

WFAA Member Success Stories  
 2022 Food Waste Prevention Week (April 4-8)  
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Post date	Post content	Images/attachments
<p>Tuesday, April 5th</p>	<p><b>Twitter</b>            @TheUrbanCanopy prevents food waste by using their production kitchen to upcycle surplus and imperfect produce into jam, pickles, and more. Even more items are also donated to mutual aid groups for distribution throughout Chicago.            #FoodWastePreventionWeek</p> <p><b>LinkedIn</b>            @TheUrbanCanopy is forever scaling their efforts to #preventfoodwaste, as growers, distributors, composters, and community members. Their production kitchen upcycles surplus and imperfect produce into jam, pickles, and more - maximizing the value - and contributes various items to Mutual Aid groups for distribution throughout Chicago. Prevention is just one way they are working to create a more SUSTAINABLE, NUTRITIOUS, AND EQUITABLE local food cycle.</p>	
<p>Tuesday, April 5th</p>	<p><b>Twitter</b>            A food waste prevention tip from @USDAnutrition:</p> <p>Did you know that certain uneaten foods from school meals can be saved from the trash and made available to hungry classmates by using share tables? Learn more</p>	

	<p>about share tables here:  <a href="https://www.fns.usda.gov/cn/use-share-tables-child-nutrition-programs">https://www.fns.usda.gov/cn/use-share-tables-child-nutrition-programs</a></p> <p>[REPLY IN THREAD] Share tables are an innovative strategy to encourage the consumption of nutritious foods and reduce food waste in school meal programs!  #FoodWastePreventionWeek</p> <p><b>LinkedIn</b>  A food waste prevention tip from our partners with the USDA Food and Nutrition Service:</p> <p>Did you know that certain uneaten foods from school meals can be saved from the trash and made available to hungry classmates by using share tables? Share tables are an innovative strategy to encourage the consumption of nutritious foods and reduce food waste in school meal programs. Learn more here:  <a href="https://www.fns.usda.gov/cn/use-share-tables-child-nutrition-programs">https://www.fns.usda.gov/cn/use-share-tables-child-nutrition-programs</a></p> <p>#FoodWastePreventionWeek</p>	
<p>Wednesday, April 6th</p>	<p><b>Twitter</b>  Using USDA Farm to Food Bank grant funding, Feeding Illinois was able to pay Rendleman Orchards pick-and-pack-out costs (PPO) to aid in the donation of peaches, nectarines, and apples. Over 600,000 lbs of fruit were rescued in 2021!  #FoodWastePreventionWeek</p> <p>Learn more here:  <a href="http://hdl.handle.net/2142/113">http://hdl.handle.net/2142/113</a></p>	

	<p><a href="#">371</a></p> <p><b>LinkedIn</b> Using USDA Farm to Food Bank grant funding, Feeding Illinois was able to pay Rendleman Orchards pick-and-pack-out costs (PPO) to aid in the donation of peaches, nectarines, and apples. Since 2021 was a huge year for peaches, they were able to prevent over 600,000 lbs of fruit from going to waste.</p> <p>To learn more, see the case study here: <a href="http://hdl.handle.net/2142/113371">http://hdl.handle.net/2142/113371</a></p> <p>#FoodWastePreventionWeek #FoodRescue</p>	
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<p>Wednesday, April 6th</p>
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<p><b>Twitter</b> @insidetheplant helps to reduce food waste and provide food to their community by hosting a Love Fridge! Donations of fresh, unexpired food are encouraged 24/7. Find a Love Fridge near you: <a href="http://www.thelovefridgechicago.com">www.thelovefridgechicago.com</a></p> <p>#FoodWastePreventionWeek #FoodRescue</p> <p><b>LinkedIn</b> The Plant helps to reduce food waste and provide food to their community by hosting a Love Fridge! Donations of fresh, unexpired food are encouraged 24/7. Find a Love Fridge near you (take what you need, leave what you can!): <a href="http://www.thelovefridgechicago.com">www.thelovefridgechicago.com</a></p>
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	<p>#FoodWastePreventionWeek #FoodRescue</p>	
<p>Wednesday, April 6th</p>	<p><b>Twitter</b> Volunteers with @chifoodsov, a coalition of 30+ autonomous mutual aid groups, have rescued and redistributed millions of lbs of food to families via their Chicago South and NW side hubs. Learn more, donate, or volunteer via their website! #FoodWastePreventionWeek</p> <p><b>LinkedIn</b> The Chicagoland Food Sovereignty Coalition, a collaboration of 30+ autonomous mutual aid groups working to reimagine a more resilient, sustainable, and equitable food system based on food sovereignty, has rescued and redistributed millions of pounds of food to families via food rescue hubs located on the South and Northwest sides of Chicago.</p> <p>CFSC works with groups like the Wasted Food Action Alliance, Seven Generations Ahead, The Urban Canopy, and Bright Beat to help feed neighbors in need and minimize food waste by connecting unwanted food with families in need of support.</p> <p>Learn more, donate, or sign up to volunteer with CFSC here: <a href="https://www.chifoodsovereignty.com/about">https://www.chifoodsovereignty.com/about</a></p> <p>#FoodWastePreventionWeek #wastedfoodaction #foodrescue</p>	<div data-bbox="1036 342 1422 730"> <p><b>ALLOW US TO INTRODUCE OURSELVES</b></p> <p>THE CHICAGOLAND FOOD SOVEREIGNTY COALITION (CFSC) IS AN ALLIANCE OF AUTONOMOUS MUTUAL AID GROUPS IN THE GREATER CHICAGO AREA. THROUGH VOLUNTEER EFFORTS, WE ARE ABLE TO COORDINATE A FOOD RESCUE NETWORK AND ADVOCATE FOR IMPROVED FOOD ACCESS IN THE COMMUNITIES THAT WE WORK IN</p>  </div> <div data-bbox="1036 789 1422 1157"> <p><b>WHO WE ARE</b></p> <p>We are made up of 30+ Mutual Aid groups in Chicagoland. Here are just a few of us:</p>  </div> <div data-bbox="1036 1182 1422 1549"> <p><b>OUR GOALS</b></p> <div data-bbox="1073 1230 1386 1507"> <p><b>Feed our Neighbors</b></p> <p>COORDINATE A RESCUE NETWORK THAT CAPTURES SURPLUS GOODS AND ACCEPTABLE FOOD ITEMS THAT WOULD HAVE BEEN WASTED</p> <p><b>PROVIDE NUTRITIOUS &amp; CULTURALLY-AFFIRMING GOODS TO THE COMMUNITIES THAT WE WORK IN</b></p> <p><b>Minimize Food Waste</b></p> </div> </div>

