Spring and Fall 2025 Report

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Introduction

The Food Rescue Network saw substantial growth in 2025 thanks to the efforts of our volunteers, Manna associates, and dining hall staff. This year, we went from rescuing 340+ containers of food over the course of 150 pickups in the Spring to rescuing 514+ containers of food over the course of 182 pickups in the Fall. Thank you to everyone who made this possible!

In total, 2925 lbs of food were rescued in the Spring and 4085 lbs of food were rescued in the Fall, a 40% increase from Spring semester.

Summary statistics

Spring 2025

Weight	Containers	Pick-ups
2924.477	340	150

Fall 2025

Weight	Containers	Pick-ups
4084.82	514	182

Table Summaries

Recovery by food type

One of the top recovered food in both semesters was chicken, with 451lbs in the Spring and 1001lbs in the Fall. The other was mixed, meaning that it doesn't fit cleanly into one of our set categories. The 3rd most recovered food in the Spring was rice at 372lbs, ranking 4th in the Fall at 472lbs. Other food types high up in the rankings in both semesters include vegetables, beans, and beef.

Spring 2025

Type	Weight (lbs)
mixed	633.9
chicken	451.0
rice	371.8
vegetables	352.9
beef	239.8
beans	209.4
pasta	186.4
meat_substitute	133.4
tofu	86.4
bread	65.4
potatoes	62.3
pork	57.1
fish	28.3
dessert	22.5
fruit	21.0
turkey_lamb	2.6

Fall 2025

Type	Weight (lbs)
chicken	1000.5
mixed	518.5
beef	500.7
rice	472.1
vegetables	386.4

beans	249.0
potatoes	224.8
pasta	202.7
pork	107.3
bread	97.0
turkey_lamb	96.7
tofu	87.3
meat_substitute	78.1
fish	36.0
dessert	25.7
fruit	2.0
shellfish	0.0

Recovery by dining hall

The top four dining halls remained mostly the same over the two semesters, though the order shifted. In the Spring, Northrop Gillett was the dining hall with the highest recovery, weighing in at 761.4 lbs. In the Fall, Tyler took place over other dining halls with a total of 901.9 lbs rescued. With the exception of Northrop Gillett, Comstock, the Compass cafe, and the Campus Center Cafe, all other dining halls saw an increase in recovered food in the Fall semester.

One notable difference accounting for some of the variation between Spring and Fall is that Food Rescue only began recovering food from Lamont in the Fall, which was absent from Spring data.

Spring 2025

Dining Hall	Weight (lbs)
Northrop Gillett	761.4
Compass Cafe	469.8
King Scales	445.8
Tyler	322.7
Chase Duckett	319.8
Comstock	293.2
Cutter Ziskind	196.5
Campus Center Cafe	100.3
Catering	15.0

Fall 2025

Dining Hall	Weight (lbs)
Tyler	901.9
Chase Duckett	844.5
Northrop Gillett	718.3
King Scales	604.5
Compass Cafe	375.6
Cutter Ziskind	316.2
Lamont	161.2
Comstock	143.8
Campus Center Cafe	15.2
Catering	3.4

Top 25 recovered foods (by dining hall and type)

In the Spring and the Fall, the top recovered item was mixed from the Compass Cafe (388lbs in the Spring, 359.2 in the Fall). Chicken recovery made up for 3 out of the top ten top recovered items in the Fall, and meat in general made up 5 out of the top ten.

Spring 2025

Dining Hall	Type	Weight (lbs)
Compass Cafe	mixed	387.6
King Scales	chicken	166.8
Northrop Gillett	vegetables	125.9
Northrop Gillett	rice	121.7
Chase Duckett	beef	107.7
Campus Center Cafe	mixed	100.3
Northrop Gillett	meat_substitute	99.7
Northrop Gillett	mixed	95.3
Cutter Ziskind	chicken	92.6
Comstock	vegetables	92.4
Northrop Gillett	beans	85.2
Northrop Gillett	tofu	78.3
Comstock	chicken	72.7
Tyler	chicken	70.5
Tyler	pasta	70.1

Chase Duckett	rice	66.3
Tyler	rice	65.5
Northrop Gillett	pasta	59.5
King Scales	vegetables	53.3
Comstock	rice	53.2
Cutter Ziskind	beef	52.7
King Scales	rice	48.8
Chase Duckett	vegetables	46.0
Compass Cafe	pasta	41.3
Northrop Gillett	bread	39.5

