



Waste Not,
Want Not

A Conversation About Food Waste

Monday, April 18, 2016
10am-12:45pm

Invited Speakers



Charles Phan

Owner and Executive Chef of *The Slanted Door* in San Francisco where they recycle all waste from their restaurant. Soon, Phan will open a café on the UC Berkeley campus.



Evan Hazelett

Enthusiast for *Imperfect Produce*, an organization passionate about fighting food waste by keeping “imperfect produce” from being wasted and providing it to people instead.



Ruihong Zhang

Professor and engineer instrumental in creating the *UC Davis Biodigester*, where campus food and yard waste is converted into clean energy that feeds the campus electrical grid.



Dana Frasz

Founder and Director of *Food Shift*, an innovative East Bay organization dedicated to developing sustainable solutions that reduce wasted food and hunger.

Why Does CLEAR Care about Food Waste?

Forty percent of U.S. food either spoils in transit or is thrown out by consumers, markets or eating establishments. One in nine people on earth do not have enough food to lead a healthy active life. We asked what would happen if we reduced food waste and improved recovery?

How can I help?

The following list has community resources available to help minimize food waste. Some organizations accept volunteers. A more complete list is available on the CLEAR website <http://clear-project.org/>

Food Shift

<http://foodshift.net/>

An innovative and collaborative non-profit launching the Alameda Kitchen social enterprise to process surplus food and provide job training while increasing access to nutrition for all. Learn more and volunteer!

Imperfect Produce

<http://www.imperfectproduce.com/home/>

A CSA delivery service for “cosmetically-challenged” but fresh and delicious produce, which would otherwise end up in landfills.

Alameda Backyard Growers

<http://alamedabackyardgrowers.org/>

A non-profit organization connecting gardeners and harvesters who donate extra produce to the Alameda Food Bank. Volunteers welcome for harvests, and for outreach and education on urban food gardens!

Food Runners

<http://www.foodrunners.org/>

Pick up food from SF businesses, takes it to places for redistribution to the hungry.

UC Berkeley Green Initiative Fund (TGIF)

<http://tgif.berkeley.edu/>

Provides funding through grants for projects to support UC Berkeley's sustainability efforts. Students can apply for these grants or serve on the committee that awards grants.

National Resources Defense Council (NDRC)

<https://www.nrdc.org/issues/food>

NDRC created a report on food waste and expiration date labels that more clearly defined the extent of our food waste issue and helped propel the anti-food waste movement forward.

Californians Against Waste

<http://www.cawrecycles.org/>

A non-profit legislative advocacy group in Sacramento for implementing waste reduction policies and programs.

Just Eat It

<http://www.foodwastemovie.com/>

A movie about food waste. Streaming on Amazon.

UC Berkeley Campus Recycling and Refuse Services

<https://www.ocf.berkeley.edu/~recycle/>

<http://reuse.berkeley.edu/>

General information and specific programs for recycling, waste prevention, and purchasing recycled-content products. ReUSE organizes shelving units on campus for the donation and pick-up of reusable materials.

Stop Waste, Alameda County

<http://stopwaste.org/>

Tips and local resources for waste reduction, including a guide to backyard composting.

To see more resources,
scan this QR code or visit
<http://bit.ly/1RYgll>



#wastenotwantnot