

Greening School Food: A SoCal Forum on Climate- Friendly School Food

Monday, October 1, 2018, Los Angeles



**Friends of
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#SchoolFood

#PlantBased

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The Environmental Case for Climate-Friendly School Food Service

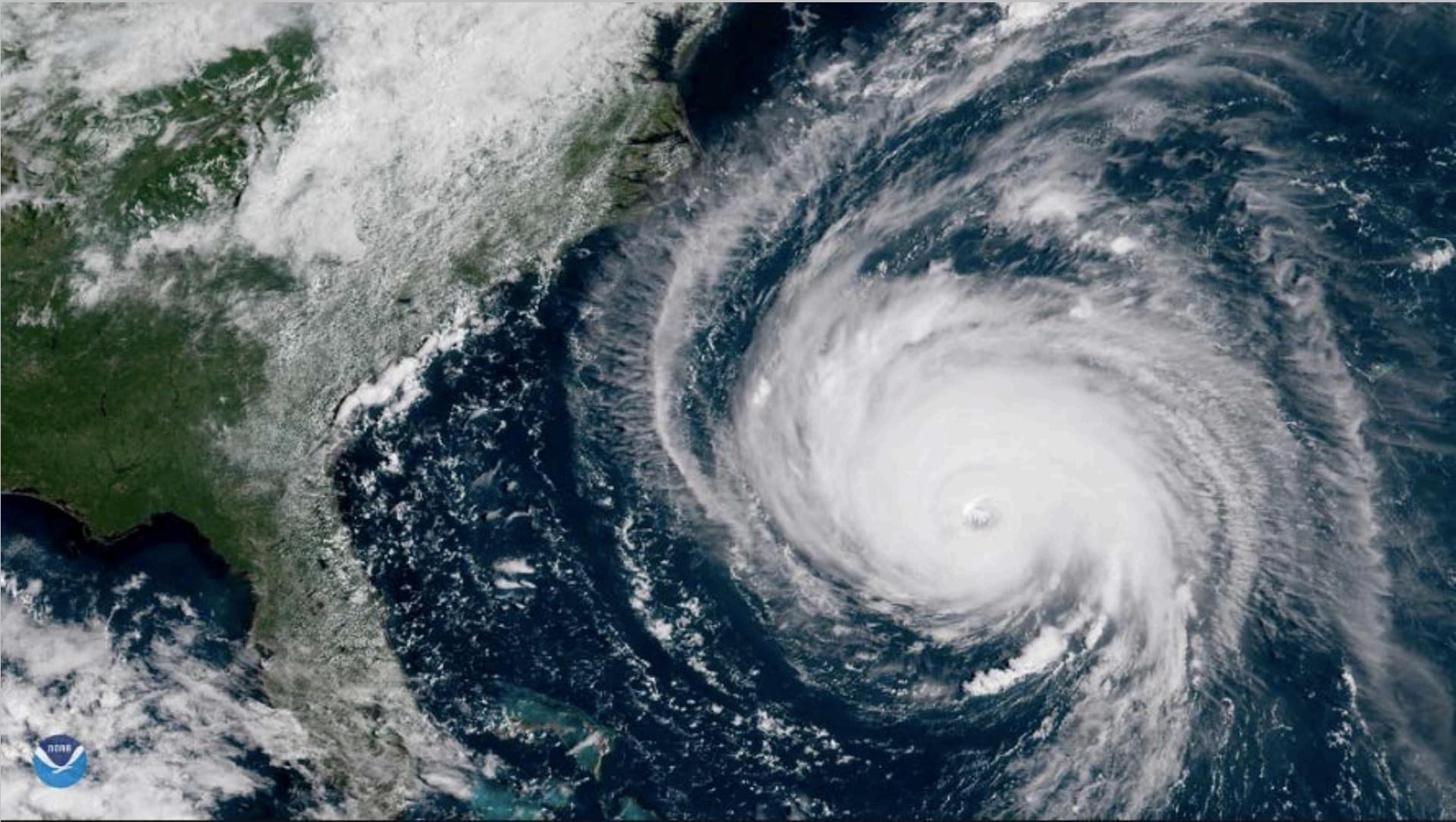


Kari Hamerschlag

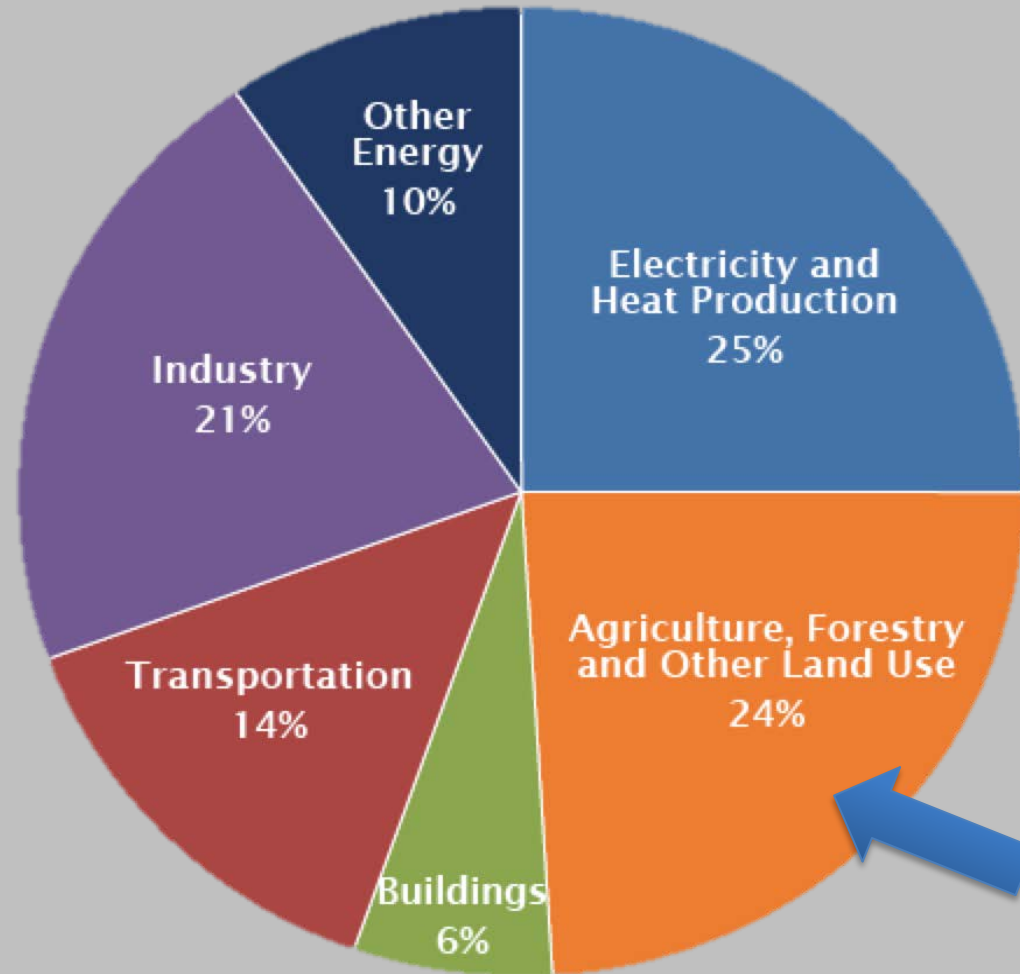
Friends of the Earth, Food & Agriculture Program

**Greening School Food: A So-Cal Forum on Healthy,
Climate-Friendly Food Service**

October 1, Los Angeles, CA



Food & Climate Change



