

Forecasting That Works: Reducing Waste Without Running Short

Thursday, 10/30 @8:45am-9:45am

Amy Glodde, Melissa Manning, Nancy Deming

Moderated by Ben Thomas



Moderator:

Ben Thomas

- Founder and CEO, Shared Plate Strategies

Presenters:

Amy Glodde

- Director of Child Nutrition, Castro Valley USD

Melissa Manning

- Founder & CEO, My School RD

Nancy Deming

- Sustainability Manager/Custodial & Nutrition Services, Oakland USD
- School Sustainability Specialist - RecycleSmart, SFUSD, MDUSD





By the end of the session, participants will be able to:

- Use data to improve forecasting accuracy
- Understand production record numbers from an auditor's perspective
- Adjust production using historical and seasonal trends
- Reduce food waste while ensuring full meal access for all students
- Review options for re-serving and rescuing surplus items
- Access to ready to use and customizable resources.



Nancy - What program elements have you implemented to help prevent food waste that others could learn from?

OUSD Waste Prevention Playbook

We got you covered with ready to use resources and materials!

Why sort?

- * Protecting and conserving our resources
- * Support student initiatives
- * Immediate action in fighting climate change
- * State compliance with SB1383



Want direct support or a site visit? Contact us!

- * Supplies and materials - bins, signage, guides, etc.
- * Site visit walk throughs
- * Assemblies/Class presentations
- * Green Club/Team support

Waste Sorting Infrastructure

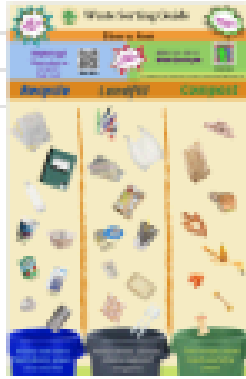
Schools and offices are to have waste sorting stations in place and maintained to ensure the school community is properly sorting waste. The physical infrastructure is important to be in place and maintained, while also providing annual training that includes consistent reminders throughout the school year.

We need you and the whole school community!

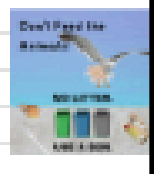
Back to school / Launch & Relaunch :) Checklist - Go here for all the details to have covered for a strong launch on the first day of school or to reboot the program mid-school year.

[Launch Checklist Let's do this!](#)

Physical Infrastructure

	Classrooms, Offices	Cafeteria	Main Outdoor Eating Areas
Waste Sorting Stations			
	Waste Sorting Stations *Appropriate bins co-located together *Signage on all bins *Outdoor bins are attached to each other		
Signage	Signs and Liners		
	Guides and Posters		
Sorting Guides	*Guides - post above stations in classrooms & office 		

Social Infrastructure

Training Students & Staff	  
	Waste Sorting Training.pptx - Back to school training and refresher during school year Waste Sorting Quick Review - Refresher to use frequently prior to lunch Lesson Plans/Activities *OUSD Waste Sorting Lesson Plan *Sorting Saves & Oakland Recycles Activity Booklets See Messaging Campaign to fix common mistakes throughout the year!
	Assembly/Classroom Presentation - Elementary/Middle/High
Bin Monitoring Options for Mealtimes	OUSD Meal sorting Monitoring Poster... Bin Monitoring Training Video Green Team Resources and Best Pract... Contamination Guide
Messaging Campaign	SM Posts Messagi... Morning Announc... Posters Newsletter Content Bulletin board exa...  
Communication & Acknowledgements	Tik Tok Videos - excellent student project and see Updates, Recognition, Rewards, & Celebrate 

Additional resources can be found on:

[Waste Prevention Resources](#)
 We are here to assist, let us know how we can help!
[Contact us here](#) or email nancy.deming@ousd.org

Have in good shape unwanted items?

Our guide to show the steps to take to find homes for unwanted items.
[Unwanted Procedures Guide](#)

Food Rescue

We are expanding on our school meal surplus food redistribution program this new school year 25/26

[Overview + Sign...](#)

[OUSD Food Donation Program Overview](#)





*Milk is NOT required when you take a main entrée and ½ cup of fruit or vegetables

Check out our Food Share Cart in our Dining Hall!

(Insert location of food share cart for
your school)

Place and/or take any uneaten,
unwanted school meal items in
here to share with others!

WANT AN ORANGE,
PLEASE TAKE ME FROM
THIS BIN AND ENJOY!



