FOOD SAVR



Pioneer Weekend 2021

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160,000,000,000

40% of Food is Wasted in the US, amounting to a loss of approx \$160 billion per year



22,000,000

22,000,000 lbs of food is wasted on college campuses and 142 lbs of food wasted by average college student.



1 in 5

20% of college students reportedly have low food security.



"It's not my problem."

Two in five Americans know someone who has experienced hunger in the past year, but continue to believe firmly that dealing with hunger is government's responsibility.

Americans' desire for government to address the issue outstrips the personal responsibility they feel to do so.

One in four adults says they have "not much" or no responsibility to reduce hunger.



"At least 2, I don't each lunch and breakfast on weekends. Out of 15 I miss 5-7 meals"

"On Monday, Wednesday, Friday I waste lunch meals."

"They don't keep track of expiration, so they just waste that food because it was ordered and was not used." "I waste at least 4 or 5 meals"

"2-3 meals/week"

"Too many to count."

"When I worked a shift I would get a free meal so I would waste those meals."

"enough to feel bad about wasting food"

"I saw someone throw away a huge barrel of milk."

"Do you waste food?"

Do we have a food waste problem in Dining hall right now? Are there meals that go unused? On average people waste 6 paid meals per week.

"A lot of the times a tray is switched out before it is actually empty. Workers will switch out and throw away a tray of food when they 'feel' it is getting empty, not when it is actually empty."

"While working in dining my first semester, I threw away A LOT of leftover food myself."

"7 meals per week"

"3-6 meals/week"

"Like around 7 meals a week"

"On average I probably waste 5 meals"

*All quotes are collected from a representative stratified sample of students



Every single day, hundreds and hundreds of people in our community go hungry.



For us this is unacceptable. We should not and WILL NOT stand for this.



We believe in taking responsibility for food insecurity in our community.

We will mobilize Grinnell at large and put a stop to careless food waste.

We believe in creating a community that can feel food safe.

What can we do to reduce food waste and combat food insecurity?





Our solution

Engaging mobile application for students to access and manage Dining hall meals, including allowing them to donate meals they plan to miss.



Meal push notification

Asking user if they are coming for the meal







Home Screen

The user can choose to come for the meal, or choose to donate their meal to LFC, FRN, CRSSJ

Timeline of reporting: Advance, before cooking, after cooking.

Giving dining hall workers a more accurate number of meals to cook to reduce overproduction



What else does our app offer?



"It is not the most user friendly or reliable.." "I don't know what Net Nutrition is"



"only use it once in a while..."

"I never use nutrition. But it seems like a good idea to try and help people eat healthy/see what foods fit their diets"

"I barely use it because it's not accurate!"

"it's interface is hard to navigate and outdated"

"What is net nutrition?"

"I haven't really used Net Nutrition. **Didn't really know about it** till recently. Think it could use more work in getting people to know about it"

"It's been down for three days!"

"What is Net Nutrition?"

The most common answer we got when we asked people what they thought about Net Nutrition, was "What is Net Nutrition?"

"Net Nutrition is so bad!"

"Net Nutrition is crucial to students on a lower meal plan because we want to choose the right times to go to dhall so our meals aren't wasted!!!"

"literally **no one has time to use it** because we are all just trying to eat hahaha"

"Net nutrition like in the website?"

"I don't even know what that is..."

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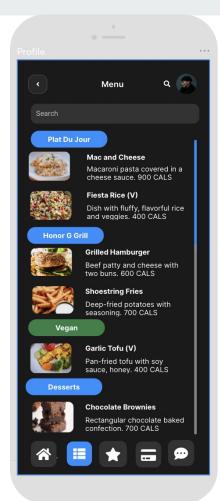


