

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

Table 1: Summary Statistics Spring 2025

Weight (lbs)	Containers	Pick-ups
2924.477	340	150

Table 2: Summary Statistics Fall 2025

Weight (lbs)	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.

Table 3: Recovery by food type 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

Table 4: Recovery by food type 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.

Table 5: Recovery by food type 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

Table 6: Recovery by food type 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.

Table 7: Top foods 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

Table 8: Top foods Fall 2025

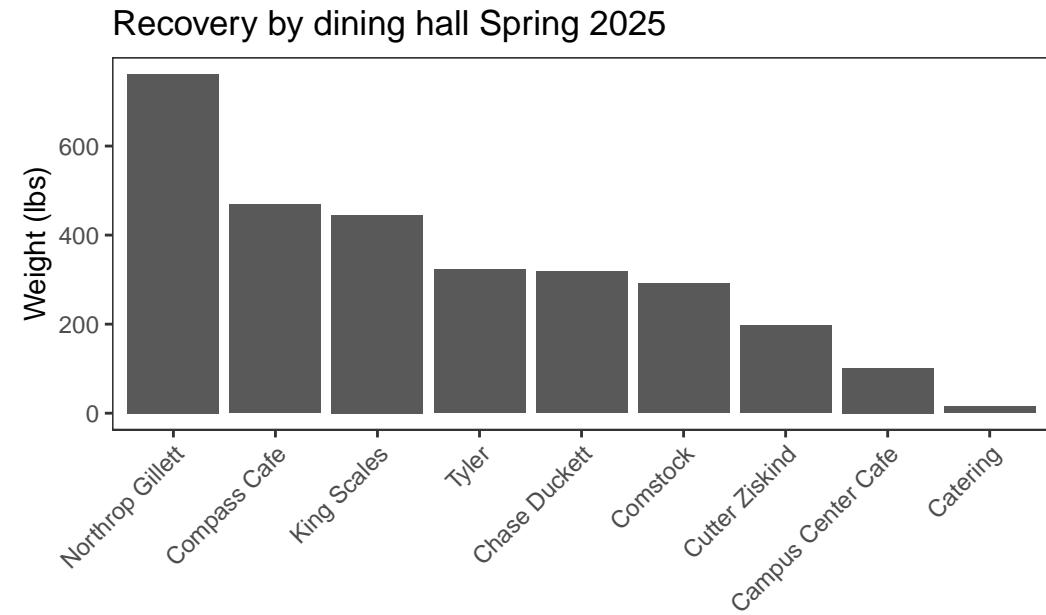
Dining hall	Type	Weight (lbs)
Compass Cafe	mixed	359.2
Tyler	chicken	307.7
Chase Duckett	chicken	300.7
Tyler	beef	260.3
King Scales	chicken	194.0
Chase Duckett	rice	154.0
King Scales	beef	136.1
Northrop Gillett	rice	115.6
Northrop Gillett	vegetables	110.2
Northrop Gillett	beans	101.4
Cutter Ziskind	chicken	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
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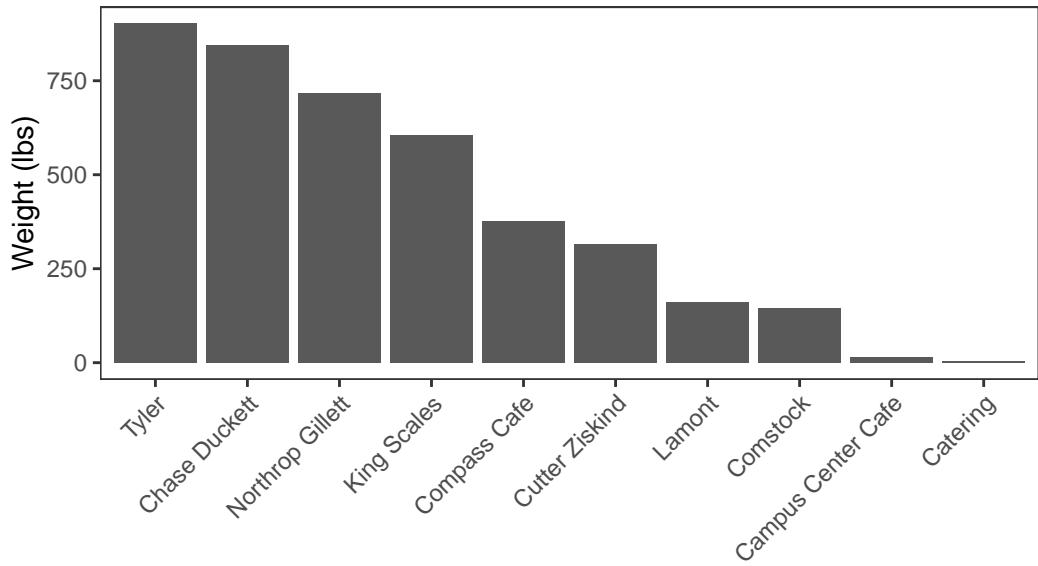
Recovery Distributions

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.

