

MSUS Culminating Experience Presentation

# Engaging with Food Recovery at Devour Culinary Classic

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# Our Food System is Wasteful

- 40-50% of all food in the supply chain goes uneaten
- Americans are throwing out the equivalent of \$165 billion each year
- Reducing food losses by 15% could feed 25 million every year
- 60% of food waste comes from the consumer side, including restaurants





# Sustainability Problems:

Food Waste contributes to:

- Methane emissions
- Landfill size
- Increased energy, water, land used in food production
  
- Meanwhile, one in six Americans lack a secure supply of food to their tables



# Project Questions

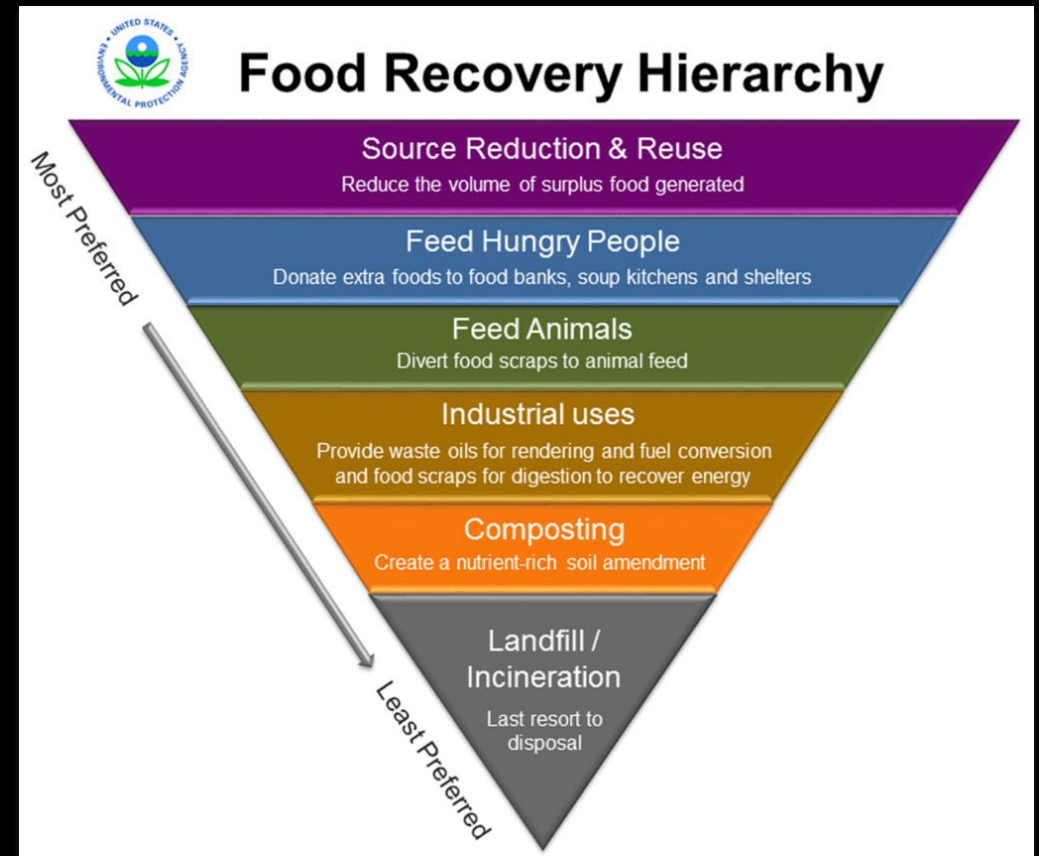
How can we use excess food as an input to feed hungry people?

Is there a way to reach a large number of restaurants at once?

What impact can we achieve from food festivals?

# Food Recovery is...

- collecting unspoiled, healthy food and donating it to our neighbors in need
- feeding people
- supporting local communities
- saving money



# Creating change at food festivals



Toward Zero Waste



7,770 LBS

OF WASTE DIVERTED FROM THE LANDFILL THROUGH RECYCLING, COMPOSTING, AND UPCYCLING.

