

NYC's Plant-Powered Initiatives



climate commitments



New Inventory Shows That Buildings, Transportation, and Food Represent New York City's Top Three Sources of Greenhouse Gas Emissions

City Also Launches Corporate Challenge to Reduce Private Sector Food Emissions by 25 Percent

Total Food Spend

\$1.28B

Food Spend Analyzed

\$800.34M

Fiscal Year

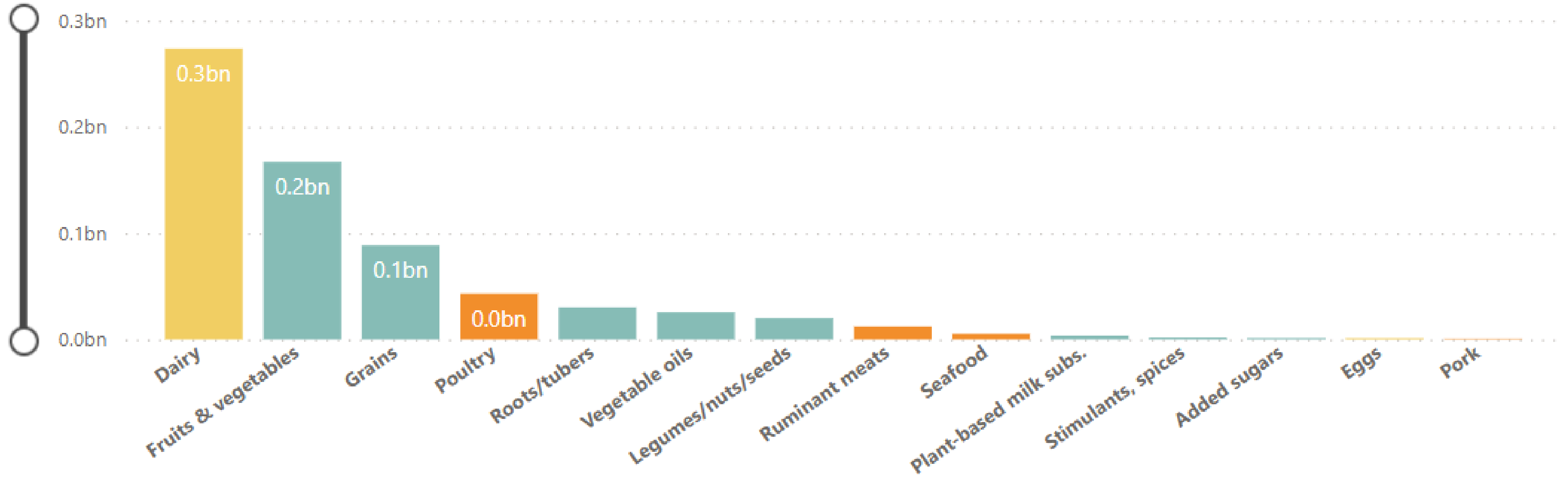
All

Agency

All

Citywide

Food purchases by weight (lbs)



Total GHG emissions (tons CO₂e)

900.05K

GHG emissions per meal (kg CO₂e per 1,000 kcal)

