



STATE OF HAWAII
DEPARTMENT OF EDUCATION
P.O. BOX 2360
HONOLULU, HAWAII 96804

Date: 02/24/2020
Time: 12:00 PM
Location: 308
Committee: House Finance

Department: Education

Person Testifying: Dr. Christina M. Kishimoto, Superintendent of Education

Title of Bill: HB 2740, HD1 RELATING TO PUBLIC SCHOOLS.

Purpose of Bill: Requires the department of education to establish food waste and plant-based alternative meal goals by 1/1/2035, as part of the sustainable schools initiative. Takes effect 7/1/2050. (HD1)

Department's Position:

The Department of Education (Department) supports HB 2740, HD 1. The Department believes that the bill gives the Department the time needed to increase plant-based foods with the school system. The Department also requests that the language of SB 2782 be incorporated into this measure. The language of SB 2782 provides funds for each meal served that contains a plant-based option; funding for training, recipe development and purchasing equipment; and resources to create and facilitate on-site composting programs.

The Department reported an enrollment of 179,331 students for all 293 public and charter schools for the 2019-2020 school year. Collectively, schools generate an estimated 26,950 tons of food waste per year or 30 pounds of food waste per month per student. To successfully meet the net zero food waste goal and provide oversight, support, compliance and long-term sustainability school composting programs, the Department requests funding available for sustainability positions within each of the Department's fifteen school complex areas.

The Hawai'i State Department of Education is committed to delivering on our promises to students, providing an equitable, excellent, and innovative learning environment in every school to engage and elevate our communities. This is achieved through targeted work around three impact strategies: school design, student voice, and teacher collaboration. Detailed information is available at www.hawaiipublicschools.org.

HB-2740-HD-1

Submitted on: 2/21/2020 6:34:46 PM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Climate Protector	Climate Protectors Coalition	Support	No

Comments:

NOTICE OF HEARING

DATE: Monday, February 24, 2020

TIME: 12:00 PM.

Conference Room 308

State Capitol

PLACE:

415 South Beretania Street

Aloha Chair Luke, Vice Chair Cullen and members of the Committee on Finance.

The Climate Protectors Coalition strongly supports HB 2740 HD1!

We are a new group inspired by the Mauna Kea Protectors but focused on reversing the climate crisis. As a tropical island State, Hawaii will be among the first places harmed by the global climate crisis, with more intense storms, loss of protective coral reefs, and rising sea levels. We must do all we can to reduce our carbon footprint and become at least carbon neutral as soon as possible.

The proposal if implemented by DOE should reduce food waste and attendant methane emissions, while improving student health and further reducing greenhouse gas emissions by increasing plant-based options. Please pass this bill. Mahalo!

HB-2740-HD-1

Submitted on: 2/21/2020 6:25:16 PM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
"Phil" Augustus Acosta	Aloha Harvest	Support	Yes

Comments:

Aloha Chair Luke and Vice Chair Cullen,

I am submitting this testimony in strong support of HB2740.

At Aloha Harvest, we strive to create a less wasteful and more equitable food system. By collecting and redistributing food that would otherwise be discarded, we are able to feed more than 56,000 of Hawaii's hungry individuals and families annually, while reducing the effects of food waste to the environment and our economy. This year, as we celebrate our 20th year anniversary, we are proud to say that we have rescued over 23 million pounds of food from going into the waste stream.

Major components of this bill, specifically the goal of net zero food waste and the use of waste diversion strategies in the schools that include food donation are very much aligned with our mission, and will help us to feed even more students and their families who are struggling with food insecurity. In 2019, we collected from over 300 different food donors to rescue 1.8 million pounds of quality food, and distributed it to over 175 social service agencies to help the following:

- 46% Native Hawaiians and Pacific Islanders
- 36% unemployed (and working poor)
- 29% children
- 22% homeless
- 16% seniors
- 10% with mental illness, substance abuse or physical disabilities

Therefore, we urge this committee to pass HB2740 as it is important in our efforts to scale our operations and increase our impact in the community. Thank you.

