

Presenter



Becca Klein Bartholomew, MS
Senior Consultant
Food and Technology Program
Friends of the Earth



FOOD & CLIMATE CHANGE

How sustainable agriculture and reducing animal product consumption and wasted food are key to avoiding catastrophic climate change



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Becca Bartholomew, MS

Adapted from a presentation by Kari Hamerschlag

2015 Dietary Guidelines Report calls for more plants and less meat for healthier people and planet





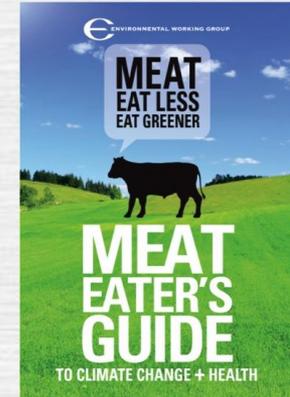
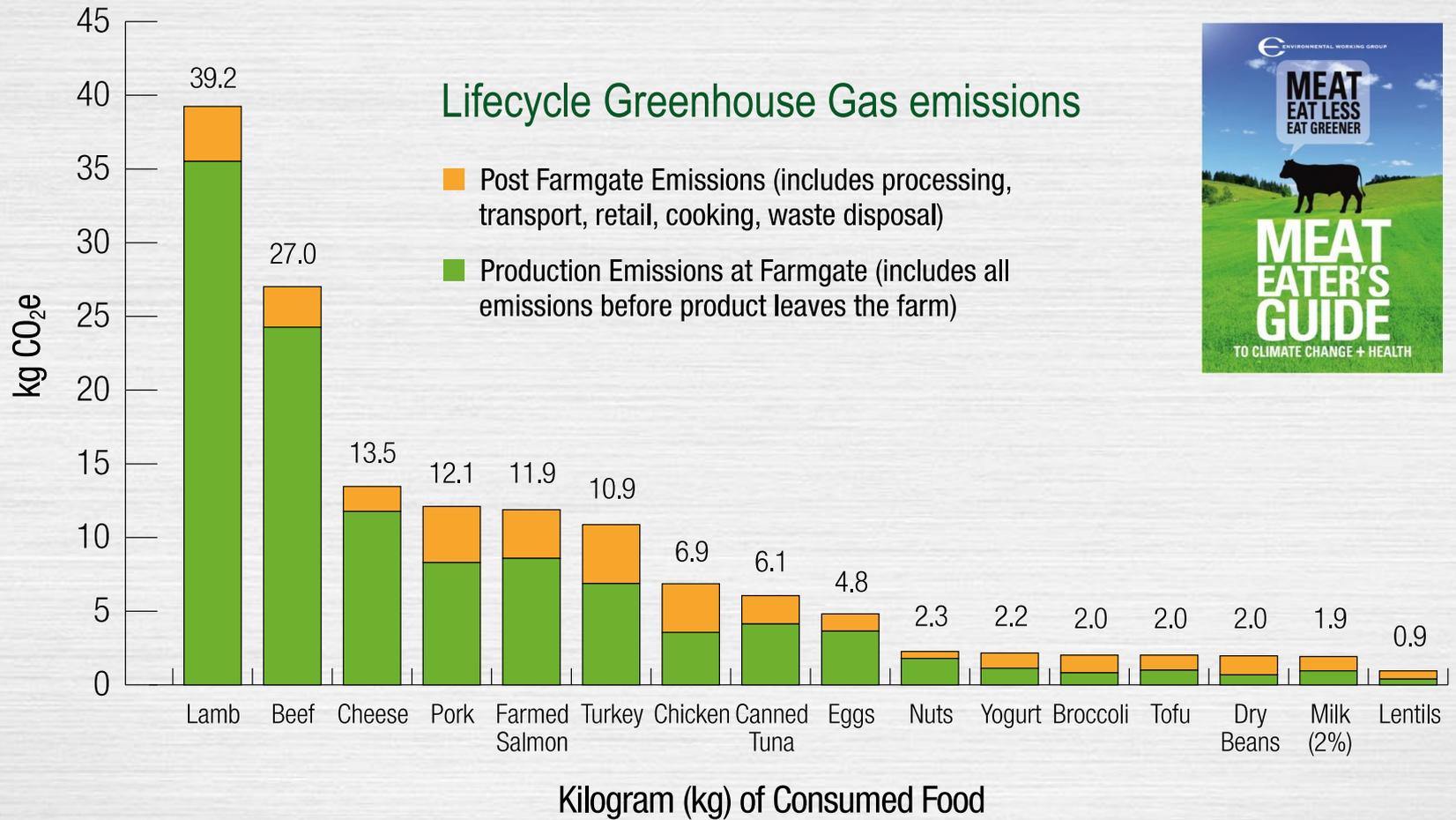
UN Intergovernmental Panel on Climate Change (IPCC)

