

Community Engaged Learning and Research

- Take a class about food like Food History (HIST025) or Food and Society (SCSS145)
- Educate yourself by reading about food waste and how it affects the world at www.epa.gov, (www.epa.gov/sustainable-management-food), (www.refed.com)
- Attend or present at the annual Feed Greater Des Moines Conference (www.eatgreaterdesmoines.org/) or another conference or summit

When searching for classes in MyDusis, use the CEL Attribute

Community Organizing and Activism

- Partner with schools to implement this food waste minimization toolkit (www.iowadnr.gov)
- Talk to schools in your area to get a Student Food Waste Audit (www.usda.gov/oce/foodwaste)

Direct Service

- Recover leftover food at Drake with Next Course Food Recovery (www.nextcoursefrn.wordpress.com/)
- Go gleaning with Eat Greater Des Moines, to harvest left-behind produce at farms (www.eatgreaterdesmoines.org/)
- Volunteer with DMARC (www.dmarcunited.org/volunteer/)
- Compost

Food Waste and Recovery

Philanthropy

- Raise money and donate to nonprofits and organizations that work to reduce food waste such as Eat Greater Des Moines (www.secure.givelively.org/donate/eat-greater-des-moines)

Policy and Governance

- Talk to your local policy makers about allowing past-date products to be sold in stores and issuing state-level tax incentives so businesses feel more inclined to donate their un-used food (www.refed.com/tools/food-waste-policy-finder)

Social Entrepreneurship and Corporate Social Responsibility

- Use ChowBank to give away food and deliver food to people and organizations who need it (www.chowbank.io/)
- Talk to local restaurants about implementing food recovery efforts (https://www.refed.com/downloads/Restaurant_Guide_Web.pdf)