

Foodservice, Dine & Sort Models for Schools during COVID-19

Due to the varying plans for reopening schools this year, the following are recommendation for food distribution, waste reduction, clean up and waste handling models designed to maintain school sustainability goals. With safety of students and staff as a top priority, this resource demonstrates three options to consider. A more detailed and technical guide is also available to assist you and your team during the 2020-21 school year.



PROS

- Reduced food waste. Extra food eaten at home.
- No sorting needed at school.
- Option to collect feedback on school menu from both family and students.

TIPS

- Minimize plastic packaging where possible.
- Use recyclable brown paper bags.

EDUCATION

- At-home and at-school sorting signs, guides, videos, and short classroom lessons available.



PROS

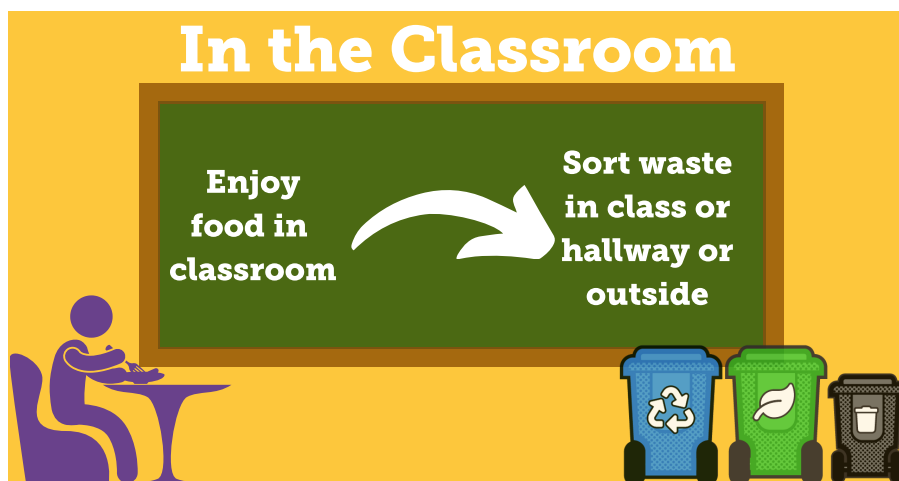
- Central sort station reduces clean up.
- Surplus food can be collected for donation.

TIPS

- Use paper boats or trays for pick-up food.
- Wrap with foil or paper when possible.
- Offer birchwood utensils or chopsticks.

EDUCATION

- Technical assistance for outdoor sort station set up and monitoring.
- Short classroom lessons on proper sorting, food waste and litter prevention.



PROS

- Hallway or outdoor sort station = less clean up.
- Surplus food can be collected for donation.

TIPS

- Encourage students to bring reusable utensils and water bottles.
- Use water jug to refill reusable water bottles.
- Post signs to educate students on new system.

EDUCATION

- Technical assistance for sort station set up.
- Short classroom lessons on proper sorting, food waste and litter prevention.

For more information, visit recyclesmart.org/schools

This resource is provided by a collaboration between RecycleSmart and StopWaste Advisory Group in Education.