Opportunity Card Answer and Scoring Guide

Opportunity Card	Guidance
1	Preferred B: Keeps edible food serving people now; future ordering prevents repeated surplus. Conditions: A may be defensible only if food is unsafe or policy prevents sharing. Compost ranks below feeding people.
2	Preferred A: Prevention avoids repeated waste and the resources used to produce the spinach. Conditions: Cooking or freezing before spoilage is also defensible.
3	Preferred B: “Best if Used By” generally communicates quality, not an automatic safety deadline. Conditions: Never taste food simply to test whether it is safe.
4	Preferred B: Mold can extend beneath the surface of porous bread. Conditions: Food-safety guidance takes priority over waste reduction.
5	Preferred A: Properly handled cooked leftovers are generally used within 3–4 refrigerated days. Conditions: Product-specific guidance and storage history still matter.
6	Preferred A: Donation keeps safe food feeding people; forecasting prevents future surplus. Conditions: Eligibility, time-temperature controls, and partner rules apply.
7	Preferred A: Data-informed prevention addresses why food is left uneaten. Conditions: Composting manages scraps but does not prevent the surplus.
8	Preferred A: When prevention and feeding people are no longer possible, accepted recovery pathways are preferred to landfill. Conditions: Exact order can depend on the local pathway.
9	Preferred A: Using or freezing safe food keeps it in use and prevents waste. Conditions: Choose a method that maintains food safety.
10	Preferred A: Appearance alone does not make sound produce unusable. Conditions: Food safety and quality checks still apply.
11	Preferred A: Approved share practices can keep eligible food serving people. Conditions: Follow school policy and time-temperature requirements.
12	Preferred A: Inventory and rotation prevent forgotten food. Conditions: Inspect packaging and follow product-specific safety guidance.
13	Preferred C: Unsafe food should not be eaten or donated. Conditions: The prevention step reduces future waste without compromising safety.
14	Preferred A: Several pathways may keep safe food in use before disposal. Conditions: Feasibility, harvest cost, quality, and food-safety requirements matter.
15	Preferred A: Portion choice and data can prevent plate waste. Conditions: Students should not be pressured to eat beyond fullness.
16	Preferred A: A bruise alone does not always make the whole apple unusable. Conditions: Discard if there are signs of rot, mold, or unsafe handling.
17	Preferred A: For inedible scraps, an accepted organics pathway is preferred to landfill. Conditions: Local contamination rules apply.
18	Preferred A: Forecasting is a prevention strategy that reduces surplus before it occurs. Conditions: A small contingency may still be reasonable.
19	Preferred A: Timely markdown or approved donation keeps eligible food serving people instead of becoming waste. Conditions: Follow the establishment’s food-safety plan, time limits, labeling rules, & donation req.
20	Preferred A: A measured system change addresses a likely cause of waste and generates evidence about the result. Conditions: An approved share option may also help with eligible unopened cartons, but prevention should address why surplus occurs.

Challenge Card Answer and Scoring Guide

Challenge Card	Guidance
1	Food loss can occur anywhere after production; food waste commonly refers to edible food discarded by retailers, food service, or consumers. Examples must fit the definitions.
2	Any four relevant resources, such as land, water, energy, labor, money, seed, feed, fertilizer, packaging, transportation, or time.
3	Prevent surplus → feed people → compost or another accepted recovery pathway → landfill.
4	Prevention or feeding people preserves more of the resources already invested; composting recovers nutrients after the food is no longer used as food.
5	Any three: storage history, time and temperature, packaging condition, product type, date-label meaning, recalls, preparation history, or official food-safety guidance.
6	It generally communicates best quality. By itself it does not prove that food became unsafe on that date.
7	Valid strategy plus two plausible resources, such as meal planning conserving money, water, energy, land, labor, or time.
8	Any two: local/school policy, item eligibility, unopened packaging, time-temperature control, allergen procedures, supervision, or sanitation.
9	Examples: use attendance or sales history, weather/events, reservation data, production records, or batch cooking.
10	Any two safe uses, such as freezing, smoothies, sauces, soups, baking, preserves, or cooking.
11	Immediate responses address food already available; prevention changes planning or systems so the surplus does not recur.
12	Composting and another accepted organics pathway such as anaerobic digestion, depending on local availability and acceptance.
13	Donation must protect recipients; waste reduction never overrides food-safety requirements.
14	Any two: policy, collection services, donation partners, transportation, cost, storage, staffing, equipment, time, or accepted materials.
15	Claim supports portion choice; evidence links it to preventing plate waste or matching different appetites.
16	Two relevant questions addressing safety, prevention, keeping food in use, or disposal.
17	Crop damage is food loss; the discarded edible apple is food waste.
18	Examples: weight, item count, or category of leftovers linked to an ordering, menu, or portion adjustment.
19	A complete response includes a measurable baseline, a realistic intervention, and the same or a comparable measure after the change—for example, weigh discarded entrée portions, test smaller default portions, and weigh them again.
20	Preventing the surplus is generally preferred because the food and the resources invested in producing it remain fully conserved. Anaerobic digestion can recover energy or nutrients after prevention & feeding people are not feasible.

Waste Trouble Card Answer and Scoring Guide

Waste Card	Guidance
1	Suggested prevention: Use attendance data, production records, or smaller test batches to adjust ordering.
2	Suggested prevention: Use first-in, first-out rotation, labels, and a visible “use first” area.
3	Suggested prevention: Use smaller late-service batches, improve forecasting, and establish an approved donation or recovery plan.
4	Suggested prevention: Use flexible specifications, a secondary market, processing, or approved donation.
5	Suggested prevention: Make an inventory or shopping list and check storage areas before buying.
6	Suggested prevention: Offer portion choices, allow seconds, or test smaller default portions.
7	Suggested prevention: Develop an approved share-table or take-home procedure with food-safety controls.
8	Suggested prevention: Plan alternate markets, processors, gleaning, storage, or donation partners before harvest.
9	Suggested prevention: Use smaller trays, monitored holding equipment, labels, timers, or rapid refrigeration.
10	Suggested prevention: Teach date-label meanings and check storage history, packaging, product guidance, and recalls.
11	Suggested prevention: Use paired, clearly labeled bins and teach contamination rules.
12	Suggested prevention: Use first-in, first-out rotation, dated shelves, and regular inventory checks.
13	Suggested prevention: Use historical participation and current event or attendance information to forecast demand.
14	Suggested prevention: Make the garnish optional, reduce it, or redesign the plate based on waste observations.
15	Suggested prevention: Forecast production and create safe, approved pathways before the end of the day.
16	Suggested prevention: Use transparent containers, labels, a “use first” shelf, and meal planning.
17	Suggested prevention: Scale the recipe, portion and freeze extras, or schedule leftovers into the week.
18	Suggested prevention: Use staffed or clearly labeled stations and match signage to locally accepted materials.
19	Suggested prevention: Confirm local acceptance before purchasing, choose accepted materials, and label and teach the sorting system clearly.
20	Suggested prevention: Offer single-item or mix-and-match savings, smaller quantities, and planning or storage guidance that does not reward overbuying.