Food Waste Warriors

2026 REPORT

Ending Wasted Food in K–12 Schools

“Students deserve experiences that connect them to real-world challenges and help them to understand that even their smallest choices—what they eat, what they save, what they share—carry power.”

LORETTA LYKEN
FIRST-GRADE TEACHER AND FOUNDER
OF THE SONORAN SEEDS COLLECTIVE

About us

Founded in 2018, WWF’s Food Waste Warriors (FWW) program provides K–12 schools with grants and an online program to help them develop safe, fun, creative, and research-backed strategies to reduce and prevent wasted food in cafeterias and classrooms. FWW works nationwide, reaching 50+ school districts across 31 states.

A Bold Vision to Reduce Wasted Food in Schools

The National School Lunch Program (NSLP) is the largest food service program in the country. Nearly 30 million students pass through US school cafeterias each day, making it a powerful lever for change. Cafeterias quietly shape how students understand where food comes from and goes. School meals increase students’ intake of fruits, vegetables, and milk while supporting academic performance and healthier lifelong eating habits.

Because of its daily reach, the NSLP offers a unique opportunity to help students better understand how food choices affect agriculture, natural resource use, waste, hunger, and community well-being. When schools invest in strong meal programs, they support not only student health and academic success but also a generation better equipped to make thoughtful, sustainable decisions about food.

However, nearly 40% of the food served in schools goes to waste.[1] This amounts to an estimated 530,000 tons of food discarded from student trays each year, representing $1.7 billion in lost value.[2] This challenge presents a major opportunity for schools to lead a national movement toward reducing waste, recovering valuable resources, and keeping food out of the trash.

Along those lines, we’ve found that up to 90% of wasted food in schools can be recovered, recycled, or composted. That’s 477,000 tons of food and milk not going to landfills annually. Schools implementing the Food Waste Warriors (FWW) curriculum have made incredible strides toward reaching this potential, with some already experiencing up to a 70% reduction in wasted food.

Seven years ago, the FWW program helped bring national attention to school wasted food and began providing schools with the knowledge and practical tools to take action. While awareness has grown, schools still face challenges due to a lack of capacity, funding, and resources.

This report launches an ambitious goal: ending wasted food in K–12 schools by ensuring every school has access to the support, resources, and infrastructure needed to act.

Success will mean

- embedding food system education across K–12 school districts to teach lifelong wasted food prevention habits from a young age
- institutionalizing food recovery by making share tables and investment in share refrigerators a nationwide practice in schools
- ensuring wasted food is sorted and diverted from landfills through composting and other solutions that inspire community-wide change

With 132,000 schools nationwide, achieving meaningful change and reaching this ambitious goal will require collaboration and investment at the national, state, and local levels.

This report goes beyond describing the problem of wasted food in K–12 schools to showcase our team’s strategy via real-world success stories from our partner schools and districts. Whatever your role in schools, we hope this report gives you the tools you need to get involved and be part of a transformational change.

1,2 *Food Waste Warriors: A deep dive into food waste in US schools*, assets.worldwildlife.org/www-prd/documents/FoodWasteWarriorR_CS_121819.pdf

From the Lunchroom to Lasting Impact

Every two years, WWF publishes its *Living Planet Report*, a comprehensive analysis of Earth's overall health, assessing biodiversity and the impact of human activity. A consistent finding is that food production can have significant environmental and biodiversity impacts, making sustainable practices across the food system essential. To support a future that works for everyone, we are helping ensure our children recognize the deep connection between food and the planet. Schools offer a powerful opportunity to lead this shift, and there is no better setting to address wasted food than the school cafeteria. Each year, more than half a million tons of food are wasted in schools, which translates into 1.9 million MTCO2e of embedded greenhouse gases and 20.9 billion gallons of water.[3]

Food Waste Warriors' goal is simple: to accelerate a national ambition to turn cafeterias into classrooms with a focus on minimizing wasted food through a standards-aligned curriculum and project-based learning. We are teaching students that throwing perfectly edible food in the trash is not OK and that unopened items can be safely returned to a share table or refrigerator while maintaining USDA and food safety compliance in every state. To be successful, we're calling on ALL communities to keep lunch out of landfills by encouraging systems change that creates infrastructure and opportunities to reduce wasted food for the next generation. In addition, we need to encourage composting and green economic development that creates jobs and benefits soil and farmers.

