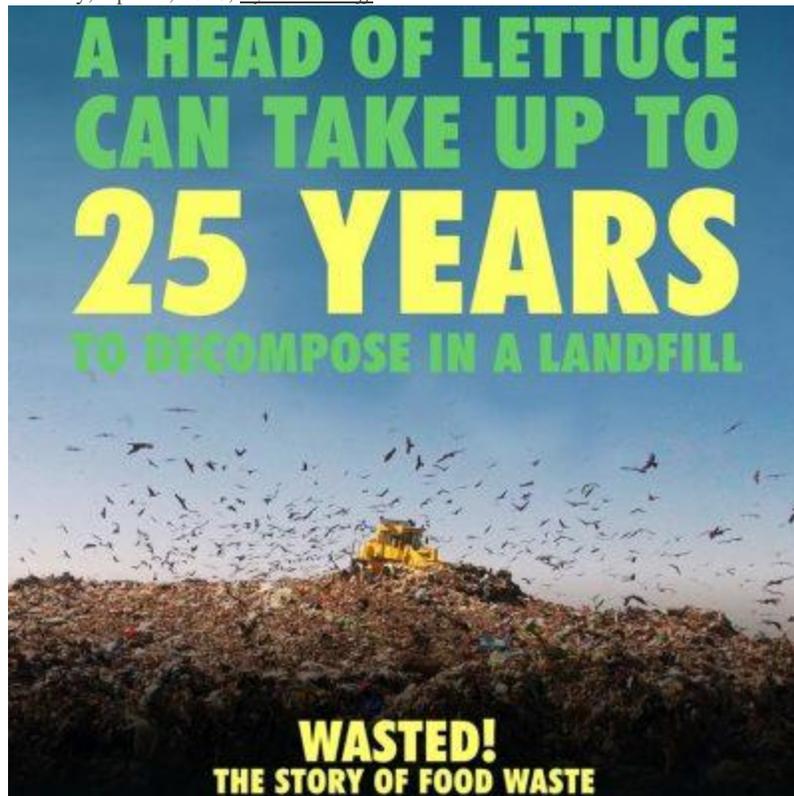


Screening of ‘Wasted! The Story of Food Waste!’ and Panel Focus on Environmental, Societal Impacts of Food Waste

Monday, April 2, 2018, *By News Staff*



SU Sustainability Management, the Onondaga County Resource Recovery Agency (OCCRA) and student group Students of Sustainability are hosting a screening of the new documentary “Wasted! The Story of Food Waste” on Wednesday, April 4, at 6:30 p.m. in Watson Theater in the Robert B. Menschel Media Center, 316 Waverly Ave. Doors open at 6 p.m. A panel discussion will follow the screening of the 90-minute feature film. Sustainability Management is providing refreshments. Both the film and panel are free and open to the public.

The film features influential chef, author and television personality Anthony Bourdain, who inspires viewers to think about the environmental and social impacts of food waste. Alongside Bourdain are other chefs—Dan Barber, Mario Batali, Massimo Bottura and Danny Bowien—who are battling food waste and describe how they have discovered solutions to the problem. View the trailer [here](#).

“This is an important and informative film and a project I’m proud to be part of,” says Bourdain, the film’s executive producer. “Chefs have been at the cutting edge of efforts to contend responsibly with the problem of food waste, perhaps because they, more than others, are painfully aware of the egregious volume of perfectly usable, nutritious food that could otherwise feed people in need, being thrown out in our restaurants.”

Food waste is not only a national problem; it is a local problem. SU campus dining centers send the leftover food scraps from student trays and back-of-the-house scraps to OCRRA's Amboy facility to be turned into compost. "The single largest component of Onondaga County's trash is food waste, and that is true for most areas of the country," says OCRRA Recycling Specialist Dale Cocca. "We have an opportunity to reduce that by composting food scraps instead of throwing them out."



Chef Massimo Botura in a scene from "Wasted!: The Story of Food Waste."

Panelists for the post-screening discussion are Greg Gelewski, OCRRA compost operations manager; Shewa Shwani, Food Recovery Network SU/ESF president; and Melissa Cadwell, SU sustainability coordinator.

As this is a waste-free event, attendees are encouraged to bring their own mugs, cups or plates to minimize the amount of trash generated. Fruit, apple cider and cookies will be offered.

Visitor parking is in Booth Garage (\$5); those with an SU parking pas may use any Orange lot for free.

For more information about sustainability at SU, visit the [SU Sustainability website](#), follow [@SustainableSU](#) and [@SOSatSU](#) on Twitter; and check out the [Syracuse University Sustainability](#) Facebook page.