



VIRTUAL SUMMIT
Sustainable Food Management
FOR THE GREATER KANSAS CITY COMMUNITY



WICHITA STATE
UNIVERSITY

HUGO WALL SCHOOL
OF PUBLIC AFFAIRS

Environmental Finance Center





Our Mission

To be a **collaborative resource**, creating **solutions to environmental challenges** to improve **quality of life in communities**.



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Food Waste is Costly

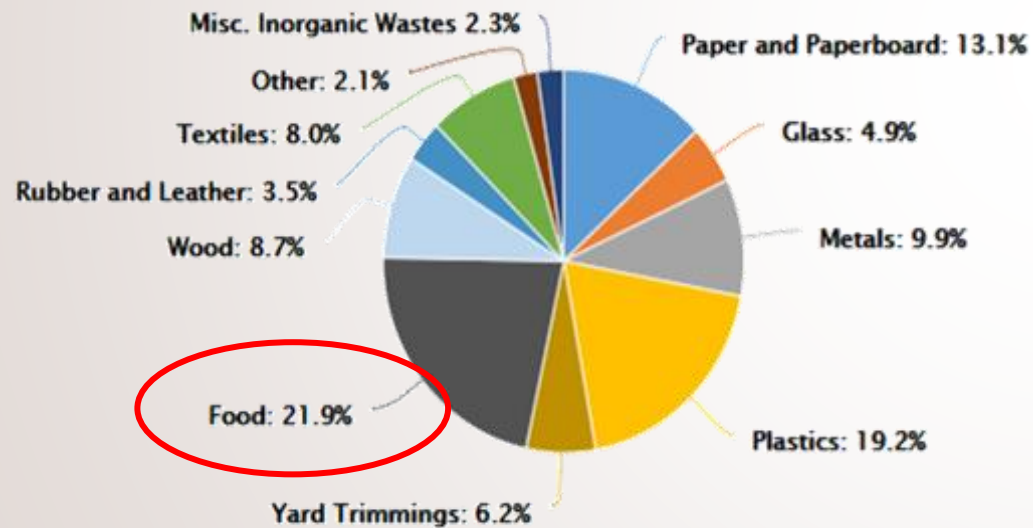
Environmentally | Economically | Socially



