

THE FACTS ON FOOD WASTE

AND WHAT YOU CAN DO



AN ESTIMATED 1/3

OF ALL FOOD PRODUCED GLOBALLY IS LOST OR WASTED

In the United States, food waste is approximately 30-40% of the food supply.

TAKE WHAT YOU KNOW YOU CAN EAT

YOU CAN ALWAYS GO BACK FOR SECONDS

When eating in the dining halls, start by taking what you know you can eat to help reduce the amount of food left on your plate.



WHY IT'S IMPORTANT

THE IMPACT OF FOOD WASTE

Decreased food waste would lead to more effective land and water use as well as big picture issues such as climate change.

PLAN YOUR MEAL

CHECK THE UIDINING APP AHEAD OF TIME

Check the menu ahead of time to help plan your next meal.



WHAT IS BEING DONE

AT THE NATIONAL LEVEL

The USDA and EPA set a goal to cut the United States' food waste in half by 2030.

"Food Loss and Food Waste." Food and Agriculture Organization of the United Nations, www.fao.org/food-loss-and-food-waste/en/.

"Food Waste FAQs." USDA, www.usda.gov/foodwaste/faqs.

