Students Pledge to Help the Earth

Edison Elementary School second grade teacher Sarah Hinds and Go Green Parents wanted their students to do more than learn about the importance of protecting our planet. They wanted to teach them how to take action.

After Earth Week events and activities, including a Mr. Eco school assembly and a focus on food waste prevention, Ms. Hinds drew a special pledge form— in the shape of a leaf!

Each student designed and decorated their own Leaf Pledge and cut it out. These were posted all over the school to look like plants and vines.

Creating your own Leaf Pledge is a great way to start the new school year!

Pledges Lead to Actions

Fifth grade students, who are responsible for lunchtime sorting of liquids, organics, recycling, trash, the Food Share for the entire school and for picking up recycling from each class to collect in a central location to assist the custodial staff, were much more enthusiastic about their jobs.

Teachers and staff noticed that kids were pairing off during recess to collect playground litter, showing it to friends, and then putting it in the bins by the play structure after the Earth Week activities.
Hesperian Students Take Action!

Rachel Lerman is a 4th grade teacher at Hesperian Elementary School in San Lorenzo. Her students take all kinds of important actions that reduce waste at their school and in their classrooms.

“My students are real-life Action Heroes!” says Lerman.

See a Problem? Take Action!

One of the first things Ms. Lerman and her students noticed, was that school lunch trays were piled high with waste after lunch. All of that trash went to the landfill.

Ms. Lerman called StopWaste and asked them for help to reduce the waste at school.

A Green Team is a group of students who audit, or make a measurement of how much waste their school produces at lunch. One thing the students set up are sorting areas for their schoolmates to put waste in the correct bins—compost, recycling, landfill.

Back when the program started at Hesperian in 2016, the students found more than 70% of the landfill was made up of things that could have been recycled or even eaten (i.e. a perfectly good piece of fruit that was untouched). Then the students set up sorting areas for their schoolmates to put trash in the correct bins—compost-green, recycling-blue, landfill-grey.

Now, there is also a “Share Table” where unopened food and perfectly fine fruit can be left for other classmates to take. Sometimes there is nothing left on the Share Table during their meal!
A Green Team Recess

The Green Recycling Team also collects recycling from each classroom around the school to do their part in the collection of recycling.

“We also started a Green Team Recess where students wear special aprons, use pickers, and brought out three colored bins (like in the cafeteria) to help kids sort their waste on the playground at snack recess,” said Lerman. “I wanted the kids to understand that we should be making better choices about our waste all the time (including at home) and not just at lunchtime.”

Reduce Waste at Parties

Classroom parties can create a lot of waste—or NOT! Food in Ms. Lerman’s class parties is served on re-usable plates, cups and cutlery which she takes home and runs through her dishwasher after the party. No waste! Other waste-less classroom party tips:

- Wrap treats in parchment paper
- Give kids pencils or erasers for treats
- Serve cupcakes instead of candy—cupcake wrappers can go into the compost bin!

“When I was a child, I grew up in a city,” Ms. Lerman remembers. “Once I went to a farm and I found a caterpillar on a bush! I had never seen a caterpillar before! This was the beginning of a lifelong love of nature.”
At the first Thanksgiving, people came together to celebrate and share food. Today, students at an Oakland school make it Thanksgiving all school year.

Last year, students at Joaquin Miller School in the Oakland Unified School District donated more than 3,000 pounds of healthy, edible food to Emeryville Citizen's Assistance Program (ECAP), a non-profit organization that helps homeless and hungry people in Emeryville.

“There are a lot of hungry people in our community,” said a representative from ECAP. “We put out food and it disappears very quickly.”

Where does the food come from?
An interesting series of events led the students to their weekly food sharing and donation project.

“It all started with an Ocean Guardian Grant from NOAA (National Oceanic and Atmospheric Association),” said Mrs. Moore, a teacher at the school. “The grant helped the school reduce waste by providing a new hydration station so students could refill reusable water bottles instead of drinking from single-use plastic bottles. The grant also supported our student Green Team.”

Food Shared, Not Wasted
While participating on the Green Team, some students noticed the amount of good, un-eaten food that was going to waste, and said, “We can’t throw good food away. We need to find a way to share this food.”

And they did!
First, they started a Food Share Program. Students who had un-opened and un-eaten food from the school meal program that they didn’t want, put it on a food share table for other kids to eat.