If all 132,000 US schools were to accomplish these goals, the impact would extend far beyond the cafeteria. Together, we need to help make cafeterias places where food is recognized as a resource to be valued and get to work ending wasted food within a generation.

Pete Pearson
Vice President of Food,
Food Loss and Waste Team

3 *Food Waste Warriors: A deep dive into food waste in US schools*, assets.worldwildlife.org/www-prd/documents/FoodWasteWarriorR_CS_121819.pdf

Wasted Food in Schools by the Numbers

7.5 billion meals

SERVED IN SCHOOLS annually—one of the largest food service programs in the country

$1.7 billion

Estimated **COST OF WASTED FOOD** in schools every school year

>530,000 tons

AMOUNT OF NATIONAL WASTED FOOD in schools per year. This translates into 1.9 million MTCO2e of embedded greenhouse gases and 20.9 billion gallons of embedded water

45 million gallons

of **WASTED MILK** from schools per year—counted separately because of the difference in weight measurement

1,000+ schools

across the US have adopted the **FOOD WASTE WARRIORS CURRICULUM**

"Students understand the idea that small actions, like composting a banana peel or sharing an unopened applesauce cup, add up to make a big difference."

TARA HAPPY
TEACHER, HOLLIS PRIMARY SCHOOL,
HOLLIS, NEW HAMPSHIRE

History of Food Waste Warriors

2017

WWF's Wild Classroom program launches, helping children explore the natural world by bringing conservation into the classroom through educational curriculum.

2018

WWF's FWW launches as a Wild Classroom initiative, offering curriculum and activities that turn cafeterias into classrooms, providing resources to support **46 schools across nine US cities,** measuring cafeteria student plate waste through audits, and implementing tailored waste reduction programs.

2019

FWW's *A Deep Dive Into Food Waste in US Schools* is published, providing the first-ever baseline estimate of food wasted at schools nationally and highlighting the positive impact of waste reduction. Among other findings, we reported that 530,000 tons of wasted food occurs annually in K–12 cafeterias.

2020

A kickoff grant accelerates FWW's reach and establishes our wasted food reduction grant program nationwide.

2021

Across the US, FWW curriculum are adopted by **250 schools.**

2022

FWW curriculum are adopted by **600+ schools.**

2023

Funded by the National Science Foundation, in collaboration with Johns Hopkins University and Case Western Reserve University, WWF launches a share table research project across four school districts to deepen understanding of food recovery and food diversion in school cafeterias.

2024

The Food Donation Improvement Act passes with support from WWF, allowing schools to donate directly to individuals.

FWW launches its first annual October Farm to School Month Wasted Food Awareness Campaign to raise awareness of wasted food reduction.

2025

2,000% growth in less than a decade!

Over **1,000 schools across 31 states** adopt FWW curriculum.

WWF partners with Lunch Out of Landfills (LOOL) to bring share refrigerators and food rescue to schools across the country.

2026

FWW launches a new goal to end wasted food across US schools within a generation.

Our Plan to End Wasted Food in K–12 Schools

Food Waste Warriors' Vision for America's Schools

Our goal is to end wasted food in K–12 schools within a generation. To do so, we will concentrate on three principal activities that can help schools move beyond simply managing waste and instead create systems that advance environmental stewardship, community well-being, and student learning: education, food recovery, and food sorting.

