

# MAYOR MEGAN BARRY

## FOOD SAVER CHALLENGE

Mayor Megan Barry recently issued a challenge in partnership with the Nashville Food Waste Initiative to the restaurants of Nashville to reduce the amount of food going to waste in their kitchens.

**Restaurant Challenge goal:** Commit to implementing or expanding a minimum of five food-saving practices between now and May 31.

*Details on types of practices can be found here: <https://www.nashville.gov/Mayors-Office/Infrastructure-and-Sustainability/Restaurant-Food-Saver-Challenge/How-to-Participate.aspx>*

### Participation Benefits:

- Recognition by the mayor
- Inclusion in media coverage
- Invitation to a thank-you event for participating chefs
- Window cling for your restaurant
- Discount to Compost Nashville
- Benefits to the community include increasing the amount of donated food, reducing the amount of organic waste sent to landfill, and raising local awareness

**Sign up for the challenge and get full details here: <https://www.nashville.gov/Mayors-Office/Infrastructure-and-Sustainability/Restaurant-Food-Saver-Challenge/How-to-Participate.aspx>**

### Examples of Food Saving Practices:

- Utilize foods that might otherwise go unused (like imperfect fruits and vegetables, unusual plant parts, and “nose to tail” approaches with animal products)
- Offer more flexible portions (like smaller portions, half-size options, etc.)
- Actively encourage use of appropriately sized “to-go” containers
- Donate surplus food
- Recycle food scraps by composting them
- Donate or sell food scraps for animal consumption

*For a full list of practices and resources visit: <http://www.nashville.gov/Mayors-Office/Infrastructure-and-Sustainability/Restaurant-Food-Saver-Challenge/How-to-Participate.aspx>*

*For more information, please email [foodwaste@nashville.gov](mailto:foodwaste@nashville.gov) or call 615-259-4000*



COOK IT, STORE IT, SHARE IT.  
JUST DON'T WASTE IT.

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