Respectfully,
"Phil" Augustus Acosta
Executive Director, Aloha Harvest
phil@alohaharvest.org
(808) 208-4307

KAHANA FOUNDATION

TESTIMONY OF THE KAHANA FOUNDATION IN REGARD TO HB2740 HD1, RELATING RELATING TO A PUBLIC SCHOOLS TO BE HEARD BY COM- MITTEE ON FINANCE FEBRUARY 24, 2020 12:00PM ROOM 308

Dear Chair Sylvia Luka, Vice Chair Ty J.K Cullen, and Members of the Committee,

My name is Alexandra Kahn, and I am the Co-Founder & Director of Media at the Kahana Foundation. We are a Hawai'i-based environmental awareness organization working to improve our community's understanding and support for sustainable change and I have been documenting the environmental shifts in the Hawaiian school systems for the past few years. It is crucial to support the sustainable school's initiative outlined in HB2740 HD1 for the future of our keiki, the environment, and the resiliency of our islands.

The elements of the Sustainable Schools initiative are not only feasible, but already underway. Working alongside HIDOE, I have seen their push towards decreasing waste, increasing local food use, and incorporating more environmental elements, such as school gardens and outdoor learning spaces. While plant-based food goals are extremely important to combat climate change, our islands do not currently grow or produce any plant-based protein sources accepted by the HIDOE, and a more significant way to decrease environmental impact right now is to focus on local food sourcing. HIDOE is currently serving 30 percent local foods and is on track for 40 percent by 2024. Upon discussion with their food service team, a goal to achieve 60 percent local produce and 60 percent local animal proteins is entirely achievable.

For the purpose of this testimony, I will speak on the local food initiative concept, rather than the plant-based strategies currently outlined in the HD1. This initiative will help to solidify the steps already underway and insure that a path towards sustainability remains within HIDOE, despite changing governing bodies.

Kahana Foundation **supports** HB2740 HD1, relating to a Public Schools, which requires the department of education to establish food waste and plant-based alternative meal goals by 1/1/2035, as part of the sustainable schools initiative, and offers amendments.

Setting a goal for a zero-waste initiative can decrease environmental impact while providing food to those in need, decreasing food waste costs, reallocating funding for fresh ingredients, teaching waste conscious behaviors, and creating compost.

As a state, 35.5 percent of our waste is organics, some of which is still edible and can be donated to those in need prior to compost. There is no need to throw organic food waste into bins on route to H-Power, when there are options such as hungry residents, piggeries and compost.

Reducing food waste can provide the following environmental and economic effects ¹

- Prevent pollution related to food production, such as fertilizers and pesticides, and save energy associated with growing, preparing, and transporting food
- Reduce methane emissions from landfills
- Save money by buying only what is needed and by avoiding disposal costs.
- Save labor costs through more efficient handling, preparation, and storage of food that will actually be used.

In order to fully realize the zero-waste initiative, one of the first steps is to conduct waste audits. Through HIDOE, ‘Āina Pono is currently conducting food waste audits at a group of schools on Kauai, to see what adjustments can be made to menus and purchasing in order to decrease food waste overall. Another pilot program related to waste diversion, scratch cooking, and menu choice was previously conducted at Kohala schools complex as part of the Farm to School Initiative in 2015². The result yielded improvement in several areas:

- **Local food purchases** increased from the baseline of 20 percent to an average of 42.5 percent during the first semester.
- **Fresh foods** increased from the baseline of 27 percent of food served to 92 percent at the end of the first semester.
- **Cost savings** in the first semester were 30 percent, during a time that included weighing waste daily.

In addition to waste audits to decrease waste at the source, there are additional ways, according to the USDA Waste Recovery Hierarchy³, to achieve net-zero food waste goals including food sharing, food donation, and compost. “Shared Tables”⁴ is a program enacted by the schools itself, allowing for students to “share” food that they took and did not eat, but has remained suitable for consumption. Food donation programs can go through organizations such as Aloha Harvest, which is currently working with 12 schools to rescue uneaten food and provide it to those in need.