Wasted and Recovered

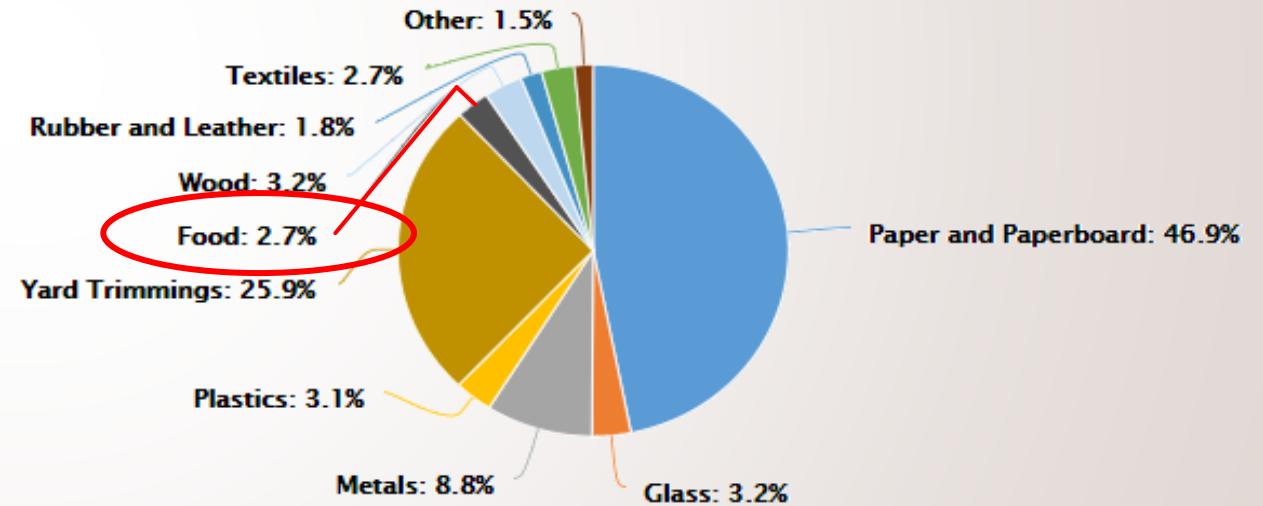
Total MSW Landfill by Material, 2017

139.6 million tons



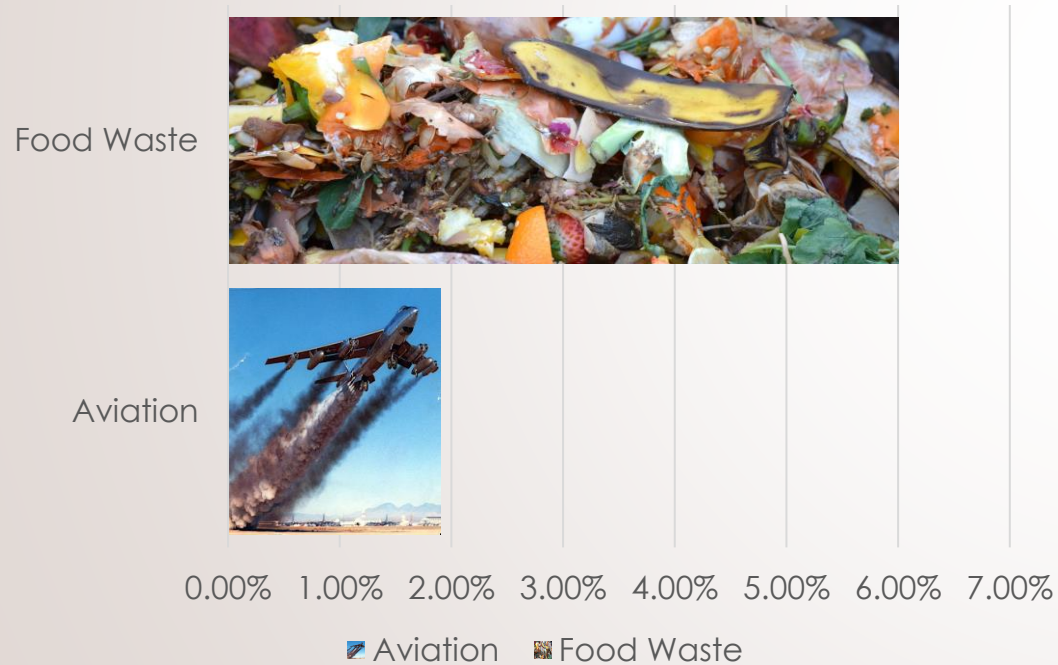
Total MSW Recycling and Composting by Material, 2017