“...changes in human diet can have a significant impact on GHG emissions.”

“...the potential to reduce GHG emissions through changes in consumption (that include some meat, fish and eggs) was found to be substantially higher than that of technical mitigation measures.”

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All Protein is Not Created Equal

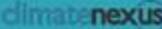




14.5 percent of global emissions:



Livestock sector > Exhaust from all vehicles

#WFD2016 | Source: chathamhouse.org/publication/changing-climate-changing-diets 



China



United States



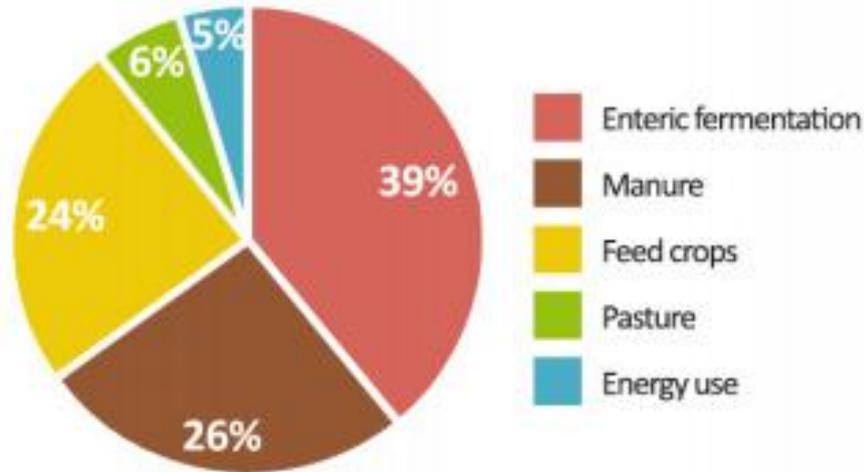
Cattle



If the world's cattle formed a nation, it would be the 3rd largest greenhouse gas emitter after China and the U.S.

