DATE: September 8, 2016
TO: Planning & Organization Committee/Recycling Board
FROM: Wendy Sommer, Executive Director
BY: Cassie Bartholomew, Program Manager
SUBJECT: Smart Kitchen Initiative

SUMMARY
In 2015 StopWaste launched the Smart Kitchen Initiative to provide food service businesses with a voluntary program to reduce food waste in their operations by 25 percent. At the September 8 Planning & Organization Committee/Recycling Board meeting, staff will present an overview of the program and results from our current partnership with 13 employee cafeterias in Alameda County.

DISCUSSION
The issue of wasted food has garnered much attention in the media lately. The extent of the problem is staggering: 40 percent of all food grown or raised in the U.S. perishes somewhere along the way from farm to fork. In food service, roughly 4-10 percent of food purchased never reaches a customer’s plate. These factors, along with our 2020 countywide waste reduction goal, are the impetus for the Agency’s Smart Kitchen Initiative. The initiative focuses on preventing food waste from being generated in the first place and supports the donation of edible food when possible.

Smart Kitchen Initiative helps kitchens measure pre-consumer food waste, such as trimmings, spoiled or expired foods and overproduced items, and use the results to adjust kitchen routines like food prep, ordering, and production. A key component of the program is specialized tracking equipment, consisting of an integrated scale, camera and touchscreen interface to enable automated food waste data collection.

The program is currently operating at companies such as Sybase, Clorox and the Pacific Research Center (at kitchens run by Guckenheimer food service management) and two Spectra by Comcast Spectacor sites, provider of food services to O.Co Coliseum and the Alameda County Fairgrounds.

RECOMMENDATION
This item is for information only.

Attachment: BioCycle article.