¹ <https://www.epa.gov/sustainable-management-food/how-prevent-wasted-food-through-source-reduction>

² <http://www.hawaiipublicschools.org/ConnectWithUs/Organization/Offices/FacilitiesandOperations/SchoolFoodServices/f2s/Pages/default.aspx>

³ <https://www.epa.gov/sustainable-management-food/food-recovery-hierarchy>

⁴ <https://www.fdacs.gov/content/download/89078/file/Foodrecover-Sharetable-2019.pdf>

Compost is the step prior to landfill for food waste. Currently 80 percent of HIDOE schools have varying gardens: food, peace gardens, and flowers. The food harvested from these gardens is used in classroom activities, taken home, or even sold at school-run farmers markets. The compost created on campus helps to increase the fertility of these school gardens. Growing the compost program statewide is already a goal of the HIDOE, and there is currently a Windward School Compost Hui, and compost programs happening at different private, charter, and select public schools statewide.

Setting 60 percent local goals can increase food security, create local jobs, support the growth of local aviculture, and decrease the carbon footprint.

While establishing a specified goal of 60 percent and 60 percent is necessary, it is important to specify that these percentages should be in terms of total dollars spent on ingredients, rather than on volume of ingredients. This reporting method is easier to keep track of and measure for reporting to the legislature. As an island, we are currently importing roughly 90%⁵ of the foods we consume as a whole, leaving our islands and schools in a bad situation should an unpredictable shipping problem occur. HIDOE, however, is already incorporating 30 percent local ingredients into school meals and working with farmers statewide to supply more food items based upon FDA food requirements, increasing both jobs and food security.

The goals of HIDOE are in line with an overall growing trend in the federal DOE in a push towards local foods. According to the USDA, they already “encourage a push for school districts to use locally-produced foods in school meals and to use "farm-to-school" activities to spark students' interest in trying new foods.” They even established an official Farm to School Grant Program⁶ as well as a grant program to help schools purchase kitchen equipment to help them provide healthier school meals. Hawai'i is one of the only states that has a growing season of 365 days/year and having this advantage truly allows for HIDOE to focus on local food production.

Setting local food production goals for proteins and produce means that both local farmers and fisherman can benefit. Currently, HIDOE offers no seafood options, but in their quest for local foods and the knowledge that seafood is more readily available than any other protein source, they are already testing seafood dishes. Additionally, 100% of HIDOE's fresh beef products are already locally produced so a shift from proteins like chicken to seafood could allow HIDOE to easily hit a 60 percent target.

There is a large environmental impact attached to food imports, and low prices provided through massive companies abroad undercut the prices of local farmers. By making these shifts to more

⁵ http://files.hawaii.gov/dbedt/op/spb/INCREASED_FOOD_SECURITY_AND_FOOD_SELF_SUFFICIENCY_STRATEGY.pdf

⁶ <https://www.fns.usda.gov/cfs/farm-school-grant-program>

local foods through HIDOE, we are paving the path for increased local food production and support overall for the entire state.

There is a direct correlation between local ingredients, fresh food, food security, feeding the hungry, waste reduction, and increasing overall sustainability and residency of Hawaii.

In 2018, Mililani Schools launched a pilot program that analyzed the effects of changing ingredients and recipes on waste reduction. Traditionally, DOE schools serve prepackaged meals with minimal prep, but with food waste rates so high, Mililani wanted to test “scratch cook,” or, cooking with fresh ingredients, in the schools to see how the change would impact waste. After a food waste audit was conducted, the research showed that Mililani high school students wasted 19 percent of their meal daily, while students at Mililani Uka elementary schools wasted 35 percent, and Mililani Waena Elementary School wasted 32 percent. When the scratch cooking program was tested, the percentages of food changed from 60 percent processed to 60 percent scratch cooking, with an increase from 20 percent to 40 percent local ingredients. These menu changes reflected in a 40 percent waste reduction overall. To measure scratch cooking meals directly against processed meals within the same time period, styles of food were interspersed throughout the week. The audit during this time revealed that students threw away 9–21 percent less food on days they were served freshly prepared meals.

Making shifts to local ingredients and fresh foods additionally provides an opportunity for schools to teach students about nutrition, local agriculture, Hawaiian culture, food waste, plant life cycles, and more.

Integration of sustainability into curriculum allows for more creative freedom for teachers, Hawaiian place-based learning, project-based learning, increased environmental awareness, and increased student engagement.

In 2010, the Hawai’i Farm to School Hui was formed and in 2017 it became a part of Hawai’i Public Health Institute.⁷ This hui provides resources to HIDOE schools including garden safety, foodservice tips, curriculum ideas, Āina Pono, and the Garden to Cafeteria Program. While this Hui is already there, it is underutilized as whole and requires more support from a state level to reach its full potential and provide what it can for all HIDOE schools.

