

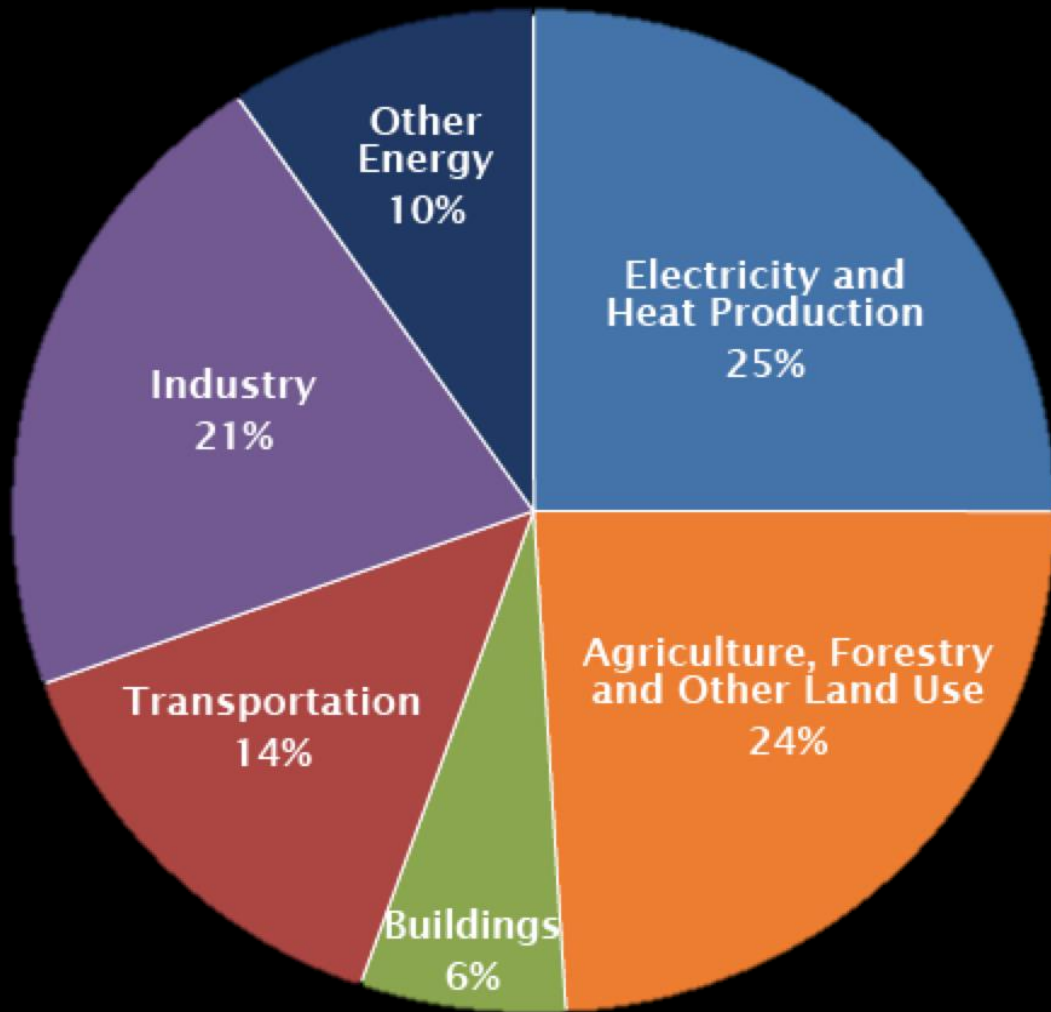
The Environmental Case for Climate-Friendly School Food