To help schools achieve these goals, we will be

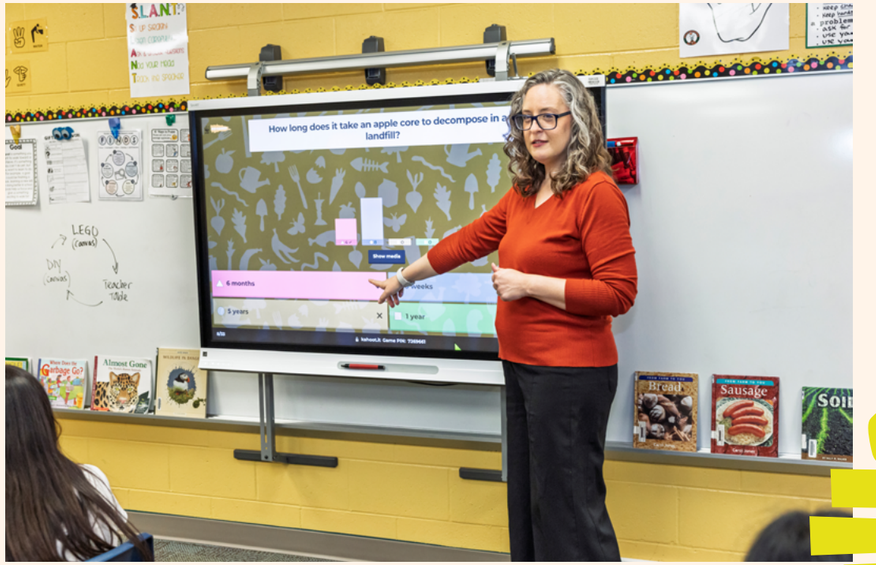
- creating a national school wasted food data platform where schools can track and report their achievements in education, recovery, and landfill diversion. The platform will help provide much-needed insight into what is happening in schools nationwide, and the information collected will help identify successful practices, highlight regional and national trends, inform policy decisions, and demonstrate the collective impact of school-led action
- launching a national WWF recognition program to highlight schools that are integrating food systems education into classrooms, recovering surplus food, and diverting unavoidable food scraps from landfills
- providing schools with financial support and practical assistance to help ensure that schools of all sizes and resource levels can participate, scale effective solutions, and become leaders in building more-sustainable food systems, as many schools that are eager to achieve these goals often face barriers related to funding, staff capacity, infrastructure, and expertise
- performing ongoing monitoring, data collection, trend tracking, and transparent reporting to ensure progress is measurable and impactful while publicly highlighting successful waste-reducing models to drive adoption nationwide

GOAL #1 Engaging Students Through Education

Helping students understand how food systems work connects classroom learning with real-world experiences that affect people, communities, and the environment. By integrating food system concepts into subjects such as science and math and reinforcing them through hands-on learning, students build critical thinking, problem-solving, and data literacy skills.

FWW expands access to standards-aligned lessons, engaging student activities, and opportunities for real-world learning and leadership. We support educators with practical training and ready-to-use resources that fit seamlessly into existing instruction.

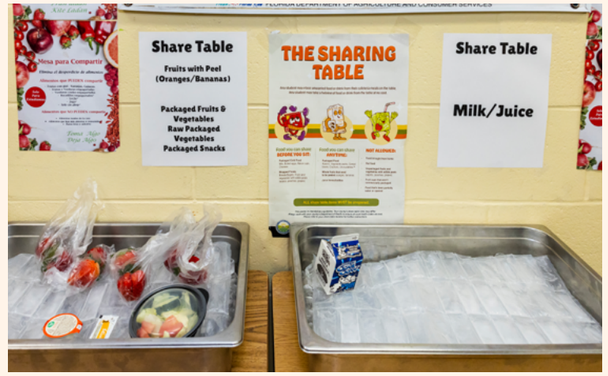
By connecting classroom learning with initiatives such as share tables, food recovery, composting, and student-led projects, schools can help students see how their actions contribute to more resilient and resource-conscious communities while developing the knowledge and confidence to be thoughtful stewards of our food system.



