EMPOWERING THE NEXT GENERATION

Midwest Food Recovery Summit
11 September 2018
NEXT COURSE:
An Academic and Service-Learning Approach to Campus Food Waste & Recovery

Ellen L. Yee
Drake University Law School
FOOD INSECURITY

WASTE

RECOVERY
815 million people undernourished
FOOD INSECURITY

“when people lack secure access to sufficient amounts of safe and nutritious food for normal growth and development and an active and healthy life”
Poverty
Harmful economic systems
Conflict
Climate

Hunger is also a cause of poverty
FOOD INSECURITY IN AMERICA

- 41.2 million people
  - 12.3% households overall (2016)
  - 16.5% households with children (2016)
FOOD INSECURITY IN IOWA

10.7% households food insecure (2016)*

1 in 8 people struggles with hunger.

1 in 6 children struggles with hunger.

* US Agriculture Dept.
Feeding America
FOOD INSECURITY

WASTE

RECOVERY
“discarding or alternative (non-food) use of food that is safe and nutritious for human consumption”
Food Waste

- Up to 40% food produced in US never gets consumed
- 160 billion pounds
- $165 billion per year
- US per capita food waste has increased about 50% since 1974

*Natural resources defense council (2012)*
MAJOR SOURCES OF WASTE

1) Farming
2) Post-harvest and packing
3) Processing and distribution
4) Retail and grocery stores
5) Food service and restaurants
6) Households
7) Disposal
1) Farming
2) Post-harvest and packing
3) Processing and distribution
4) Retail and grocery stores
5) Food service and restaurants
6) Households
7) Disposal

FOOD CONSUMED VERSUS FOOD LOSS*

*Percentages calculated collectively for USA, Canada, Australia, and New Zealand.

Source: Food and Agriculture Organization 2011
Results in waste of labor and natural resources
- The National Institutes of Health estimate:
  - 25% of the nation’s fresh water used in 1 year
  - 300 million barrels of oil / year

Organic waste in landfill decomposes in anaerobic conditions creating methane gas which is more than 20x more potent than CO2 in trapping heat

1/3rd of the Earth’s methane is from landfills
Why do we waste food?

Why should we care?

WHAT CAN I DO?
FOOD INSECURITY

WASTE

RECOVERY
Food Recovery Hierarchy

Source Reduction
Reduce the volume of surplus food generated

Feed Hungry People
Donate extra food to food banks, soup kitchens and shelters

Feed Animals
Divert food scraps to animal feed

Industrial Uses
Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy

Composting
Create a nutrient-rich soil amendment

Landfill/Incineration
Last resort to disposal

Most Preferred

Least Preferred

Retrieved from: http://www.epa.gov/foodrecovery/
Bill Emerson Good Samaritan Food Donation Act (October 1996)

Protects donor from liability should any harm derive from donated food products
Protects a person from civil or criminal liability arising from the
“condition of apparently wholesome food ...
donate[d] in good faith
to a nonprofit organization for ultimate distribution to needy individuals”
unless the donor’s conduct constitutes “gross negligence or intentional misconduct.”

Iowa Code 672.1. Donations of perishable food--donor liability—penalty
FOOD RECOVERY NETWORK

Next Course

@ DRAKE UNIVERSITY
A “course” is a part of a meal, an opportunity to learn, and a path forward.

That’s the vision.
Launched by a just a few faculty and student volunteers in 2014, the program is now integrated into curricular and co-curricular activities.

August 2014 - February 2018, over 29,000 pounds of surplus food recovered. (= approximately 24,166 meals)
FOOD RECOVERY NETWORK

More than 2 million pounds of food recovered since 2011.

230 chapters.

FIGHTING WASTE. FEEDING PEOPLE.
MISSION
- to prepare our students for: “meaningful personal lives, professional accomplishments and responsible global citizenship.”

STRATEGIC PLAN
- to “carry out the university’s public responsibility to serve the common good”
SERVICE-LEARNING is a type of experiential education that combines and pursues both academic learning and meeting a relevant community-defined need with intentionally integrating the use of effective ongoing reflection and assessment.