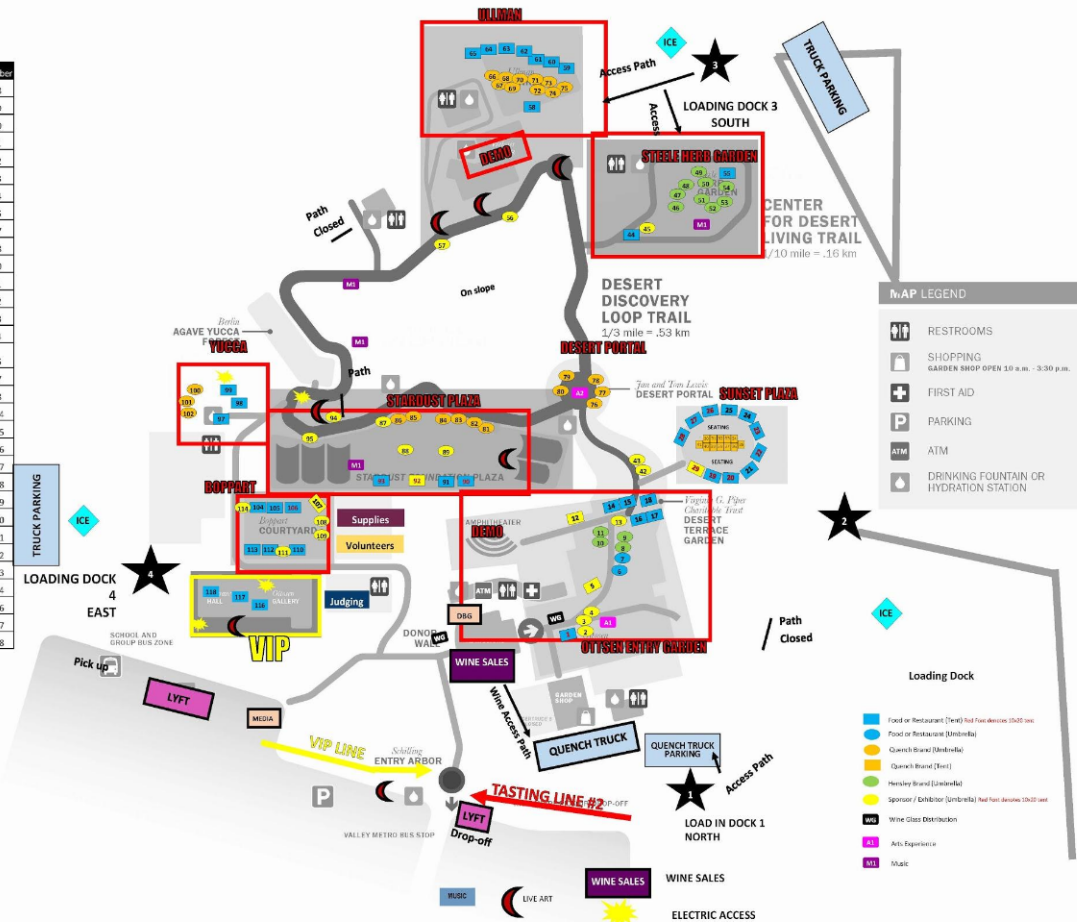
47%

OF FOOD WASTE DIVERTED FROM THE LANDFILL AT DEVOUR CULINARY CLASSIC.

# Managing the Project

## DEVOUR 2019 - SUNDAY

Business Name	Number	Business Name	Number
Different Point of View	1	Crises Street	58
New Times	2	House of Tricks Restaurant	59
Heart Media	3	SIGA	60
ON Media	4	Mi CATERING	61
Mokoon Collective	5	Puddlers Son Produce	62
Poppo Artisan Popcorn	6	Squares one concepts	63
Deansst Butter Americano	7	Shift Kitchen and Bar	64
Four Peaks	8	Frasher's Smokehouse	65
Freestone Walker	9	Framed Ewe	87
Brow Dr. Kombucha	10	Wrens House Brewing Co	88
Mudshark	11	the larcer = the delta	90
Bread X	12	The Dressing Room	91
Recycled City LLC	13	True North (10x20)	92
Nutwhats	14	Gallo blanco	93
Bitter & Twisted Cocktail Par-	15	Elite Restaurants LLC	94
The Parlor Pizzeria	16	CLUT Artisan Beverage Compa-	95
Worth Takeaway	17	sol Restaurant	97
Merkin Vineyards Osteria	18	Sweet Republic	98
Sevies at The Western Overland	19	Joyride Taco House	104
Swirch Restaurant & bar	20	Windoor	105
Che ah Chi at Enchantment	21	Arrive Hotels	107
Citizen Public House & The	22	Stinkweeds	108
Cartwright's Modern Cuisine	23	Cartel Coffee Lab	109
PRESS Coffee Roasters	24	JULIA'S Modern Tiki	110
Fellow, LLC	25	Huss	111
Blue Hound Kitchen and Cock-	26	Beckett's Table	112
District American Kitchen and	27	Restaurant progress	113
Litchfields	28	Local Nomad	114
Celebrity Cruises	29	Ironic Cocktail Co	116
LFA/Good Food Finder	42	Wrigley Mansion	117
AZ Federal Credit Union	43	Hana Japanese Eatery	118
Tracy Dempsey Originals	44		
Practical Art	45		
Barrio	45		
Duvel Family	47		
Mother Road	48		
Aquahydrate / Vita Coco	49		
Reed's Ginger Beer	50		
Lumberyard	51		
Estrella Jalisco	52		
The Shop	53		
Jarritos / Boochcraft	54		
ROCK Coffee - Roastery of Cave	55		
Cancer Support Community AZ	56		
Desert Financial	57		