Chloë Waterman

Program Manager, Climate-Friendly Food Program







food is a major driver of climate change

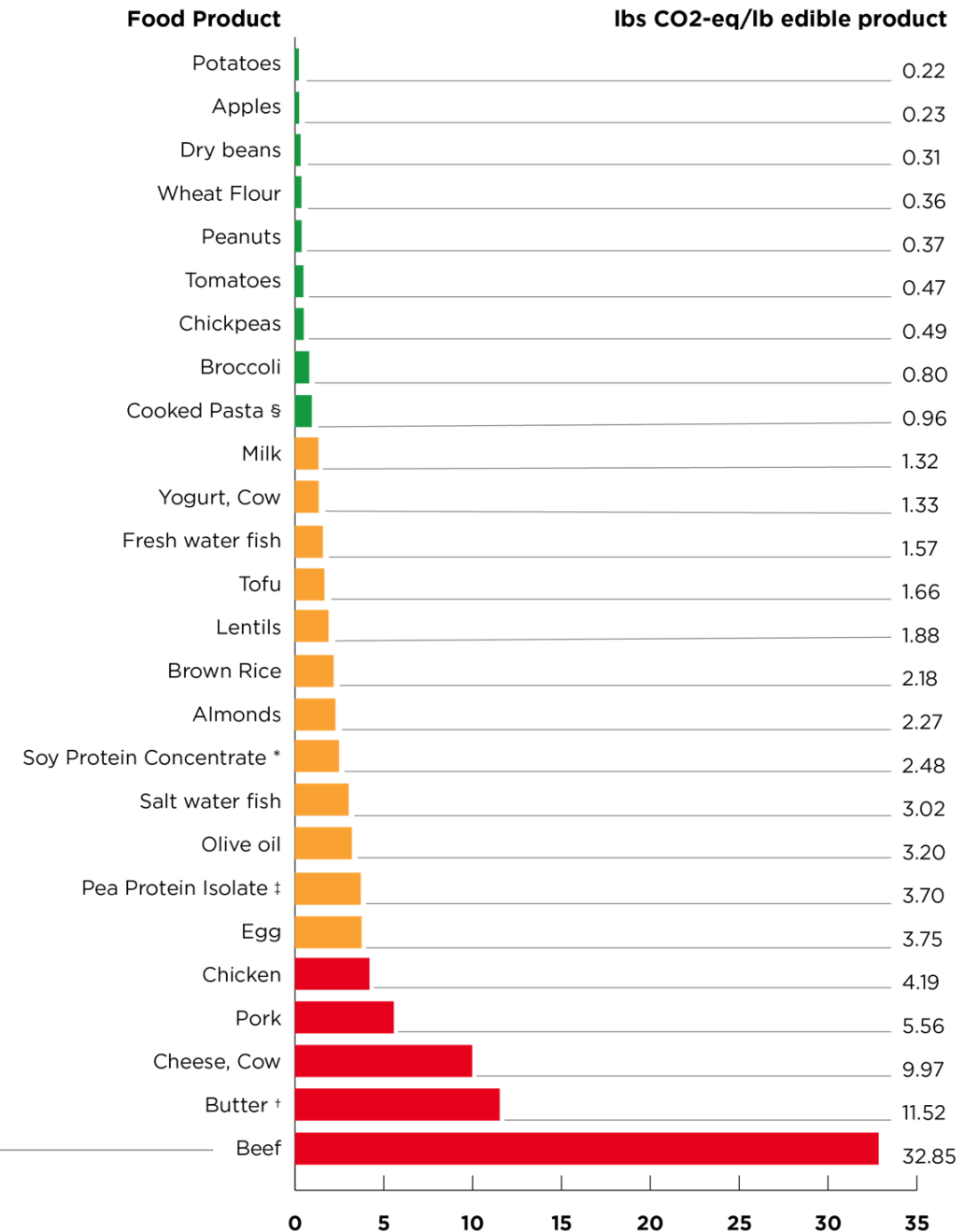
Project Drawdown
found reducing food
waste and plant-rich
diets as highly effective
climate solutions

