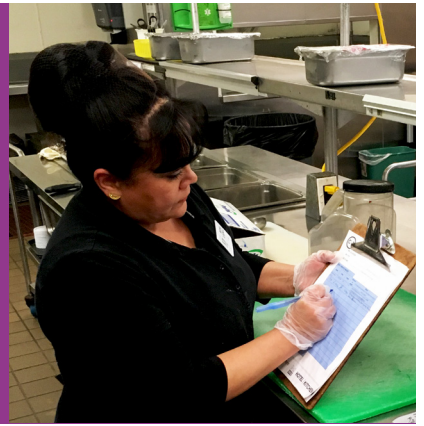


Reducing Food Waste

Powell Valley Assisted Living and Memory Care Community



Powell Valley Assisted Living and Memory Care Community sits on four sweeping acres of gardens in Gresham, where it's been home to residents since 1988.

Nearly 150 people live there in studio, one and two-bedroom apartments, with access to a community dining room for everyday enjoyment and a private dining room for special events.

The Community's Food Service Director and Executive Chef Mike Willard has made managing food waste a strategic initiative. The facility set goals to cut waste in the front of the house by 25% and by 15% in the kitchen. To set a baseline to gauge progress, the staff separated and measured food waste for ten days revealing where they could make improvements. Chef Willard devised a method to repurpose pineapple trim once he learned that it was the leading source of waste in the kitchen. Menus were created

that cross-utilize ingredients so a single item can be used in more than one meal and purchasing practices were adopted to optimize use.

Chef Willard followed up on his kitchen's progress four months after implementing these new strategies. In April 2019, the kitchen conducted another measurement exercise and found that they reduced food waste by 7%, which amounts to more than 1,000 pounds of waste prevented in the first year. With that success in mind, Chef Willard and Powell Valley Assisted Living and Memory Care are continuing their efforts to prevent food waste and reach the prevention goals.

Food Waste Stops With Me

Learn how you can prevent food waste FoodWasteStopsWithMe.org

Food Waste Stops with Me is a collaboration between Metro, the Oregon Restaurant & Lodging Association, the Oregon Department of Environmental Quality, as well as city and county governments to help food service businesses reduce food waste.