

Causes of food waste on campus

Overproduction of food: dining halls often make more food than necessary

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Education and Awareness Campaigns

Food waste programs: organize workshops, social media campaigns, or educational events on food waste sustainability

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Food Practices

Composting program: Implementing campus-wide composting bins

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Technological Solutions

Smart Inventory: implement tools to manage food inventory to reduce over ordering

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Changes/Solutions

Waste audits helps identify the foods that are wasted the most, and to what extent it is

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Portion size: students take more food than they can eat

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Portion Control Education: encourage students to take smaller portions and go for seconds if needed

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Food Donation/Drives: partner with charities or homeless shelters to donate leftovers

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Automated composting machines: invest in technology that processes food waste efficiently on campus

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Reevaluate Buffet Service: consider switching to made to order meals rather than buffet style to reduce overproduction

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Plate Waste: food is left uneaten due to dislike, excess food or bad servings

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Signs around dining halls: place posters or digital screens with tips on reducing waste, also include data or visuals showing how much food is wasted on campus

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Sustainable meal planning: create seasonal meal plans or menus

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Food sharing apps: encourage the use of food-sharing platforms to reduce surplus amounts of food

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Incentives on reduced waste: create reward programs for students who only take what they need

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Unplanned Menus: unpredictable attendance of students cause for food surplus

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Reusable containers and utensils: promote takeout containers and utensils to reduce disposable waste

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Data driven waste tracking: use waste tracking apps to gather data on how much food is wasted

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Student feedback food preferences: regularly survey students to align food offerings with actual demand and preferences

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Student Preferences or Dietary needs: students may not enjoy the food made which leads to food waste, or they may have dietary needs that are not met

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