GOAL #2 Expanding Edible Food Recovery Systems in Schools

Up to 90% of the 530,000 tons of food and milk wasted in school cafeterias each year can be recovered, recycled, or composted. Schools can recover edible food through share tables, share refrigerators, and other systems that allow unopened items such as milk, fruit, and packaged foods to be redistributed to students instead of discarded. Schools can also partner with food banks, pantries, shelters, and other community organizations to donate surplus food that cannot be consumed on-site.

Successful programs depend on clear food safety procedures, staff training, and strong community partnerships. This goal focuses on advancing supportive policies, providing schools with practical tools and training, and strengthening partnerships that make safe, consistent food recovery and donation possible.



"Food recovery is a practical, local solution to a national problem. With students leading the effort, schools maintaining daily oversight, and coordinated support and donations, we can create simple, sustainable model for lasting behavior change."

JOE RICHARDSON
LUNCH OUT OF LANDFILLS (LOOL) FOUNDER
AND FWW PARTNER

GOAL #3

Keeping School Lunches Out of Landfills

School cafeterias provide a unique opportunity to recover valuable resources through composting and other waste-diversion strategies. By keeping food scraps out of landfills, schools can reduce greenhouse gas emissions while creating nutrient-rich compost that supports healthy soils. Composting can also help schools strengthen waste management practices, advance sustainability goals, and provide hands-on learning opportunities that connect students to food systems, resource stewardship, and environmental responsibility.

FWW helps schools implement composting and other waste-diversion strategies by connecting them with funding opportunities, technical assistance, and practical resources. Through staff training, student engagement, and clear sorting systems, schools can increase participation, reduce contamination, and build positive habits that support a more sustainable school community.

CHRISTOPHER

ANONYMOUS STUDENT

ABBY

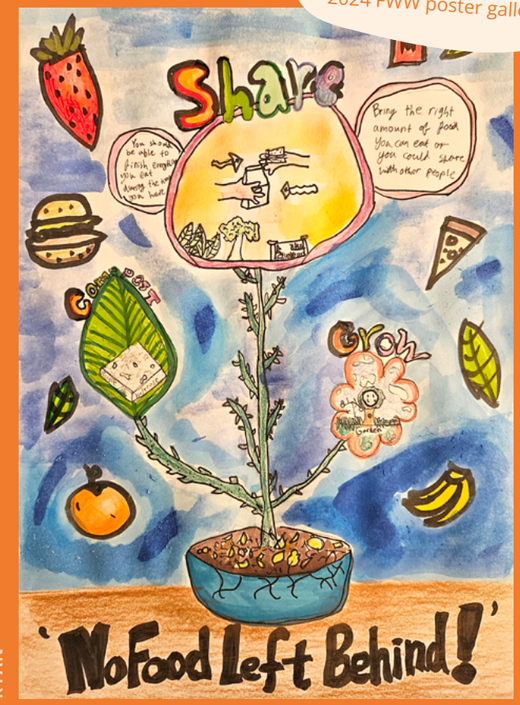
FELICITY

DEETYA

Students spread the word!

Student submissions from a 2024 FWW poster gallery

RYAN



ANONYMOUS STUDENT

We Need YOU: Launching a National Recognition Program

Citizen science has the power to turn individual observations into large-scale change. Right now, there is no comprehensive national picture of how schools are addressing wasted food through education, food recovery programs, and composting. To help fill this gap, FWW is developing a national data-collection tool that will allow school district leaders and educators to provide input about what they are doing to tackle wasted food in their own school districts and individual schools. These contributions will help build a national database that identifies where progress is happening, where gaps remain, and what solutions are proving most effective.

This data will be used to inform policy, guide funding and resources, highlight successful models, and strengthen advocacy efforts at the local, state, and national levels. It will highlight the growing momentum behind school wasted food reduction efforts and provide schools with a way to see themselves as part of a larger movement.

Most importantly, the data will be used to create a national FWW Recognition Program for school districts that have achieved measured results related to curriculum adoption, cafeteria best practices, and landfill diversion. Successful schools will obtain a certificate of excellence and a banner to hang proudly in the school cafeteria.