Fall 2025

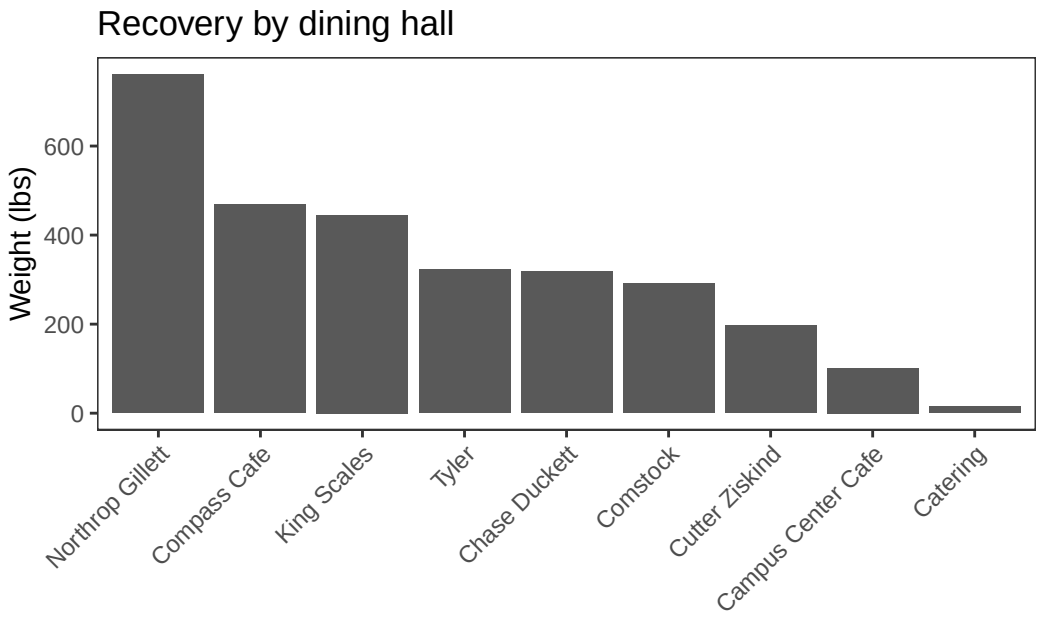
Dining Hall	Type	Weight (lbs)
Compass Cafe	mixed	359.2
Tyler	chicken	307.7
Chase Duckett	chicken	300.7
Tyler	beef	260.3
King Scales	chicken	194.0
Chase Duckett	rice	154.0
King Scales	beef	136.1
Northrop Gillett	rice	115.6
Northrop Gillett	vegetables	110.2
Northrop Gillett	beans	101.4
Cutter Ziskind	chicken	93.3
King Scales	rice	91.5
Chase Duckett	vegetables	79.3
Northrop Gillett	pasta	78.1
Cutter Ziskind	vegetables	74.9
Tyler	potatoes	74.3
Tyler	rice	73.4
Chase Duckett	potatoes	65.8
Comstock	chicken	64.9
Northrop Gillett	mixed	63.6
Chase Duckett	beef	62.2
Northrop Gillett	tofu	58.4
Northrop Gillett	bread	54.8
Northrop Gillett	meat_substitute	50.9
Chase Duckett	beans	48.2

