

SUCCESS STORY: GRILLING UP FOOD WASTE REDUCTION AT

HUNTINGTON TERRACE



From burgers to breadsticks, this senior living facility brings a tasty side of waste reduction to the table.

“With food prices rising, reducing food waste is important for helping us stay on budget”.

That’s an observation from Myrna Casden, kitchen manager at Prestige Care Huntington Terrace in Gresham, who uses food waste reduction initiatives to stretch their budget and reduce environmental impact.

The facility pays attention to what residents leave on their plate to look for opportunities to reduce waste. After observing that burgers were often returned with a quarter left uneaten, they adjusted the size of the burgers. Extras like bread, breadsticks, butter and fruit items were frequently left untouched, so now they are now available by request.

Myrna also takes advantage of cost and food waste saving efforts by buying very ripe produce at a 25% discount. Additionally, the team finds ways to repurpose surplus ingredients, such as using extra pasta from last night’s dinner in tomorrow’s rigatoni soup.

Beyond their upstream food waste reduction efforts, kitchen scraps are composted, and some items such as green onions are rooted and used as plantings for a vegetable garden on site.

All types of facilities, businesses and restaurants can benefit from a good food waste reduction system. Contact greenbiz@greshamoregon.gov if you would like to learn more about Huntington Terrace’s experience.



**Food Waste
Stops With Me**

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