What gets measured gets managed. By contributing data, school districts are helping build the evidence and public awareness needed to scale solutions, support schools, and accelerate progress toward a more sustainable and equitable food system.

Ready to get involved?
Learn more on page 21.

Food Waste Warriors In Action

The following success stories bring our work to life, showing what wasted food reduction looks like in practice. While no two approaches are the same, each story offers practical insights, honest lessons, and a bit of ingenuity. Consider this an inside look at what's possible when schools have the support and tools they need to rethink the lunchroom. Each story has been written by educators, food service professionals, students, and community leaders who are working every day to end wasted food within a generation.

SUCCESS STORY NO. 1

Advocating for Composting Infrastructure in Maryland

By Kareena Gupta, Chief Operating Officer of Compostology

As a young person, I am often told that climate change will affect my generation and it is our responsibility to implement sustainable solutions. With this in mind, my classmates and I acquired a grant from WWF's FWW program to start Compostology, a composting program in our school cafeteria that diverts wasted food from the landfill, prevents the release of greenhouse gases, and creates nutrient-rich soil. Over five years, we have expanded this program to 17 other schools within our county.

We've also helped Montgomery County Public Schools start another program called Food Recovery. This program allows students to place their unopened, uneaten cafeteria food into a refrigerator or a cart, and throughout the day, other students can take this food for free. If there is food left over, it gets donated to local food banks or shelters. This helps keep food out of landfills and redistributes it to the broader community, helping fight food insecurity. There are now **118 schools** participating in Food Recovery.

My advice for starting a FWW program

- **Break down your goals.** Wanting to create change of any kind can be overwhelming at the start, so it's important to break down each aspect of your goal and give yourself a deadline to complete it. This makes everything very concrete and helps make the overall process less overwhelming.
- **Have a good support system.** After the first school principal rejected my proposal, my support system encouraged me not to give up. Working toward creating change of any sort will bring some wins and some disappointments, and it's really important to learn how to keep persisting in the face of setbacks, which is a skill for lifelong success.

KAREENA GUPTA,
CHIEF OPERATING OFFICER,
COMPOSTOLOGY

Beyond implementing these programs, my classmates and I focus on advocacy at the county and state levels to promote wasted food reduction policies. We have collected over **25,000 postcards** from students expressing their support for wasted food reduction and presented them to legislators on various advocacy nights. These efforts helped pass SB124, a Maryland state bill that allocated $1.25 million in grant funding for K–12 schools to start their own composting and food recovery programs.

In addition, we strive to educate the community on the importance of reducing wasted food as a solution to climate change and world hunger. We do this on a small scale by educating students in a school setting and on a larger scale by presenting to the broader population at community events each year. We show our community that young people have the power to make a tangible difference.

FWW helped connect us with individuals from around the world who were interested in starting composting and food recovery programs in their own communities. Through the Coalition to Re-Imagine School Waste, we now collaborate with schools across the United States and around the world, sharing lessons learned and providing guidance on implementing wasted food reduction, recovery, and recycling programs in their own communities.

All in all, we have successfully diverted over **3 million pounds of wasted food** from the landfill and have reached about **60,000 students** in our school system.

SUCCESS STORY NO. 2

FOOD: A Valuable Resource Not Wasted in Maine K–12 Schools

By Susanne Lee, Faculty Fellow, University of Maine's Mitchell Center for Sustainability Solutions, and William Brenneman, Graduate Student Researcher, University of Maine's Mitchell Center for Sustainability Solutions

In Maine, K–12 schools are estimated to waste over 8 million pounds of food annually. That's why we partnered with FWW and the Maine Department of Education's Child Nutrition Program to develop solutions at four Title I schools, integrating hands-on nutritional education with student-led wasted food initiatives.

These middle and elementary schools implemented food sorting stations, share baskets, educational content, food rescue systems, and food audits. The education interventions—full school assembly, videos, and curriculum—provided students with both the why and the how to change their wasted food and nutrition behaviors. And students became increasingly aware of their daily impact. One kitchen manager shared that "some of the kids that do the weighing . . . come up to me and say, 'Look, we did less than yesterday.'"