Food animal production accounts for 14.5 percent of global GHG emissions--more than the entire transport sector combined!



- beef and dairy account for ½ of emissions from agriculture

THE TOP MEAT AND DAIRY CORPORATIONS EMIT MORE GHGS THAN EXXON, SHELL OR BP



Top 5 Meat and Dairy Companies 578 Mt



Exxon 577 Mt

Shell 508 Mt

BP 448 Mt



Top 3 Meat Companies 484 Mt

Source: GRAIN/ IATP/ Carbon Majors Report (2016)

TOP 5 MEAT AND DAIRY EMITTERS

1 JBS

2 TYSON

3 CARGILL

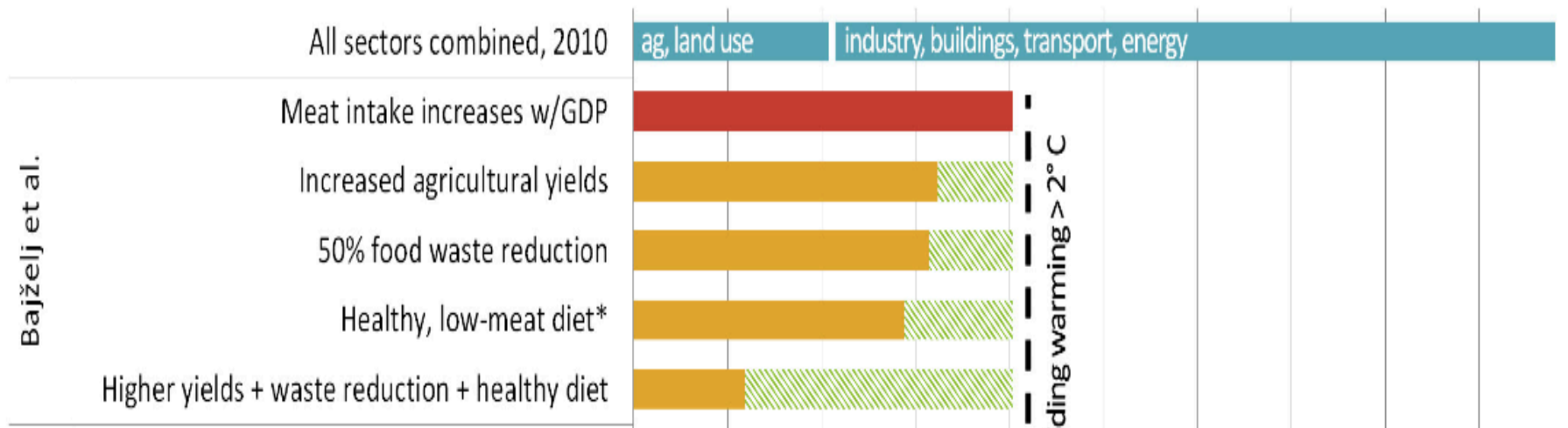
4 DAIRY FARMERS OF AMERICA

5 FONTERRA GROUP

Grafik: CAEPSELE.DE

We can't avert the worst impacts of climate change without reducing consumption of animal products and food waste