This bill will give that further support and resources for the hui, students and teachers, and provides aid to those looking for a way to start these changes. Farm to School programs (which encompass local food introduction, gardens, compost, and more) have been shown to have the following benefit to students:⁸

⁷ <https://www.hiphi.org/farmentoschool/>

⁸ <http://www.farmentoschool.org/Resources/BenefitsFactSheet.pdf>

- Increase in knowledge and awareness about gardening, agriculture, healthy eating, local foods, nutrition, growing cycles, seasonality and other STEM concepts
- Enhanced overall academic achievement in K-12 settings, including grades and test scores; increase in opportunities for physical activity and social and emotional growth; increase in school engagement
- Provides children with an understanding of agriculture and the environment; provides children with opportunities for social and emotional growth; improves life skills, self-esteem, social skills and behavior
- Increased opportunity for innovative teaching platforms for core subjects, such as science, math and language arts
- Greater opportunity for necessary experiential and hands-on learning
- Encourages low-income students and students of color to engage in food and environmental issues in their communities.

According to the Green Schools Alliance,⁹ “students spend the majority of their day in a school building during their most crucial developmental years. [...] The journey to that goal begins with educating students in a healthy and sustainable environment.” The underlying goal for this bill is to make all DOE schools Net Zero Energy Green Schools by 2035, a first attempt of its kind in the nation. As defined by USGBC Center for Green Schools, “All green schools share three common goals: reduced environmental impact, increased health and well-being, increased environmental and sustainability literacy for all graduates.”¹⁰ Our children are already more environmentally aware than many adults and it is a topic amongst the youth thanks to global youth leaders such as Greta Thunberg and local leaders such as Hawaii Youth Climate Coalition. Students around the world are demanding sustainability education in schools and working with their schools and student body to find ways to decrease their school’s environmental footprint.

Kahana Foundation **supports** HB2740 HD1 with proposed amendments and we urge this committee to pass this measure. Thank you for the opportunity to testify and we are available for any further questioning.

Sincerely,



Alex Kahn
Kahana Foundation

⁹ <https://www.greenschoolsalliance.org/home>

¹⁰ <https://www.centerforgreenschools.org/what-green-school>

HB-2740-HD-1

Submitted on: 2/21/2020 10:51:49 PM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Dyson Chee	Hawaii Youth Climate Strike	Support	No

Comments:



COMMITTEE ON FINANCE

Rep. Sylvia Luke, Chair

Rep. Ty J.K. Cullen, Vice Chair

HB 2740

Requires the Department of Education to establish food waste and plant-based alternative meal goals by 1/1/2035, as part of the Sustainable Schools Initiative.

DATE: Monday, February 24, 2020
TIME: 12:00 P.M.
PLACE: Conference Room 308
State Capitol
415 South Beretania Street

Dear Chair Luke, Vice Chair Cullen, and Members of the Committee on Finance:

My name is Bobby Farias, and I am the President and partner of Hawaii Meats, LLC, a local vertically-integrated ranch. I am are writing to **oppose HB2740**.

Hawaii Meats, LLC supports composting and reducing waste while providing nutritious meals for students. However, I would like to correct some of the statements made in this bill. The Hawaii rancher does not account for 14% of the greenhouse gasses. Recently a Hawaii ranch completed a soil and management study that showed a carbon-positive footprint. This would mean more Hawaii-modeled ranching would help reverse greenhouse gasses and sequester carbon. The Hawaii rancher not only is helping the environment but also becoming a driving force in the growth of our local economy. If the

goal is to reduce greenhouse gas emissions, we should focus on decreasing food imports and buying locally sourced food for our public-school lunches.

I strongly support the Aina Pono program which aims to increase local food in student meals. We are concerned that regulating public schools to provide 51% of their meals as plant-based will have a negative impact on the Department of Education's demand for local beef. We promote whole foods and want to ensure that the inferior nutrition of substitute meat is taken into consideration.

Hawaii's locally grown beef provides 10 essential nutrients in a single 3 oz. serving. This includes high-quality protein, iron, zinc, and B vitamins. These nutrients are especially important for the development of young, active growing children. Overly processed, plant-based meat substitutes are higher in sodium and must be combined with starches and saturated fats to bind the product together.

