






Post date	Post content	Images
<p>Tuesday, April 11th</p>	<p>Twitter @RLC_Chicago is wrapping up their first year in Chicago, rescuing over 15,000 pounds of excess food from restaurants, grocery stores, company cafeterias, and events, providing more than 12,000 meals to people facing food insecurity! #FoodWastePreventionWeek #wastedfoodaction</p> <p>LinkedIn Kicking off the second day of #FoodWastePreventionWeek with our first WFAA member success story!</p> <p>Rescuing Leftover Cuisine is wrapping up their first year in Chicago, rescuing over 15,000 pounds of excess food (that would otherwise be thrown away) from restaurants, grocery stores, company cafeterias and events, providing more than 12,000 meals to people facing food insecurity. Great work!</p> <p>#wastedfoodaction #foodwastereduction</p>	
<p>Tuesday, April 11th</p>	<p>Twitter From @ClearCOGS CPO Osa Osarenkhoe: "Over the past 2 years, we've been working on building ClearCOGS to prevent food waste in restaurants. It was an honor to speak about food waste prevention at this year's MURTEC event as 1 of 15 startups recognized." #FoodWastePreventionWeek</p>	

	<p>LinkedIn A message from ClearCOGS CPO Osa Osarenkhoe: "Over the past two years, we've been working on building ClearCOGS to prevent food waste in restaurants. It was an honor to speak about food waste prevention to so many leaders in the restaurant industry at this year's MURTEC event as one of the fifteen startups recognized." Congrats!</p> <p>Learn more about ClearCOGS and the work they do to help restaurants prevent food waste here: https://www.clearcogs.com/sustainability</p> <p>#FoodWastePreventionWeek #wastedfoodaction #foodwastereduction</p>	
<p>Tuesday, April 11th</p>	<p>Twitter Vancouver-based @meshexchange offers food recovery services to help businesses divert unsalable food from waste streams and ensure it's put to its highest end use - feeding people first, then animals. They've helped recover 35,914,772 meals to date! #FoodWastePreventionWeek</p> <p>LinkedIn WFAA partner FoodMesh is a Vancouver-based Certified B Corporation dedicated to helping organizations reduce their food waste.</p> <p>Their professional food recovery services help businesses divert the food they are unable to sell away from waste streams and ensure it's put to its highest end use - feeding people first, then animals. So far, the</p>	

	<p>organizations they work with have diverted 24,375,976 kg away from landfill, equivalent to 35,914,772 meals. These efforts have saved 62,492,199 kg of CO2 emissions from entering the atmosphere!</p> <p>This month, FoodMesh launched their managed retail food diversion service at all 10 Choices Markets stores in British Columbia. Read more about this partnership here: https://foodmesh.ca/foodmesh-and-choices-markets-team-up-to-donate-unsold-food-to-british-columbians-in-need/</p> <p>#FoodWastePreventionWeek #wastedfoodaction #foodwastereduction</p>	
<p>Wednesday, April 12th</p>	<p>Twitter Are you located in Lake County, IL and interested in composting? Check out these composting resources from @SWALCO! You'll find how-to guides, a directory of residential food scrap composting programs, and so much more! https://tinyurl.com/2p8srbj3</p> <p>#FoodWastePreventionWeek</p> <p>LinkedIn Are you located in Lake County, IL and interested in implementing composting as a strategy for reducing wasted food? Check out these composting resources from @SWALCO! You'll find how-to guides, a directory of residential food scrap composting programs and drop-off locations, and so much more! https://tinyurl.com/2p8srbj3</p> <p>#FoodWastePreventionWeek #wastedfoodaction #foodwastereduction</p>	 

Wednesday, April 12th

Twitter

A passionate lunchroom monitor in Crystal Lake, IL (D47) convinced 2 schools to set up share tables and implement the "offer vs serve" method for school lunches. One of the schools dropped from 100 uneaten items left on plates to only 20 items!
#FoodWastePreventionWeek

[REPLY IN THREAD] Learn more about strategies for reducing lunchroom food waste including share tables and the offer vs serve method here:
<https://www.usda.gov/foodlossandwaste/schools>

@USDAnutrition @USDA

LinkedIn

A passionate lunchroom monitor in Crystal Lake, IL (District 47) convinced 2 schools to set up share tables and implement the "offer vs serve" method for school lunches. One of the schools dropped from 100 uneaten items left on plates to only 20 items!