94.17 million tons

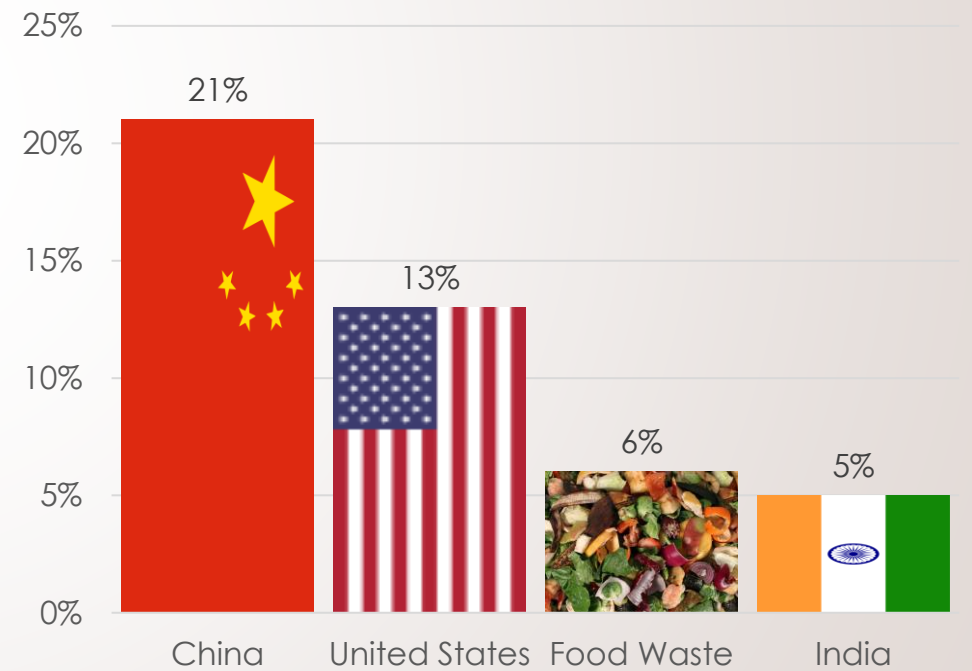


Greenhouse Gas in Perspective

More than Aviation

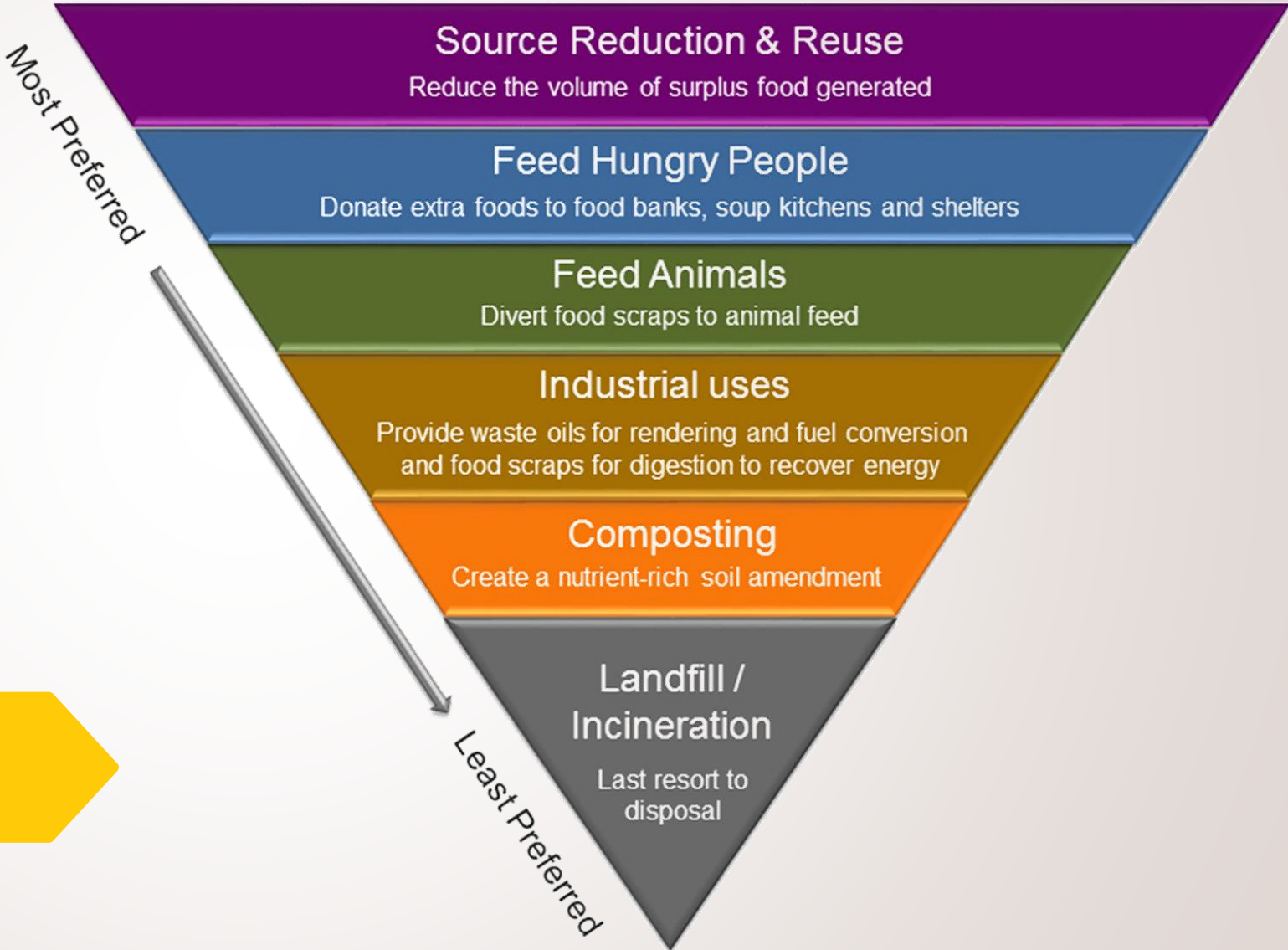


Food Waste as a Country





Food Recovery Hierarchy



Food
Recovery
Heirarchy



Food & the Triple-Bottom Line



Feed People

In 2012, 14.5% of the households in the United States were food insecure. Much of the 1.3B pounds of food sent to landfills is edible and can be used to feed the hungry with liability protection and tax incentives (ERS, 2014).



