

UMB FREE



UNIVERSITY of MARYLAND
BALTIMORE

OFFICE OF SUSTAINABILITY

Food Recovery + Environmental Eating

A food rescue initiative aiming to reduce food waste & feed students

WHY UMB FREE

Addressing Student Food Insecurity

ACCORDING TO A 2020 UMB STUDENT SURVEY¹:



Tackling Food Waste



22 million pounds of food waste comes from U.S. colleges each year², accounting for...

40% of food in the United States goes uneaten²

- The largest portion of landfill deposits³
- An average annual loss of \$100 billion³

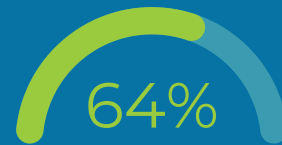
ACCORDING TO OUR 2022 EVENT PLANNER SURVEY:



Have at least 5 events with food each year



Are interested in food waste reduction



Would be more willing to order catering if they knew food wouldn't be wasted

FOOD RECOVERY STRATEGIES

Source Reduction

Source reduction is the prevention of waste before it happens.

UMB FREE promotes source reduction by providing examples of source reduction strategies in our event planner [training document](#).

Feed People

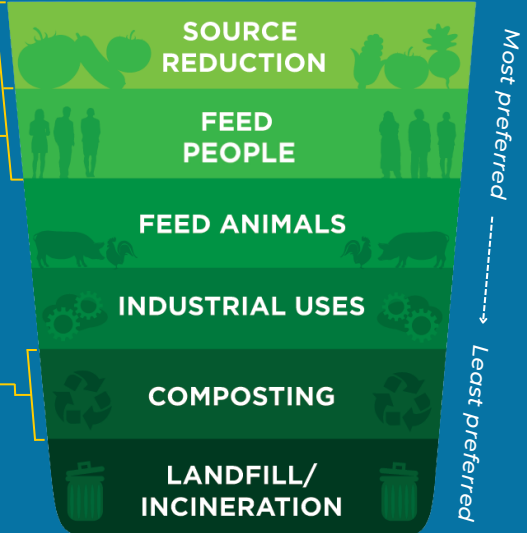
This is where UMB FREE comes in.

If event planners still have leftover food after implementing source reduction methods, UMB FREE will help event planners find students who will happily eat the rest!

Composting*

Eventually, the hope is that UMB FREE can also connect event planners to composting services if food is still leftover after student pick-up and/or needs to be disposed of.

Food Recovery Hierarchy⁴



HOW IT WORKS



It is up to the event planners' discretion whether to use UMB FREE and when to send out the alert (before or after the end of the event).

It is up to the students' discretion whether to opt into alerts and whether to claim any available leftover food (first come, first serve).