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

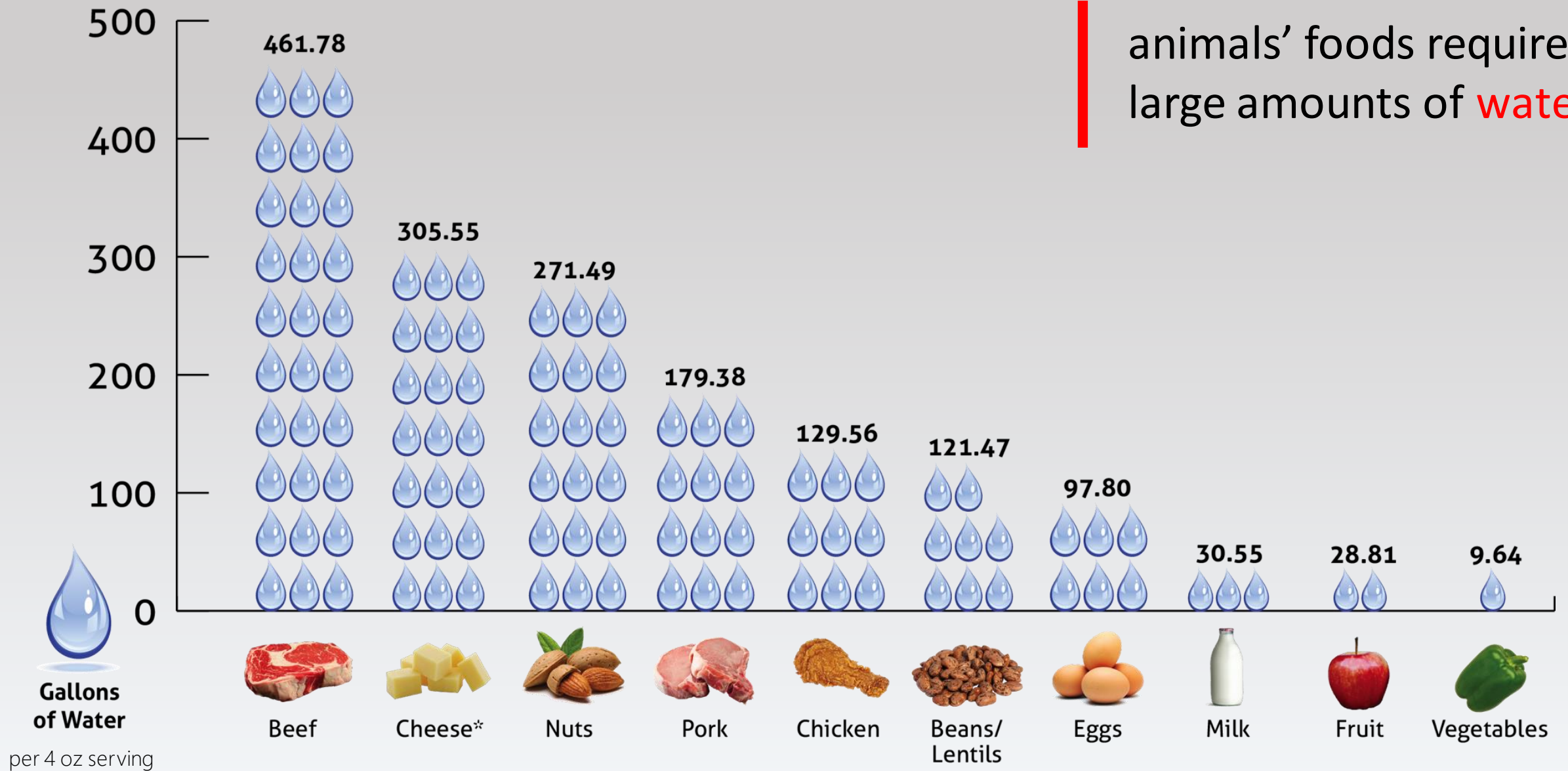
not all protein is
created equal

Source: Friends of the Earth, using data
from Heller (2018)

