

What if student-led teams Make the Most of Food @ Home?

Beth Gingold, Recycle Leaders
MD Food Recovery Summit
Linthicum, MD
December 1, 2021



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We want YOU to join our seriously fun (growing global) team!



Beth Gingold
Erin Petersen
Noemi Bolanos
Recycle Leaders

Diane Lill
Audubon Naturalist
Society



Would YOU like to

- save money
- eat healthier
- contribute to the **#1 global solution to climate change?**



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Would YOU make a new year's resolution to reduce your household's discarded food by 50%?



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What would YOU do ?



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The Make the Most of Food @ Home Challenge is specific and inclusive!

(from EPA's Food too Good to Waste Toolkit, gamified for schools)



Ellie Fried

Make the Most of Food @ Home

Color Key

- Complete for Credit
- Try for Best Results
- Share for Extra Fun

Before You Start!

- Review Guidance
- Get Set Up
- Give Heads Up

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Day 1 - Start Baseline Data Collection	Day 2 - Collect Baseline Data	Day 3 - Collect Baseline Data	Day 4 - Collect Baseline Data	Day 5 - Collect Baseline Data	Day 6 - Collect Baseline Data	Take Before Photo Day 7 - Complete Baseline Data
Review With Household	Learn About Storage	Learn About Planning	Learn About Using	Learn About Getting	Organize Food Storage	Submit Baseline Report
Take Action!						Take After Photo
Day 1 - Start Action Data Collection	Day 2 - Collect Action Data	Day 3 - Collect Action Data	Day 4 - Collect Action Data	Day 5 - Collect Action Data	Day 6 - Collect Action Data	Day 7 - Collect Action Data
Review With Household	Before/After Post on Instagram	Most Replicable Solution Video	Team Fun Photo	Testimonials	Recruit Friends to take the Challenge!	Submit Action Report

Celebrate and Get Certificate!

with simple student-made instructions!

No special supplies, composting not required



Lila Baltaxe

WHAT TO MEASURE?

DO collect and track...

✓ PREPARED FOOD

(e.g. old leftovers, unwanted cooked food)



✓ UNPREPARED FOOD

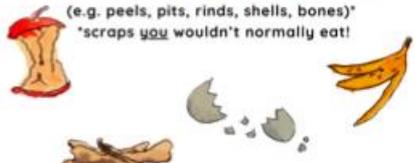
(e.g. moldy fruit or vegetables, spoiled uncooked meat)



DO NOT include...

X FOOD SCRAPS

(e.g. peels, pits, rinds, shells, bones)*
*scraps you wouldn't normally eat!



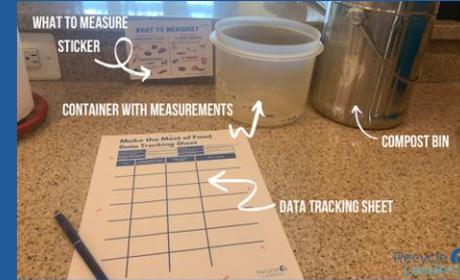
X LIQUIDS

(e.g. coffee, soup, or milk)



Recycle Leaders

need help? info@recycleleaders.com



CHECK OUT THIS MAKE THE MOST OF FOOD CHALLENGE

SET-UP!

Resources available online
More questions? Contact info@recycleleaders.com

But seriously, would you FINISH ?

WHAT TO MEASURE? Recycle Leaders

DO collect and track...

✓ **PREPARED FOOD**
(e.g. old leftovers, unwanted cooked food)

✓ **UNPREPARED FOOD**
(e.g. moldy fruit or vegetables, spoiled uncooked meat)

DO NOT include...

✗ **FOOD SCRAPS**
(e.g. peels, pits, rinds, shells, bones?)
"scraps you wouldn't normally eat!"

✗ **LIQUIDS**
(e.g. coffee, soup, or milk)

need help? info@recycleleaders.com

Make the Most of Food Baseline Data Recycle Leaders

HOUSEHOLD ID:

TOTAL VOLUME (IN CUPS): ÷ # OF PEOPLE IN HOUSEHOLD: = DISCARDED FOOD/PERSON:

DAY	TRACE: DISCARDED FOOD	MEASURE: HOW MUCH (CUPS)?	LEARN: WHY? NOTES

LET'S TAKE ACTION! Recycle Leaders

EAT FIRST!

USE FIRST!

Share your tips and tricks to Make the Most of Food!

MOST REPLICABLE SOLUTION TEAM G

Put fruit in the container, and never forget your produce again!