Livestock and Methane Emissions

Figure 1: Livestock's contributions to climate change



Source: Gerber et al., 2013

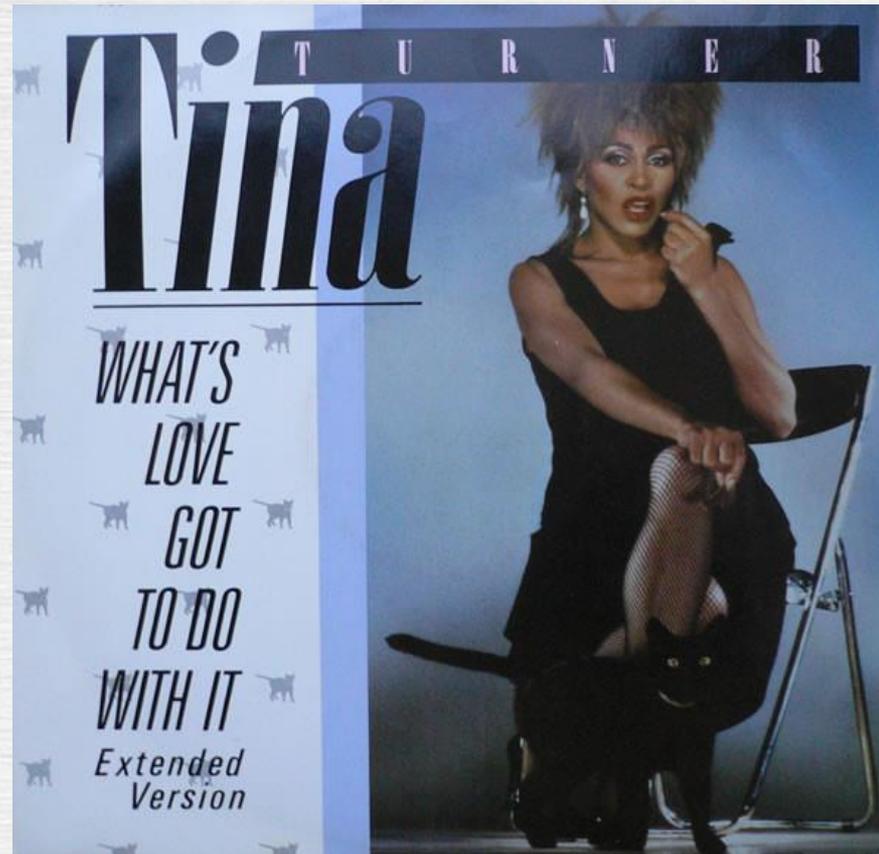


Methane is **30 times** more potent than CO₂

Livestock contributes to **1/3** of all U.S. methane emissions

Beef accounts for **36%** of U.S. diet related emissions

WHAT'S WASTE GOT TO DO WITH IT?



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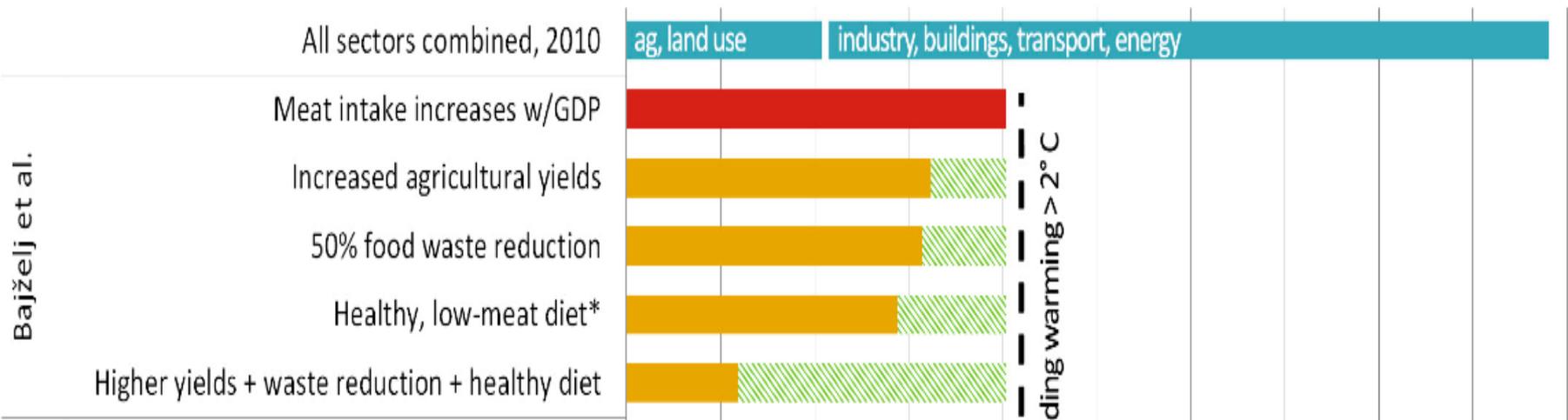
Food Waste = Wasted Water, Energy, Fertilizer, Pesticides and other resources



Resource-intensive animal foods account for $\frac{1}{3}$ of GHG emissions from food waste so reducing food waste from animal products through purchasing less, ordering less, putting less on the plate, is really important.

