UC Merced Dining Sustainable Food Fundraiser and Community Outreach

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University of California, Merced
Presentations are communication tools that can be used as demonstrations, lectures, speeches, reports, and more. Most of the time, they’re presented before an audience.

How it Started: Creating Awareness
FOOD WASTE IN THE U.S. IS...

EXCESSIVE
40% of all food produced in the U.S. is wasted

EXPENSIVE
$161 billion food wasted per year. That represents 1,249 calories per person, per day.

ENVIRONMENTALLY HARMFUL
Unrecoverable food makes up 20% of landfill weight—the single largest municipal waste source

The methane released by food is a greenhouse gas 21 times more powerful than carbon dioxide

AN OPPORTUNITY
Diverting 15% of the food that currently goes to waste would be enough to cut the number of food insecure Americans in half

Food waste can be composted into sustainable soil additives or be used to generate electricity

Encouraging institutions to purchase so-called “ugly” produce would help farmers find new markets for healthy products that currently go to waste

www.progress.house.gov/foodwaste
THE U.S. WASTES TONS OF RESOURCES WHEN WE WASTE FOOD

1,250 CALORIES PER PERSON PER DAY
That is half of the recommended daily intake for adults

19% OF ALL U.S. CROPLANDS
That is more land than all of New Mexico

21% OF U.S. LANDFILL CONTENT
The No. 1 contributor by weight

18% OF ALL FARMING FERTILIZER
Which contains 3.9 billion pounds of nutrients

2.6% OF ALL U.S. GREENHOUSE GAS EMISSIONS ANNUALLY
37 million passenger vehicles' worth

$218,000,000,000,000
Which is equal to 1.3% of the U.S. gross domestic product (GDP)

MORE THAN: TEXAS + CALIFORNIA + OHIO
## Food Insecurity and College Campuses

Many students at college campuses suffer with "food insecurity" which is the inability to access adequate food. Hunger has an impact on their educational outcomes. Food insecure students are more likely to drop out of school. Food insecure students are less likely to feel confident in their academic abilities and to be focused in school.

<table>
<thead>
<tr>
<th>National Average</th>
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<tbody>
<tr>
<td>41% of four-year university students are food insecure</td>
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<table>
<thead>
<tr>
<th>UC Merced Undergrad Students</th>
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<tbody>
<tr>
<td>61% are food insecure</td>
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<table>
<thead>
<tr>
<th>UC Merced Graduate Students</th>
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<tbody>
<tr>
<td>21% are food insecure</td>
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**Feed a college student. Feed the future.**
FOOD WASTE

Opportunity

- Fund Raise
- Feed People
- Raise Awareness
SALVAGE SOCIAL HOUR

TUESDAY, MARCH 19TH
5:00 PM - 7:30 PM
THE PARTISAN
432 W MAIN ST.
MERCED, CA 95340

Enjoy delicious appetizers created by Merced's favorite restaurants and the UC Merced Dining Team. Also, take this opportunity to try a Crumb Trail Beer sample or ReGrained Energy Bar!

Bonus Alert!!!
UC Merced pint glasses will be available for first 90 guests.

To reserve your spot at the Salvage Social Hour, please make a tax-deductible donation to UC Merced's Bobcat Pantry via this QR Code. There is no set amount needed to register, but for every $10 you donate, you connect our students with 10 nutritious meals.

Salvage Social Hour Menu

Trevinos

Juice Pulp Albondigas with Cilantro Stem and Tomato Salsa

Taste of Little India

Stale Bread Paletas with Leftover Roasted Potatoes

Sam Cafe

Ginger Peel Glazed Wings
Road 30 Farms Covered Vegetable Egg Rolls

Marie's Kitchen

Wonton Vegetable, Bean and Cheese Buns

J&R Tacos

Ugly Vegetable and Potato Tacos
Mesa to Tall Beef Tacos

UC Merced Pavilion Dining

Spent Grain Brownies

Drained Apple and Mashed Potato Fritter with Cider

ReGrained

ReGrained Bars 3 Flavors

Salvage Social Hour

Low-Waste Cocktail Specials

Bobcat Beermosa

Fresh Squeezed OJ from Local Oranges with Crisp Lager

Main Street Mule

Fresh Squeezed OJ and Lemon Juice from Local Citrus, Grain Malt, Ginger Beer, and Candied Orange Zest

Lemon and Rosemary 17 Street

Sour

Fresh Squeezed Lemon Juice and Rosemary Syrup and Bourbon
<table>
<thead>
<tr>
<th>Amount</th>
<th>Description</th>
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<tbody>
<tr>
<td>100 pounds</td>
<td>Ugly vegetables rescued and used in recipes to feed guests</td>
</tr>
<tr>
<td>10 pounds</td>
<td>Bread heels rescued to incorporate into Crumb Trail Ale</td>
</tr>
<tr>
<td>10 pounds</td>
<td>Day old mashed potatoes incorporated into stale bread pakoras and apple fritters</td>
</tr>
<tr>
<td>50 pounds</td>
<td>Citrus gleaned from neighbors and juiced for low-waste cocktail specials</td>
</tr>
<tr>
<td>10 pounds</td>
<td>Spent grain from brewing process upcycled into flour to be used in brownies and fritters</td>
</tr>
<tr>
<td>15 pounds</td>
<td>Tomato ends used is salsa, for chips and albondigas</td>
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Enough funds were raised to support 2,300 meals through UC Merced's Bobcat Pantry.
SUCCESS!

100 guests attended from the campus and community including UC Merced and Merced College faculty and students, local politicians, county waste management team, high school educators.

Next Salvage Social Hour is scheduled for October 2019 and will feature an up-cycled Oktoberfest menu! PROST (cheers)!
PICKING FOR A PURPOSE

Chef Matt Perez at Road 20 Farms prepping for The Salvage Social Hour
HOUSEHOLD FOOD WASTE PREVENTION TIPS

#1 Meal Plan

#2 Grocery shop using a list. Do not shop impulsively.

#3 Check your pantry before going shopping

#4 Eat leftovers

#5 Eat ugly

#6 Eat ends and stems

#7 Leverage your freezer

#8 Utilize your scraps for stock

#9 FIFO - First In First Out

#10 Feed friends - Cooking swap with friends and neighbors
BENEFITS OF VOLUNTEERING AND COMMUNITY OUTREACH

- Gain new experiences and insights
- Giving back and helping others
- Creating connections with people
- Sense of accomplishment
- Build job opportunities
COMMUNITY IMPACT

$225,000 raised in cash & food donations
835 volunteer hours
52 student & staff volunteers