Recovery Distributions

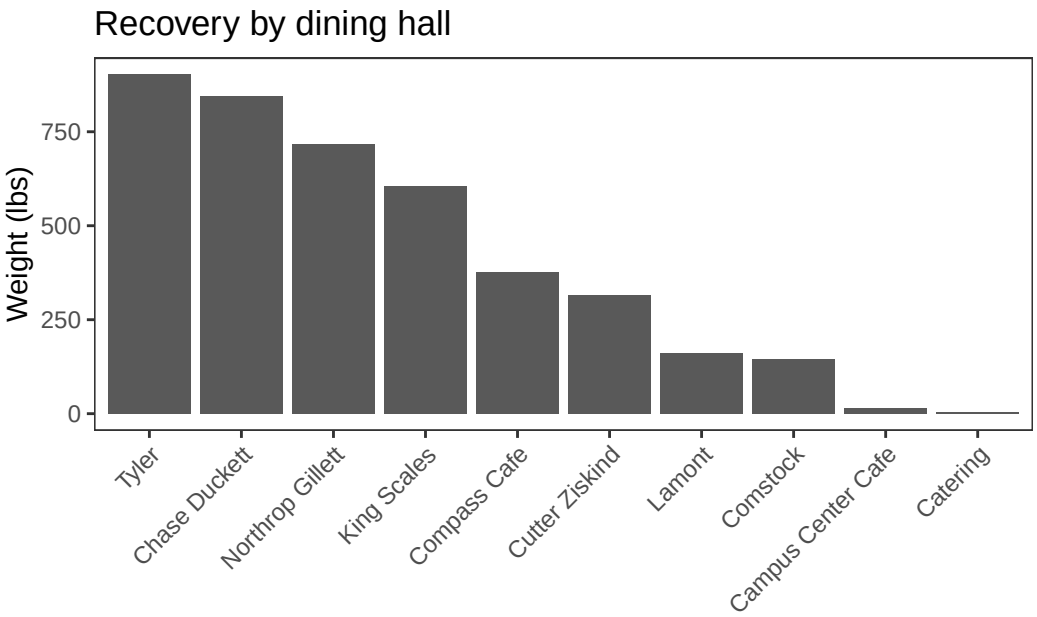
Below are visualizations of the recovery distributions by dining hall (first two graphs) and then a breakdown of recovery distributions by food type for each dining hall each semester.

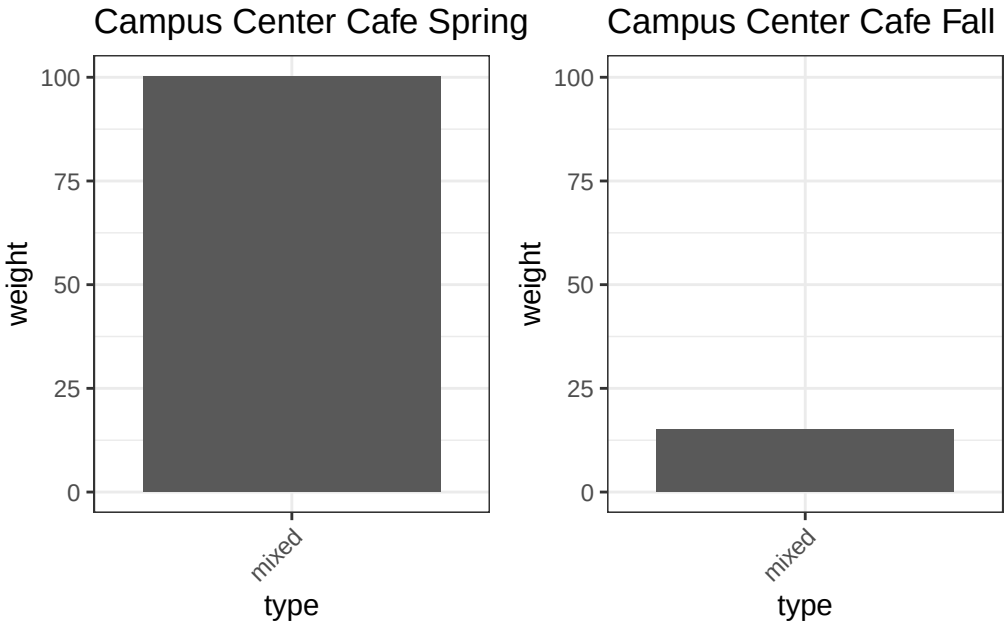
Note that any empty graphs reflect zero food recovered from a given dining hall. If the Campus Center Recovery Distribution graph looks confusing, that is due to all food recovered from the Campus Center falling into the "mixed" category.