Business as Usual vs. Meat & Food Waste Reduction

Figure 2: 2050 agriculture-related emissions scenarios

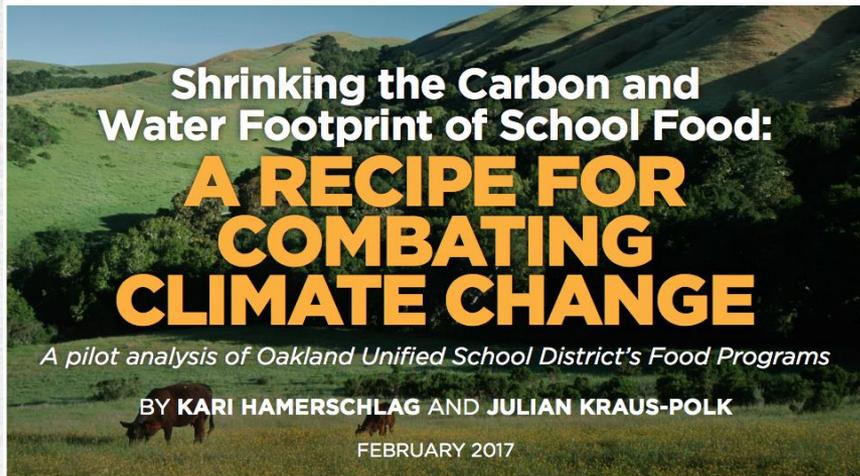


Note: the black dotted line represents the emissions threshold (21–30 Gt CO₂e) for at least a 66% chance of keeping global warming below 2 degrees C; the blue bar shows emissions from all sectors (49 Gt)

*The “healthy diet” limits intake of red meat (max of two 3 oz. portions (e.g. 2 burgers per week), poultry (max of one 85 g / 3 oz. portion per day), dairy, eggs, sugars, and oils to levels recommended by health organizations (e.g., WHO, FAO, American Heart Association, Harvard Medical School), and sets a minimum for fruit and vegetable intake.

SOLUTIONS

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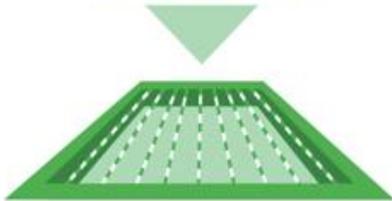
Food service directors face complex demands and requirements, and serving kids tasty and nutritious food is and must remain their number one priority. The OUSD case study shows that plant-forward menu planning is feasible and can support the mandate for **healthier and more delicious food.**

FOOD SHIFTS MATTER

Over 2 years, Oakland Unified School District reshaped its menu with fewer animal foods and more protein-rich legumes and vegetables. This shift generated considerable **water** and **climate benefits**, and **cost savings**:



SAVED 42million
GALLONS OF
WATER



63
OLYMPIC SIZED
SWIMMING POOL



14% REDUCTION
IN THE
CARBON FOOTPRINT
OF ITS ENTIRE FOOD PURCHASES



15,000
TREES PLANTED



1.5million
FEWER MILES DRIVEN



87 SOLAR SYSTEMS INSTALLED
ON THE SCHOOL DISTRICTS' ROOFS



COST
SAVINGS

\$42,000

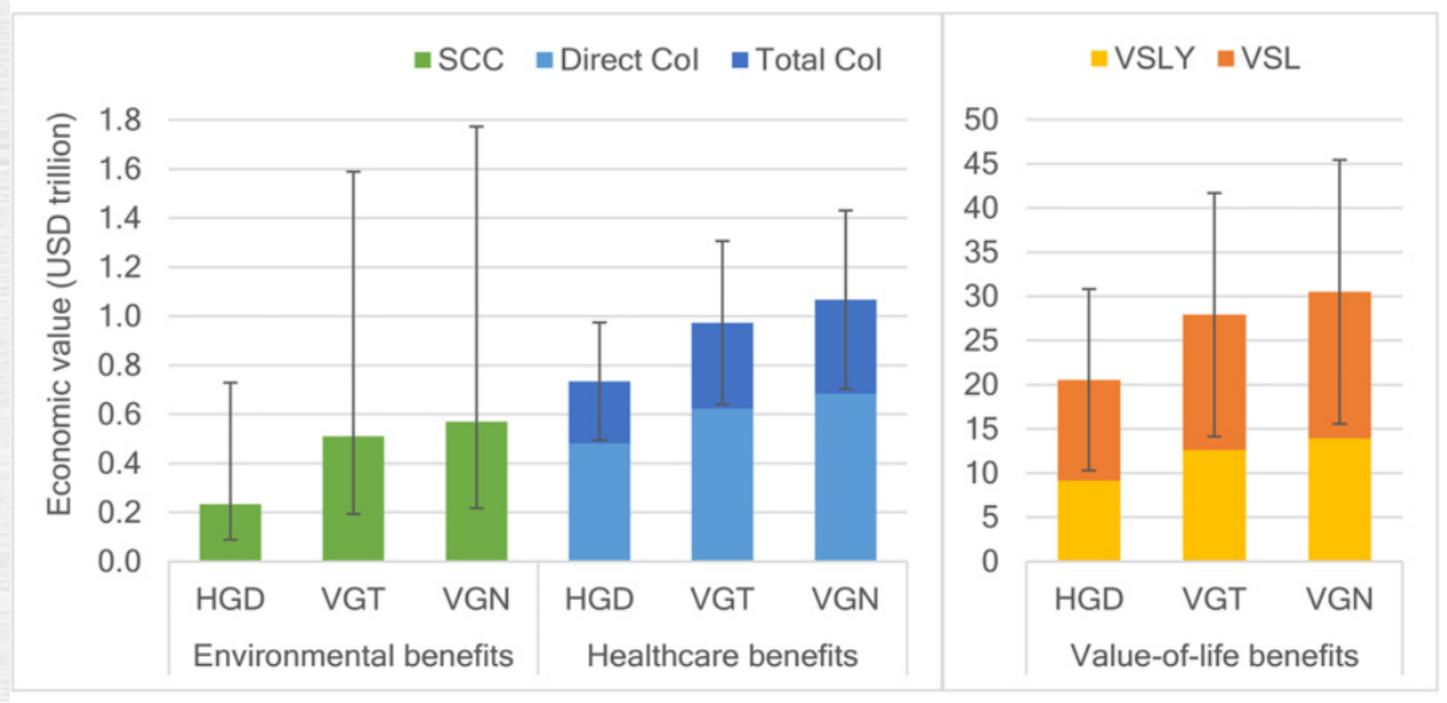


By 2050 dietary change can:

- **Reduce food-related GHG by 29-72%**
- Decrease global mortality by 6-10%
- Generate \$1-31 trillion in savings

Cost-of-illness:
direct health-care
costs, indirect
costs of informal
care/lost
workdays

Willingness to
pay – value of
statistical life
(VSL) or life year
(VSLY)



ROLE OF MUNICIPALITIES



Triple Bottom Line:

- Increased healthful food offerings
- Reduced environmental and climate impacts
- Cost savings

Climate Action Plans Encouraging Reduced Meat Consumption



CUPERTINO



Meatless Monday Resolutions



Climate and Environmental Benefits of Organic and Sustainable Food Production

Cover cropping, crop rotation, composting, rotational grazing, mixed crop-livestock systems



- Build Soil Organic matter
- Conserve Water
- Sequester Carbon
- Reduce toxic chemical use
- Reduce nitrogen pollution
- Increase Biodiversity & Pollinator Habitat



More resiliency
in face of
climate change



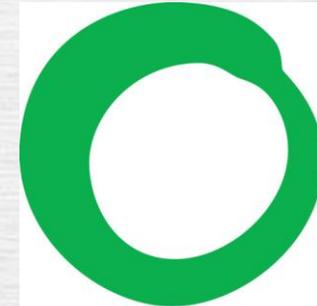
BETTER

BURGER
CHALLENGE

Less Meat
Better Meat
More Veggies
More Organics

www.betterburgerchallenge.org

Thank you! For more information, please contact:



**Friends of
the Earth**

Becca Bartholomew
Food & Technology Program
becca.b.consulting@gmail.com
Twitter: @thebeccab
@foe_us
goodfoodcampaign.org