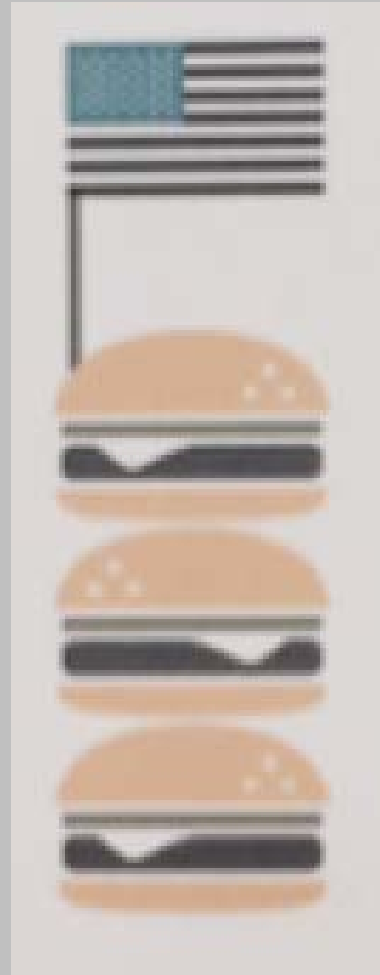
Figure 2: 2050 agriculture-related emissions scenarios



Note: the black dotted line represents the emissions threshold (21-33 Gt CO₂e) for at least a 66% chance of keeping global warming below 2 degrees C; the blue bar shows emissions from all sectors (49 Gt)

*The "healthy diet" limits intake of red meat (max of two 3 oz. portions (e.g. 2 burgers per week), poultry (max of one 85 g / 3 oz. portion per day), dairy, eggs, sugars, and oils to levels recommended by health organizations (e.g., WHO, FAO, American Heart Association, Harvard Medical School), and sets a minimum for fruit and vegetable intake.

AMERICANS EAT
3X AS MUCH MEAT
(RED MEAT AND POULTRY) AS
THE
GLOBAL AVERAGE.
OVER HALF
IS RED MEAT.

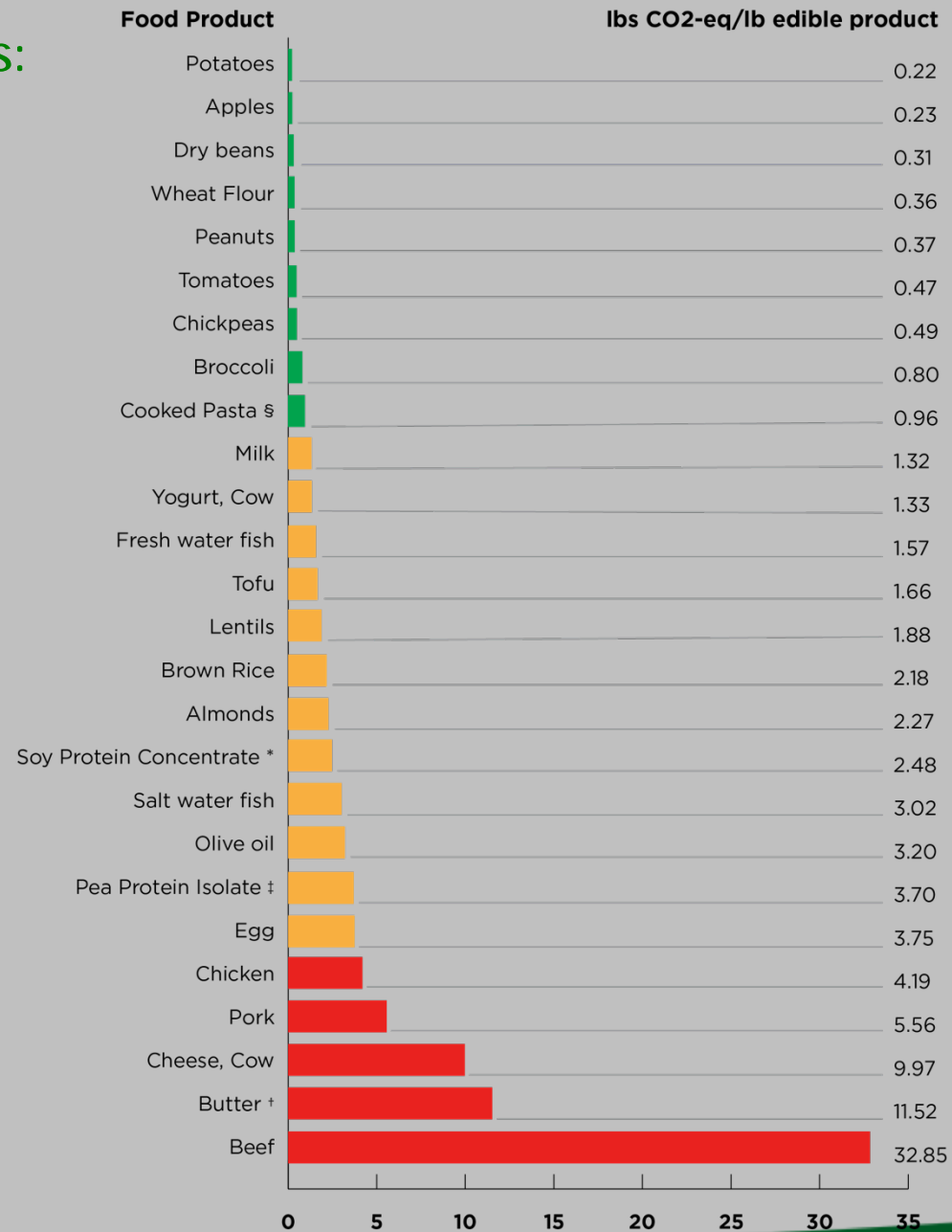


What is Healthy, Climate-Friendly Foodservice?