Protect Resources

Food waste squanders valuable resources throughout the supply chain – including water, land, fuel and electricity. When discarded food is sent to a landfill, it does not return value to the soil, but produces harmful methane gas (EPA, 2018).



Economic Rewards

Landfilled food costs U.S. \$161.6B a year. Businesses profit by implementing source reduction and reducing manufacturing waste. Families save by learning food waste prevention strategies. An average family of four loses \$1,484 annually on wasted food (ERS, 2014).



That's why we're here!



FOOD WASTE AND
CLIMATE CHANGE



FOOD DONATION
TRENDS



HEALTHY, RESILIENT,
EQUITABLE FOOD
SYSTEMS



CONVERSATIONS ABOUT
THE FOOD SYSTEM IN
KANSAS CITY



Regional Vision: Greater Kansas City is a region of opportunity. Its robust economy, healthy environment and social capacity support the creativity, diversity and resilience of its people, places and communities.

- ▶ Director of Environmental Programs
- ▶ Led the development of the KC Regional Climate Action Plan, which links social equity, public and ecological health, food security and land stewardship.
- ▶ Helped develop many regional climate frameworks with proposed climate solutions



Tom Jacobs
Mid-America Region Council
www.marc.org

Watch Tom's presentation

Main Ideas

- It's hard to identify who all is doing the work – reducing waste/feeding hungry people- an umbrella organization
- Need for education – safe food handling, appropriate methods – healthy eating
- Getting governments on board to adopt curbside composting
- Engaging farmers in the food waste topic – cost/benefit
- Central location for information
- Relationships – building them, connecting resources – pantries, decision-makers, impacts
- Inclusion – trying to connect all of the groups – from producer to end user – what is the real need?
- Logistics – better coordination – distribution hub?
- Infrastructure of processing compost – need more composters
- Diversity of organizations that can provide capacity – Restaurant association, etc.
- Missing conversation with stakeholders who are being served
- Logistics of getting the food out
- Outreach should be simple and easy
- Financial impacts in outreach



Welcome Back



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Mission: To feed hungry people today and work to end hunger tomorrow.

- Director of Acquisitions
- Ensures that Harvesters has enough quality food to give to hungry families, children, and seniors in the 26-county area in which Harvesters serves.
- Brought more than 80 million pounds of food and household products during the pandemic.



Brian Fry
*Harvesters Community
Food Network*
www.harvesters.org

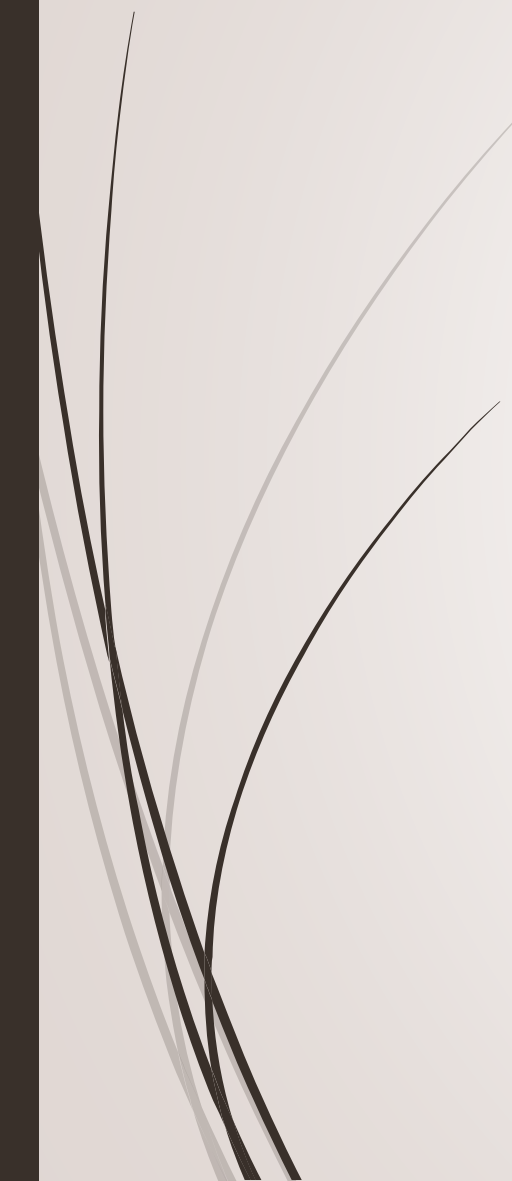
Watch Brian's presentation

Main Ideas

- Interconnectedness is missing – facilitate a better process of reducing food waste
- Easy because there is willingness and desire
- Difficult – transportation and not knowing who to call
- Concern – transportation/logistics, coordination of information
- Easy – lots of synergy and energy
- What is the overall goal and how do we make it measurable?
- Innovation and addressing the root call – reassess the outcomes and assumptions
- Challenges – refrigerated trucking is elusive, the cost – it's cheaper to throw it away than have it composted
 - What is the “carrot” for policy?
 - Education - compost vs trash, value to the community and environment
 - Outreach to more than to the “do-gooders”