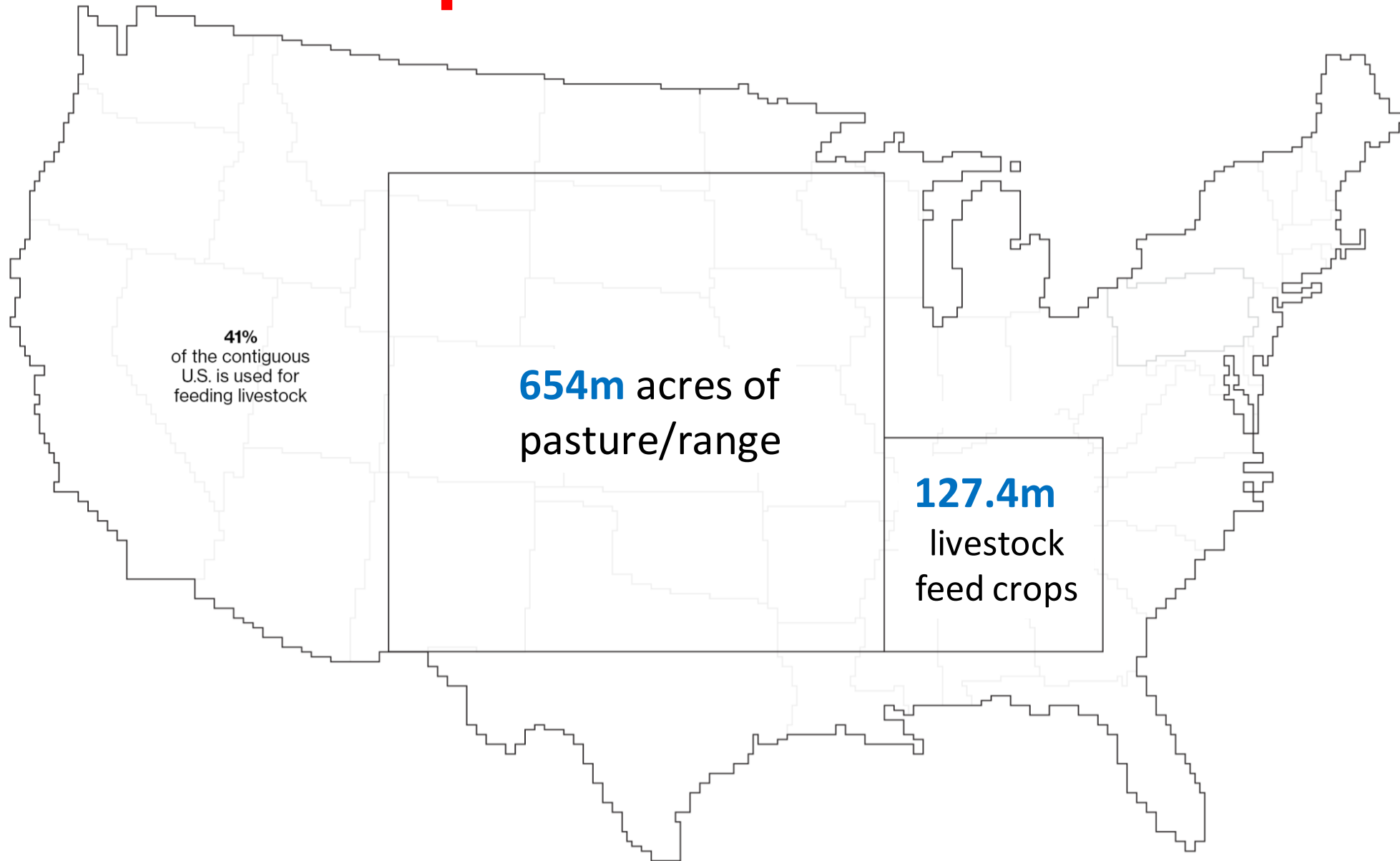
BEEF has 15-100x the carbon
footprint of beans & lentils



animals' foods require
large amounts of **water**



more than **40%** of US land used for meat production





monoculture grain production is depleting & destroying our air, water, soil and pollinators



