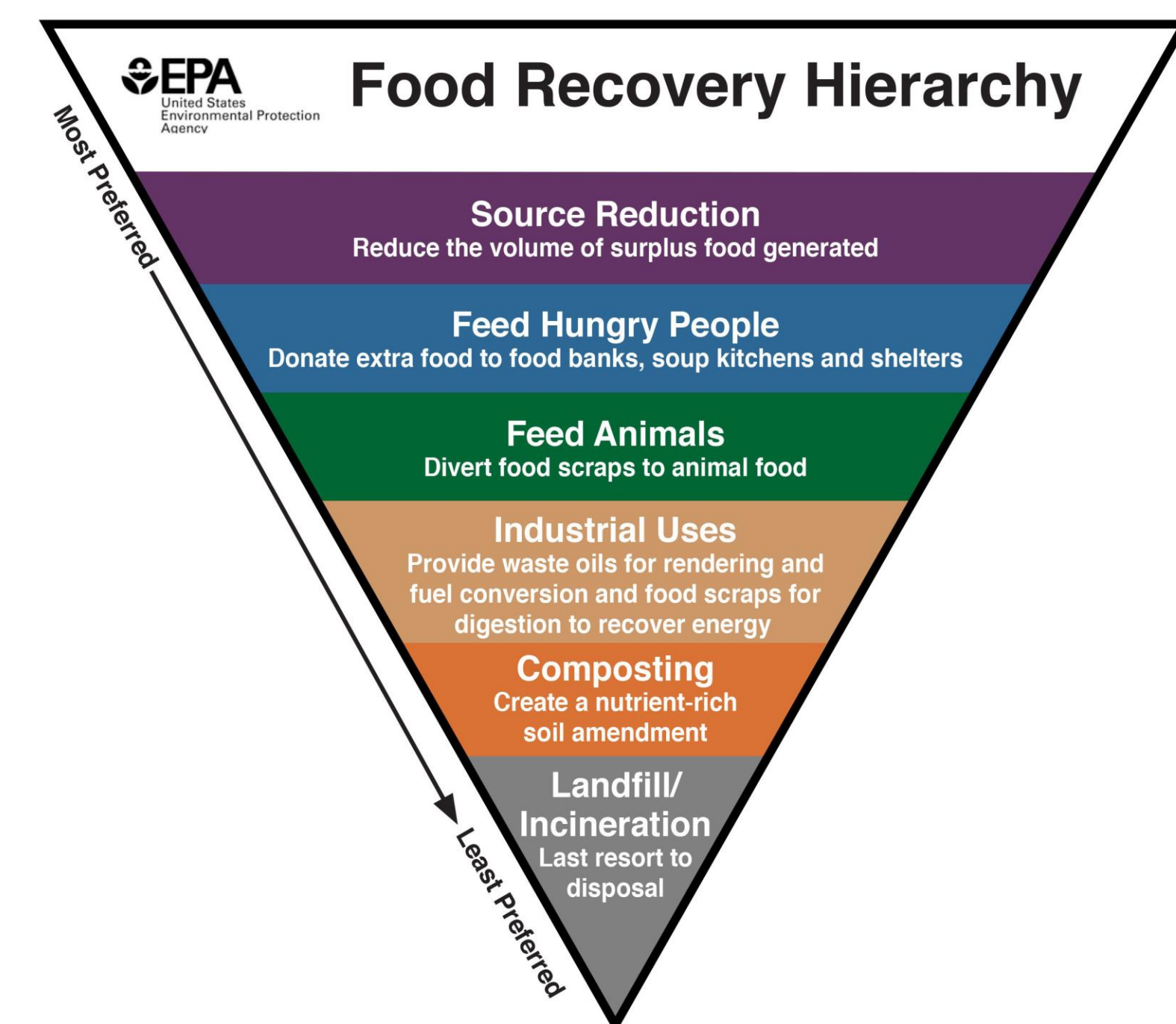




Fighting Food Waste:

Guilford County Colleges Food Waste Reduction Competition

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Project Abstract:

Many times: when analyzing environmental sustainability for our exponentially growing population, the following statement is made: “Within future years, there must be more food produced to feed the world.” While producing more food is necessary for the years to come, there is also great importance in managing the food we already have and reducing food waste. According to the Environmental Protection Agency, “in 2018, about 63 million tons of wasted foods were generated in the United States.” Of the food wasted yearly, most could not only be reduced through proper management and educational awareness, but it could feed many. The Fighting Food Waste: Guilford County College Food Waste Reduction Competition could help to create food waste awareness, engage the local community, and most importantly, reduce waste within Greensboro. Fighting Food Waste would allow Guilford County Colleges to compete on who can creatively reduce the most waste over two months. The incentive for the winning College would be a grant/cash prize to support an agricultural-related project or donation, thus benefiting the community even more! This proposed project would impact the entirety of Greensboro and set an exceptional model for other counties and States.

Key Objectives :

- Objective 1:** Educate college students on source reduction from the food recovery hierarchy.
- Objective 2:** Reduce waste within the Greensboro community through fun, interactive, and engaging methods.
- Objective 3:** Through a prize incentive, allow students to organize an agricultural project or donation.

Competition Food Reduction Ideas:

- Trayless dining
- Encouraging students to only take what they will eat in dining areas
- Reducing serving sizes offered in dining areas
- Finding ways to prepare surplus foods.
- Creating events to teach students, faculty, and staff how to make better food reduction habits.

“Roughly 1/3 of the food produced that is intended for human consumption every year- around 1.3 billion tons and valued at USD\$1 trillion- is wasted or lost. This is enough to feed 3 billion people.” – Earth.org

Incentive Grant Usage Ideas:



- Creating a campus composting project
- Creating community raised beds for fruit and vegetable production
- Creating community mini food pantries
- Donating funds to support fighting homelessness and food insecurity within Greensboro
- Supporting local food drive initiatives