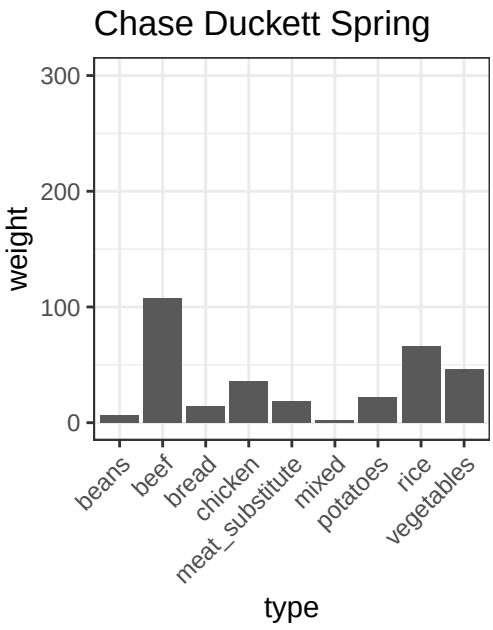
Spring 2025

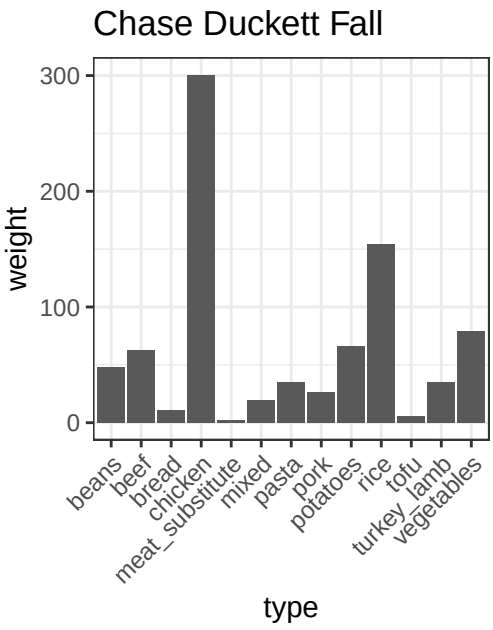


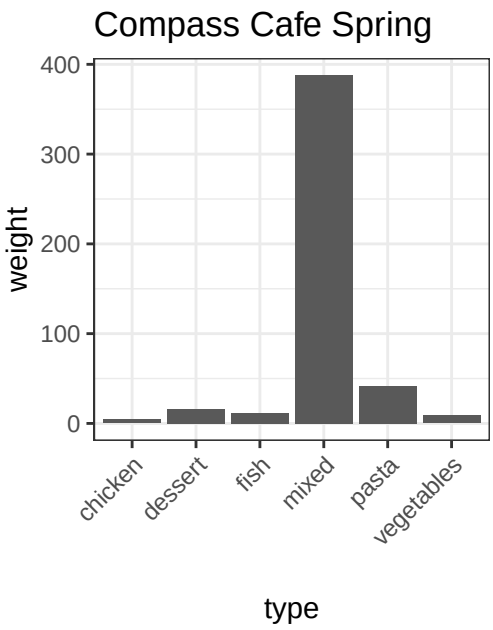
Fall 2025

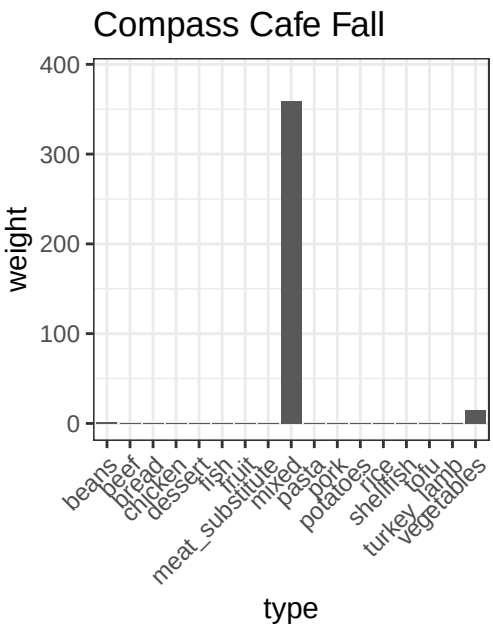

Recovery by dining hall
Weight (lbs)
750
500
250
0
Tyler
Chase Duckett
Northrop Gillett
King Scales
Compass Cafe
Cutter Ziskind
Lamont
Comstock
Campus Center Cafe
Catering

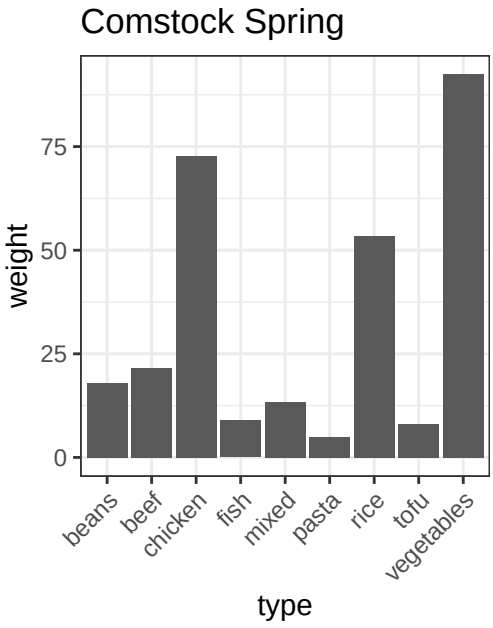

Campus Center Cafe Spring
Campus Center Cafe Fall
weight
100
75
50
25
0
mixed
type