Our Hawaii ranches utilize marginal or inaccessible lands that would otherwise be unproductive. The cattle "up-cycle" process converts low quality forages into muscle and meat that provide high-quality food for our communities. In addition, grazing lands provide a host of other eco-system services including;

1. Control invasive species and noxious weeds, providing a buffer to protect our native forests
2. Prevent soil erosion and protect our watershed from excess run off through planned rotational grazing
3. Reduce wildfires by removing excess fuel load
4. Provide green space and a stunning backdrop for residents and visitors to enjoy
5. Protect from overdevelopment and land degradation
6. Provide additional habitat for wildlife species through ranching
7. Provide responsible access to state lands for research, education, hunting and gathering rites
8. Enforce protocols to protect our natural resources against diseases like Rapid Ohia Death

These practices enhance our overall biodiversity and create a healthier ecosystem and more resilient environment.

Lastly, our ranchers provide jobs outside the normal business sector and are part of a cherished tradition.

We support a healthy, balanced diet and active lifestyle for all our keiki. We are proud to contribute to both.

■ We oppose HB2740 and respectfully ask that the committee consider focusing on buying local products rather than switching to a mandate for plant-based proteins. Thank you for the opportunity to speak on this important matter.

■ **Bobby Farias**
President

■ **Hawaii Meats, LLC**

Phone: 808-682-2595 | Cell: 808-651-6765

■ 91-319 Olai St | Kapolei, HI 96707

Dear Chair Sylvia Luka, Vice Chair Ty J.K Cullen, and Members of the Committee,

My name is Tenaiya Brookfield, and I am in strong **support** of HB2740 HD1 with amendments.

Amendment: Replace 50% plant based protein with 60% local produce and protein

Plant based proteins accepted by the HIDOE are not currently grown on island. Keeping with the state's sustainability goals, an appropriate first step would be to source locally, then to produce more plant based protein on island. Without this edit, the state would be increasing its emissions, just to import plant based proteins.

HIDOE is currently serving 30% local foods and is on track for 40% by 2024. 60% by 2035 is an achievable and realistic goal.

Reducing food waste reduces greenhouse gases

The waste department on Oahu found that 35% of trash collected in 2017 was organic material¹. Much of which is food waste, green waste and other items which are easily compostable. Food waste that decomposes in landfills releases methane, a greenhouse gas that is at least 28 times more potent than carbon dioxide².

Simply diverting excess edible food to food rescue programs, sending food scraps to piggeries, or to create valuable compost would have significant improvements on Hawaii's emissions. As landfill space is running out as well as time to reduce the global temperatures of the planet, all efforts to mitigate emissions are imperative.

Waste diversion pilot programs at Hawaii schools have been successful

In 2015, as part of the Farm to School Initiative, the Kohala schools complex has a successful pilot program related to waste diversion, scratch cooking, and menu choice. Local food purchases increased from 20% to 42.5% during the first semester. Fresh foods increased from 27% of food served to 92% at the end of the first semester. Cost savings in the first semester were 30%.

In 2018, Mililani Schools launched a pilot program that analyzed the effects of changing ingredients and recipes on waste reduction. They successfully changed from 60% processed to

¹ "2017 Waste Composition Study - Opala.org."

https://www.opala.org/solid_waste/pdfs/2017%20Waste%20Composition%20Study.pdf.

Accessed 23 Feb. 2020.

² "Basic Information about Landfill Gas" 17 Dec. 2019,

<https://www.epa.gov/lmop/basic-information-about-landfill-gas>. Accessed 23 Feb. 2020.

60% scratch cooking, increased local ingredients from 20% to 40%percent, and saw an overall waste reduction of 40%³.

Aloha Harvest currently works with 12 schools to rescue uneaten food and provide it to those in need. They and other organizations in Hawaii have the capacity to assist more schools with food rescue programs.

Garden and compost programs are imperative for aina pono learning

Currently, 80% of HIDOE schools already have varying types of gardens. These gardens have the potential to teach students about nutrition, local agriculture, Hawaiian culture, food waste, plant life cycles, and more. Aloha Aina and Aina Pono learning allows students to deepen their relationship with the natural environment, cultivate connections within their communities, and build critical skills that can be applied to real-world issues⁴. These programs are key steps in creating a populous that cares about the environment, sustainable living, support of local farming and jobs.