1.91

Fiscal Year

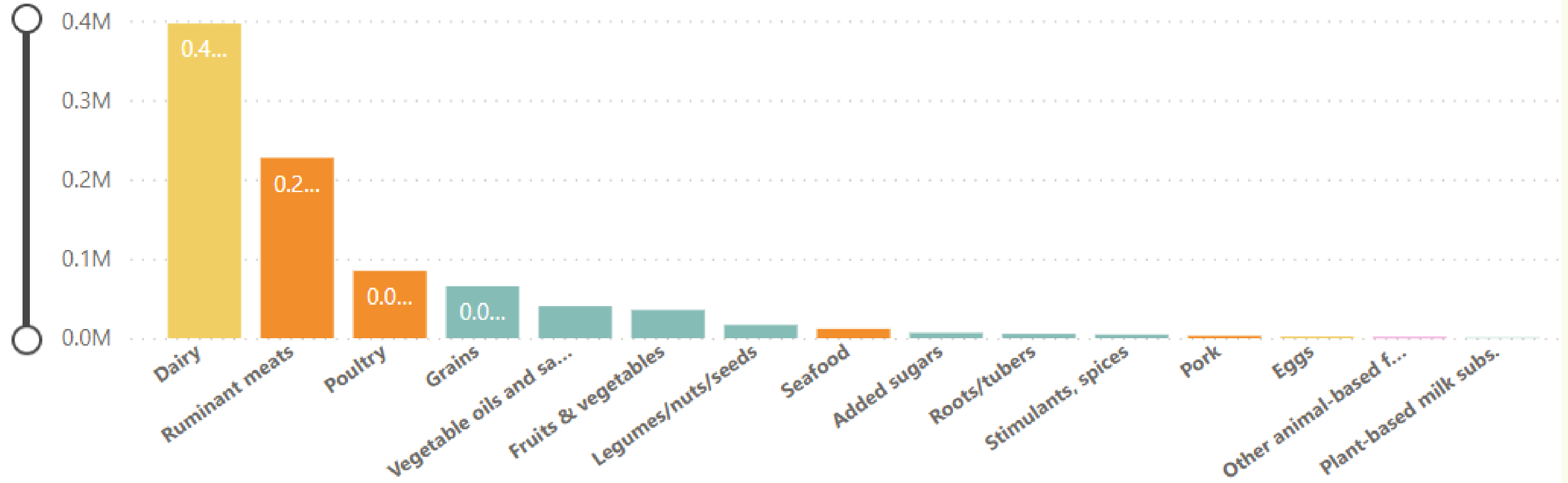
All

Agency

All

Citywide

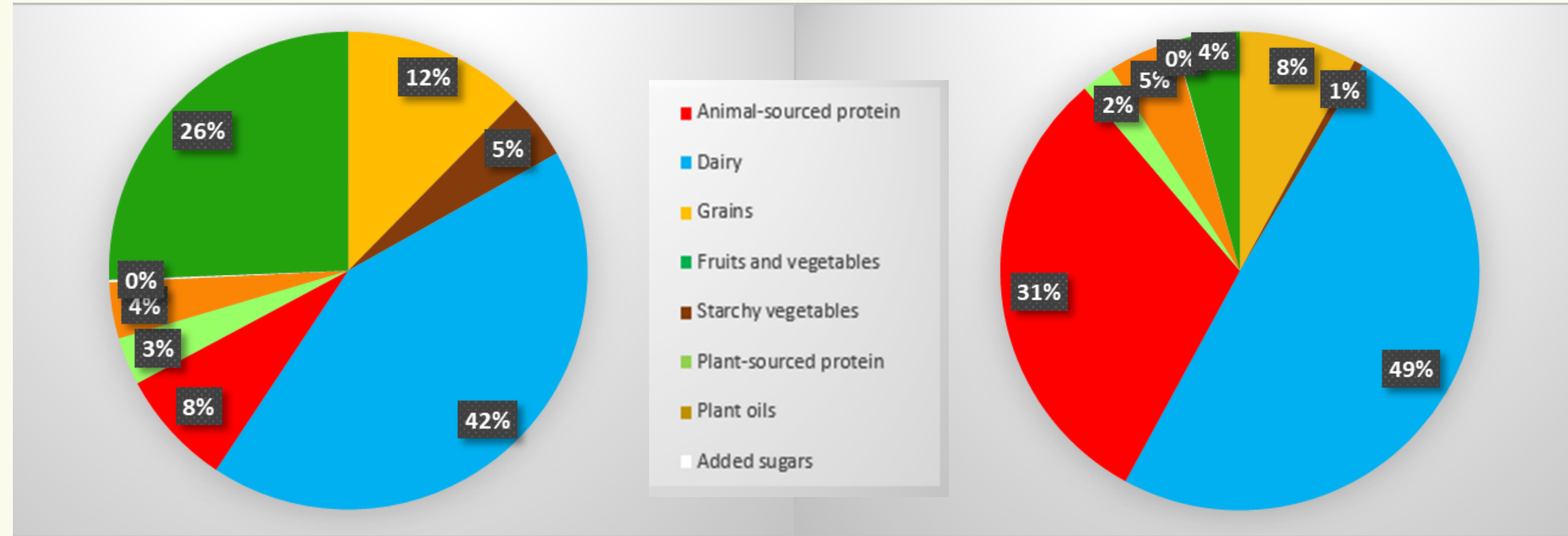
Emissions by food type, metric tons CO₂e



FY 22

Weight (lbs)

GHG Emissions (tons/CO2e)



Animal-sourced proteins and **dairy** account for **50%** of food procured and contribute **80%** of emissions

