

Food Waste **BITES**



Mid-America Regional Council
**Solid Waste
Management District**





Food Waste Bites (FWB) is an effort to eliminate food waste in the Kansas City region's food service industry. Coordinated by Kansas City Food Wise, FWB takes a hands-on approach to help restaurants, caterers, cafeterias, grocery stores and other food service operations take a comprehensive approach to food waste reduction.

Benefits

By reducing food waste, your business will be able to:

- Save money, time and resources
- Improve customer service
- Boost employee morale
- Reduce food insecurity
- Help the planet

Our strategy

We utilize a three-pronged strategy of prevention, rescue and diversion to help you maximize food waste reduction throughout your operations:

- **Prevention:** The best way to deal with food waste is to prevent it in the first place. We will help you adjust both Back of House (BOH) and Front of House (FOH) practices. We'll address BOH "food flow" by helping you make adjustments to purchasing, receiving, storage, preparation, cooking, holding, cooling, reheating and portion control. We'll address FOH practices by looking at plate waste, menu design and overall customer engagement.
- **Diversion:** Diversion is the process of redirecting inedible food away from landfills toward animal feed or compost. Animal rescue organizations and farms can use your food waste as animal feed. And composting organizations can ensure your food waste is turned into a valuable soil amendment that can enrich and improve plant growth and health.

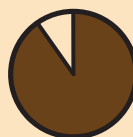


Pete's Garden

Why eliminate food waste?



It's estimated that a food service business can save \$8 for every \$1 invested in food waste reduction.



In 2024, U.S. restaurants and food service businesses generated 12.5 million tons of surplus food: more than 89 percent of which was sent to landfill, down the sewer or incinerated as waste.



Despite this surplus of food, between 2023-2024, 13.5 percent of households (nearly 1 in 7) and 17 percent of children (nearly 1 in 6) experienced food insecurity in the Kansas City region.



- **Rescue:** Food rescue is the practice of collecting and distributing edible food that would otherwise go to waste. There are several food rescue organizations that make it simple, easy and free to ensure your extra food gets to those in need.

Two important things to know about food rescue:

1. **You're not liable:** The Food Donation Improvement Act of 2023 and Bill Emerson Good Samaritan Food Donation Act of 1996 protect you from liability when you donate food in good faith that you believe to be safe and edible.
2. **You're eligible for tax deductions:** The IRS provides enhanced tax deductions to businesses to encourage donations of fit and wholesome food to qualified nonprofit organizations serving food insecure populations.

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