But even with the food share table, they still had leftover food at lunchtime.

Storing the Food
Storing the food was a challenge. Then the school got a large commercial refrigerator from a partner grant funding with Oakland Unified, Livermore Joint Valley Unified and Stopwaste from CalRecycle to be following and implementing the Oakland Unified’s procedures on food share and donation.

“Each week we collect between 70 and 100 pounds of food,” said Moore. “That added up to more than 3,000 pounds of food that we gave to the hungry just last year.”

Want to learn about what it takes to start a food sharing program at your school? See videos and more at www.StopWaste.org
Students in the 4th grade at Acorn Woodland School in Oakland are Food Rescue Heroes!

How did they do this? They did a Fridge Audit to find out how much food was being wasted in their homes.

Next, they got a Fridge Audit Action Kit from StopWaste which included a scale to measure the amount of food wasted.

Students reported a range from zero food wasted to 5 pounds in a week! This inspired the class to make a difference by taking action to become Food Rescue Action Heroes.

Food Rescue Hero Actions:

• They encouraged their families to make goals and be creative with leftovers.

• They shared information on how to store food properly and compost spoiled food.

• They made signs that said “eat me first” for food about to go bad.

For more tips go to StopFoodWaste.org

What a Waste!

What is the number one item that people throw away that goes to the landfill?

Circle every third letter to discover the answer:  

W R E T N O L K O V S D  

How much food is wasted in the United States each year?

To find out, color the apples that have an even number on them. Add those numbers to reveal the percentage of food wasted in the U.S. each year.

I colored ______ apples out of _____ apples.  As a fraction, this would be:  Another way to say 4/10 is:

How much food does the average American family of four waste every month?

Here are the amounts of wasted food by food group.

<table>
<thead>
<tr>
<th>Food Group</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dairy</td>
<td>22 lbs</td>
</tr>
<tr>
<td>Meat &amp; Fish</td>
<td>18 lbs</td>
</tr>
<tr>
<td>Fruits &amp; Veggies</td>
<td>24 lbs</td>
</tr>
</tbody>
</table>

It really adds up!

How many total pounds of food does the average American family throw away every month?

_______ lbs.

How many pounds of food does the average American family throw away in a year?

_______ lbs.

Wasted food is a waste of money, water, labor, energy and other resources. It is also food that could feed the hungry. And when food rots in a landfill, it creates methane gas that hurts the planet.

Let’s Talk!

Talk to your family about the problem of food waste. What are some things each of you can do to reduce the amount of food waste at home? Make a plan together!

Source: USDA

© Vicki Whiting
When food ends up in the recycle bin, the recycling company won’t take it. So, the hard work of separating out recyclables is time wasted. And what’s worse is that those things that are recyclable go to the landfill instead when they are contaminated with food waste!

Action Hero Tips:

- Throw food that can’t be eaten or saved into the GREEN bin.
- Be sure to scrape out and clean off food waste before you put a recyclable in the BLUE bin.
- Make sure there is no food in the GREY landfill bin.

Why is it important to keep food waste out of the landfill?
Food scraps in a landfill rot and form methane gas which contributes to climate change. Food scraps and food-soiled paper make up the largest category in our landfill. Proper disposal at school and home means that kids can make a BIG difference and send those items to be composted instead!

Composting turns food waste into healthy, rich soil for our gardens and farms to grow more fruits and veggies in the future!
Local Students Help Pass Law to Reduce Plastic Waste

On January 1, 2020, a new law took effect in the City of Berkeley. The law will help reduce the amount of plastic waste created by restaurants.

Under the new law, all dine-in dishes and utensils must be reusable, and all take-out dishes and utensils must be compostable. There will also be a 25¢ charge for getting a disposable cup to encourage customers to bring their own reusable cups.

This law is a giant step forward for reducing plastic waste. Millions of pieces of plastic waste will not end up in the landfill. And it began when third graders in Jacqueline Omania’s class at Oxford Elementary School went to a Berkeley City Council meeting to describe the importance of ending the use of disposable plastics.

The students learned, through hard work, that it is possible to make big changes in the amount of plastic waste created daily. In the 180 days of a school year, their classroom created just a tiny bit of plastic waste. It all fit into a one-quart Mason jar!