## Planning for the Unexpected

- Restaurants cancelling due to bad weather
- Bees
- No dedicated supply cart
- Volunteer dropouts

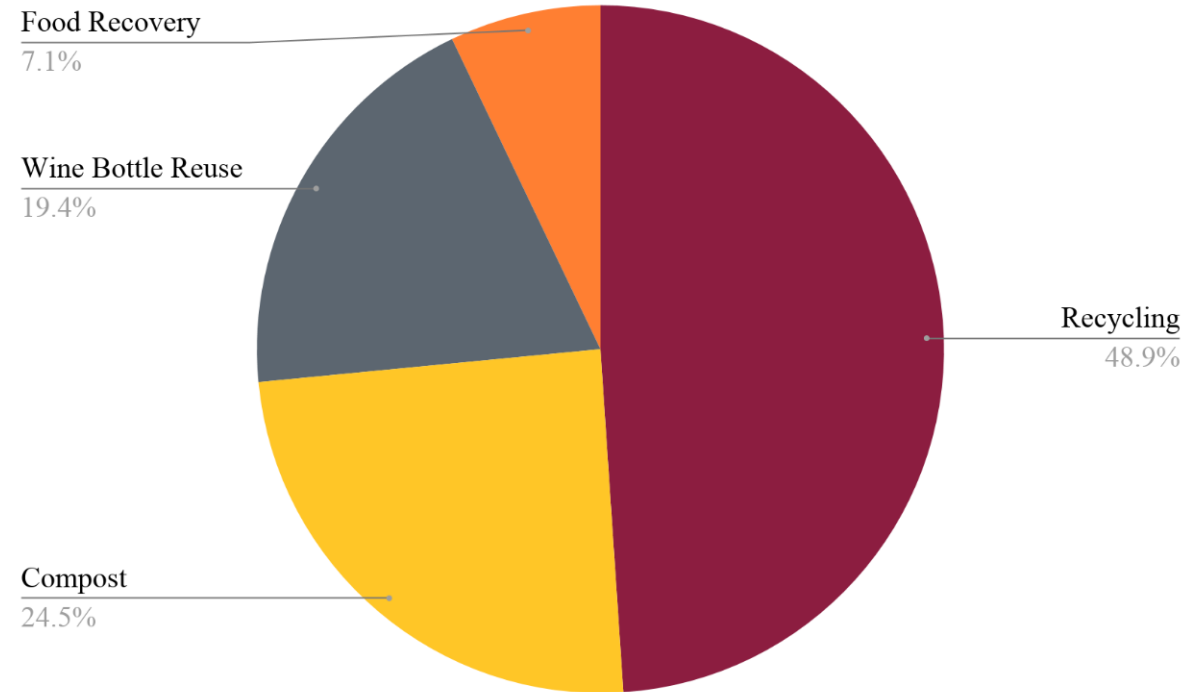
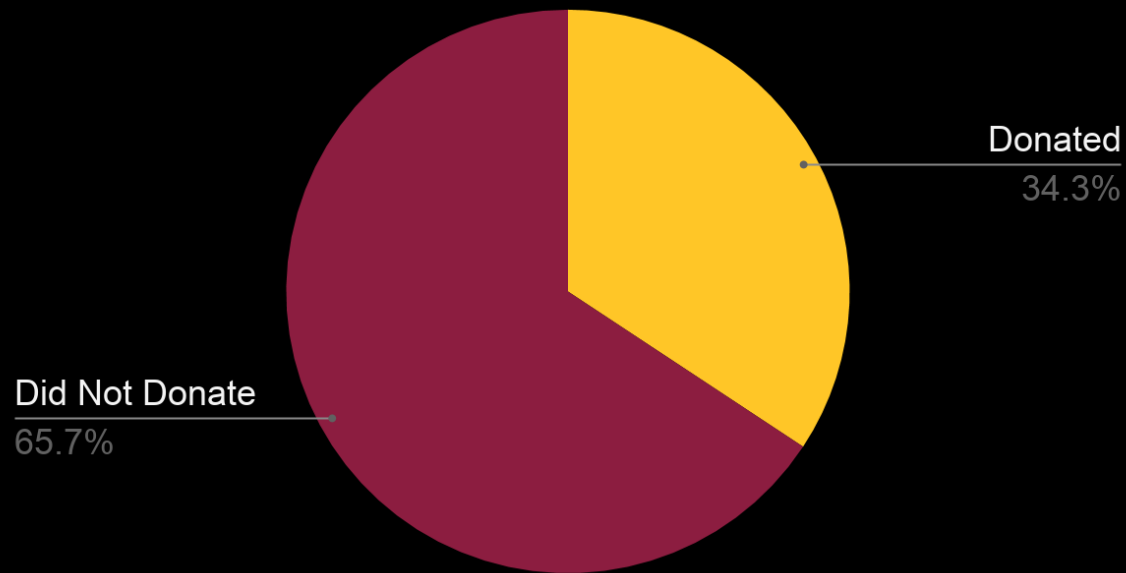
# Partnerships for Success