IPCC Report Shows Food System Overhaul Needed to Save the Climate



Eat less meat to save the Earth, urges UN

THE  TIMES



the U.S. eats 2.6 times more meat than the global average





95+% of US meat comes from factory farms

80% of antibiotics fed to animals
500m tons of manure per year

not all meat is created equal



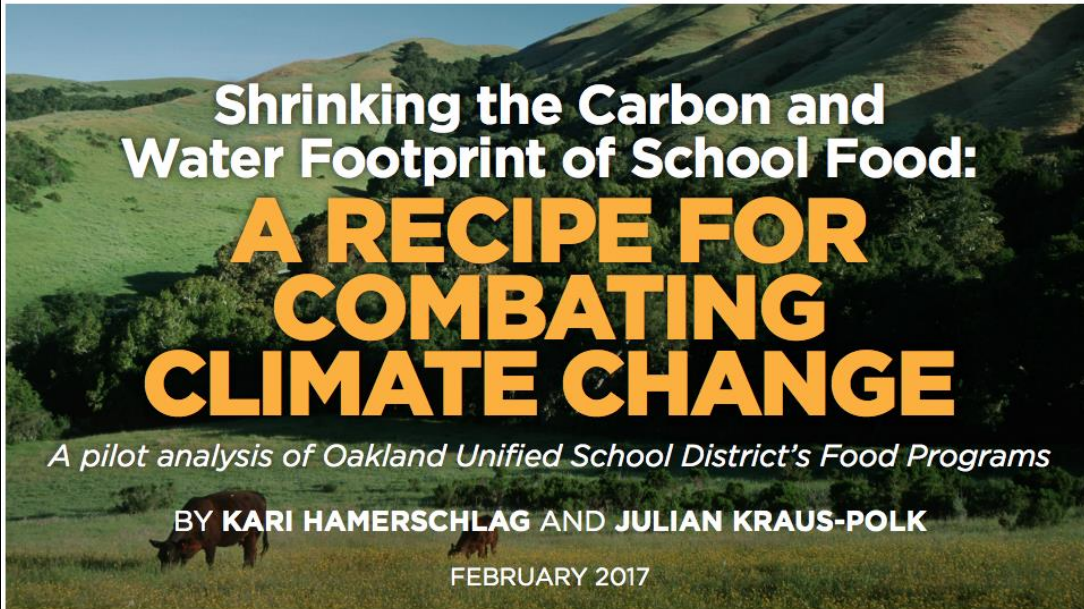


healthy & climate friendly
plant-forward
ideally organic
not wasted



Scaling Up Healthy, Climate-Friendly School Food

STRATEGIES FOR SUCCESS



**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

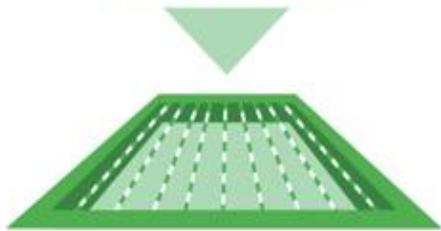


FOOD SHIFTS MATTER

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





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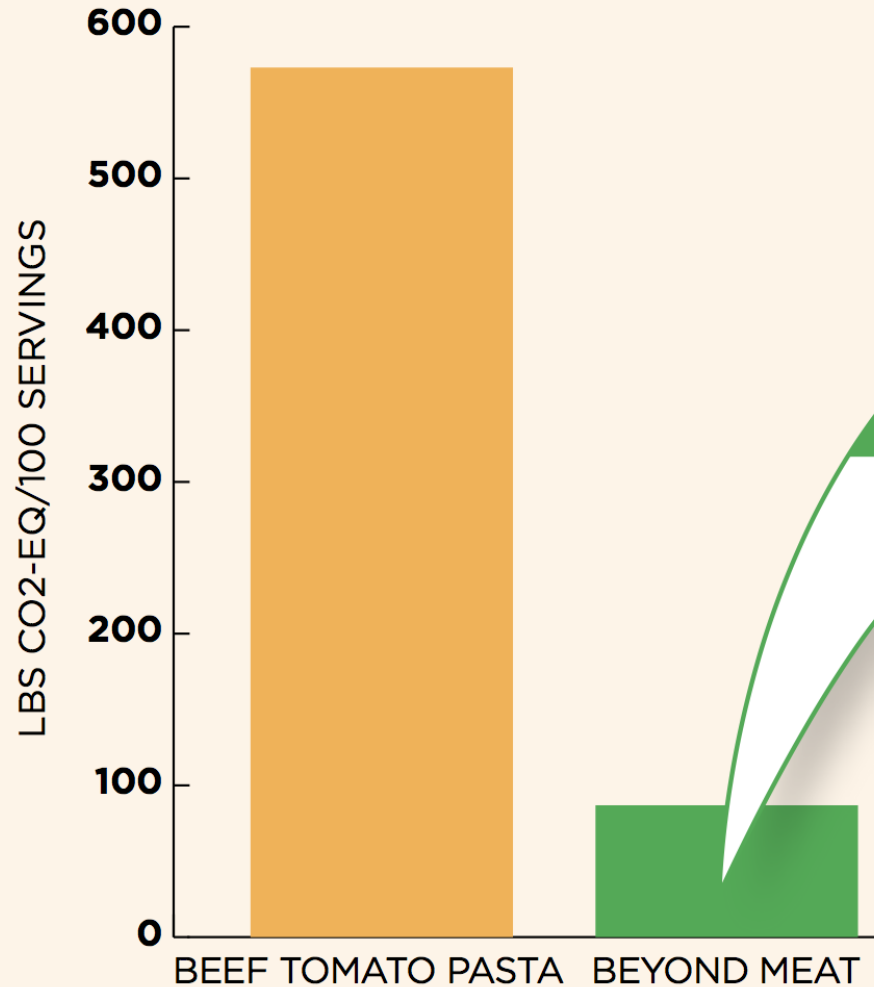
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FEBRUARY 2017



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



Thank you!



**Friends of
the Earth**