Berkeley Mayor Jesse Arreguin was inspired. “If they can do it, we can do it,” he said.

The students believe this law can be a model for the nation and the world.

ATTENTION TEACHERS: Have you created an Action Project in your classroom to encourage reducing, reusing or recycling waste? Tell us about it and you might be featured in a future issue of Kid Scoop News! Email us: woodword@kidscoopnews.org

For more resources to use in your classroom, please visit www.stopwaste.org
Students at Melrose Leadership Academy in Oakland learned that wasted food is a problem. A problem they wanted to solve.

The food waste problem has two parts.
- Food waste that goes to the landfill rots and causes a gas called methane. Methane gas causes global warming that is leading to climate change.
- Hungry people in their community could eat the food they don’t eat, helping to solve a problem of hunger.

Solving Both Parts of the Problem

Sandra Miranda, Kitchen Lead at Melrose Leadership Academy, and the students at the school, provide food for their hungry neighbors AND reduce the amount of food waste going to the landfill.

Sandra really appreciates the food share and donation program. “It shows students that we should value food, and the last thing we want is for it to go to waste. There are so many people in our communities who are in need of food, especially seniors.”

Amazing Food Waste Recovery!

Since the 2018-19 school year, Melrose Leadership Academy has donated 2,915 pounds of food from their cafeteria to the local community. That’s 2,915 pounds of food that could have ended up in the landfill!

How much is 2,915 pounds?

Which of the following do you think weighs about the same as the amount of food Melrose Leadership Academy has donated to their local community since 2018?

- Honda Civic Hybrid
- Elephant
- Cow
- Grand Piano

Students who have unwanted items from the school meal program that are still sealed and/or unbitten can place them on the food share table.

Food Share Table Challenge

Unwanted items that are still sealed and/or unbitten from the school meal program can be placed on the Food Share Table. Use a green crayon to circle the foods that can go to the Food Share Table. Then check your answers on the bottom of the page.

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One third of the world’s food is wasted each year. That’s why we need YOU as a Food Rescue Hero!

All of the world’s nearly one billion hungry people could be fed on less than a quarter of the food waste from the United States, the United Kingdom and Europe.

Source: Global Feedback Ltd. 2014

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In 2010, when Jessica Robinson of Alameda, California, became Miss Alameda, she saw it as an opportunity to teach kids about protecting our planet.

Ms. Robinson founded a program called, “Miss Alameda Says Compost!” to help the City of Alameda address its Climate Protection and Zero Waste Plan.

Over the last ten years her work has grown. Today she works with schools to help them set up Zero-Waste Programs.

In the Emeryville school district, she set up Young Lion and Young Lioness programs where high school students work with elementary school students to set up school-based Green Teams. “The high school Lions and Lionesses are really zero-waste ambassadors,” said Jessica. “They teach others how to reduce waste at school and at home.”

“Kids are powerful,” says Jessica. “Give them the information and they really can change the world. They are superheroes!”

A New Hero Rises! Speaking of superheroes, Jessica created her own superhero, called Resilience. Jessica becomes Resilience and speaks to schools and community organizations. She has even created a video and a graphic novel about her superhero and the importance of protecting the planet. To learn more about Resilience visit rbrorg.org

Resilience Zero-Waste Plan

Start the Zero-Waste process with a Waste Audit Observation

1. Look in your waste bins. Take a good look at what your school or classroom is sending to the landfill.

2. Discuss with your classmates how to make less waste. Are there items in the landfill waste bin that could be replaced with something that could be replaced, composted, recycled, or re-used?

3. Make a plan of some Action Steps your school can take to divert waste from the landfill. Use the chart below to list which items will be replaced, composted, recycled or re-used.

<table>
<thead>
<tr>
<th>REPLACE</th>
<th>COMPOST</th>
<th>RECYCLE</th>
<th>RE-USE</th>
</tr>
</thead>
<tbody>
<tr>
<td>plastic bags</td>
<td>apple cores</td>
<td>paper</td>
<td>containers</td>
</tr>
</tbody>
</table>

Taking care of our world starts with each of us doing our part! And YOU can make a BIG difference in thinking about ways to work towards a zero-waste school!

“Ideas are powerful. Give them the information and they really can change the world.”

– JESSICA ROBINSON