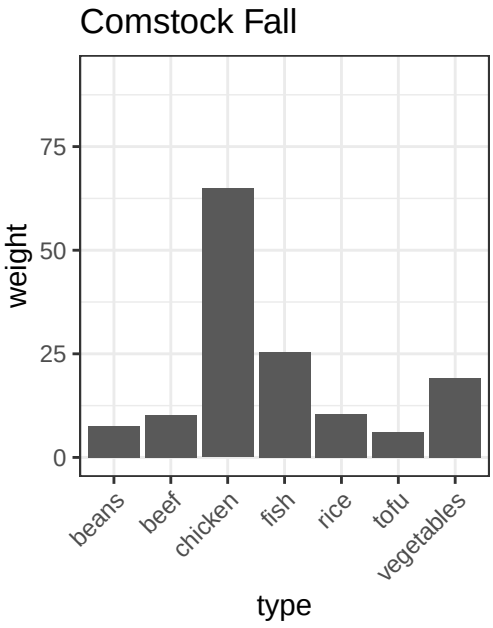

Chase Duckett Spring
weight
300
200
100
0
beans
beef
bread
chicken
meat_substitute
mixed
potatoes
rice
vegetables
type

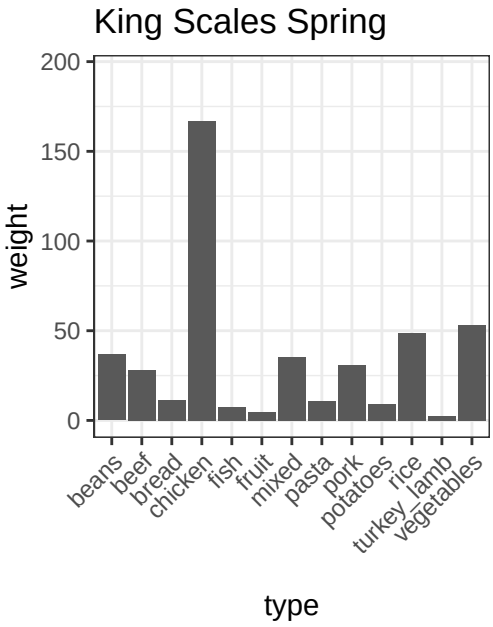

Chase Duckett Fall
weight
300
200
100
0
beans
beef
bread
chicken
meat_substitute
mixed
pasta
pork
potatoes
rice
tofu
turkey_lamb
vegetables
type

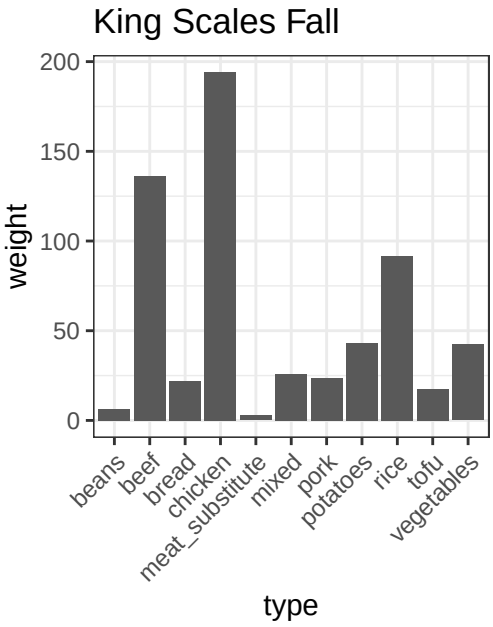

Compass Cafe Spring
weight
400
300
200
100
0
chicken
dessert
fish
mixed
pasta
vegetables
type

