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INTERVIEW WITH ALEJANDRO DONOSO (UNDERGRADUATE STUDENT) (DONE BY CARLOS DÍAZ)

1. *May I record this meeting? What's your name?*

"Sure, you may record this meeting. My name is Alejandro Donoso."

2. *Could you briefly describe your relationship with food waste? (E.g., Do you try to minimize waste at home, or do you often find yourself throwing away food? Why?)*

"I actively try to minimize food waste because I dislike contributing to environmental issues. However, I still end up throwing away food occasionally, mostly vegetables that spoil before I can eat them. I almost never waste meat."

3. *How often do you throw away food at home? What types of food do you usually waste, and why? Follow-up: Do you think your habits are similar to those of most people in Bogotá?*

"I throw away food about once every two weeks. It's usually vegetables like lettuce, tomatoes, or peppers that go bad because I buy them fresh but don't use them quickly enough. I never waste meat. I think my habits are somewhat better than others in Bogotá, but many people here probably struggle with fresh produce spoilage too."

4. *Imagine you have five portions of leftover food in good condition that you can't consume. What would you do with them? Why? Follow-up: Have you ever tried donating, sharing, or repurposing food before? What challenges did you face?*

"If I couldn't eat the leftovers, I'd try to give them to the porters in my building. They sometimes accept food, but it's not always easy because I don't have disposable containers to offer it hygienically. I haven't tried donating formally because I'm unsure where to go, and coordinating feels complicated."

5. *Describe the last time you had to throw away food. What happened to those items? Follow-up: Did you feel frustrated or indifferent about wasting that food? Do you think there were better options for handling it?*

"The last time was after a trip. When I returned, I found some tomatoes in my fridge that had gone soft. I had to toss them. It was frustrating because I could've eaten them before leaving or planned better. Maybe freezing or cooking them in advance would've helped."

6. *What do you think about the environmental impact of food waste in Bogotá? Does it concern you? Why or why not? Follow-up: Do you think businesses or individuals bear more responsibility for reducing food waste?*

"Food waste in Bogotá definitely concerns me, especially since rotting food wastes resources. Vegetables are my main issue, but I know others waste more. Both individuals and businesses should act, but businesses like supermarkets or restaurants could make a bigger dent by redistributing surplus."

7. *If you wanted to reduce your contribution to food waste, what would you need to achieve it? (E.g., more awareness, better storage options, access to apps or services that help redistribute food, etc.)*

"I'd need to plan meals better, especially before trips, to avoid buying excess vegetables. Access to reusable or disposable containers would help me share

leftovers with porters more easily. Apps to connect with neighbors or food banks would also motivate me."

8. *Imagine an app where you could connect with local businesses or neighbors to "rescue" leftover food, donate excess food, or find nearby shops selling surplus food at a lower cost. Would you use something like this? What would motivate or discourage you?*

*"I'd use this app! Knowing I'm reducing waste and helping others would motivate me. Geolocation to find nearby drop-off points or shops with surplus food would be key. User reviews to verify safety and notifications for time-sensitive offers would help. The only downside would be if few people in my area used it."*

9. *Is there anything else you'd like to add about food waste in Bogotá? (E.g., personal experiences, ideas for solutions, or thoughts on how the city could address this issue.)*

*"Bogotá needs more community solutions, like shared containers for food donations in buildings or partnerships with local markets to redistribute unsold produce. Education on preserving vegetables or creative recipes for leftovers could also make a difference."*

10. *Tell me in detail how you decide what to do with food you can't consume, from the moment you realize you won't eat it until it leaves your home.*

*Follow-up: Do you think this process could be improved? How?*

*"When I realize I won't eat something, I first check if it's still safe to share. If it's vegetables, I'll try offering them to the building porters, but often I lack containers. If not, I toss it. Yes, this process could improve: having a system for reusable containers in my building or a community fridge would make sharing easier. Better meal planning before trips would also reduce waste."*