#foodsovereignty #mutualaid  
#neighborshelpingneighbors



Wednesday, April 6th

**Twitter**

@gobeyondhunger has a Food Rescue program with enthusiastic volunteers and partners who successfully helped make sure 145 tons of fresh groceries made it back out to area families and individuals who needed it last year. Awesome work!  
#FoodWastePreventionWeek

**LinkedIn**

Beyond Hunger's Food Rescue program has enthusiastic volunteers and partners who successfully helped make sure 145 tons of fresh groceries made it back out to area families and individuals who needed it last year. Awesome work!

#FoodWastePreventionWeek  
#foodrescue #foodwaste  
#sustainability



Wednesday, April 6th

**Twitter**

RUSH Oak Park Hospital repackages surplus cafeteria food into individual containers that @gobeyondhunger hands out during grocery pick up times. People love getting a convenient meal along with their other groceries - and it reduces food waste! Learn more about the Surplus Project here:

<https://www.gobeyondhunger.org/programs/surplus-project>

#FoodWastePreventionWeek

**LinkedIn**

RUSH Oak Park Hospital repackages surplus cafeteria food into individual containers that Beyond Hunger hands out during grocery pick up times! People love getting a convenient full meal along with their other groceries - and it reduces food waste. The Surplus Project is a huge success.

Learn more about the Surplus Project here:

<https://www.gobeyondhunger.org/programs/surplus-project>

#FoodWastePreventionWeek  
#foodrescue #foodwaste  
#sustainability



Thursday, April 7th -  
RECYCLE

**Twitter**

Our partners at Greengrahi Solutions in India have found a solution to the city of Rourkee's organic waste problem: the Compost Cube! Their 2021 prototype pilot was a huge success.

Learn more about the Compost Cube pilot here:



<https://facebook.com/GreenGrahi>

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[REPLY IN THREAD] Their 2021 pilot also revealed that many nearby farmers were interested in using animal feed created from food waste. What a great example of how food scrap recycling can involve more than just composting!

#FoodWastePreventionWeek

### LinkedIn

Our partners at [GreenGrahi Solutions Pvt Ltd](#) in India have found a solution to the city of Rourkee's organic waste problem: the Compost Cube! Their 2021 prototype pilot with seven restaurants was such a huge success that two apartment buildings signed up to have their organic waste diverted within the same week.

The prototype pilot also revealed that many nearby farmers were interested in using animal feed created from food waste, so Greengrahi is now working on turning the food waste they collect into animal feed instead of just compost. What a great example of how food scrap recycling can involve more than just composting!

Learn more about the Compost Cube pilot here: <https://lnkd.in/eEWk4F9u>

[#FoodWastePreventionWeek](#)  
[#foodwaste](#) [#compost](#)  
[#sustainability](#)



Thursday, April 7th -  
RECYCLE

### Twitter

Through a collaboration with USDA's Office of Urban Agriculture and Innovative Production, food leftovers from 6 schools in Prince William County, VA are sorted, bagged, and collected before being processed into compost. Almost 8 tons of food were recycled in the first 6 weeks!

[REPLY IN THREAD] Learn more about the collaboration here:

<https://usda.gov/media/blog/2021/12/13/virginia-schools-pilot-offers-food-waste-education>

@USDA @USDANutrition  
#FoodWastePreventionWeek

### LinkedIn

Through a unique collaboration with the USDA's Office of Urban Agriculture and Innovative Production, food leftovers from six district schools in Prince William County, Virginia, are now being sorted, bagged, and collected before being mixed with organic yard waste and processed into compost at the county's recycling center. In the first six weeks of the program, almost eight tons of food scraps were recycled rather than buried in the county landfill!

Learn more about the collaboration here:

<https://www.usda.gov/media/blog/2021/12/13/virginia-schools-pilot-offers-food-waste-education>



Thursday, April 7th -  
RECYCLE

**Twitter**

Interested in learning how to start composting in the state of Illinois? Check out the Composting Toolkit created by @ILComposts to find resources for institutions, schools/universities, state/local governments, or your home:

<https://illinoiscomposts.org/st-art-composting/>

#FoodWastePreventionWeek

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#foodwaste #composting  
#sustainability