Mahalo nui loa,



Tenaiya Brookfield

³ "Hawaii DOE | 'Aina Pono Programs."

<http://www.hawaiipublicschools.org/ConnectWithUs/Organization/Offices/FacilitiesandOperations/SchoolFoodServices/f2s/Pages/default.aspx>. Accessed 23 Feb. 2020.

⁴ "Āina-Based Education & Community Engagement - Hawaii"

<https://dashboard.hawaii.gov/stat/goals/5xhf-begg/nmui-ua2k/vy3r-ycc2>. Accessed 23 Feb. 2020.

HB-2740-HD-1

Submitted on: 2/21/2020 12:37:06 PM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
cheryl B.	Individual	Support	No

Comments:

Support. Would you also have someone overseeing these tasks? Any clarification on contributions by farmers? Do they have to donate or give to the entire DOE or can stay within their community?

LATE

HB-2740-HD-1

Submitted on: 2/23/2020 4:25:37 PM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Victoria Anderson	Individual	Support	No

Comments:

Dear Chair Luke, Vice Chair Cullen, and Finance Committee members,

Please support as strong and proactive a version of HB2740 as possible!

I'm with the Hawaii Climate Protectors Coalition. We've been informing ourselves about the many and varied solutions to the climate crisis. **Project Drawdown** (a study by over 200 experts from 22 countries over 5 years) reports that of the top 100 solutions to reversing climate change, **reducing food waste** and **encouraging diets that are richer in plant foods** are the #3 and #4 solutions, respectively! If you combine them, they become the **#1 solution to drawing down global warming and avoiding climate collapse!**

Hawai'i is so vulnerable to climate change, in so many ways. We need to be leaders on this important legislation. Please pass this bill!

Thank you for your kokua.

LATE

HB-2740-HD-1

Submitted on: 2/23/2020 4:35:48 PM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Keith	Individual	Oppose	No

Comments:

LATE

HB-2740-HD-1

Submitted on: 2/23/2020 4:55:59 PM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Amy Kelley	Individual	Support	Yes

Comments:

Aloha and thank you for your consideration of this important bill. While I am new to O’ahu, I heartily support this bill. I was fortunate to participate as a volunteer for the FoodPrints^[1] program in Washington, DC. FoodPrints integrates gardening, cooking, and nutrition education into the pre-K through 6th grade curriculum. The children I worked with were genuinely excited to tend to the school garden growing their own vegetables, which they subsequently harvested, prepared, and ate (with gusto!) in the classroom alongside their peers. Science, math and social studies are integrated into the learning program, and the students take the recipes and enthusiasm for eating local, healthy foods home with them – some even make the recipes at home for their families.

Beyond learning about healthy nutrition, students learn the importance of locally-grown foods that are less carbon intensive (less transport) and require fewer inputs (fertilizers, preservatives, etc). They also gain an understanding about the importance of reducing food waste by learning first-hand about the energy, water, time, and cost of growing and preparing food. Food scraps generated by the program are composted either on site or at a nearby community compost site, and the finished compost from the food scraps are put back onto their food gardens, thereby closing the loop.

But, I think the students themselves say it best:

“Anytime we have FoodPrints, that’s my favorite part of the day. That’s what gets me wanting to go to school even more.” – Bryce – 5th Grade

“My favorite thing about FoodPrints is how the teachers inspire us to eat healthy. I think I am very lucky to have FoodPrints at my school. I also love the garden. One FoodPrints recipe I have made at home is Kale Salad. I love it! I made it for dinner four times!” – Jamie, 3rd grade.

I encourage the legislature to adopt the sustainable schools initiative and I would be happy to further discuss my experience with similar initiatives on the mainland.

[1] <http://freshfarm.org/foodprints.html>



Vegetarian Society of Hawaii

P.O. Box 23208 • Honolulu, HI 96823-3208 • 808-944-VEGI (8344) • info@vsh.org

Dear Rep. Sylvia Luke, Chair,
Rep. Ty J.K. Cullen, Vice Chair, and
Finance Committee members,

LATE

I'm writing in support of HB2740.