"SEE ME EAT ME!"

Week 1

Track + Measure
Baseline Data

Week 2

Learn &
REPORT

Week 3

Act & Measure
Action Data

Week 4

Share &
REPORT

Teams create accountability !

Jeffrey Neal
Loop Closing



Recycle Leaders

Loop Closing



WORLD RESOURCES INSTITUTE

Recycle Leaders, Loop Closing, and Soilful

Food First: A Replicable Model in Washington, DC for Engaging Ward 7 and 8 Residents in Taking Action on Sustainability

Food Loss and Waste Measurement Case Study

"I participated because food waste has been a major challenge for me for a while and I thought it would be a great opportunity to put forth the effort to make a change and the project would give me a sense of accountability."
Taft Barber, participant

Calep Epps & Rhonda Keith



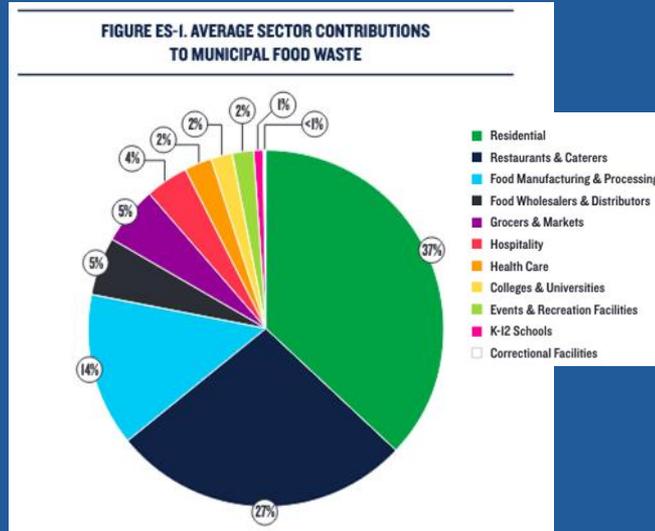
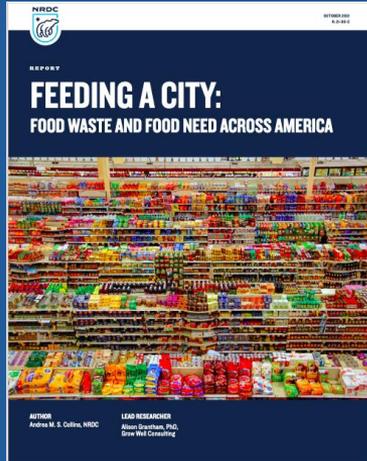
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Last Earth Month, team leaders got more than 200 people to complete the challenge!



Schools can spread sustainability by supporting student leaders !

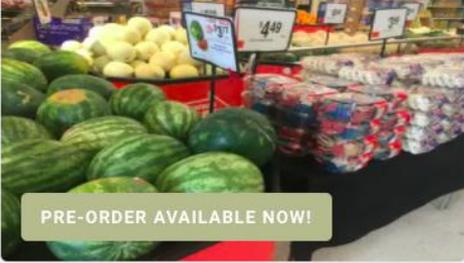


What if student-led teams Make the Most of Food @ Home?

All Courses

K-12 Teachers: Learn to Lead the Make the Most of Food @ Home Challenge!

29 Lessons | \$150.00



PRE-ORDER AVAILABLE NOW!

All Courses

High School Students: Lead a Make the Most of Food @ Home Challenge Team!
(Earth Month 2022)

0 Lessons | \$150.00



PRE-ORDER AVAILABLE NOW!

**“It wasn’t as bad as I thought it
would be”**

- Parent of participating student



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What can we achieve together?

All Courses

Take the Make of Most of Food @ Home Challenge!

2 Lessons | \$50.00

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(in-g. and leftovers, unseasoned cooked foods)

✓ UNPREPARED FOOD

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(in-g. seeds, pits, rinds, shells, bones)*
*scraps you wouldn't normally eat!

X LIQUIDS
(in-g. coffee, soup, or milk)

PRE-ORDER AVAILABLE NOW!

need help? info@recycleleaders.com



Take the Challenge!
(on demand)

Sponsor a Challenge!
(Earth Month 2022)

**[Your idea / Compost
connect]!**

Q&A and Contact Information

info@recycleleaders.com

www.recycleleaders.com

[@recycleleaders](https://www.instagram.com/recycleleaders)
Join us!

[#make-themostoffood](https://www.instagram.com/make-themostoffood)
<https://www.recycleleaders.com/make-the-most-of-food>