The results were clear: Schools achieved an average 17% reduction in student wasted food while improving student nutrition, with food audits showing an average 28% reduction in wasted fruits and vegetables.

Projections indicate that if all Maine K–12 schools achieved similar average reductions in student plate waste, they could collectively save **473,000 pounds of food**. This would save **$1.3 million**, prevent **1,219 tons of CO_2e**, and conserve **108 million gallons of water** annually. In a best-case scenario, statewide reductions in student wasted food could approach **2.5 million pounds** each year.

Based on the successful results of these Maine K–12 school cafeteria wasted food reduction programs, we received the governor's support through her proclamation of the last week in September as Maine Wasted Food Awareness Week (started in 2023). Our hope is that the governor's annual proclamation will pave a path toward state legislation enabling all Maine K–12 schools to benefit from wasted food prevention programming. Together, Maine schools, families, and communities are proving that when students lead, systems change, reducing waste, improving nutrition, and building resilient school food systems statewide.

My advice for starting a FWW program

- **Engage students** by using WWF's Food Waste Audit materials. Seeing and measuring all that wasted food really highlights the problem and motivates students to act.
- **Provide your school with shared wasted food education.** Try advertising food waste education during a full school assembly—it is essential everyone understands how they can stop wasted food.

SUSANNE LEE,
FACULTY FELLOW, UNIVERSITY OF MAINE'S MITCHELL CENTER FOR SUSTAINABILITY SOLUTIONS

SUCCESS STORY NO. 3

A District-Wide Approach in Memphis, Tennessee

By Michelle Cowan, Director of Education, Clean Memphis

We launched a FWW program through our Sustainable Schools initiative in 2019, providing students with hands-on, standards-based sustainability education throughout the school year. From our first school wasted food audit, two things were clear: Large quantities of unopened milk were being thrown away, and packaged food and whole fruits were being discarded.

With WWF support and the district's assistance, in 18 months we developed a **comprehensive wasted food education program**, reducing plate waste and unopened milk while creating safe ways for students to share uneaten food. Each year, fourth-grade students conduct two-day wasted food audits, guided by Clean Memphis teachers who help them analyze data and identify messages that will resonate. Students create poster campaigns to encourage peers to take only what they will eat and make intentional choices about milk.

"Clean Memphis and Project Green Fork are teaching our young people about wasted food and are helping them make choices that benefit their community while making sure more nutritious food gets to others who need it. This work is helping build a more sustainable Memphis and raise more compassionate young people."

PAUL A. YOUNG
CITY OF MEMPHIS MAYOR

Partnerships have been essential. The District's Central Nutrition Services has become an active champion, supporting operational changes, marketing materials, and the proactive expansion of share tables—to 45 more elementary schools in the first half of 2026—increasing access to nutritious food for students. Principals, teachers, and staff also make the program possible.

Throughout, our approach was informed by the FWW program, which emphasizes student-led audits and behavior change campaigns. And the results speak for themselves. In one year, we have seen a measurable decrease in plate waste and unopened milk at lunch, and over **1,200 pounds of healthy food** have been shared with Memphis students. These outcomes demonstrate how partnerships, leadership, and student engagement can create meaningful, sustainable change.

My advice for starting a FWW program

- **Start by building a strong relationship with the people who provide food to students.** Wasted food issues are local and should be studied through observation rather than assumptions.

MICHELLE COWAN,
DIRECTOR OF EDUCATION, CLEAN MEMPHIS

SUCCESS STORY NO. 4

Turning Cafeterias Into Classrooms at Lovin Elementary in Georgia

By Gerin Hennebaul, STEM specialist for Lovin Elementary School

In fall 2018, my fellow teachers and I noticed how much food was going to waste in our cafeteria. When looking for solutions, we found the Food Waste Warriors program, which helped us get started reducing waste and "Lovinizing" evidence-based interventions to fit our needs.

