

Causes of food waste on campus

Overproduction of food: Dining halls often make more food than necessary.

Ronnie Wells

Portion Size: Students take more than they can eat.

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

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Unplanned Menus: Unpredictable attendance of students cause food to surplus.

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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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Education and Awareness Campaigns

Food waste programs: Organize workshops, social media campaigns, or educational events on food waste and sustainability.

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

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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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Food Practices

Composting program
Implement campus wide composting bins

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

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Sustainable Meal Planning: Create seasonal meal plans or menus.

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Reusable Containers and utensils: Promote takeout containers and utensils to reduce disposable waste.

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Technological Solutions

Smart Inventory: Implementdigital tools to manage food inventory to reduce over ordering.

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Automated Compsting Machines: Invest in technology that processes food waste effeciently on campus.

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Food Sharing Apps: encourage the use of food sharing platforms to redistribute surplus amounts of food.

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Data Driven Waste Tracking; Use wast tracking apps to gather date on how much is wasted.

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

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Incentives on Reduced Waste: create reward programs for the students who only take what they need.

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Student feedback food preferences Regularly survey students to align food offerings with actual demand and preferences.

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