Main Ideas continued

- Need to educate people on donation – volumes, unique items, roles, etc.
 - Phone apps
 - Understand the interaction between the consumer/producer/distributor
 - Easy – drop off bins, school food drives, pantries
 - Difficult – access/where to take it/times, transportation, logistical challenges
 - Meal Connect app to be used for small scale operations and engage volunteers
 - “Best by” dates – educate consumers and retail
 - Central hub for information and resources, mapping the food system
 - Addressing regulations that differ between KS and MO and across counties
- 



Next Week

Healthy, resilient, and
equitable food system

Brainstorming next
steps

Resources

EPA's Sustainable Management of Food

<https://www.epa.gov/sustainable-management-food>

Environmental Topics Laws & Regulations About EPA Search EPA.gov

Sustainable Management of Food

CONTACT US SHARE

Anaerobic Digestion

- EPA has selected 12 recipients for funding in the [Supporting Anaerobic Digestion in Communities Grant!](#)
- Check out the [Anaerobic Digestion Facilities Processing Food Waste in the United States \(2017 & 2018\) survey report](#)

Total 30

CT:	1
DE:	0
HI:	0
MD:	0
MA:	5
NY:	5
RI:	0

News and Resources

- [2018 Wasted Food Report](#)
- [Food Stewards Toolkit](#)
- [Funding Opportunities Related to the Food System](#)
- [Further With Food: Center for Food Loss and Waste Solutions](#)

1 2 3 4

Understanding the Issues

Basic Information

What Businesses, Institutions, and Other Organizations Can Do

EPA's Food Recovery Challenge

What Individuals Can Do

Reduce Wasted Food Tips

Kansas City Food Summit Resources

www.wichita.edu/kcfoodsummit

Register → Speakers → Resources →

VIRTUAL SUMMIT Sustainable Food Management FOR THE GREATER KANSAS CITY COMMUNITY

VIRTUAL SUMMIT | APRIL 13 & 20, 2021

Sustainable Food Management

for the greater Kansas City community

"Although food waste is not the primary focus of our organization, I found this summit to be very helpful in better understanding the resources from WSU and the EPA Region 7 and as a space to help network with and connect with partners on this work. Thanks for a great event!" - Lincoln, NE Summit Attendee

Upcoming Event from USDA



[OVERVIEW](#) [HELP](#)

MAY 26, 2021 Opens: 12:00 PM EDT 🗓️

Share ↗

USDA Food Loss and Waste Innovation Fair

In the U.S., more than one-third of all available food goes uneaten through loss or waste.

Public and private organizations are creating solutions to address food loss and waste throughout the food system – from farm to table.

On May 26 from 12 – 4 p.m. EDT, the USDA Food Loss and Waste Innovation Fair will showcase the latest food waste mitigation technologies, programs, and innovations.

This free, virtual event is perfect for businesses, nonprofits, researchers, and food sector leaders who want to know about the latest developments in reducing food loss and waste.

Invited presenters include [U.S. Food Loss and Waste 2030 Champions](#) (businesses that have committed to reducing food loss and waste in their operations by 50% by 2030); USDA agencies that are conducting or funding food loss and waste projects; businesses that have received USDA funding to research or commercialize an innovation; and businesses that have received composting or food waste grants through the USDA's Office of Urban Agriculture and Innovative Production Competitive Grants Program.

This virtual fair features a video greeting from USDA leadership; up to 50 virtual booths with live chats; a wide array of food loss and waste publications; and downloadable videos, all available for free.

The virtual fair resources will be available online for one year following the May 26 live event.

USDA is working with EPA and FDA towards the national goal of reducing food loss and waste by 50 percent by 2030. Learn more about USDA, EPA, and FDA programs and resources to reduce food loss and waste.

Sign up for [USDA Food Loss and waste updates](#)

Register Here

Thank You!

Contact Us

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Visit the EFC website