(Experiential Learning Council, 2011)
BEST PRACTICES FOR SERVICE-LEARNING

- Clarify from the onset – explain the learning process
- Engage students in responsible and purposeful actions to meet community-defined needs
- Articulate clear service and learning goals for everyone involved
- Establish criteria for selecting community service
- Select and train community partners who understand their role as co-educators
- Educate students regarding the philosophy of service and learning,
- Engage students in reflection designed to enable them to deepen their understanding of themselves, the community, and the complexity of social problems and potential solutions
- Establish systematic assessment and evaluation procedures
- Course credit must be for learning, not only for the service.
- Recognize learning and the impact through reporting, documentation, and sharing of accomplishments—celebrate learning

(Adapted from the Council for the Advancement of Standards in Higher Education)
Laura Leben  
B.S. ‘16  
Environmental Science, Sociology

Gabby Miller  
B.A. ‘18  
English, History

Julie Uram  
B.A.’20  
Sustainability & Resilience; Rhetoric, Media, and Social Change

Catie Mullen  
‘21
<table>
<thead>
<tr>
<th>Subject</th>
<th>Next Course</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>First Year Seminar (FYS)</strong></td>
<td>- The Real Hunger Games</td>
</tr>
<tr>
<td><strong>Sociology</strong></td>
<td>- Food and Society</td>
</tr>
<tr>
<td></td>
<td>- Sustainable Justice</td>
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<tr>
<td><strong>Journalism &amp; Mass Communication</strong></td>
<td>- News Reporting and Writing</td>
</tr>
<tr>
<td><strong>Environmental Science and Sustainability</strong></td>
<td>- One Earth: Global Environmental Science</td>
</tr>
<tr>
<td></td>
<td>- Water Resources and Policy</td>
</tr>
<tr>
<td><strong>Public Relations</strong></td>
<td>- Planning and Management</td>
</tr>
<tr>
<td><strong>Rhetoric and Communication Studies</strong></td>
<td>- Environmental Communication</td>
</tr>
<tr>
<td><strong>Master of Public Administration</strong></td>
<td>- MPA Capstone</td>
</tr>
<tr>
<td><strong>History</strong></td>
<td>- FYS History, Urban Environmental History</td>
</tr>
<tr>
<td></td>
<td>- Food History: From Global to Local</td>
</tr>
<tr>
<td><strong>Law</strong></td>
<td>- Law: Litigation &amp; Risk Management Issues - Food &amp; Agriculture</td>
</tr>
</tbody>
</table>
FIRST YEAR SEMINAR 2014: THE REAL HUNGER GAMES
NEXT COURSE: CO-CURRICULAR INTEGRATION

- APO, Service Fraternity
- SAE, Social Fraternity
- Theta, Social Fraternity
- Beta Beta Beta, Professional Biology Fraternity
- Drake Environmental Action League
BEN SIMON
founder of national food recovery network
+ CEO / co-founder of Imperfect Foods, SPC.
WASTE NOT, WANT NOT: HOW FOOD RECOVERY CAN END HUNGER IN THE 21ST CENTURY
presentation + q&a

GENERAL INFORMATION
when Tuesday, Oct 13th, 2015
at 6:30 pm
where Sussman Theater,
Lower Olmsted
REFRESHMENTS + NETWORKING TO FOLLOW LECTURE
for more information email
nextcoursefrn@gmail.com

Join national leader Ben Simon
in the fight against hunger
and food waste while learning
about innovative solutions
across the nation.

Ben Simon was ranked
top 30 under 30 Social Entrepreneurs
by Forbes in 2015

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Drake Agricultural and Environmental Law Association

NEXT COURSE

natgeo
food recovery + composting = zero food waste

STUDENT LED

little free food pantries
(Principal Campus Pop. – 6000 ppl.)

Average weekly donations 700 lbs.

Average Food Cost reduction 2.5%
Surrounded by Plenty, Many College Students Are Going Hungry

By ROB DILLARD  •  APR 21, 2017

On almost every college campus, there are dining halls and cafeterias filled to the brim with food. Students have their pick of practically anything they want. And yet, a surprisingly high percentage of these young people are hungry.

Grand View University senior Shannon Kaster is not your typical undergraduate college student. To begin, the Boone-native is 33-years-old.

“I'm married, I have a four-year-old son at home and I'm pregnant with another one due in July,” she says.

But she is experiencing something that is becoming all too common on campuses nationwide.
Exhibit A:

Tess Nissen
GIVE THANKS

GIVE BACK

THANK YOU