Learn more about strategies for reducing lunchroom food waste including share tables and the offer vs serve method here:
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#FoodWastePreventionWeek
#wastedfoodaction
#foodwastereduction



Wednesday, April 12th

Twitter

Wise words from our friends at @insidetheplant:

What to do with scraps from your dinner prep or food in the fridge that's starting to look sad? Don't just compost it, eat it! It's easy to make sauces, soups, quick pickles, jams, croutons, and more.

#FoodWastePreventionWeek

[REPLY IN THREAD] Even just cutting your produce differently can result in less waste -- an apple core isn't waste, it's an illusion!

#FoodWastePreventionWeek

[REPLY IN THREAD] Check out Food Waste Feast for more sustainable cooking and storage tips:

<https://foodwastefeast.com/>

Thanks for the recommendation @insidetheplant!

#FoodWastePreventionWeek

[QUOTE TWEET ALL] For some hands-on inspiration, stop in to Reuse-a-Palooza at The Plant this Sun. April 16, where Star Farm will be leading pickling demos and sharing ideas about how to extend the life of perfectly good food.

RSVP:

<https://tinyurl.com/wteju94p>


#FoodWastePreventionWeek


LinkedIn


Some wise words from our friends at The Plant:

What to do with odds & ends from your dinner prep or food in the fridge that's starting to look sad? Don't just compost it, eat it! It's easy to make sauces, soups, quick pickles, jams,



	<p>croutons, and more with trimmings or food that's past its peak.</p> <p>Even just cutting your produce differently can result in less waste -- an apple core isn't waste, it's an illusion!</p> <p>Check out Food Waste Feast for more sustainable cooking and storage tips: https://foodwastefeast.com/</p> <p>#FoodWastePreventionWeek #foodwastereduction #wastedfoodaction</p> <p>[RESHARE WITH CAPTION] For some hands-on inspiration, stop in to Reuse-a-Palooza at The Plant this Sunday, April 16, where Star Farm will be leading pickling demos and sharing ideas about how to extend the life of perfectly good food. RSVP here: https://tinyurl.com/wteju94p</p>	
<p>Thursday, April 13th</p>	<p>Twitter The Greater Chicago Food Depository (@FoodDepository) launched a pilot food rescue program last year, connecting Chicago-based mutual aid organizations with local retailers to rescue safe and nutritious food. #FoodWastePreventionWeek</p> <p>LinkedIn The Greater Chicago Food Depository launched a pilot food rescue program last year, connecting Chicago-based mutual aid organizations with local retailers to rescue safe and nutritious food that would otherwise be discarded.</p> <p>Consider donating your time, money, or food to GCFD in honor of</p>	 <p>GREATER CHICAGO - FOOD - DEPOSITORY.</p>

	<p>#FoodWastePreventionWeek: https://www.chicagosfoodbank.org/get-involved/</p> <p>#foodwastereduction #foodrescue #wastedfoodaction</p>	
<p>Thursday, April 13th</p>	<p>Twitter In November 2022, pumpkin lovers across Chicagoland gathered at 6 neighborhood locations to celebrate the City's annual Pumpkin Smash event. 18 TONS of pumpkins were collected and composted, providing much needed relief to our landfills!</p> <p>@StreetsandSan chicagorecycles.org #FoodWastePreventionWeek</p> <p>[REPLY IN THREAD] Huge shoutout to the amazing organizations who made this happen!</p> <p>@ScarceEcoEd @ILextension @plantchicago @GuildRow @ChiPubSchools @EdgewaterEnvCo @avillechamber Gary Comer Youth Center (garycomeryouthcenter.org)</p> <p>LinkedIn In November of 2022, pumpkin lovers across Chicagoland gathered at 6 neighborhood locations to celebrate the City's annual Pumpkin Smash event. 18 TONS of pumpkins were collected and composted, providing some much needed relief to our landfills!</p> <p>Huge shoutout to the amazing organizations who made this happen!</p> <p>@ScarceEcoEd @ILextension @plantchicago</p>	

