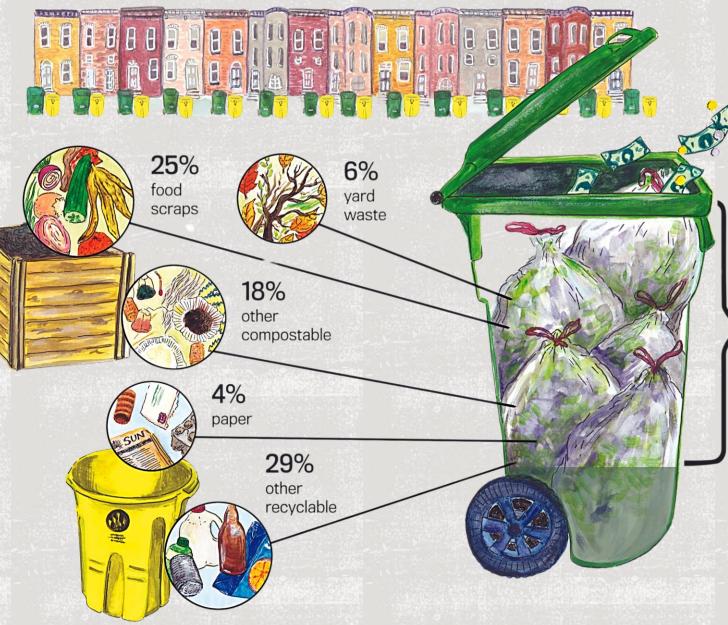
TOWARDS ZERO FOOD WASTE

**BALTIMORE**, MD

**Sophia Hosain** Zero Waste Manager Office of Waste Diversion Department of Public Works



The annual cost of food waste for a family of four is **\$1,800.** 

# 75%

of residential curbside trash in Baltimore is compostable, recyclable, or reusable\*.

\* Baltimore Office of Sustainability's 2014 report, "Waste to Wealth: Baltimore Waste Stream Analysis"

# FOOD WASTE RECOVERY & DIVERSION OVERVIEW





Food Recovery Efforts

Diversified Diversion



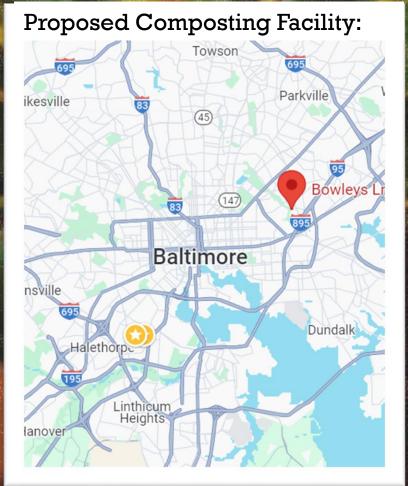
Supporting Behavior Change

Funding Sources

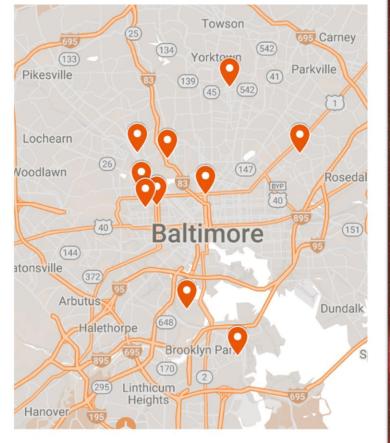
# PARTNERING WITH LOCAL FARMERS



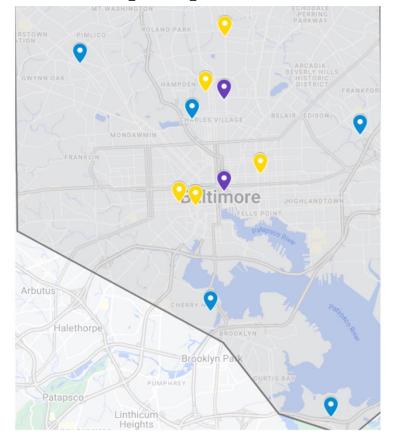
# **DECENTRALIZED SOLUTIONS**



#### **Community Composting Sites:**



#### Food Scrap Drop-off Locations:



## Food Systems

The lifecycle of food – from seed, to harvest, to what we buy, eat and waste.



40% of food grown in the United States today goes uneaten.

## **Creating Soil**

The composting of food scraps to avoid releasing greenhouse gases into the air, slowing the effects of climate change.

16% of total greenhouse gas emissions are related to food waste, the third largest source of emissions in the world.

### **Climate Justice**

Actions to protect people most vulnerable to food insecurity and climate change impacts.

79% of waste incinerators in the U.S. are located in communities of color or low-income communities.

### **Managing Waste**

The collecting, transporting, processing, buying and disposal of items we believe have little or no value.

The average American throws away 24 pounds of food each month.