Healthy, climate-friendly foodservice is a multi-benefit strategy that can be achieved in incremental steps. Principally, it achieves a lower carbon and water footprint than traditional foodservice by offering a wider array of healthy, plant-forward and plant-based foods and reducing food waste.

It also cuts emission by sourcing food from regenerative farms that use carbon-enhancing, healthy soil practices and implementing energy and water-saving measures within cafeterias. The shift to climate-friendly food is inclusive of farm-to-school initiatives that prioritize fresh, organic and responsibly sourced ingredients from local farms and educate students about the power of food to cultivate healthy people and healthy minds.

Carbon Footprint of Select Foods: Not all Protein is created equal

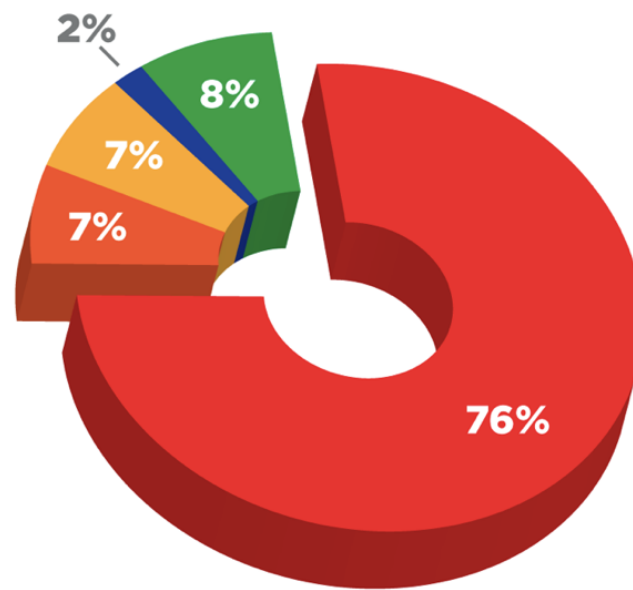


Source: Friends of the Earth, Scaling Up
Climate-Friendly School Food

[Click to edit text](#)

Animal Products Dominate OUSD's Footprint

Carbon Footprint by Food Group
(2012-13)



Cows and Methane Emissions



Methane is **30 times** more potent than CO₂

6-10 pounds of feed per pound of meat.