By providing that half of the protein be plant-based, HB2740 improves the options for Hawaii school students so that they can follow a healthier eating pattern, and learn the role of fresh fruits, vegetables, legumes, grains and sea vegetables in such a diet, so that they can lead healthier lives as young people. This bill is also commendable in that it explicitly recognizes that educating students about healthy plant-based eating also equips them to continue to make healthy choices throughout their lives.

It is well-known now that the more a population follows a whole food, plant-based diet, the lower the risk of heart disease and diabetes, as well as premature death and disability due to these primarily lifestyle-related illnesses. HB2740 takes a significant step towards helping future adults to be able to delay or avoid most medical disability and premature death caused by poor lifestyle choices, and to lead healthier, happier, and more productive lives.

That HB2740 also provides for educating students not only on the benefits of a healthy plant-based diet to their health, but to the environment, as well, on lowering their carbon footprint by sourcing that food as locally as possible, to share excess food with those in need, and to implement on-site campus composting programs. This is an exciting bill, which if passed, could help propel Hawaii into becoming a more vigorous, self-sufficient, and compassionate state than it is today!

I urge and encourage you to support and pass HB2740.

Thank you for taking the time to read this!

Aloha,

Lorraine Sakaguchi
President
Vegetarian Society of Hawaii

LATE

HB-2740-HD-1

Submitted on: 2/24/2020 7:53:19 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Jimmy Gomes	Ulupalakua Ranch	Oppose	No

Comments:

LATE

HB-2740-HD-1

Submitted on: 2/23/2020 6:34:09 PM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Andrea Quinn	Individual	Support	No

Comments:

Dear Honorable Committee Members:

Please support HB2740, with the amendment that schools are to get dishwashing machines. The amount of food wasted at public schools is not only incredible, but discarding all those disposable trays unnecessarily takes up far too much of Hawaii's limited landfill space.

Thank you for the opportunity to present my testimony.

Sincerely,

Andrea Quinn

Kihei, Maui

LATE

HB-2740-HD-1

Submitted on: 2/23/2020 11:06:23 PM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Andrea Nandoskar	Individual	Support	No

Comments:

LATE

HB-2740-HD-1

Submitted on: 2/24/2020 7:55:54 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Kristin	Individual	Oppose	No

Comments:

While I support the reduction of food waste coming from the public schools lunch program, I am concerned about offering plant based alternatives for 50% of all protein requirements. The safety and long term health effects of these plant based proteins have yet to be established (especially in growing children). Additionally, the local beef industry is ready and willing to provide our schools with quality, locally grown beef as a healthy protein choice, and this bill may negatively impact those efforts.

LATE

HB-2740-HD-1

Submitted on: 2/24/2020 7:55:58 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Jill J Mattos	Individual	Oppose	No

Comments:

We support a healthy, balanced diet and active lifestyle for all our keiki. We are proud to contribute to both.

This Bill is totally against with what we are trying to be in Hawaii, "Self Sustainable" here we

go, relying on the Mainland to supply our

food.

We oppose HB2740 and respectfully ask that the committee considers focusing on buying local products rather than switching to a mandate for plant-based proteins. Thank you for the opportunity to speak on this important matter.

Please think about this thoroughly before passing a bill as such.

LATE

HB-2740-HD-1

Submitted on: 2/24/2020 8:31:02 AM
Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Harry von Holt	Individual	Oppose	No

Comments:

LATE

HB-2740-HD-1

Submitted on: 2/24/2020 8:49:56 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Gregory FRIEL	Individual	Oppose	No

Comments:

LATE

HB-2740-HD-1

Submitted on: 2/24/2020 9:00:06 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
James McCay	Individual	Support	No

Comments:

Aloha FIN CTE:

MAHALO for your leadership and support of HB2740 to make our schools more focused on sustAINAbility. A huge part of this measure is linked to resilient local economies and local food production - which keeps money in our islands instead of being shipped out with the foods that are shipped in. We NEED this type of legislation to be SUPPORTed today to lay the foundations NEEDED tomorrow. Please review https://www.theselc.org/food_farm when you have the chance.

