

# GEORGIA

## Section 1: School Demographics

### School Name

Dorsett Shoals Elementary School

### Principal's name

Cher Algerin

### School Address

5866 Dorsett Shoals Rd  
Douglasville, Georgia 30135  
United States

[Map It](#)

### Number of students (total enrollment)

436

### Lowest grade

0

### Highest grade

5

### This school is:

- A public school

Please explain:

### Number of students by grade level

Elementary or lower Middle grades High or upper school

436

### Number (or percent) of students eligible for free or reduced lunch

Free lunch Reduced lunch Neither free nor reduced lunch

50%

20%

30%

## **Section 2: Background about school lunch**

**How many students buy lunch in the school's cafeteria?**

71 to 90 percent

**How many minutes do students have to eat lunch?**

25

**Are students allowed to eat lunch in rooms/buildings other than the cafeteria?**

No

**Are students allowed to leave campus for lunch?**

No

**Which students are allowed to leave campus for lunch?**

**Are there any times during the school year when breakfast or lunch is free to all students?**

No

Please explain:

**Who controls the portions and servings students receive?**

Cafeteria staff plate lunch items, students do not choose serving size

Please explain:

**Does the school serve set meals (e.g. chicken nuggets with potatoes and carrots) or can students choose what they want from the menu?**

The students can pick which sides they would like, if any

Please explain:

**Are fruits/vegetables required with every meal?**

Yes, fruits/vegetables are included in the price

**In your teams' opinion, are students content with the meal options at school?**

Yes, very content

Please explain:

Students are given the choice of 3 different main entrees and then choose their own sides. Non of the plates were untouched

**What type of utensils do students use to eat?**

Disposable utensils, such as traditional plastic

Please explain:

**What type of plates/trays are used to serve the food?**

Reusable plates or trays, such as plastic

Please explain:

### **Section 3: Food waste activities at the school**

**Does the school use any of the following waste reduction activities?**

- Menus revised to reduce commonly wasted food items
- Procedures put in place to reduce food loss to expiration
- “Offer versus serve” policy in place
- Recess occurs before lunchtime
- Other

Please explain:

recyclable sm plastic trays for individual choices which are premeasured.

**Has the school performed a food waste audit previously?**

No, a waste audit has not been considered

Please explain:

**Which of the following generates the majority of food waste at your school?**

Student food waste

Please explain:

**On average, do you think food waste is an issue at your school?**

Yes, somewhat important

### **Section 4: School Waste Data Form**

**School name**

Dorsett Shoals Elementary

**Date of audit**

03/28/2017

**Students in attendance on day of audit**

436

**Numbers of lunches served on day of audit**

327

**Menu served on day of audit**

Beef Tacos W/rice

Ham & Cheese Sliders

Asian Chicken Salad W/O Chicken for vegetarians

Choices of sides: Lettuce & Tomato, Beans, Oranges & Strawberries, Apple slices, 100% Fruit Juice

**Waste type: Unopened food**

<b>A: Type of food</b>	<b>B: Number of items</b>	<b>C: Weight of empty bin</b>	<b>D: Total weight</b>	<b>E: Net weight (Total - Empty)</b>
Fruit Juice Carton	39	1.5	11.25	9.75lbs
Milk Cartons	34	1.5	18.5	17.0lbs
pieces of untouched fruit	12	1.5	7.0	5.5 lbs
Veggies ( carrotsticks etc..)	13	1.5	4.8	3.3 lbs
Dairy/Yogurt	17	1.5	5.75	4.25 lbs
Chips/Crackers/sandwiches	16	1.5	6.5	5.0 lbs

**Total net weight of unopened food**

44.8

**Notes regarding unopened food**

Unopened food cannot be shared, saved or removed from the school per BOE directives

**Waste type: Food waste**

<b>A: Bin/Bag Number</b>	<b>B: Weight of empty bin</b>	<b>C: Total weight</b>	<b>D: Net weight (Total - Empty)</b>	<b>E: Picture taken of the bin? (Y/N)</b>	<b>F: Percent full</b>
1	1.4	22.6	21.2lbs	y	60
2	1.4	34.2	32.8lbs	y	90
3	1.4	36.2	34.8lbs	y	90
4	1.4	24.6	23.2	y	75

**Total net weight of food waste**

112.0

**Waste type: Liquid waste**

<b>A: Bin/Bag Number</b>	<b>B: Weight of empty bin</b>	<b>C: Total weight</b>	<b>D: Net weight (Total - Empty)</b>	<b>E: Picture taken of the bin? (Y/N)</b>	<b>F: Percent full</b>
1	1.5	28.7	27.2lbs	y	70
2	1.5	13.5	12.0lbs	y	50
3	1.5	15.5	14 lbs		50
4	1.5	16.5	15.0lbs		50
5	1.5	18.5	17.0lbs		50
6	1.5	10.5	9.0 lbs		25