Beef accounts for 36% of U.S. diet related emissions

Animal Feed, Destructive Impacts

50% of U.S. grain production feeds animals

149 mil. acres

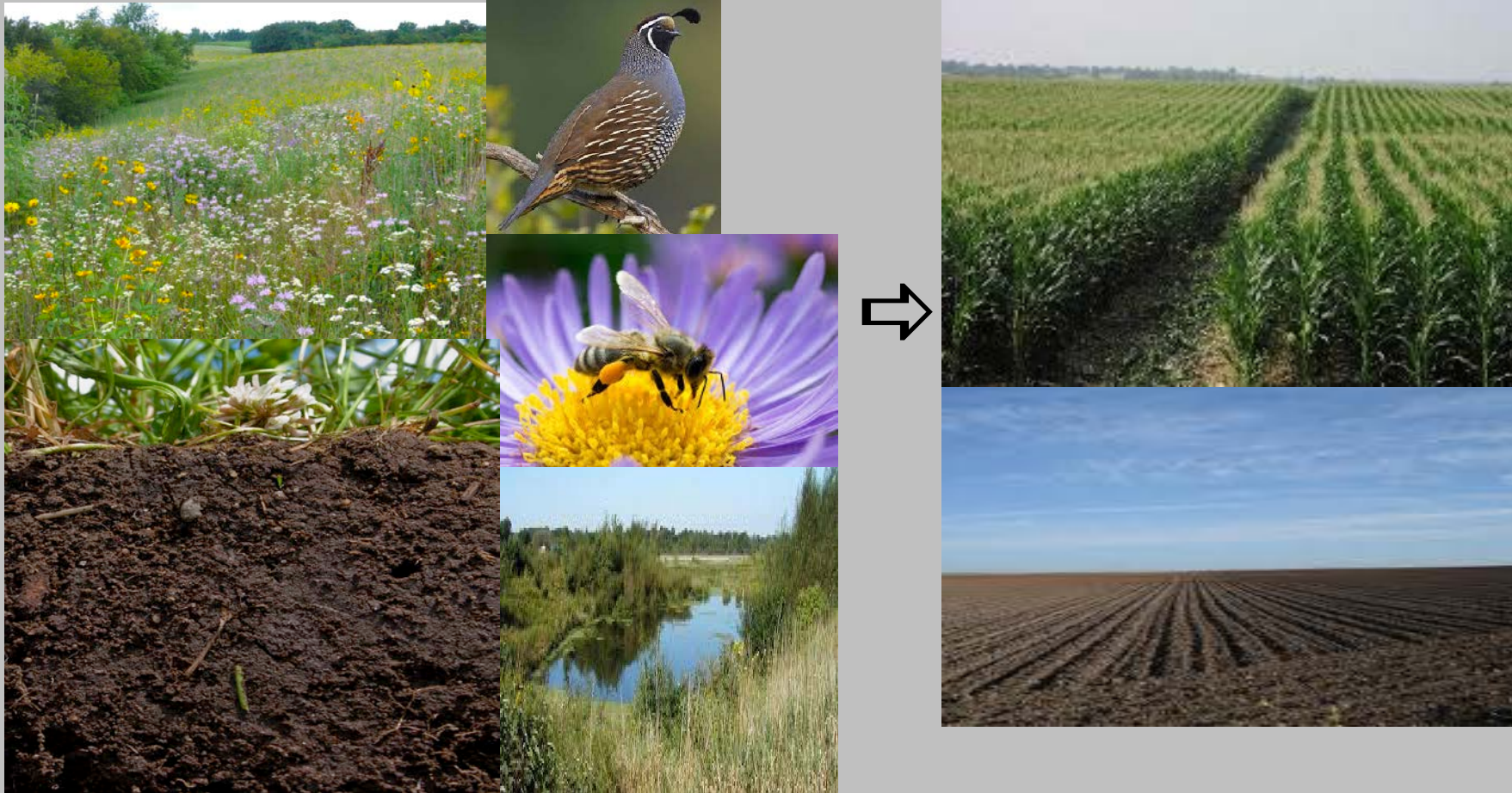
17 bil. lbs of nitrogen fertilizer

167 mil. lbs of pesticides

- **Air and water pollution**
- **Destroys biodiversity, habitat, pollinators**
- **Depletes soil & water resources**
- **Health impacts from pesticides, antibiotics**
- **Accelerates climate change**

Land Conversion for Animal Feed

Land conversion releases large amounts of carbon emissions, destroys biodiversity and habitat, depletes water resources



Methane Emissions & Water Pollution



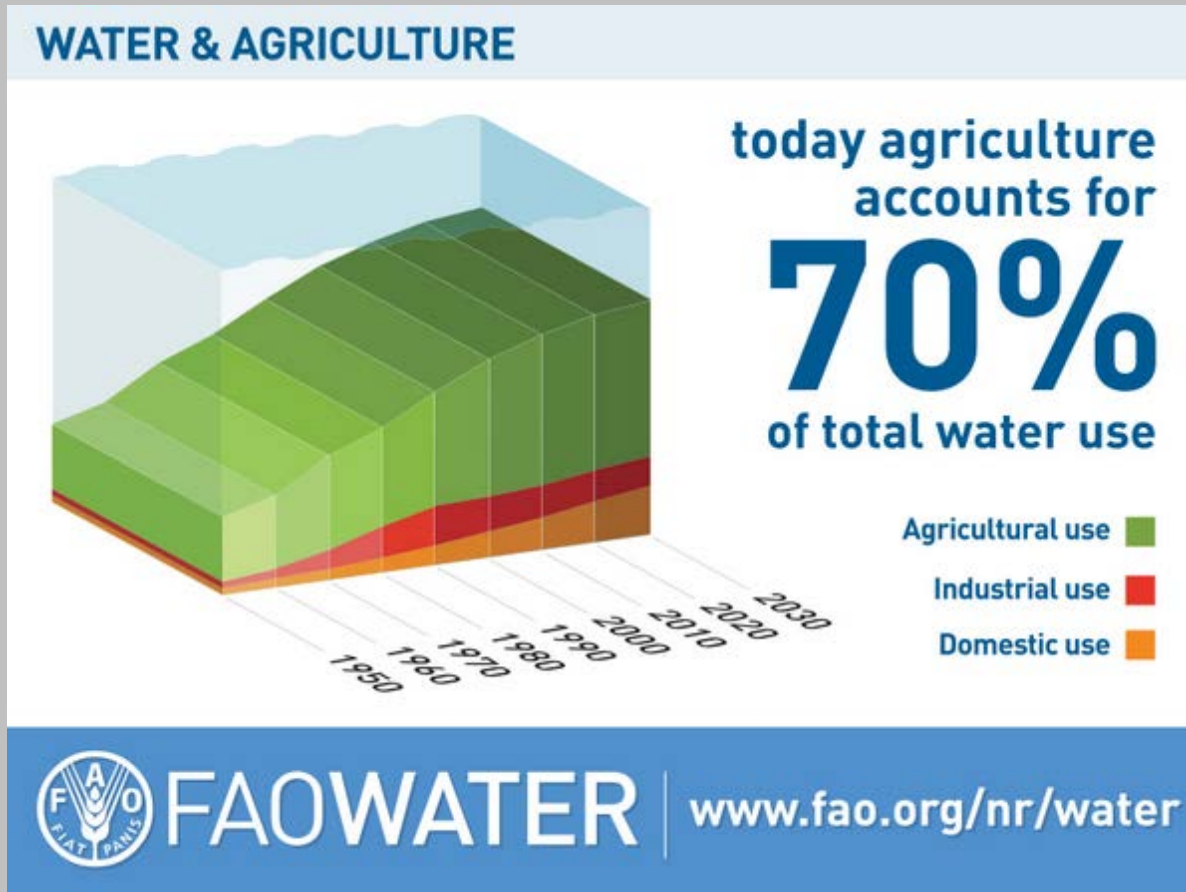
U.S. factory farms produce more than 500 million tons of manure every year, **3x the waste produced by humans.**