Much Aloha and thank you for your service,
James McCay
Honolulu

LATE

HB-2740-HD-1

Submitted on: 2/24/2020 9:28:32 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Jonathan W Braley	Individual	Oppose	No

Comments:

LATE

HB-2740-HD-1

Submitted on: 2/24/2020 10:26:31 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Sara Moore	Kealia Ranch	Oppose	No

Comments:

While I support the goal of reducing food waste, I feel this bill as written, will negatively impact the Department of Education's demand for locally grown grass finished beef through the Aina Pono program. The Aina Pono program has been a much needed boost to the Hawaii beef industry and has created significant investment in the processing and production infrastructure here in the islands.

The use of beef in the DOE's Aina Pono program has also given children who do not get adequate protein at home, one meal a day that is full of nutritionally dense grass fed protein and minerals. One out of 7 of Hawaii's children are underfed and go to bed hungry. We need to continue to give them the option for at least 5 meals a week that meet the nutritional needs of their growing brains and bodies.

Mahalo!

LATE

HB-2740-HD-1

Submitted on: 2/24/2020 10:21:39 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Aileen K . F. Yeh	Individual	Oppose	No

Comments:

LATE

HB-2740-HD-1

Submitted on: 2/24/2020 10:47:25 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
sherryl	Climate Protectors Coalition	Support	No

Comments:

I **strongly support** HB2740 It is a win-win-win-win-win solution.

It reduces global warming by composting food waste which sequesters carbon

It is more inclusive, providing healthy meals for all types of students who may have varying dietary needs and viewpoints.

It is a learning opportunity for students giving them valuable, hands-on experience in the cycle of food waste, composting, soil health, and local food production.

It encourages safely sharing unused food with those who need it.

It implements a more balanced supply of protein. We, as a nation, eat way more protein than we need and much of that protein comes from high on the food chain. Realizing that we don't need as much protein as we think and eating more protein from lower on the food chain will help the Earth and our own bodies.

I am proud to know that Hawaii, as a member of the U.S.Climate Alliance, is a leader in protecting the Earth and its inhabitants. Please continue your support for this bill.

Sherryl Royce

LATE

HB-2740-HD-1

Submitted on: 2/24/2020 11:02:44 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
George Wood	Parker Ranch	Oppose	No

Comments:

HB-2740-HD-1

Submitted on: 2/24/2020 11:32:45 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

LATE

Submitted By	Organization	Testifier Position	Present at Hearing
KENNETH MIRANDA	Individual	Oppose	No

Comments:

HB-2740-HD-1

Submitted on: 2/24/2020 11:33:39 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

LATE

Submitted By	Organization	Testifier Position	Present at Hearing
Morag Miranda	Individual	Oppose	No

Comments:

HB-2740-HD-1

Submitted on: 2/24/2020 11:34:46 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

LATE

Submitted By	Organization	Testifier Position	Present at Hearing
Elizabeth Miranda	Individual	Oppose	No

Comments:

HB-2740-HD-1

Submitted on: 2/24/2020 11:36:48 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

LATE

Submitted By	Organization	Testifier Position	Present at Hearing
Daniel Miranda	Individual	Oppose	No

Comments:

LATE

HB-2740-HD-1

Submitted on: 2/24/2020 11:40:30 AM

Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Alan Gottlieb	Ponoholo Ranch Limited	Oppose	No

Comments:

We support composting in schools. We do not support **highly processed fake food flown in from the mainland** with a long ingredient list of additives to replace wholesome local beef.

Hawaii's locally grown beef provides 10 essential nutrients in a single 3 oz. serving. This includes high-quality protein, iron, zinc and B vitamins. These nutrients are especially important for the development of young, active growing children. **Overly processed plant-based meat substitutes are higher in sodium and must be combined with starches and saturated fats to bind the product together.**

Only 2% of total greenhouse gas emissions come directly from beef cattle. This is compared to the transportation sector, which accounts for 29% of all U.S. greenhouse gas emissions. If the goal is to reduce greenhouse gas emissions, we should focus on decreasing food imports and buying locally sourced food for our public school lunches.

Please support Local food, not Fake Meat flown from the mainland.

LATE

HB-2740-HD-1

Submitted on: 2/24/2020 11:46:51 AM
Testimony for FIN on 2/24/2020 12:00:00 PM

Submitted By	Organization	Testifier Position	Present at Hearing
Melelani Oshiro	Individual	Oppose	No

Comments: