

Interview Notes

Interviewee name	María Camila Sánchez Páez	Interviewer name	Nicolas Rozo Fajardo
Date	26/01/25	Topic	Food Waste in Bogota

Screening interview questions	Response notes
Basic questions	
1. How often do you dine out at restaurants in Bogotá?	She usually dines at restaurants once a week. However, there are times when that figure can increase to two or three times a week.
2. What type of food do you usually order when dining out (e.g. fast food, fine dining, local dishes)?	She usually orders fast food such as hamburgers and pizza, but she is also a frequent customer of Mexican and Colombian restaurants.
3. How important is freshness to you when dining out?	Freshness is important when selecting where to eat. Above all, she emphasizes that it is essential that the food looks and tastes good. She said there is no problem if the food has been previously prepared if the quality criteria mentioned above are met.
Specific questions	
4. Have you ever noticed food being discarded at a restaurant (e.g. after a certain hour or due to not selling)?	Yes, she has seen how in large chain restaurants, like McDonalds, the food is discarded after a short interval of time after it has been prepared. She has also observed how buffet restaurants discard surplus food at the end of the day.
5. How do you feel about the idea of restaurants discarding unsold but still-edible food?	She feels bad because food is being wasted that could still be consumed by people. Also, she said that these dynamics contribute to inequality.
6. Would you be interested in knowing which dishes might be discarded and available for takeout at a reduced price?	Yes, she would be interested. She thinks it is a good idea because it avoids food waste by restaurants (or at least reduce it) while ensuring that the customer can eat at a lower price, which represents benefit to their economy.
7. Do you think customers would be willing to take home or consume food that is about to be discarded, but it is still safe to eat?	She believes that although not all customers would agree with the idea, a large majority would and would benefit from the offering of this type of food.