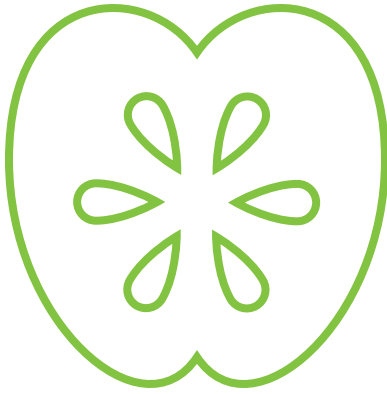


Sustainable Food Practices

The carbon footprint of food results from the greenhouse gas emissions produced by growing, rearing, farming, processing, transporting, storing, cooking and disposing of the food we eat. On average, U.S. household food consumption emits 8.1 metric tons of CO₂ each year. Worldwide, new reports suggest that livestock agriculture produces approximately half of all man-made emissions.

We can lower our community's food-generated greenhouse gas emissions through:

- ▶ partnerships with local food purveyors (stores, restaurants, and farmers), schools and other food-serving institutions;
- ▶ education and behavior change efforts aimed at households.



2030 OBJECTIVE

Increase awareness and drive behavior change:

- Advocate for more sustainably sourced food;
- Encourage plant-based eating as a climate solution;
- Reduce “throw-out” food waste as a climate solution;
- Identify measurement tools to quantify and publicize progress.

PROGRESS HIGHLIGHTS

Community

- Meatless Mondays with Bedford 2020 campaign, 320 households committed to 12-week campaign to lower carbon footprint
- Local Food procurement (of select items) at BCSD
- Bedford 2020 Food Forum—Educated 900 community members on local food issues
- Access to local food in season at John Jay Farm Market in Bedford

NEW STRATEGIES

Community

- Assess opportunities to leverage and expand Meatless Mondays:
 - Re-run campaign
 - Create a do-it-yourself web resource
 - Encourage local restaurants to agree not to serve meat on Monday’s/serve sustainably raised meats
 - Incentivize participation in plant-based eating by providing discounts or other promotions with Meatless Mondays partners

- Explore other partnerships or opportunities around plant based eating as a climate solution
- Educate on sustainably raised meat options
- Create and run “Throw Away Less Food” education, workshops and campaigns.
- Persuade local restaurants and institutions to offer half portions
- Support local food rescue and food sharing initiatives
- Increase access to fresh, sustainably sourced food
- Work with local schools to shift procurement to sustainably sourced foods
- Adopt/support farmers using production practices that increase carbon capture
- Support home produce/gardener education that focuses on carbon capture production

Municipal

- Municipality to endorse/support community campaigns and climate solutions around food
- Adopt policy about food waste goals
- Promote “New York State Food Donation Act” so community can be reassured about ability to donate food
- Educate and support the NYS Food Donation and Food Scraps Recycling Law, which goes into effect January 2022