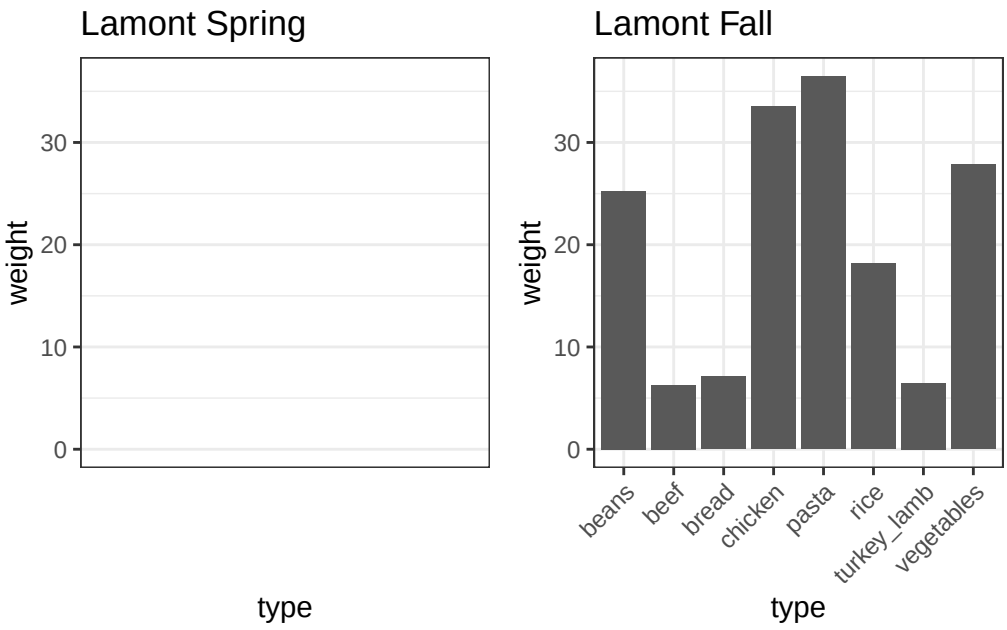

Compass Cafe Fall
weight
400
300
200
100
0
beans
beef
bread
chicken
dessert
fish
fruit
meat_substitute
mixed
pasta
pork
potatoes
rice
shellfish
tofu
turkey_lamb
vegetables
type

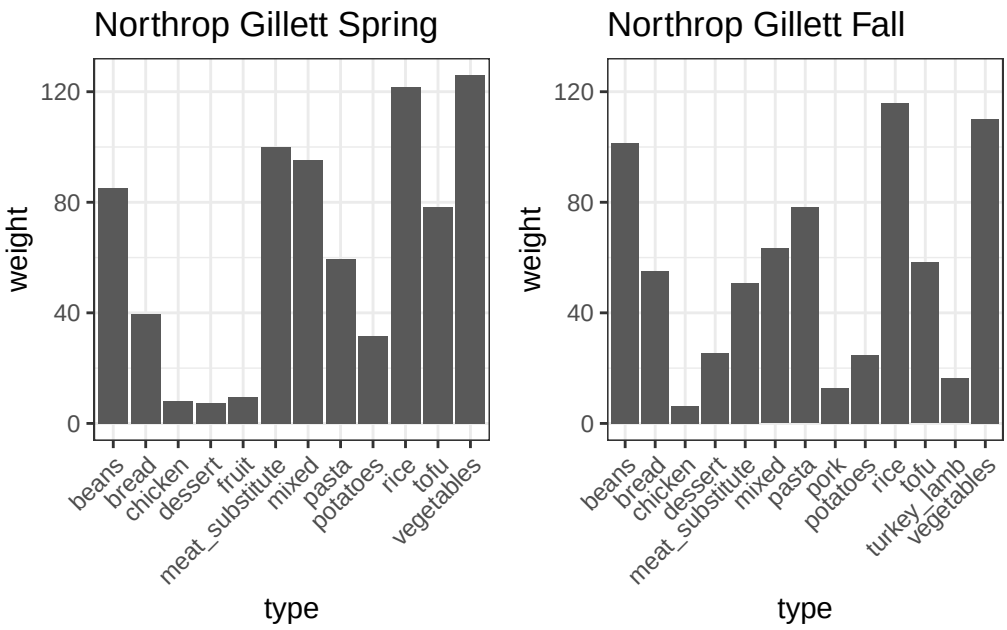

Comstock Spring
weight
75
50
25
0
beans
beef
chicken
fish
mixed
pasta
rice
tofu
vegetables
type