	<p>@GuildRow @ChiPubSchools @EdgewaterEnvCo @avillechamber Gary Comer Youth Center (garycomeryouthcenter.org)</p> <p>Story courtesy of Chicago Department of Streets and Sanitation. Chicagorecycles.org #FoodWastePreventionWeek #foodwastereduction #wastedfoodaction</p>	
<p>Thursday, April 13th</p>	<p>Twitter Another #FoodWastePreventionWeek success story! WFAA member Dianarose Fraum successfully rallied her multi-unit condo building in West Loop to implement #composting as part of its waste management program. @BlockBins is officially delivering collection bins to residents tomorrow!</p> <p>[REPLY IN THREAD] To learn more about how she did it, read Dianarose's full story on LinkedIn here: https://tinyurl.com/uxsvsttn</p> <p>LinkedIn Check out this inspiring #FoodWastePreventionWeek success story about #composting in multi-unit buildings from WFAA member Dianarose Fraum:</p> <p>"I am a resident at Skybridge Condominiums, a multi-unit residential building in West Loop. I noticed that other units in my building were composting with different haulers and set out on a mission to make composting part of our waste management program. I quickly realized that getting the entire building to compost was not</p>	

going to work at this point, so working with our amazing Condo Board, we set out for the next best thing: provide a composting program for interested residents.

From a survey sent out to Skybridge residents, 30 units (out of ~200 units) indicated their interest in composting, so as of now, individual units will pay for their own subscription to our bins and can start/stop service as needed. After going through a formal RFP process, Skybridge selected Block Bins as the provider for Skybridge's Composting Program. Block Bins is delivering the bins this Friday, so that after our training with Block Bins early next week, our residents are all ready to start composting! The cherry on top is that we were able to direct residents to The Unwaste Shop a few blocks away to get their compost bins!

I am honored to play a small role in helping our Skybridge Community divert food waste from landfills!"

Dianarose recently started a volunteer position as an Education Committee Co-chair with the Illinois Food Scrap & Composting Coalition (IFSCC) where she continues to share her insights about the process of implementing composting in multi-unit buildings. Thanks for sharing your story with us!

Learn more about the IFSCC here:
<https://illinoiscomposts.org/>

#foodwastereduction
#wastedfoodaction

Friday, April 14th

Twitter

From @ClearCogs CEO Matt Wampler:

"After spending a decade in the restaurant industry, I witnessed the impact inefficient operations can have on a business. I helped found ClearCOGS launching technology that is able to decrease waste in restaurants by almost half."

[REPLY IN THREAD] Matt's success culminated in being named one of Waste360's 40 under 40 this year. What an amazing accomplishment in the name of #foodwastereduction!

Read more about Waste360's 40 under 40 winners here:
<https://tinyurl.com/2p8jkf5k>

@ClearCogs
#FoodWastePreventionWeek

LinkedIn

Another #FoodWastePreventionWeek success story from WFAA member ClearCOGS, but this time from CEO Matt Wampler!

"After spending a decade in the restaurant industry, I witnessed the impact inefficient operations can have on a business. I helped found ClearCOGS launching technology that is able to decrease waste in restaurants by almost half. This success culminated in being named one of Waste360's 40 under 40 this year!"

Such an amazing accomplishment in the name of #foodwastereduction!

Read more about Waste360's 40 under 40 winners here:
<https://tinyurl.com/2p8jkf5k>



CLEARCOGS

#wastedfoodaction

Friday, April 14th

Twitter

The compost program at @VonLinneElem relaunched on Wednesday just in time for #FoodWastePreventionWeek! On launch day, #ZeroWaste Ambassadors helped rescue 33lbs of unopened school lunch items to be repurposed + 131lbs of food scraps to be composted. Congrats!

[REPLY IN THREAD] Thanks to Principal Parra, the Linne Green Team led by Lisa Sanzenbacher, @ChiPubSchools, @SevenGensAhead, @LRSrecycles, @ecoproducts, and @BrightBeat for making this happen! #compost #zerowasteschools #FoodWastePreventionWeek

LinkedIn

The compost program at Von Linne Elementary relaunched on Wednesday just in time for #FoodWastePreventionWeek! On launch day, Zero Waste Ambassadors helped rescue 33 lbs of unopened school lunch items to be repurposed plus an additional 131 lbs of food scraps to be composted.

Thanks to Principal Parra and the Linne Green Team led by Lisa Sanzenbacher for making this happen and to Chicago Public Schools, Seven Generations Ahead, Lakeshore Recycling Services, Eco Products, and Bright Beat for their support!

