



U.S. Food Loss and Waste 2030 Champions Sign-Up Form

Home Chef 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 generation.

Home Chef will report periodically on its progress on meeting its goal on its website at homechef.com

Specific Waste Loss Activities Include:

Name & Job Title: _____

Name of Business: _____

Email: _____

Date: _____

*** Please return this form to Jean Buzby of USDA at Jean.buzby@usda.gov and Lana Suarez of the EPA at Suarez.Lana@epa.gov.***

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.