Engaged with over 70 restaurants at the event

# Outcomes

## Restaurants Engaged with Food Donation



Total Waste: 15570 lbs  
Total Waste Diverted: 7030 lbs  
45%  
Total Food Donated: 500 lbs

431 lbs CO<sub>2</sub>-e or 2.5% of the average American household's food consumption

# Outcomes



- Provided food for over 100 refugees recently released from ICE care
- Supplied approximately 6 meals (3 meals/day for 2 days)
- Save AJJ \$5,000 on food costs



# Zero Waste Events

## Overall Impact

Overview of results

Reasons for non-participation

Percentage of waste

## Client Recommendation Categories

Organizational Structure

Logistics

Communication

Financial

Marketing

Sustainability

## Work Breakdown Structure

How to implement this project in future years

# Recommendations

Organization and Logistic	Marketing	Communication	Financial	Sustainability
Integrate food recovery into Green Team Activities	Give restaurants who donate a sticker on DCC website	Ensure a dedicated walkie-talkie to food recovery lead	Find partners willing to make in-kind donations	Invest in reusable dishes and lids
Ensure dedicated cart for transportation	Give restaurants who donate a DCC/LFA sticker to go on their website	Ensure all volunteers have the project lead's phone number		Use partners close to the event to minimize transportation impacts
Ensure access to loading dock	Take pictures of the recovered food for promotional purposes			

# Educating Restaurants

## Diffusion of Innovation

Information, Capital, Skills, Education

## Bill Emerson Good Samaritan Food Act

Removes liability from restaurants who donate food  
Restaurants and chefs do not know their protections

# Educating Restaurants

## Food Pantries vs. Soup Kitchens

Food pantries accept non-perishable goods

Soup kitchens and shelters accept cooked food and premade meals

## Infrastructure to Donate

Waste Not is a local non-profit that collects food from businesses to donate to shelters

# Future Steps

Scale up food recovery at zero waste events

Partnerships with Local First Arizona, Desert Botanical Gardens, or AZBCA

Understanding barriers

Comprehensive data on barriers restaurants face  
Create solutions to overcome those barriers

# Thank you!

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## References:

<https://www.nrdc.org/sites/default/files/wasted-food-IP.pdf>

[https://static1.squarespace.com/static/58e4061c197aea34f5405d98/t/596ff25ae45a7c43fc71be6d/1500508766281/DevourAnnualReport2017\\_FINAL2.pdf](https://static1.squarespace.com/static/58e4061c197aea34f5405d98/t/596ff25ae45a7c43fc71be6d/1500508766281/DevourAnnualReport2017_FINAL2.pdf)

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

<https://devourphoenix.com/images/devour-culinary-classic-logo.png>