# Seattle (Gili) Public Utilities 

Pilot Project Presentation to the SWAC April 1, 2015

## Facts and Impacts

Food waste is a growing problem with profound financial and environmental impacts.
Food is typically wasted when we buy more than we need, store it incorrectly, throw away leftovers or cook too much.

Americans waste 25 percent of the food they purchase.


Wasted Food = Wasted Resources
Average amount spent each year by a family of four on wasted food.

When we throw away food, we also waste all the water and energy used to produce, package and transport food from the farm to our plates. U.S. food waste uses:


Source: Food Too Good to Waste, King County Solid Waste Division. (Dec. 2014).


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## Tips to Prevent Food Waste

There are many ways to keep food from becoming waste. Which ones work for you?

## Buy what you need-ideas:

- Make a grocery list with quantities needed.
- Buy local and in season when possible.
- Go to the store more often and buy less at a time, if possible.



## Track what you have-ideas:

- Store new items behind the old in your fridge and cupboards.
- Create an "Eat Me Now" box for your fridge.
- Use a whiteboard or app to remember what needs to be eaten.


## Store it to last-ideas:

- Use a fruit and veggie storage guide.
- Freeze what you can't finish.
- Prep items for easy snacking/cooking (example: chop celery into sticks before storing).


## Use it all up-ideas:

- Have a regular "leftovers night."
- Try out recipes that combine ingredients you have on hand.
- Use parts of food that are often discarded (example: carrot tops).


## PRIMARY AUDIENCES

- Families with teens
- African-American communities
- Young adults (ages 18-34)
- High-income households




## THE MOTH



## City of Seattle

## 2010 Home Organics Waste Management Survey