SAVE ME FOR LATER!
OR GENTLY PLACE ME IN
THE FOOD SHARE BIN.



LEAVE ONE AND/OR TAKE ONE!







SFUSD Student Nutrition Services *Food Waste Prevention Best Practices*

While providing healthy and fresh food to our students, we want to reduce as much wasted food as possible through prevention and recovery focus.

In The Kitchen:

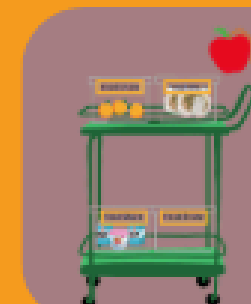
- Keep track of the dates on food items and use first in and first out system.
- Order as close to counts as possible and adjust future orders as needed depending on student preferences that you track.

Before Meal Service:

- Before you cook meals, please check with the main office to see if there are any classes on a field trip or if attendance is unusually low. Based on this information, you can decrease the amount of items you prepare.
- Only put out the number of milks you will need. Milk is very temperature sensitive and this will help prevent unintentionally serving spoiled milk.
- Please set up your line according to SNS standards.

After Meal Service:

- If you have a large number of leftovers or items on the Food Share Cart review the menu and find out if any activities would have decreased your meal participation i.e. food sales.
- If students don't like a certain food item, please adjust ordering numbers accordingly. Please let your supervisor know so they can pass along the message to the menu development team.
- If there were food sales, please follow up with your supervisor so they can communicate with the Principal about District policies on food sales, parties, etc.
- Track and adjust ordering for what students are selecting vs not selecting from the meal service line.
- For high volume items in the food share bins, track and adjust ordering where possible to aim to serve items students prefer. Share this information with your Supervisor as needed.









Amy - What goals have you set for your staff when it comes to kitchen leftovers?

Three vertical strips of food are shown on the left side of the slide. The top strip shows white mushrooms. The middle strip shows a pizza with melted cheese, black olives, and green peppers. The bottom strip shows a pizza with melted cheese, black olives, and mushrooms.

Mel - What techniques
do you recommend
for accurate forecasting?

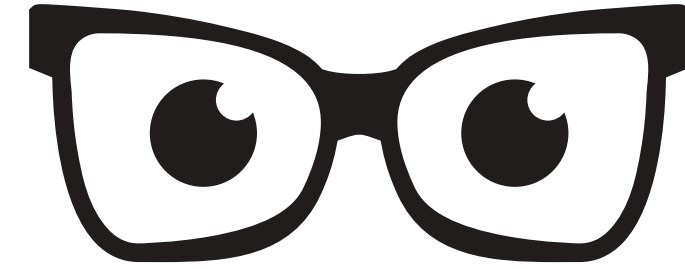
Use Cycle Menus - Average of last 3 times item offered:

- Cycle menu math
- Software smarts
- Accurate #s



Other tips:

- Factor in Daily Attendance Figures
- Ounce Weight vs Ounce Volume
- Batch Cook
- Proper Portioning
- Monitor Field Trips, Special Events



Production Record Audit Checklist

Production Record Review Form

Date: _____

School & Meal: _____

Reviewing Supervisor: _____

Dining Staff: _____

The following issues were noted during the review of the production record. Please review and correct the indicated items.

Meal Counts

- ☐ Entrées: Total Reimbursable Meals and entrée planned, offered, and served numbers do not add up and no reason documented.
- ☐ POS meal count doesn't match the entrée count.

Menu and Substitutions

- ☐ Published menu not followed (example: offering cereal daily though not on planned menu).
- ☐ Substitutions made but not recorded.
- ☐ Special-case meals not documented (medical accommodations, field trips).
- ☐ Substitution is missing a note explaining the reason.
- ☐ Substitutions do not credit the same as the original item (example: sub 2 oz roll with 1 oz roll)

Numbers

- ☐ Ran out of all entrees.
- ☐ Repeated shortages of entrée, fruit, and vegetable choices, though still compliant.
Example: Hot entrées run out daily, leaving only a PB&J for the last classroom in line.
- ☐ Total fruit and vegetable servings are less than the number of reimbursable meals served.
- ☐ Ran out of required amounts of fruit (B&L) or required amounts of vegetables (L).
- ☐ Lunch: Ran out of a weekly required vegetable subgroup (only veg sides count - not entree).
½ c starchy, ½ c dark green, ½ c beans, ¾ c other, 0.75 c (K8) or 1.25 c (HS) red/orange

Amy - What types of things
are you looking for
on a waste audit?