Plants account for **50%** of food procured and contribute **20%** of emissions

Calories / Emissions

38%, 80%

62%, 20%



JANUARY 2024: Pre-K - 8 Lunch Menu

Monday	Tuesday	Wednesday	Thursday	Friday
Winter Recess 1	2	3	4	5
Big City Bean Taco (VE) Street Style Corn (V) <i>Salad Bar</i> Fiesta Bar (With Black Bean Salad)	Sicilian Slice Pizza (V) Italian Green Beans (VE) <i>Salad Bar</i> Welcome Back Bar	Manicotti (V) in Marinara Sauce (V) Mozzarella Sticks (V) with marinara sauce (VE) Roasted Zucchini (VE) <i>Garlic Knot (V)</i> <i>Salad Bar</i> Pizza Bar	Moroccan Roasted Chicken Drumsticks Jollof Cauliflower (V)* Sweet Potato Wedge Fries (VE) Dinner Roll (V) <i>Salad Bar</i> Rainbow Bar	White Bean and Pasta Primavera (VE) Three Cheese Grilled Cheese (V) Crispy Broccoli (V) <i>Salad Bar</i> Leafy Green Salad Bar
8	9	10	11	12
Pizza by the Slice (V) Kid Friendly Kale Salad (V) <i>Salad Bar</i> Pizza Bar (With Balsamic Chickpea Salad)	Guisado Kidney Beans (VE)* Sofrito Rice (VE)* Grab & Go Salad Roasted Cauliflower (VE) Served with Salsa (VE) <i>Salad Bar</i> Leafy Green Salad Bar	<u>Plastic Free Lunch Day</u> Garlic and Tomato Panini (V) <i>Caribbean Style Beef Patty</i> Baby Carrots (VE) <i>Salad Bar</i> Plastic Free Lunch Bar	Caribbean Spiced Jerk Chicken Thighs* Veggie Nuggets (VE) Dipping Sauce Kelewele Plantains (VE)* Buttermilk Biscuit (V) <i>Salad Bar</i> Rainbow Bar	Zesty Chickpea Stew (VE) Southwest Burrito (V) Kachumber Salad (VE)* Flatbread (VE) <i>Salad Bar</i> Mediterranean Bar
Martin Luther King Day 15	16	17	18	19

