GET FOOD SMART TN QUARTERLY NEWSLETTER

January 2026

The Future of Food Waste Collaboration in Tennessee

Food waste is an intersectional problem that engages a diversity of groups, like residents, nonprofits, composters, businesses, schools, universities, and local governments. Get Food Smart TN is committed to creating spaces that foster collaboration and drive food waste solutions. We want to hear from you: What kinds of collaborative opportunities would be most helpful? Virtual or in-person? Local or statewide? With diverse stakeholders or like-minded groups? Fill out our survey to share your ideas and help us build a more collaborative 2026.

UPCOMING EVENTS

ReFED

ReFED Food Waste Solutions Summit

May 19-21, 2026

Charlotte

The premier food waste conference is back in the Southeast! Join us at ReFED's Food Waste Solutions Summit this May in Charlotte.

Register Here

UPCOMING FUNDING

Bulk Milk

TELL US WHAT YOU THINK

FOOD WASTE PREVENTION WEEK IS MOVING TO FALL!

This year's dates are September 28–October 4, aligning with the International Day of Food Loss and Waste.

Are you a business, organization, school, or individual interested in planning an event? Let us know! We can support you with resources, connections, and promotion. Check out last year's events for inspiration and start brainstorming how your community can get involved.

TAKE THE INTEREST SURVEY

Bulk Milk Grant for Schools

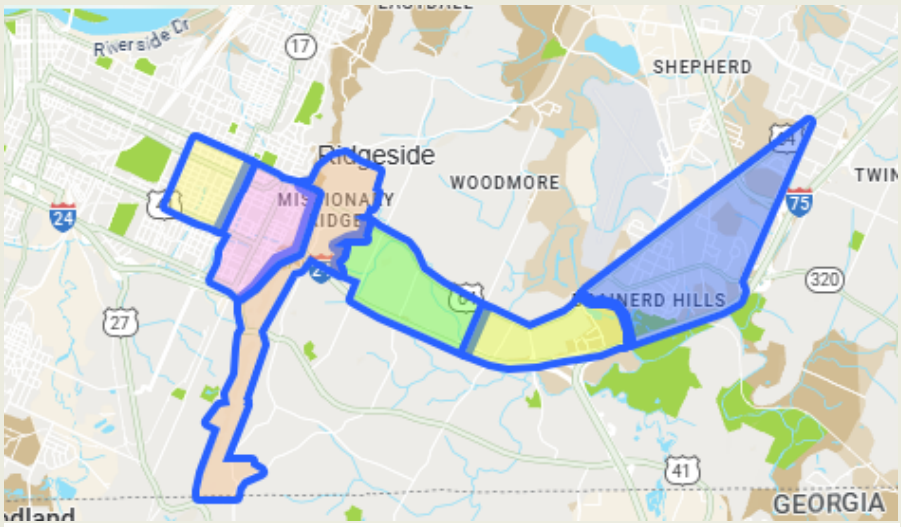
Milk is one of the most wasted foods in school, and one of the most preventable. Grant applications for schools to recive bulk milk dispensers will open in the spring.
Join the Interest List

FOOD WASTE RECIPE

Quesadilla

Turn leftovers into tasty quesadillas! Add meat or beans for protein, toss in veggies like sautéed onions, peppers, or cauliflower, and top with fresh ingredients—cilantro, avocado, or tomatoes. Check out the recipe below to elevate your food waste friendly quesadilla.
Recipe

FOOD WASTE TIP



CHATTANOOGA EXPANDS COMPOST PILOT

Last fall, Chattanooga launched a composting pilot in partnership with NewTerra Compost. Starting January 8th, three new curbside zones—Missionary Ridge, Ridgeside, and Highland Park—will be available to join the pilot.

Know someone in Chattanooga? Share this info! They can support the pilot by signing up for curbside pickup in the new locations or by using drop-off kiosks located throughout the county.

FOOD WASTE RESOLUTIONS

Storing Coffee

Coffee tastes best within the first two weeks after you bring it home. To keep it fresh and flavorful, purchase only what you'll use by sourcing from bulk bins. If you end up with extra beans, freeze them in an airtight container to lock in flavor and enjoy them later.

Learn More

SUBMIT TO THE NEWSLETTER

Have something to share? We'd love to hear from you! We're looking for content that helps Tennesseans learn more about food waste and take action in our state.

Contact Us

The beginning of the year is the perfect time to rethink your food waste habits. Did you know consumers are responsible for over 45% of surplus food in the U.S.—from leftovers at restaurants to food tossed at home?

Revisit the Food Waste 5 and set a goal: whether it's meal planning, eating down, or proper food storage, every step counts. Learn more about consumer food waste on ReFED's Consumer page or watch their Household Food Waste Webinar.

Funding Opportunities

TDEC Organics Management Grant

Bulk Milk Grant

ReFED Federal Grants Database

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