In our initial wasted food audit in January 2019, we served 722 lunches per day. The audit revealed that we discarded 449 total pounds of wasted food in just one day. Of that, 74 pounds were fruit and vegetable scraps, and 120 pounds were recoverable items, such as unopened food and drinks. If that trend continued throughout the school year, we would be throwing away over 2,000 pounds of food per week, over 13,000 pounds per month, and over 81,000 pounds of wasted food during the school year.

Our students then put their heads together to find solutions that could help reduce the waste generated in our cafeteria. They created public service announcements about wasted food for the school announcements, they began saving waste from the teachers' salad bar to feed our chickens, and they introduced a share table. By the start of the 2023–2024 school year, we were collecting wasted food daily from all grades for composting through a new peer-to-peer learning program.

Then something amazing happened. In September 2024, ABC News visited Lovin to film a segment about our wasted food efforts, which aired nationally on GMA3 and was shared with ABC affiliates across the US. Since then, we've met with schools in Georgia, Ohio, and Tennessee to help them start their own waste reduction programs.

So, what kind of results have we seen at Lovin? In February 2025, we did another schoolwide food audit. That day, our students threw away 128 pounds of wasted food in the cafeteria. This was a dramatic **70% decrease** from when we did our initial wasted food audit in 2019. We also conducted an audit on our share table and discovered that, on average, students are putting **115 items per day on the share table**. Typically, we are able to re-share about 575 items per week, or over **20,000 items per year**!

The impact of our work is evident in many ways. We've had so many families begin compost bins at home. We are seeing our students eating more of their food and eating healthier. And our students are so passionate about how their small changes are making a big impact.

My advice for starting a FWW program

- **Start small.** Start with a food audit, because the data you will get from that will be extremely impactful and drive your initiatives.
- **Let students come up with the solutions.** They will take so much more ownership and pride in the program.
- **Meet your administrators, cafeteria manager, and custodial lead as a team.** Having your cafeteria staff and custodians be a part of the program and on board makes a huge difference!

GERIN HENNEBAUL,
STEM SPECIALIST, LOVIN ELEMENTARY SCHOOL

Top Actions for Schools

Inspired by what you've seen?
Here's how to get started.

Bringing Food Waste Warriors to Your School

1 WASTED FOOD AUDIT:
Measuring loss to motivate change

By helping schools identify how much and what kinds of foods are being thrown away, food audits are an essential first step to cutting waste. How does a wasted food audit work? Using buckets, scales, and data sheets, students and staff sort and measure uneaten food by category. The data they produce (e.g., how much milk is wasted daily) provides a road map for additional activities (see below).

These hands-on activities offer a role for everyone: Teachers can build them into lessons, parents can organize audits with PTA/PTO groups, and students can take the lead in sorting and measuring. When students lead or participate in audits, they see firsthand that their actions matter and become advocates for change, encouraging peers and even school leaders to rethink how food is served, shared, or saved.

Audits in action: *Check out our Lovin Elementary success story to learn more about how audits work and how their results spark change.*

2 FWW CURRICULUM:
Inspiring students to lead the charge against wasted food

FWW provides K–12 schools with online toolkits to help them develop safe, fun, creative, and research-backed strategies to reduce and prevent wasted food in cafeterias and classrooms—all while bringing science, math, and critical-thinking skills to life.

FWW teaching resources are designed to be adaptable to the individual needs of schools while meeting education standards for teachers and students across the country. Our free toolkits are packed with grade-specific tools and tips, including teaching guides, slideshows, discussion questions, and engaging, real-world student activities.

Teaching in action: *Check out our Clean Memphis success story to learn more about how FWW curriculum brings food to life in a classroom setting.*

3 SHARE TABLES:
Preventing wasted food, reducing hunger

Students typically have two options at lunch: Eat their food or trash it. Share tables provide a practical alternative, giving children an opportunity to return uneaten or unopened items so they can be eaten by other students or donated to school-based programs or food banks.

