In the United States, huge amounts of chemicals, energy, fertilizer, land as well as 25% of all freshwater is used to produce food that is thrown away.

- Two-thirds of food waste is due to spoilage from not being used on a timely basis.
- One-third of food waste is caused by people cooking or serving too much.

Since only 3% of food scraps in the U.S. are composted, most uneaten food rots in landfills where it accounts for almost 25% of methane emissions.

CCBC’s Waste Reduction Efforts:

**Weekly “Pop-Ups” by Hungry Harvest**
Opportunities to buy “ugly” fruits and vegetables that are a little off-size, a little off-color or a little overproduced. Otherwise, this produce would go unsold and end up in landfills.

Each week’s bag of produce costs $7 for students and $10 for faculty, staff and community. Hungry Harvest accepts cash, credit, debit and SNAP/EBT (Public Assistance).

**Food Recovery at College Events**
Catered food left over from events, meetings and conferences is gathered, packaged and distributed to community homeless shelters and crisis centers.

Each campus has a team of volunteer students, faculty and staff who pack and deliver the food.

Event organizers can choose “food recovery” as an option when determining the event set-up.

**Student Life Food Pantries**
Any student can visit the Food Pantry—no questions asked.

Donations of non-perishable food and dollars come from faculty, staff, community members, and sometimes students.

For more information contact Melissa Hopp, CCBC’s Vice President for Administrative Services at mhopp@ccbcmd.edu or 443-840-3775.