#foodwastereduction
#wastedfoodaction #compost
#zerowasteschools



Friday, April 14th

Twitter

Here's a #FoodWastePreventionWeek tip from WFAA member @FLAPIllinois and their bakery: "Plan your meals before you enter the grocery store so that you can buy efficiently and reduce food waste."

FARMWORKER & LANDSCAPER ADVOCACY PROJECT



PROYECTO DE AYUDA PARA TRABAJADORES DEL CAMPO Y JARDINEROS

Friday, April 14th

Twitter

Check out this awesome food waste success story from Arely Anaya, the Bilingual Operations Manager for @FLAPIllinois. Even small actions can lead to huge successes! #FoodWastePreventionWeek

Learn more about Arely and FLAP here: <https://www.flapillinois.org/about/>

LinkedIn

Check out this awesome food waste success story in honor of #FoodWastePreventionWeek from Arely Anaya, the Bilingual Operations Manager for @FLAPIllinois.

"I have done my own measures to reduce food waste in my home. I plan meals for me and my family ahead of time and make a grocery list to avoid buying more than we need, we use leftovers to create new meals or freeze them for later use, we use up all ingredients that are close to their expiration date by incorporating them into meals, and we also compost food scraps to reduce waste and create nutrient-rich soil for plants and our garden. We also give dog friendly scraps to our dogs to help reduce any food waste. Making all these minor changes has helped our family be successful in reducing as much food waste as we can."



-- Arely Anaya, Bilingual Operations Manager for Farmworker and Landscaper Advocacy Project (FLAP)



PROYECTO DE AYUDA PARA TRABAJADORES DEL CAMPO Y JARDINEROS



FARMWORKER & LANDSCAPER ADVOCACY PROJECT

Even small actions can lead to huge successes!

Learn more about Arely and FLAP here:
<https://www.flapillinois.org/about/>

#foodwastereduction
#wastedfoodaction

Saturday, April 15th
Monday, April 17th

Twitter (Saturday)
[RESHARE [IFSCC POST](#) WITH CAPTION] Looking for more ways to engage with food waste reduction after #FoodWastePreventionWeek ends? Check out this lineup of events from @ILComposts in honor of International Compost Awareness Week (May 7-13)!

LinkedIn (Monday)
Looking for more ways to engage with food waste reduction now that #FoodWastePreventionWeek has come to an end? Check out the Illinois Food Scrap & Composting Coalition's lineup of compost-themed events in honor of International Compost Awareness Week (May 7-13)!

Events include compost giveaways, garden and farm tours, networking events, compost demonstrations and displays, a virtual Legislative Lunch & Learn, and so much more! Check out the full list here:
<https://illinoiscomposts.org/icaw-2023/>

Don't forget to register!

#composting
#foodwastereduction
#wastedfoodaction

The Many Benefits of Composting

- Improving biodiversity and soil, water, and air health
- Reducing water consumption for all soil types
- Decreasing soil erosion and stormwater runoff
- Conserving water during drought and flood events
- Recycling water
- Decreasing reliance on chemical fertilizers and pesticides
- Increasing landfill diversion
- Creating jobs and infrastructure
- Reducing methane emissions and slowing climate change
- Sequestering/storing carbon

Visit the websites below to find out more about composting generally, and in Illinois specifically.

For Healthier Soil, Healthier Food...Compost!

The week of May 7 - 13, 2023 is International Compost Awareness Week!

International Compost Awareness Week (ICAW) is the largest and most comprehensive education initiative of the global compost community. The week is designed to raise public awareness of the widespread benefits of composting food scraps, yard waste, and other organics, as well as using finished compost. Composting and using finished compost reduce methane emissions, capture and store carbon, and enrich soil, water, and air quality.

The 2023 ICAW theme of **For Healthier Soil, Healthier Food...Compost** reflects the importance of using conservation and rehabilitation approaches to food and farming systems rather than extractive approaches. The theme also reflects that composting and using finished compost are crucial ingredients and part of the recipe for feeding the world with more—and more nutritious—food. Recycling organics into compost and using it—on all land—farmland, public land, private space—reduces the need for fertilizers and pesticides, improves and balances soil density, and decreases erosion that washes away nutrients, all of which contribute to healthier soil, plants, food, and humans.

Individuals, businesses, and other organizations in Illinois are encouraged to learn about, explore, play with, and take advantage of the many benefits of reducing food and other organic waste and creating and using compost during International Compost Awareness Week, May 7 - 13, 2023.