All the waste in Iowa from animals is more than the waste generated by every human in US and Canada combined



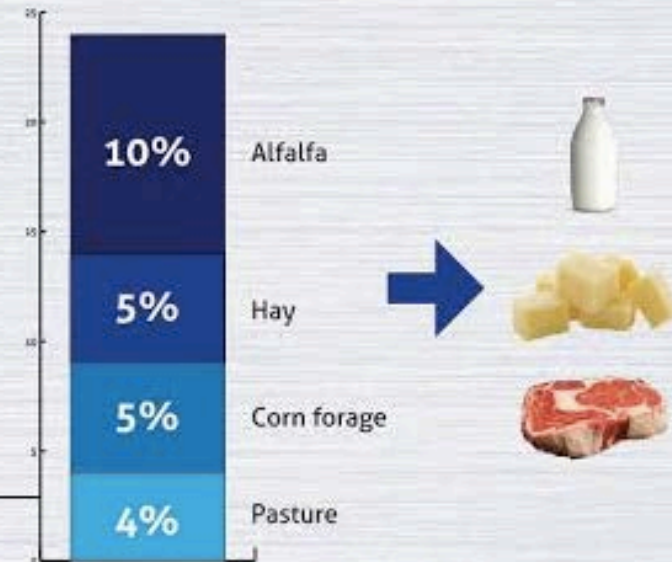
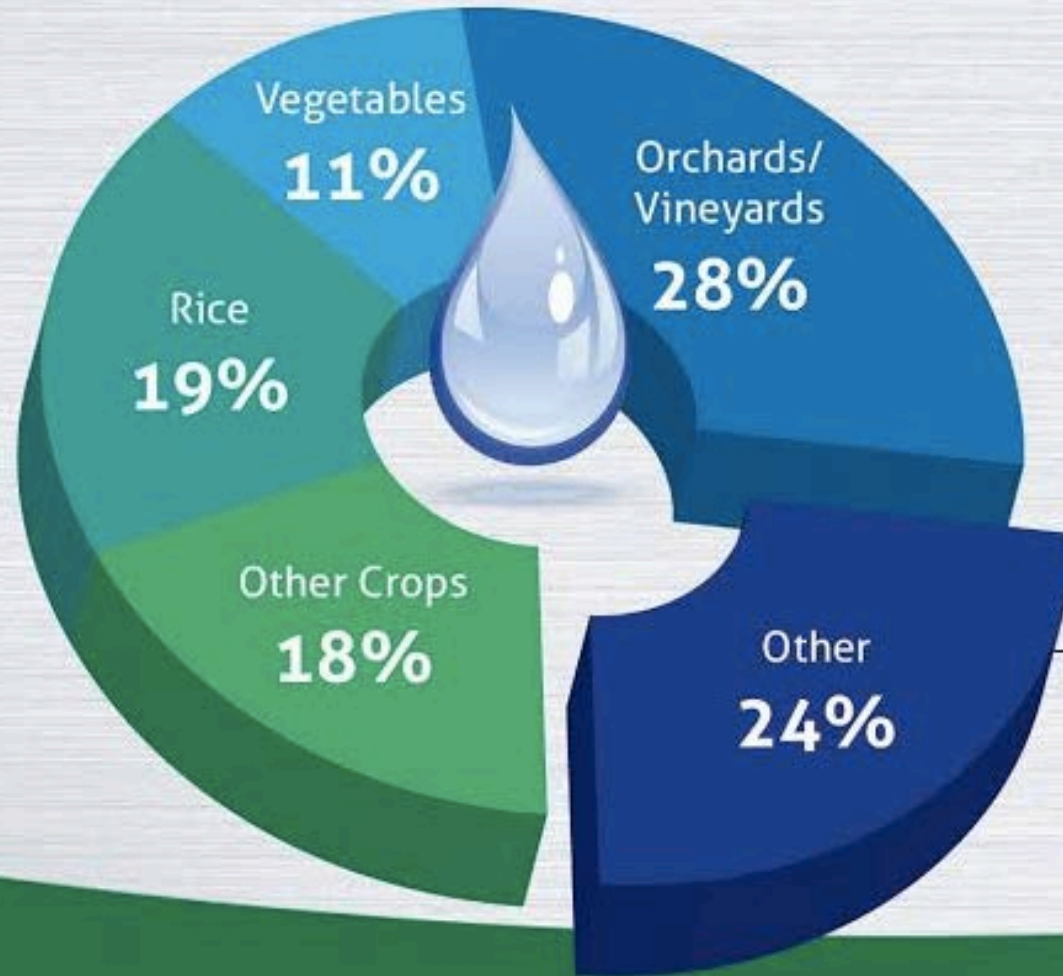
Manure pits generate nitrous oxide & methane, a greenhouse gas that is 30 times as potent—as CO₂—. It also can leach harmful pollutants—such as antibiotics, metals and nitrogen and phosphorous directly into ground and surface water.

