



U.S. Food Loss and Waste 2030 Champions Activity Form

Walt Disney World Resort will strive to reduce food loss and waste¹ in its operations by 50 percent by 2030 through activities targeting the *prevention* of food loss and waste before it arises, *recovery* of wholesome, otherwise wasted food for donation, and *recycling* of food loss and waste to other uses such as animal feed, compost and energy generation².

Walt Disney World will report periodically on its progress on meeting its goal on its website at (disney.com/environment)

Specific food loss and waste reduction activities include:

- Food scraps are collected from back of house kitchens and sent to Harvest power, an on-site third party anaerobic digestion facility.
- Multiple composting pilots and initiatives are in place across food service locations at Walt Disney World.
- Lean Path pilot is currently in progress at Walt Disney World.

Point of Contact: Becky Grieser
Name of Business: Disney Environmental Integration
Email: becky.grieser@disney.com
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Please return this form to FoodWasteChallenge@oce.usda.gov or Ms. Lana Suarez of the EPA at suarez.lana@epa.gov.

¹ The 50-percent reduction could be calculated on an absolute or per customer/consumer basis. In addition, the exact definition of food loss and waste could vary by country, business and consumer. The [Food Loss and Waste Protocol](#) provides information on defining and transparently measuring food loss and waste. Businesses are also invited to join the EPA’s [Food Recovery Challenge](#) to access technical assistance for measuring food waste and assessing the positive environmental benefits of waste reduction.

² Businesses that are not ready to make the 50-percent reduction commitment but are engaged in efforts to reduce food loss and waste in their operations can be recognized for their efforts by joining the EPA’s Food Recovery Challenge. Businesses that join the EPA’s Food Recovery Challenge will be able to access technical assistance to help set their own quantitative food-waste goals and to measure waste reduction.