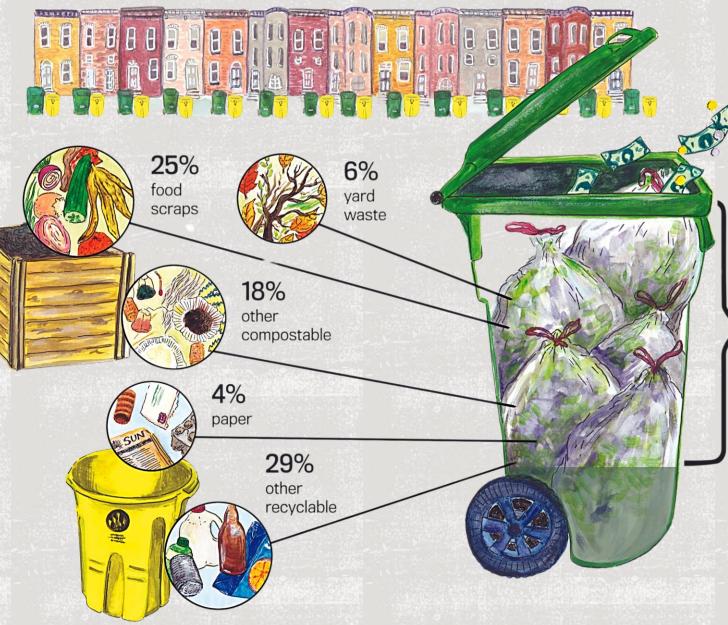
TOWARDS ZERO FOOD WASTE

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



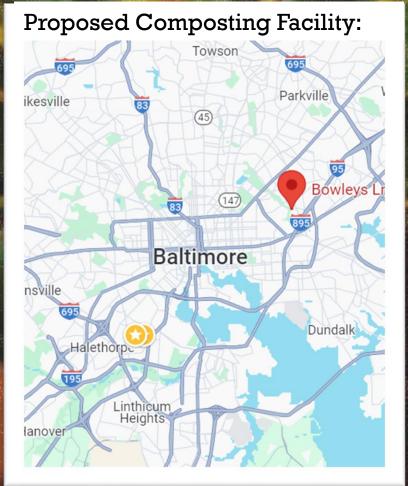
Supporting Behavior Change

Funding Sources

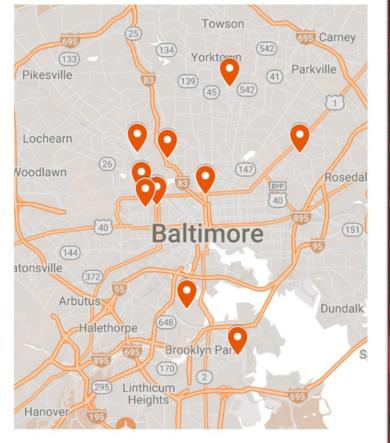
PARTNERING WITH LOCAL FARMERS



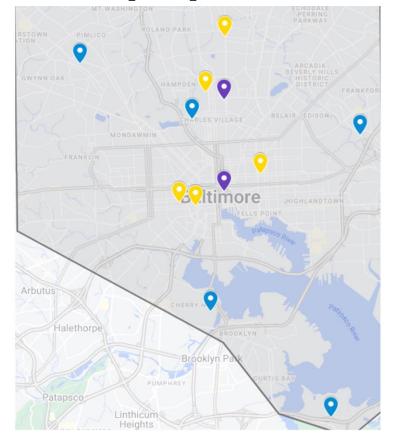
DECENTRALIZED SOLUTIONS



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.