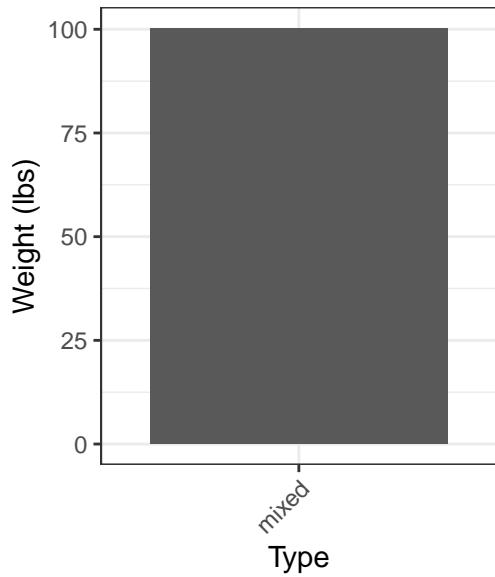
Note that any empty graphs reflect zero food recovered from a given dining hall. If the Campus Center Recovery Distribution graph looks confusing, that is due to all food recovered from the Campus Center falling into the “mixed” category.



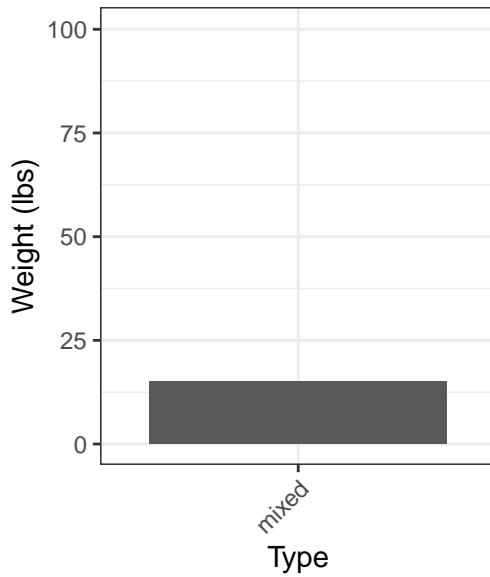
Recovery by dining hall Fall 2025



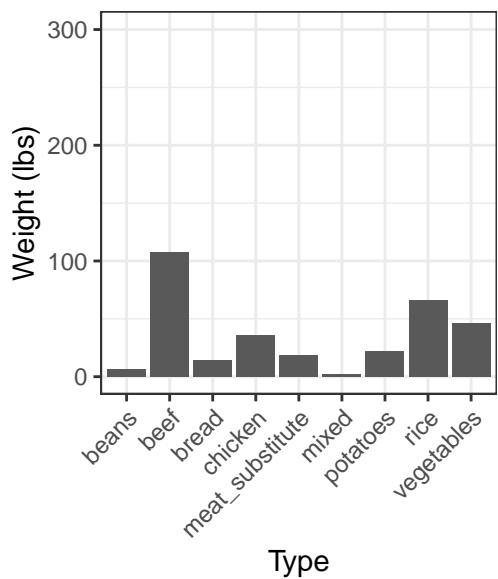
Campus Center Cafe Spring 2025