Food's Water Footprint

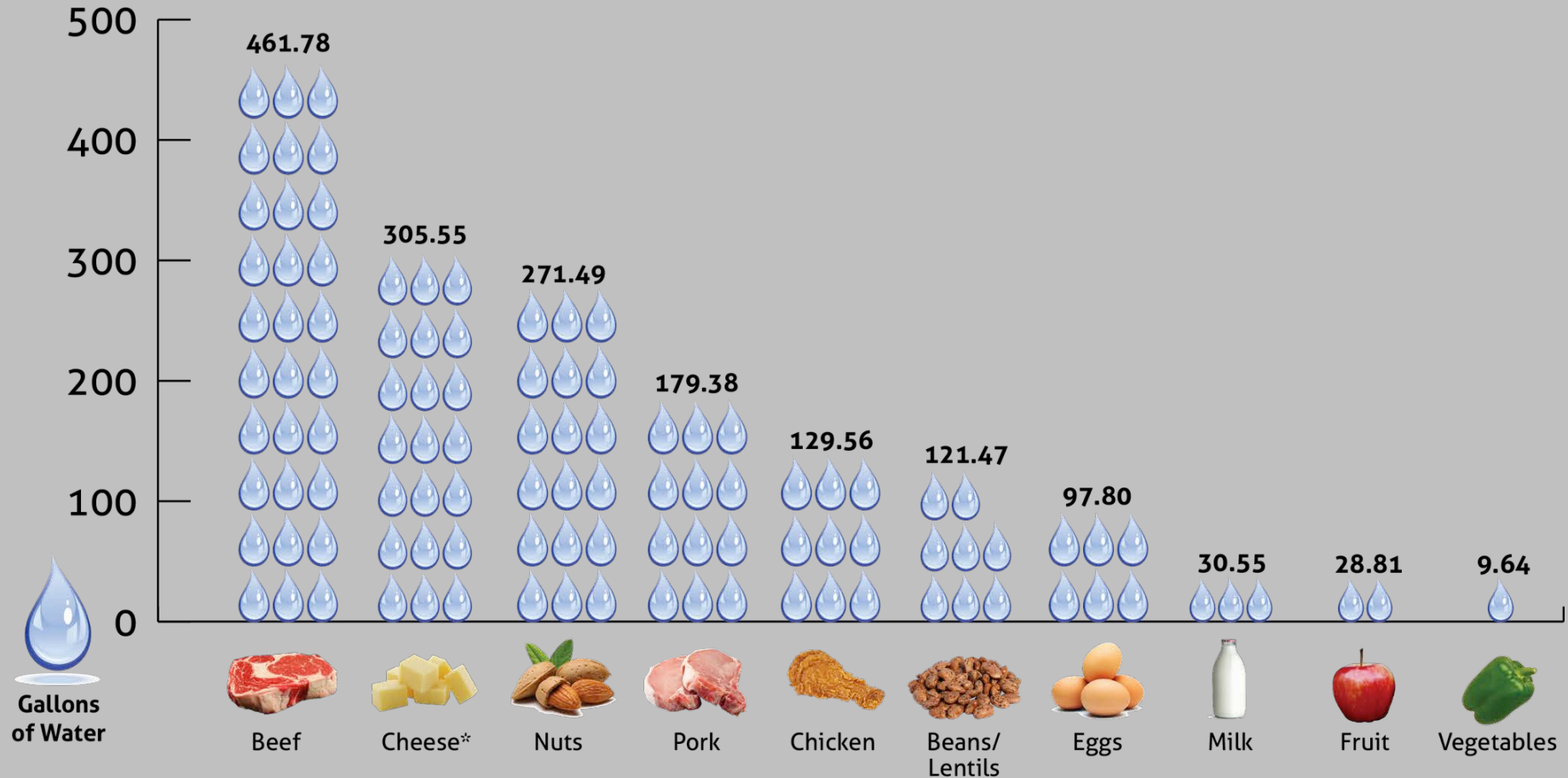


$\frac{1}{4}$ of global fresh water is used for animal feed production

Animal Feed Crops Used One Quarter of California's Irrigated Water in 2013



Gallons of Water Per 4oz Serving



Source for all water figures: Mekonnen, M.M. and Hoekstra, A.Y. (2010) The green, blue and grey water footprint of crops and derived crop products, Value of Water Research Report Series No. 47, UNESCO-IHE, Delft, the Netherlands

2017 Project Drawdown

most powerful strategies for reversing climate change

8 of the top 20
solutions are in
Food

#3 Reduced Food Waste
#4 Plant-Rich Diet

RANK	SOLUTION	SECTOR	REDUCED CO2
1	Refrigerant Management	Materials	89.74 GT
2	Wind Turbines (Onshore)	Energy	84.60 GT
3	Reduced Food Waste	Food	70.53 GT
4	Plant-Rich Diet	Food	66.11 GT
5	Tropical Forests	Land Use	61.23 GT
6	Educating Girls	Women and Girls	59.60 GT
7	Family Planning	Women and Girls	59.60 GT
8	Solar Farms	Energy	36.90 GT
9	Silvopasture	Food	31.19 GT
10	Rooftop Solar	Energy	24.60 GT
11	Regenerative Agriculture	Food	23.15 GT
12	Temperate Forest	Land Use	22.61 GT
13	Peatlands	Land Use	21.57 GT
14	Tropical Staple Tree Crops	Food	20.19 GT
15	Afforestation	Land Use	18.06 GT
16	Conservation Agriculture	Food	17.35 GT
17	Tree Intercropping	Food	17.20 GT
18	Geothermal	Energy	16.60 GT
19	Managed Grazing	Food	16.34 GT
20	Nuclear	Energy	16.09 GT

Food Waste = Wasted Water, Energy, Fertilizer, Pesticides and other resources



Resource-intensive animal foods account for $\frac{1}{3}$ of GHG emissions from food waste so reducing food waste from animal products through purchasing less, ordering less, putting less on the plate, is really important.