Meatless Mondays
Plant-Powered Fridays

Hospitals



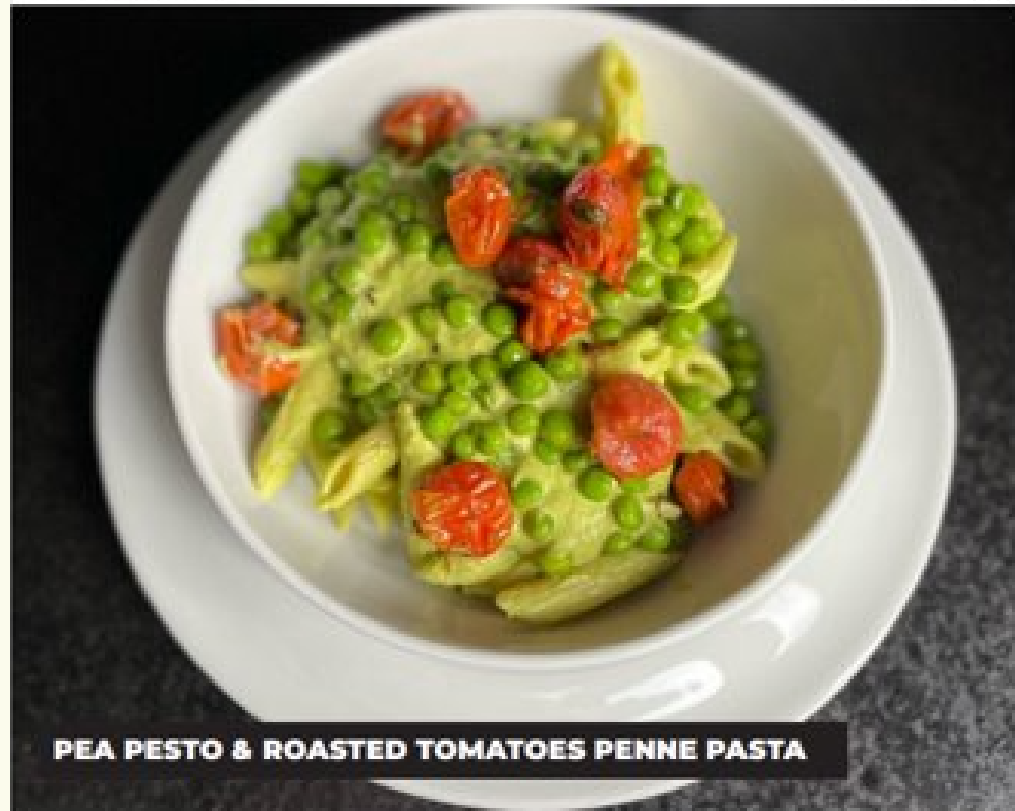
GARDEN BOLOGNESE



CURRIED KABOCHA SQUASH



MOROCCAN ROOT VEGETABLE STEW



PEA PESTO & ROASTED TOMATOES PENNE PASTA



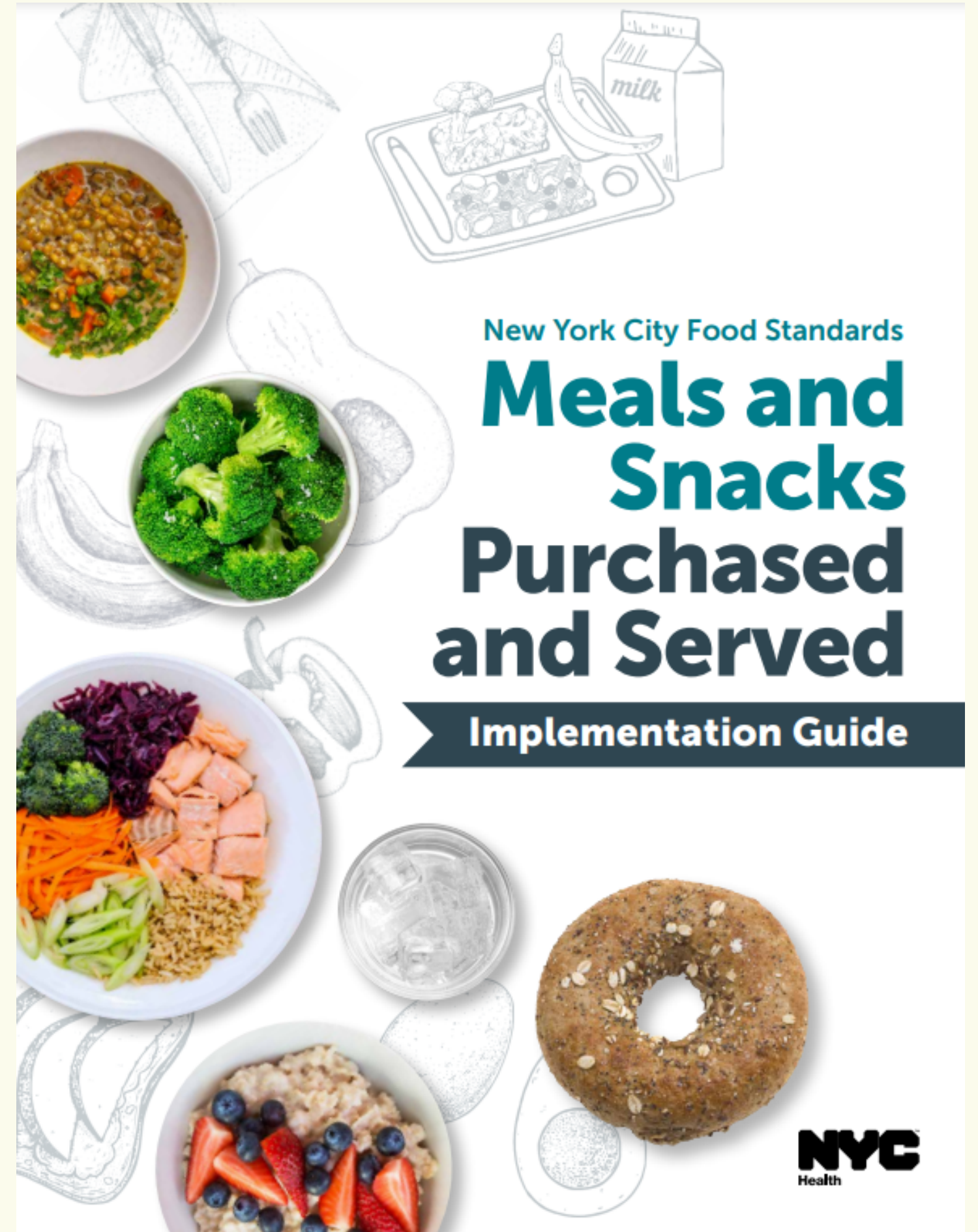
JACKFRUIT JAMBALAYA



RED CURRY VEGETABLES WITH ROASTED TOFU

NYC Food Standards

Required for City agencies that serve food, including schools, hospitals, homeless shelters, correctional facilities, older adult centers, etc.



Education

EAT A WHOLE LOT MORE PLANTS

Eating mostly plant foods like fruits, vegetables, whole grains and beans is good for your health and can help manage or reduce your risk of type 2 diabetes.

ABUELA'S RECIPE
Sweet Potato and Red Bean Chili

MARIA'S RECIPE
Chickpea Curry

For free recipes, resources and food assistance, call 311 or visit nyc.gov/nutrition.

NYC Health
Eric L. Adams
Mayor
Ashwin Vasan, MD, PhD
Commissioner

PRIORITIZING FOOD EDUCATION IN OUR PUBLIC SCHOOLS:

A path to developing a healthy next generation

NYC
PHOTO: FRESH FARM FoodPrints

Taste

- Recipe development
- Taste tests/samples
- Culinary training



Food Policy