Date	Meal	Items	Planned	Produced	Wasted
21/25	Breakfast				
22/25	Breakfast	Concha	100	136	0
23/25	Breakfast	Bagel	100	95	0
24/25	Breakfast	Waffle	110	134	0
25/25	Breakfast	Hot Sandwich	100	80	0
28/25	Breakfast				
29/25	Breakfast	Concha	100	123	0
30/25	Breakfast	Bagel	100	90	9
/1/25	Breakfast	Waffle	130	120	0
/2/25	Breakfast	Hot Sandwich	100	80	13
21/25	Lunch Week 2	tamale	30	31	10
21/25	Lunch Week 2	tenders	270	277	16
22/25	Lunch Week 2	burrito	70	70	0
22/25	Lunch Week 2	french toast	240	192	1
23/25	Lunch Week 2	hamburger	210	210	3
23/25	Lunch Week 2	mac n cheese	120	115	6
24/25	Lunch Week 2	orange chicken	150	180	16
24/25	Lunch Week 2	veggie nuggets	150	111	11
25/25	Lunch Week 2	cheese pizza	100	85	3
25/25	Lunch Week 2	pepperoni pizza2	100	105	8
28/25	Lunch Week 1	chicken drumstick	180	205	0
28/25	Lunch Week 1	grilled cheese	120	92	1
29/25	Lunch Week 1	parfait	105	102	0
29/25	Lunch Week 1	dumpling	200	207	12
30/25	Lunch Week 1	hot dog	210	207	0
30/25	Lunch Week 1	mac n cheese	110	107	1
/1/25	Lunch Week 1	burrito	70	60	3
/1/25	Lunch Week 1	nasta	230	221	8

Nancy - What advantages are there to waste sorting and food share carts being in place that impact food waste prevention?

Monitoring:

The full meal service past the service line



Amy - What tips can you share for
training staff
on waste prevention?

Menu Planning Production Planning Batch Cooking



Mel - What tips can you share
on communicating the importance
of making enough food to staff?

- Reuse Leftovers & Share Table
- Kitchen Practices
- Communicate & Listen
 - What do students like? Dislike?
 - Causes of site data inconsistencies
- Imagine if you were the last students in line
- USDA's reasoning...

Three vertical panels of food. The left panel shows a close-up of a pizza with melted cheese, pepperoni, and black olives. The middle panel shows a close-up of a pizza with melted cheese, pepperoni, and black olives. The right panel shows a close-up of a pizza with melted cheese, pepperoni, and black olives.

Nancy - Can you share how your food rescue program has been going and how does this apply to state legislation SB1383?

We Sort to Reduce Climate Change



Landfills = Third Largest Source of Methane in California

Organic waste in landfills emits:

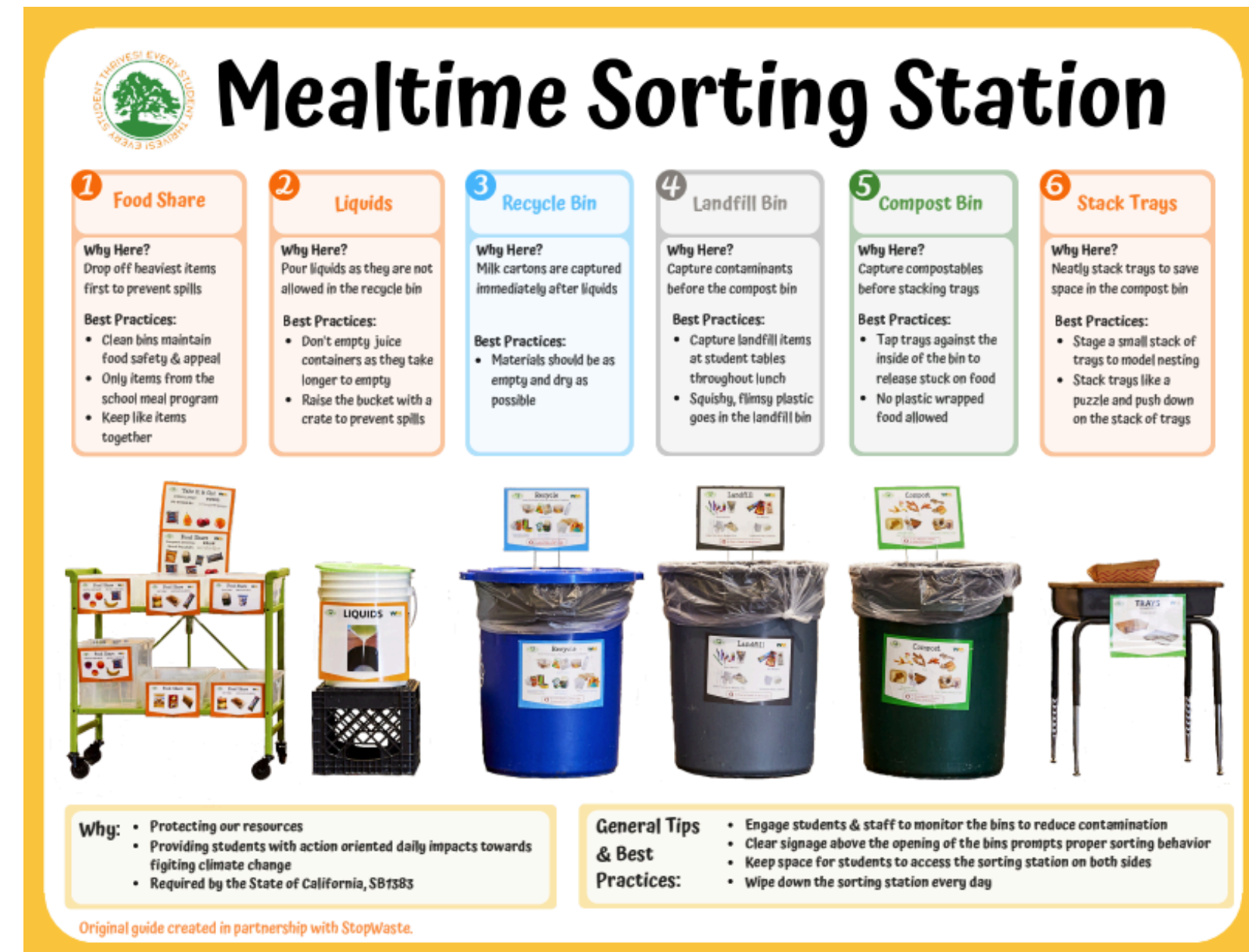
- **20% of the state's methane, a climate super pollutant that heats 84 times more than carbon dioxide.**
- **Air pollutants like PM 2.5 = contributes to health conditions like asthma.**

Organics like food scraps, yard trimmings, paper, and cardboard make up half of what Californians dump in landfills.

Cutting short-lived climate pollutants can have the fastest impact on the climate.

Food Recovery Stages

- Waste food prevention:
 - Tracking and observing surplus where it happens
 - kitchen
 - food share cart
 - compost bin
- Reserving as much as possible
- Options to adjust the menu and counts where identified
- Partnership and guidance with the county health department



Food Rescue

- **Funding options and resources**
- **Collection system**
 - **Distribution at the school site with non-profit partner oversight**
 - **Non-profit partner pick-ups**
 - **Department driver collection method**
- **Guidance and partnership with the county health department**
- **County waste authority support**
- **Non-profit partners**
 - **to serve as part of USDA compliance**
 - **Pick up support**

[illegible]



Food Rescue Program - Food Forward Procedures

Thank you for supporting this program with your time and energy. It's making a difference in keeping good food out of the landfill and providing it to our school community!



Supported by FoodRecovery.org & Food Connect in partnership with OUSD Nutrition Services.

Safe Food Handling Procedures



- Always prioritize safety; if unsure, it is always best to discard it.
- Keep refrigerator at or below 41°F and minimize door openings.
- If transferring potentially hazardous food items (cheese, meat, milk), move directly from one cold storage to the other.
- Be mindful of perishable items (bagels, conchas) so they are distributed promptly for maximum freshness.
- Check for spoilage and freshness -- food safety is a priority
- Track the food received dates to ensure prompt distribution. Monitor expiration/use-by dates.
- Keep fridge clean and organized.



Collection Procedures

- Communicate and coordinate with kitchen staff routinely.
- Check, double-check, and triple-check when collecting food from the kitchen or dining hall to ensure only designated items are taken.
 - A crucial step to ensure student meals are not taken and no mistake is made that would have serious implications.
- When new food arrives for storage, complete and attach the Food Forward Receiving slip to the box(es). Label all Food Forward shelves/containers.
- Do not include students' home-packed meals. Collect school meal items only.
- Be respectful and sensitive to shared spaces with staff and others using this space.

Through out the process, please handle food with care.

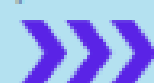
Distribution Procedures

- Ensure fair and transparent distribution.
- Be mindful of students' next school meal to avoid spoiling their appetite.
- Monitor freshness, spoilage, & dates of rescued items before distribution.
- Provide reminders to consume items promptly to ensure the safety of the food.
- Discard any perishable/potentially hazardous food not distributed within 4 days of received-by date to the Food Forward collection.
- Display signage and remind recipients to consume perishables promptly and keep food at safe temperatures as needed.
- When items need to be discarded, coordinate with the custodian. When possible, separate into compost, recycle, & landfill bins.

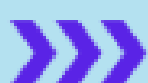


Resources, Contacts & Support

Scan this QR code to submit non-urgent questions/feedback

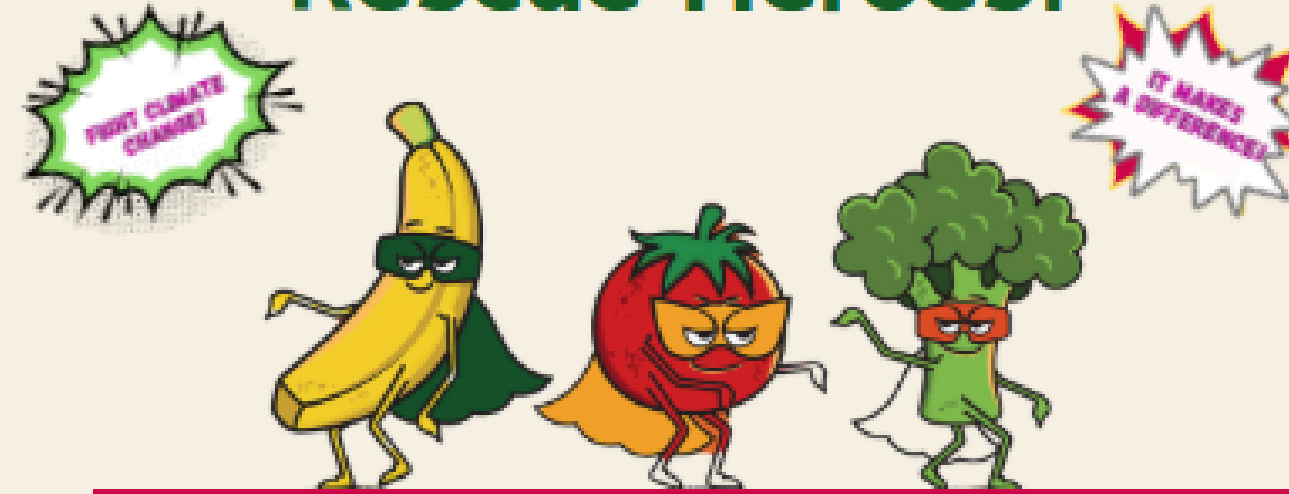


For the full overview on the Food Forward Distribution Protocols and Safe Food Handling Procedures, please scan this link:



Need assistance? Contact Allie Wilson, FoodRecovery.org, Director of Operations: Northeast and California, allie@foodrecovery.org or (202) 449-1507 and/or Nancy Deming/OUSD Sustainability Manager, nancy.deming@ousd.org or (510) 290-4875

This School has Food Rescue Heroes!



What's happening?

The surplus food from our school meal program is being collected and edible and allowable items are being picked up to feed our community and reduces food waste.

How's this happening?

OUSD Nutrition Services is working alongside your cafeteria team and two food recovery non-profits, Food Connect and FoodRecovery.org, to safely store available surplus food and deliver this food to our Oakland community. **Since November 2024, we have rescued 6,287 lbs from your school and 17,000 lbs overall!**



Who do we thank?

We greatly appreciate Ms. Silvia Fong for her efforts in recovering surplus foods for our Food Rescue Program.

We thank StopWaste for their grant funding that supports this program.

And we give thanks to our non-profit partners, Food Connect and FoodRecovery.org, for the collaboration on this recovery and distribution of school surplus foods to our Oakland community

Earth apple art is by OUSD student R. Baran/ Edna Brewer Middle School/ 2024 Earth Month Art Contest Winner

Have any questions or want to get involved? Email Nancy Deming at nancy.deming@oused.org



Mel - What are common audit findings related to forecasting?

AR Findings:

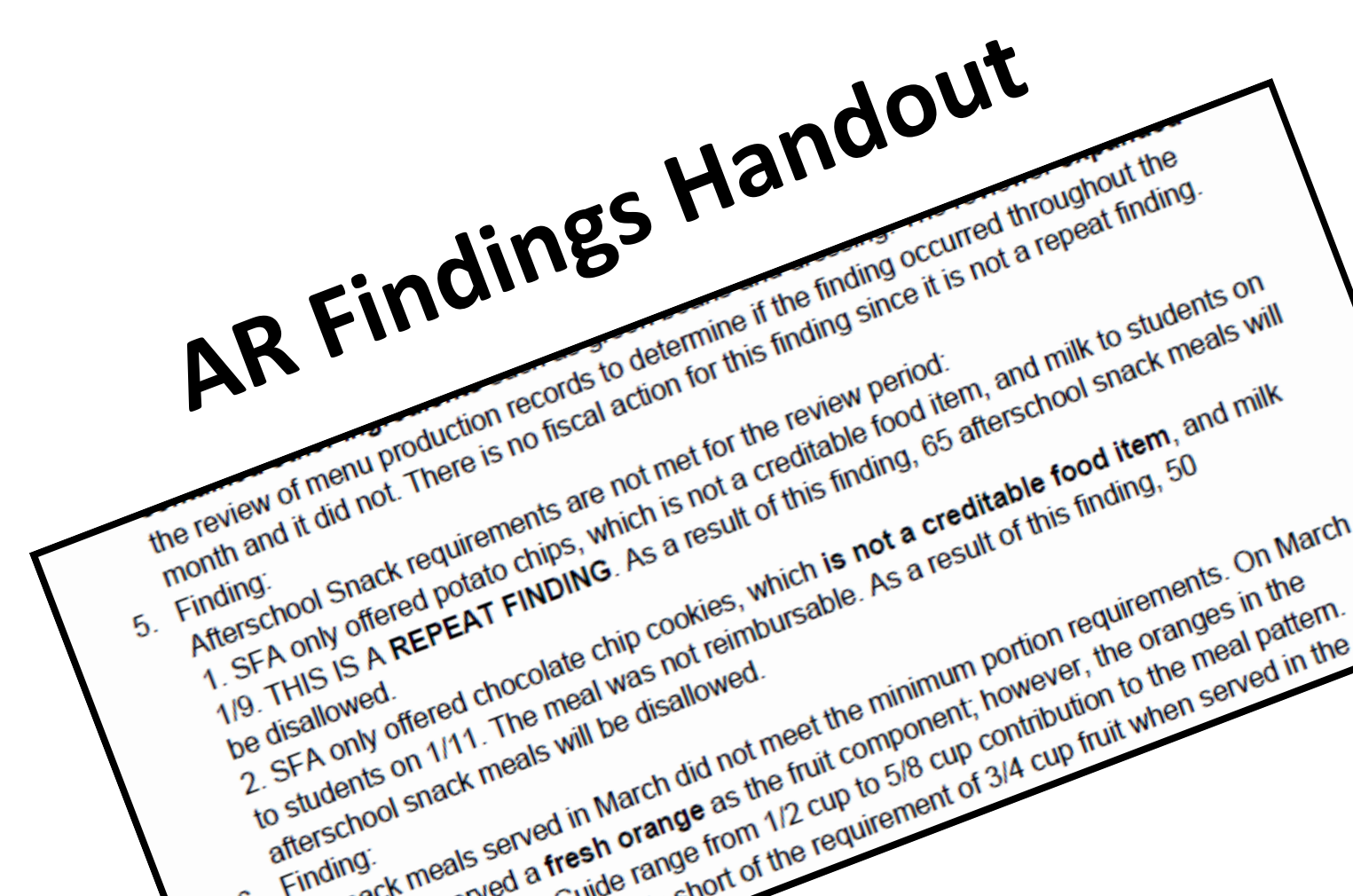


Production
records were
mentioned
186 times

Category	# Findings
400 Meal Components and Quantities	364
1000 School Wellness Policy, School Meal Environment	191
300 Meal Counting and Claiming	159
1400 Food Safety, Storage, and Buy American	140
800 Civil Rights	131
1200 Professional Standards	95
1700 Afterschool Snacks	93
200 Verification	65
500 Offer versus Serve	50
1600 Other	49
700 Other	48
900 Other	36
1500 Reporting and Recordkeeping	16
1100 Smart Snacks in School	15

Administrative Reviews: Area 400 findings

“The last two students did not have access to the two required milk varieties, the fat free chocolate milk ran out resulting in a milk shortage. As a first time shortage, no fiscal action will be assessed. Fiscal action will be assessed in future occurrences.”



Nancy- What new waste prevention efforts this year are you most excited to share?

School Food Maximizing Playbook



The many benefits!

* Prioritizing feeding our students	* Supporting student initiatives
* Improving on menu offerings	* Protecting and conserving our resources
* Providing surplus food to our school community	* Fighting climate change
* Improving staff morale and engagement	* State compliance with SB1383



Staff and Student Engagement

Food Share

Food Rescue

[Kitchen staff food waste prevention poster](#)

[Meal sorting station guide](#)

[OUSD Food Recovery School Community Overview One Page](#)

[Posters](#)

[Food share cart set up](#)

[Food Rescue Paper Tracking Log](#)

[Social Media posts](#)

[Food share signage cart set](#)

[Food rescue awareness example](#)

[USDA Reducing Food Waste Poster](#)

[Food share signage - cooking kitchens](#)

[Food Rescue Box/Rack Signage](#)

[Food share cart school awareness poster](#)

[WWF Food Waste Lessons, Activities and Posters](#)

[Food Forward Frig Poster](#)

[Food Share Video](#)

[Food Waste, Food Waste, Hierarchy Poster](#)

[Food share student video](#)



rego

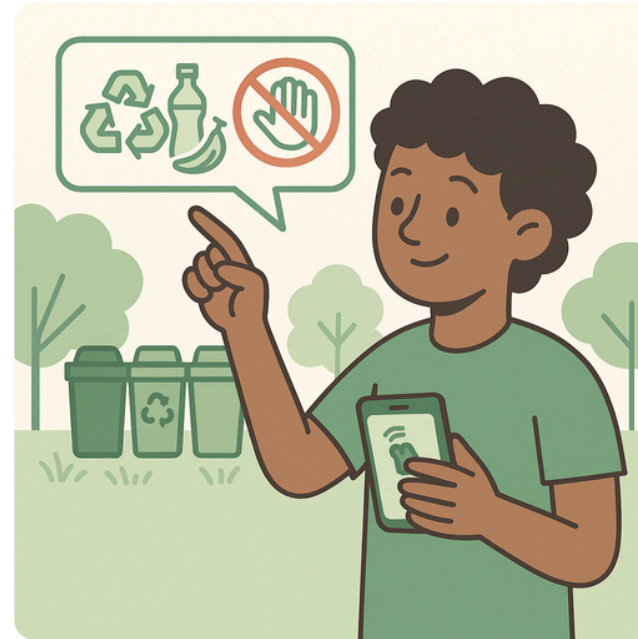
Get the facts and data
throughout the school year on
how well your school is sorting
waste through AI-driven insights

<https://liverego.com>

Rego: A platform for waste data, learning, and leadership



Build a clear picture of your school's waste prevention program with one simple bin-ventory



Empower students to lead waste diversion through hands-on learning—without the hands-on trash



Transform everyday waste into real-world lessons in problem solving and environmental leadership



Resources:

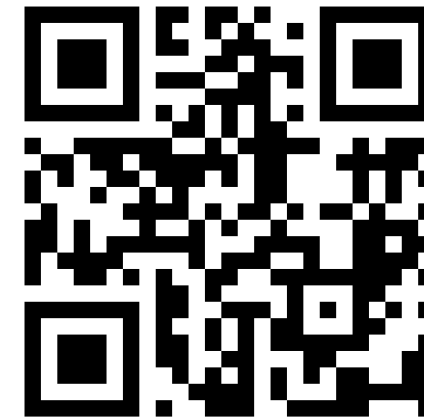
[OUSD Waste Prevention Playbook](#)



[School Food Maximizing Playbook](#)
[\(work in progress:\)](#)



[Rego](#) - liverego.com



[Production Record Checklist](#)
www.myschoolrd.com

[Maximizing Food/World Resource Institute](#) - champions123.org



Thank you for attending!