“Greater emphasis on plant-based foods, including plant based proteins is the single most important contribution the food service industry can make toward environmental sustainability”

Culinary Institute of America and Harvard’s
School of Public Health

MENUS  CHANGE

The Business of Healthy, Sustainable, Delicious Food Choices

2016 Annual Report

If every public school swapped out a beef
burger for a protein-rich veggie
burger just once a month, we would
save 1.4 billion pounds of CO₂-eq
= not burning
72 million gallons of gas or 700
million pounds of coal. And that is
just one recipe swap 10 times a year!



Shrinking the Carbon and Water Footprint of School Food:
A RECIPE FOR COMBATING CLIMATE CHANGE
A pilot analysis of Oakland Unified School District's Food Programs
BY KARI HAMERSCHLAG AND JULIAN KRAUS-POLK
FEBRUARY 2017

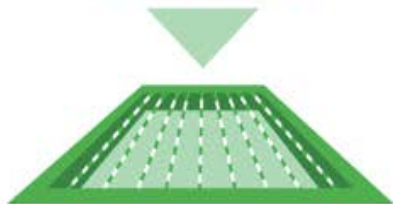


FOOD SHIFTS MATTER

Over 2 years, Oakland Unified School District reshaped its menu with fewer animal foods and more protein-rich legumes and vegetables. This shift generated considerable **water** and **climate benefits**, and **cost savings**:



SAVED 42million
GALLONS OF
WATER



63
OLYMPIC SIZED
SWIMMING POOL



14% REDUCTION
IN THE
CARBON FOOTPRINT
OF ITS ENTIRE FOOD PURCHASES

15,000 **TREES PLANTED**

1.5million **FEWER MILES DRIVEN**

87 **SOLAR SYSTEMS** INSTALLED
ON THE SCHOOL DISTRICTS' ROOFS



COST
SAVINGS

\$42,000



Oakland Invested in Better Meat: Benefits of Well-Managed Crop-Livestock & Grazing Systems



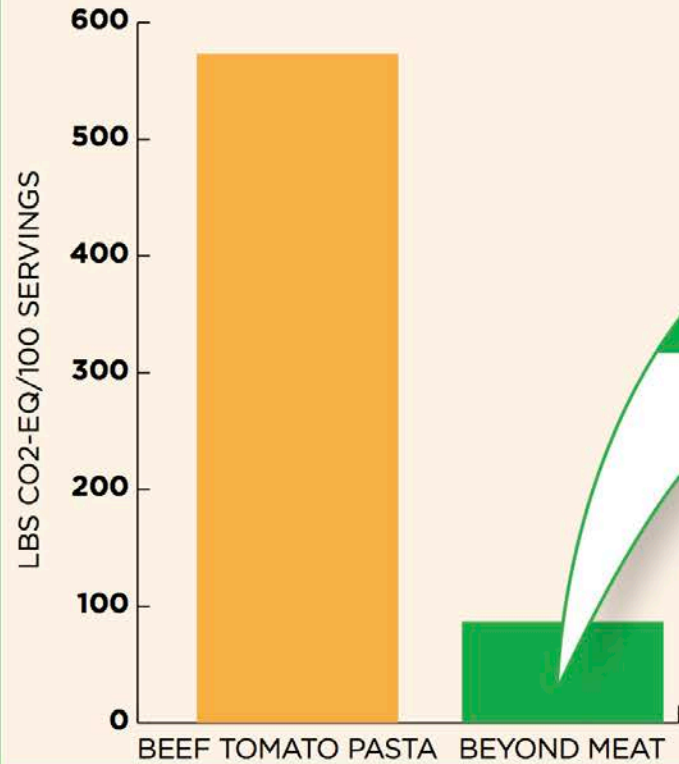
- healthier soil
- carbon sequestration; fewer greenhouse gas emissions
- reduces toxic pesticides & chemical fertilizers
- protects water supply
- increases biodiversity & pollinator habitat (more bees)
- less chemical exposures for farmworkers & consumers
- more resiliency in face of climate change

Photo by Irene Kightley



The Power of One Recipe Swap: Beyond Meat Tomato Pasta

Source: *EPA GHG Calculator*



In 2016, Lee County School District implemented a (meat-free) Lean and Green Friday and eight times per year started to serve a pasta with **BEYOND MEAT CRUMBLE TOMATO SAUCE** to replace a beef tomato pasta. Over two years this swap alone has reduced Lee County's footprint by **2.3 million pounds of CO2 emissions**.

equivalent to



2.6 million miles driven

OR



burning 120,000 gallons of gasoline

OR



planting 30,000 seedlings & letting them grow for 10 years

Presenter Contact Information:

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U.S.

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