Share tables are inexpensive, easy to set up, and can save lots of food. For example, during the 2024–2025 school year, Orange County Public Schools share tables saved 21,000 pounds of food. Adding a mini-fridge is a great way to expand rescue opportunities, helping save milk and other perishables.

Share tables in action: *Check out our Clean Memphis success story to see how share tables can ramp up food savings.*

4 COMPOSTING:
Finding an organic solution to wasted food

Composting is a powerful tool to make the most of wasted food. And it comes with a number of great benefits, including reduced greenhouse gas emissions, lowered garbage collection fees, and free fertilizer for school gardens. Composting also offers plenty of teaching opportunities. It promotes environmental responsibility, encourages healthier eating habits, and provides an ideal hands-on setting for students to study science and ecology.

To get started, check with your school administrators about organic collection services. Your school's green team can help with promotion, hosting assemblies, and monitoring cafeteria waste stations.

Composting in action: *Check out our Compostology success story to learn more about how composting can help reduce landfill waste emissions while saving schools money.*

5 PUBLIC POLICY:
Sparking long-term change

Policymakers have a key role to play in reducing school wasted food. By adopting new waste-reducing rules and dropping outdated ones that contribute to unnecessary waste, leaders can change the way food is offered and consumed in American schools.

Advocating for change isn't just for adults; students can also participate. Sending messages to policymakers is a great way for students to take the lead, gain civic experience, and raise their voices for an issue they are passionate about.

If you're interested in learning more about public policy or intend to get involved in more policy-level engagements, consider joining the Zero Food Waste Coalition, a coalition of wasted food leaders hoping to make a positive impact on the way we monitor and talk about wasted food.

Public policy in action: *Check out the Compostology success story to learn more about how students can inform long-lasting policy changes.*

6 FOOD WASTE PREVENTION WEEK:
Celebrating food together

During Food Waste Prevention Week, students, teachers, and organizers from around the world join forces to increase awareness, build community, and advocate for increased wasted food prevention. We invite you to join the growing movement. Visit the **FWW website** to learn more about specific activities planned.

7 CONNECT WITH US!

Whether you are conducting your first wasted food audit or growing your composting program, we want to hear from you. Tell us what you're doing, what obstacles you've faced, and what you've achieved, and don't forget to pass along the results of your food audit.

By sharing information, we will help build a national database that captures how wasted food reduction efforts are taking shape across the country. This growing collection of data will identify successful models, highlight persistent challenges, inform policy, and provide schools with practical examples and inspiration from their peers. Most importantly, it will help demonstrate the collective impact of schools working toward a more sustainable, equitable, and less wasteful food system through a national recognition program.

fwwstaff@wwfus.org

LEARN MORE

Resources

Turn the Cafeteria Into a Classroom: Introduction to the Food Waste Warriors Program

The Business Case for Bulk Milk in K–12 Schools

Reducing Food Waste in Schools: The Business Case

Model State Law on Reducing Food Waste in K–12 Public Schools

Mill Food Recycler Educators Guide

How to Conduct a Food Waste Audit at Your School (pdf download)

Food Is Not Waste Postcards (pdf download)

Food Waste Kahoot Quiz

Food Waste Bingo Game

Food Waste Warriors Knack Database

FWW Calendar

K–2 Toolkit (pdf download)

3–5 Toolkit (pdf download)

6–8 Toolkit (pdf download)

9–12 Toolkit (pdf download)

Food Waste Audit: Count Log

Food Waste Audit: Weight Log

K–5 Slideshow

6–12 Slideshow

K–2 Poster (pdf download)

3–5 Poster (pdf download)

6–8 Poster (pdf download)

9–12 Poster (pdf download)

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"This work showed me that when young people are empowered to lead, meaningful change is possible. The future belongs to our students, and together, they are unstoppable."

AMY LIU FLORES
SENIOR PROGRAM MANAGER, A.S.U.'S ROB WALTON COLLEGE OF GLOBAL FUTURES, SUSTAINABILITY TEACHERS ACADEMY

Food Waste Warriors

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