Menu

Interactive display of food that is being served

Accurate details of available menu

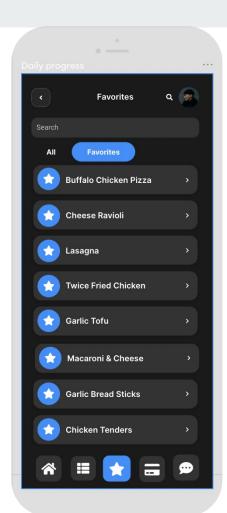
Dining workers can easily drag drop menu items as menu changes





Favorites

User can select their favorite food to get notifications



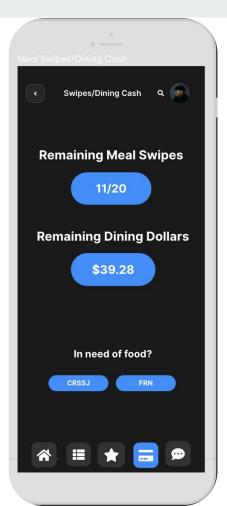




Favorite Food Notification

Notifies the user when their favorite food is being served





Managing swipes and dining dollars

Resources to get food



"I have never used it because I never noticed it"

"I feel like the suggestion box isn't an active part of the dining halls decision making"

" doubt it goes anywhere"

"what the heck is the suggestion box"

"Didn't know there was a suggestion box at dhall."

"I haven't even used one, I don't know where it is"

"I don't think it's used very often if at all.."

"There's a suggestion box in dhall???"

"We have a suggestion box?"

The most common answer we got when we asked people what they thought about the suggestion box, was "Do we have a suggestion box?"

"I have not yet been able to use the suggestion box"

"I don't use the suggestion box either. I doubt suggestions have any effect though"

"Didn't know there was one."

"rarely use it"

"Never used it"

"I was not aware we had one"

"I don't even know what that is"

"didn't know that was a thing"

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YEGANSPECIAL

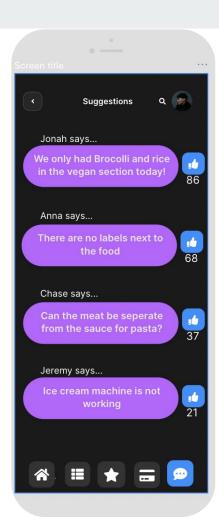




Suggestions

Public platform for users to voice opinions

Upvoting a suggestion







User

Easy accessible menu

Track swipes

Give voice to vegans/vegetarians

Notifies user when their favorite foods are in dining hall

Entertaining food content

College

Saves workers time (current shortage of 14 full time staff)

Advances the college's mission of sustainability

Upgrades the current dining hall interface

Can better cater to their students

Mankind

Reduce food insecurity

Reduce food waste

Giving voice to student initiatives, like CAFO

Reduce methane emissions



Outreach plans

We will launch a community-wide outreach campaign to combat food insecurity through creating consciousness around food wastage.

Implement the app into NSO and IPOP orientations for first year students.

Work with Residence Life to ensure students are aware of Food Savr throughout the year

Send an all-campus email and table with the help of SGA Student Environmental Committee.

Work with Food Recovery Network, Local Foods Connection, and CRSSJ to disseminate food to food insecure people



Sponsors and partners

Now:

Food Recovery Network (FRN)

Grinnell Farmers Market

Local Foods Connection (LFC)

Student Government Association (SGA)















Unilever



Procter & Gamble







Thoughts from campus partners : Grinnell DHall Student Leader, Food Recovery Network, and Local Foods Connection



"We often throw out soups at the end of the day because we cannot store them."



"Even though it is not always visible, a lot of people in Grinnell are food insecure."



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"...I think an app that tracks student food use ahead of time would be great in reducing food wastage."



Year 1

Create app

Pilot and roll out in **Grinnell**College

Year 3

Enhance app features

Start a 501(c)(3)

Reach out to companies and investors to support our foundation

Implement in other regional colleges

Year 5

Implement nationwide

Partner with other companies

Saving 150,000 lbs of food

Saving 1,500,000 lbs of food

Saving 15,000,000 lbs of food

Food Savr

uniting to fight hunger



Uniting to fight hunger