**Total net weight of liquid waste**

95.0

**Waste type: Recycling**

<b>A: Bin/Bag Number</b>	<b>B: Weight of empty bin</b>	<b>C: Total weight</b>	<b>D: Net weight (Total - Empty)</b>	<b>E: Picture taken of the bin? (Y/N)</b>	<b>F: Percent full</b>
1	1.5	10.0	8.5lbs	y	80
2	1.5	8.0	6.5lbs	y	70
3	1.5	9.0	7.5lbs	y	70
4	1.5	12.0	10.5lbs	y	70
5	1.5	11.5	10.0lbs	n	80
6	1.5	16.0	14.5lbs	y	100

**Total net weight of recycling**

57.5

**Waste type: Other (Landfill)**

<b>A: Bin/Bag Number</b>	<b>B: Weight of empty bin</b>	<b>C: Total weight</b>	<b>D: Net weight (Total - Empty)</b>	<b>E: Picture taken of the bin? (Y/N)</b>	<b>F: Percent full</b>
1	1.3	13.9	13.6 lbs	y	100
2	1.3	15.3	14.0 lbs	7	100
3	1.3	8.3	7.0 lbs		50

**Total net weight of other wastes (landfill)**

34.6

**Notes regarding food, recycling, and other (landfill) wastes**

Prepared cafeteria foods that were untouched had to be disposed of as food waste.

**Describe the process you used to establish clear guidelines for students to follow to sort their food waste.**

Since this was an elementary school we went to them to collect the food. WE established a method where we would walk down each side of the table a collect from each student. In this order:

Unopened food

liquid

Food waste

recycling

trash

the students would then carry empty trays to the end of the line and place on a cart.

## Upload photos

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## Link to files unable to upload

<https://www.youtube.com/watch?v=vM6uDhCWQR4&feature=youtu.be>

**Would your team be interested in being part of the food waste panel at Nationals?**

No

## Section 5: Critical Thinking

**Based on your observations during the food waste audit, make three recommendations to your School Board to reduce food waste.**

1. Start using recyclable or compostable utensils
2. Refrigerate and reuse un-chosen food choices for later use.
3. Check with local farmers to see if they would pick up fruits and veggies to feed livestock or composte.
4. Decrease salad sizes and portion sizes for younger students.
5. Allow schools to donate unopened food items to charities or put onto a share table

**Justify a school's role in teaching children about food waste and the impact food waste has on school budgets, the environment, and hunger in the community.**

Most children eat the majority of their meals at school(breakfast & Lunch 5 days a week). Therefore it is important for school to help equip and educate students about food conservation and protecting their environment for future generations . The children will grow to make wiser eating decisions at school which will help the schools budget. Developing these habits and ways of thinking to protect the environment is beneficial to the community for years to come.

**The US Environmental Protection Agency has set a goal to reduce food waste by 50% by the year 2030. Based upon your experience conducting this food waste audit, will the US meet this goal? Explain why or why not.**

Based on the restrictions and liabilities put upon the cafeteria managers we spoke with, we do not see the US meeting this goal. Until opened food and compostable food can be shared and not thrown away we do not see the waste problem improving. In our county cafeteria managers cannot save untouched food to use another day or donate unopened food to local charities.

**Detail two or three findings or observations that surprised you. Describe how conducting this food waste audit has impacted you and your team, and the way you think about food in America.**

1. The portion sizes for elementary school children were bigger than we expected.
2. We were surprised by how good the quality of food served was(we are all homeschoolers).
- 3.The abundance of not served or un eaten food which was thrown away was shocking.

This experienced opened our eyes to the numerous restrictions that have to be followed and the labor and cost required. Especially if you wanted to try and reduce, reuse and recycle in a cafeteria lunch program.

It would require more staff and more time. It may eventually save money but school systems would have to be willing to hire more people.

This audit certainly increased our awareness of food preparation, servings and waste attributed by school system policies and restaurant policies.

**What is one obstacle your team faced during the audit and how did you work to resolve it? If the issue went unresolved, what steps would you take to reevaluate your approach?**

Due to the ages of the children we audited, they were not able to separate the food so we had to develop a process to collect the waste directly from each child's seat. We decided we would collect in this order , Unopened, Liquid, food waste, recycling and the then trash in that exact order so by the time they left their trays we empty . We had to coordinate with the lunchroom monitor to go from table to table as each class was dismissed.

## **Bonus Question**

**Should all schools be required to do food waste audits on a regular basis? Why or why not?  
Support your answer.**

Yes! Every school should host food waste audits so that school officials can see first hand the amount of food wasted. Just like us they can see the problems and work together to develop solutions for these problems. As school staff they can immediately implement solutions. While this will take Time, extra labor and money, decreasing food waste, will in the long run actually improve the school budget.