Causes of food waste on campus

Education and Awareness Campaigns

Food Practices

Changes/Solutions

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

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Portion Size: students take more food 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 for food 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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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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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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Smart inventory: implement digital tools to manage food invetory to reduce over ordering

Technological solutions

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Automated composting machines: invest in technology that processes food waste efficiently 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 waste tracking apps to gather date on how much food is wasted

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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 stule to reduce overproduction

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Incentives on reduced waste: create reward programs for 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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