

Food Waste

Did you know 40% of food is wasted in the average U.S. household each year?

The average American wastes almost **300 pounds** of food each year.



Learn more about how to [reduce food waste here.](#)



25% of the world's fresh water supply is used to grow food that is never eaten.



Proper food storage and preparation can keep food from going to waste. Practice freezing, canning and pickling.



[Get started with this food storage guide.](#)

The 1.3 billion tons of food wasted each year is enough to feed 3 billion people.



Get involved with a [food rescue program](#) in your community by planning a Village Service Day.

If every teammate ate leftovers 3 times in a week we could save 300 metric tons of carbon dioxide emissions.



Equivalent to 63 passenger vehicles driven for one year.

[Take the pledge here](#) to help the Village reduce our collective impact and be entered to win a green prize!

Food is the single largest contributor to U.S. landfills today.



Compost leftover food instead of sending it to the landfill.

[Compost can be used to grow food at home!](#)