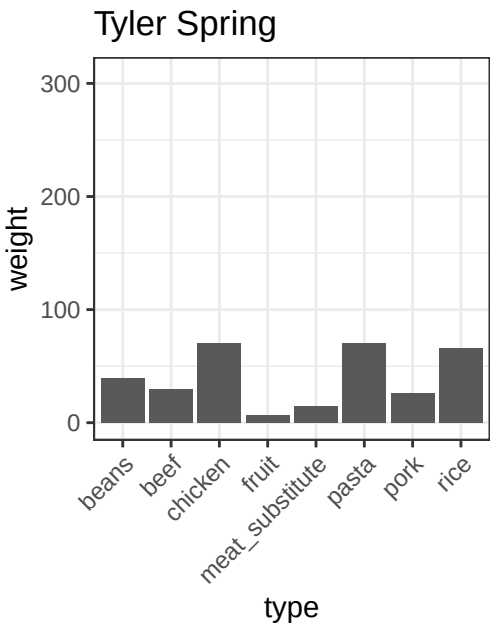

Comstock Fall
weight
75
50
25
0
beans
beef
chicken
fish
rice
tofu
vegetables
type

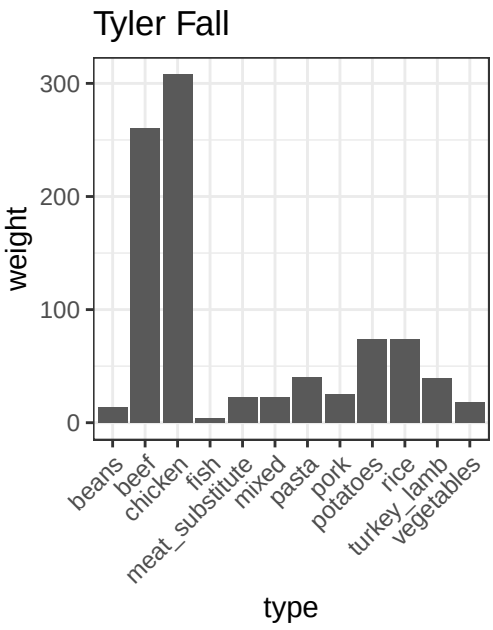

King Scales Spring
weight
200
150
100
50
0
beans
beef
bread
chicken
fish
fruit
mixed
pasta
pork
potatoes
rice
turkey_lamb
vegetables
type

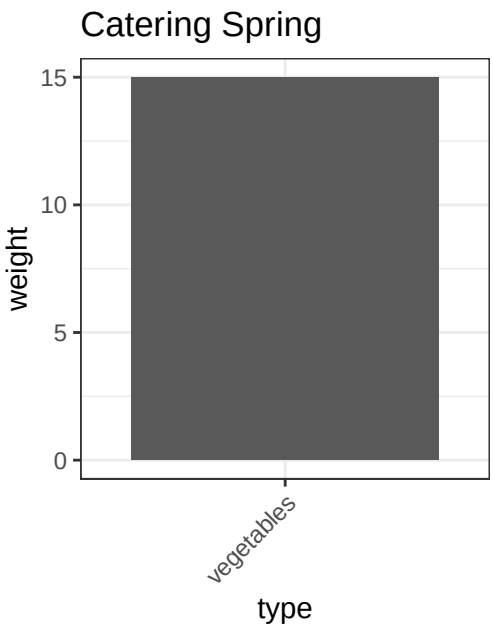

King Scales Fall
weight
200
150
100
50
0
beans
beef
bread
chicken
meat_substitute
mixed
pork
potatoes
rice
tofu
vegetables
type

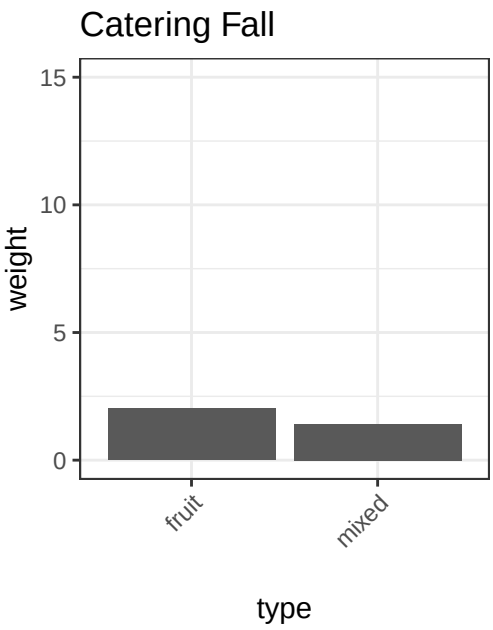

Lamont Spring
weight
0
10
20
30
type
Lamont Fall
weight
0
10
20
30
beans
beef
bread
chicken
pasta
rice
turkey_lamb
vegetables
type

