



FOOD REDISTRIBUTION

As the leader in programs and resources combating food insecurity among children, we at the Georgia Department of Education School Nutrition Program are dedicated to preventing hunger within our communities while remaining committed stewards of Federal dollars. We work diligently to limit food waste and unnecessary costs through careful menu planning and production practices including slicing fruit, offering a wide variety and giving students choices. Yet, despite these efforts, food waste persists.

Already in place

GASNP actively seeks ways to promote student awareness regarding food origin, production, nutrition and making healthy choices so students consume foods selected.

- Controlled food production in cafeterias to prevent waste
- Sliced fruits for easier consumption
- Whole fruit available for on-the-go flexibility
- Offer versus Serve so students can choose only what they want to eat
- Farm to School using Georgia Grown products
- Wide variety each day of fresh fruits and vegetables
- Student taste testing and Student Chef Competition
- Nutrition Education

Food donations

While food donations and share tables may *appear* to be the quick solution, let's look at some potential consequences that are frequently overlooked but must be considered.

- Long-term solutions must emphasize and highlight food waste prevention as opposed to food waste management. For instance, offer versus serve is a provision that allows students to decline some of the food offered, including milk. Yet, many teachers still instruct students to take milk even though a child may otherwise refuse.
- Food donations and share tables introduce opportunities for food tampering and may compromise food safety.
- Food donations and share tables may increase food costs and waste. Students may take food they do not intend to eat in order to donate.