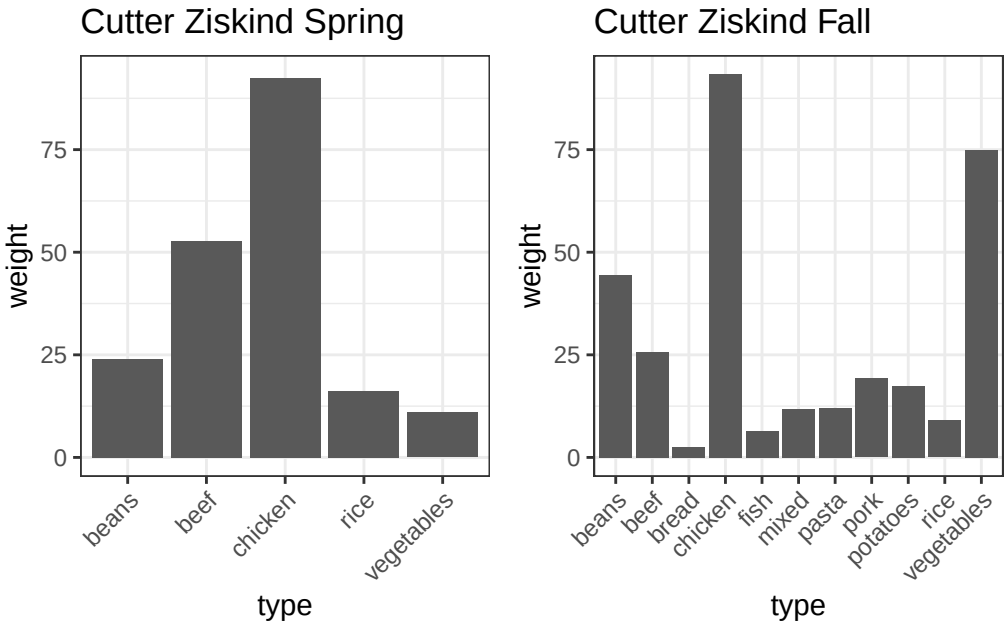

Northrop Gillett Spring
weight
0
40
80
120
beans
bread
chicken
dessert
fruit
meat_substitute
mixed
pasta
potatoes
rice
tofu
vegetables
type
Northrop Gillett Fall
weight
0
40
80
120
beans
bread
chicken
dessert
meat_substitute
mixed
pasta
pork
potatoes
rice
tofu
turkey_lamb
vegetables
type


Tyler Spring
weight
300
200
100
0
beans
beef
chicken
fruit
meat_substitute
pasta
pork
rice
type


Tyler Fall
weight
300
200
100
0
beans
beef
chicken
fish
meat_substitute
mixed
pasta
pork
potatoes
rice
turkey_lamb
vegetables
type


Catering Spring
weight
15
10
5
0
vegetables
type


Catering Fall
weight
15
10
5
0
fruit
mixed
type



Limitations

This data and analysis is purely observational and may not capture all nuances about food waste and recovery at Smith. For example, in Spring 2025 our organization was not operating at full capacity due to limited availability of driver volunteers. The decrease in total recovery from that semester thus is influenced not only by dining policy and menu decisions, but by details of our own operations.

When we list Comstock as a dining hall, we assume that any food from Haynes is included.

Additionally, our code is programmed to automatically subtract two pounds from our volunteer inputs to account for the weight of a standard clear container. There is a risk of overestimation when volunteers weigh multiple containers simultaneously, as the code only anticipates one container. Similarly, dining halls occasionally donate food in lighter, disposable containers which would result in records being underestimated. Finally, records of lighter foods such as bread may be lost in the data when container weight is subtracted. Although it is unrealistic to capture perfectly accurate data, we can mitigate some of these errors by encouraging caution among volunteers when weighing in bulk and when weighing lighter containers.