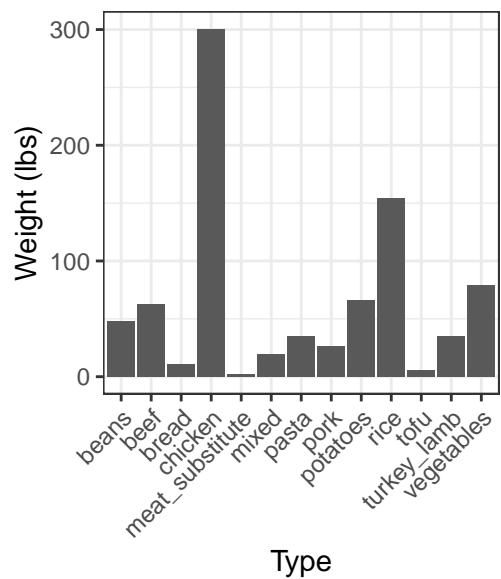
Campus Center Cafe Fall 2025



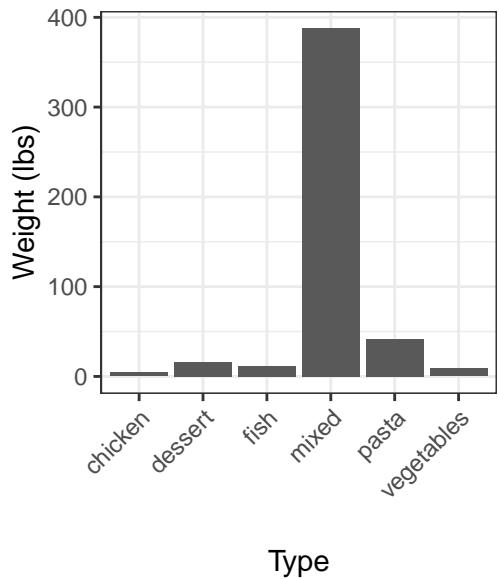
Chase Duckett Spring 2025



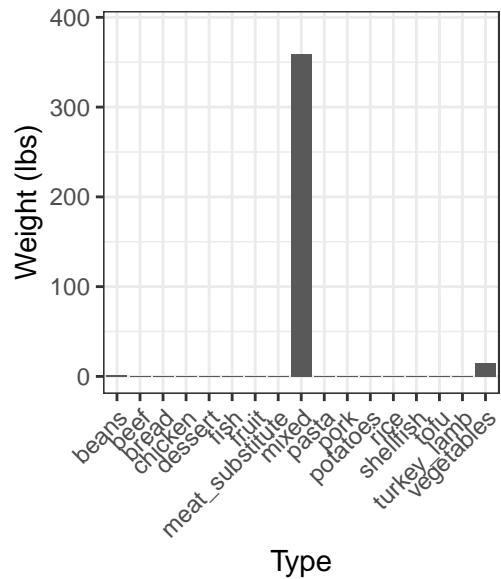
Chase Duckett Fall 2025



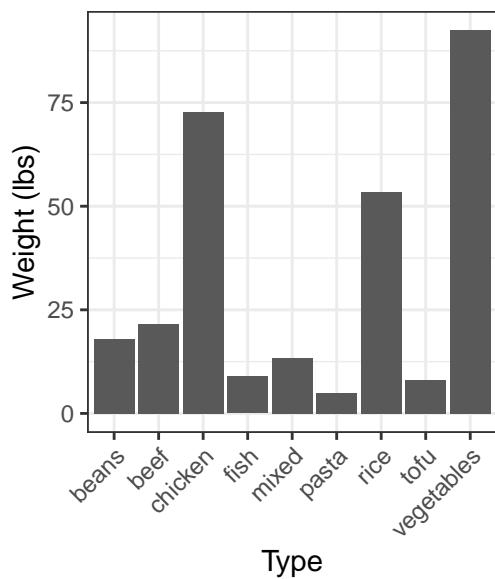
Compass Cafe Spring 2025



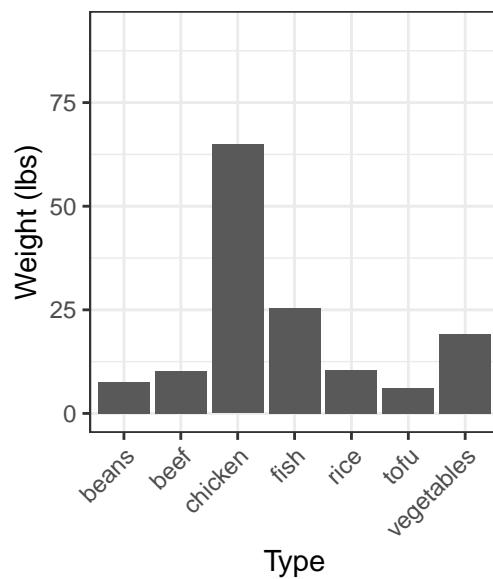
Compass Cafe Fall 2025



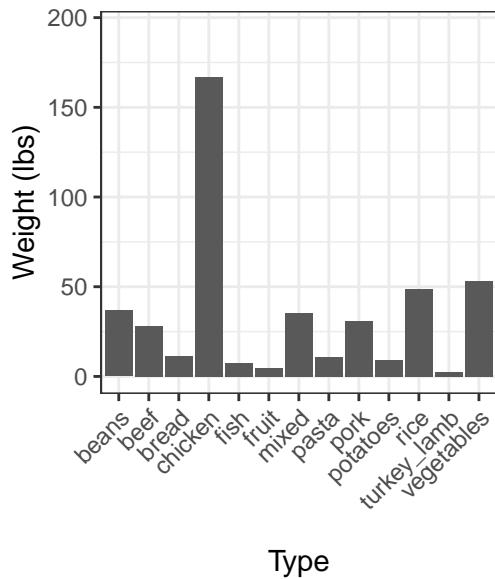
Comstock Spring 2025



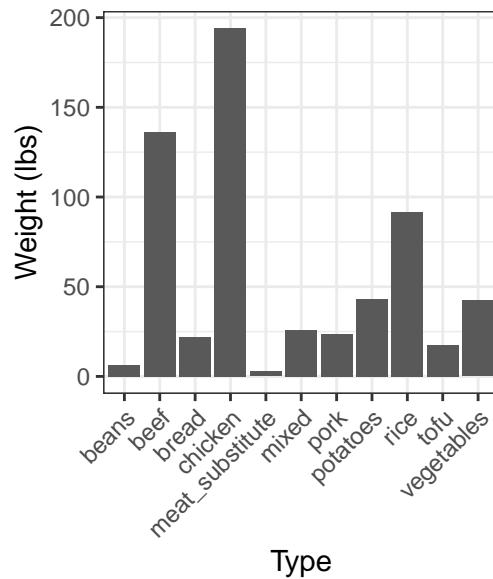
Comstock Fall 2025



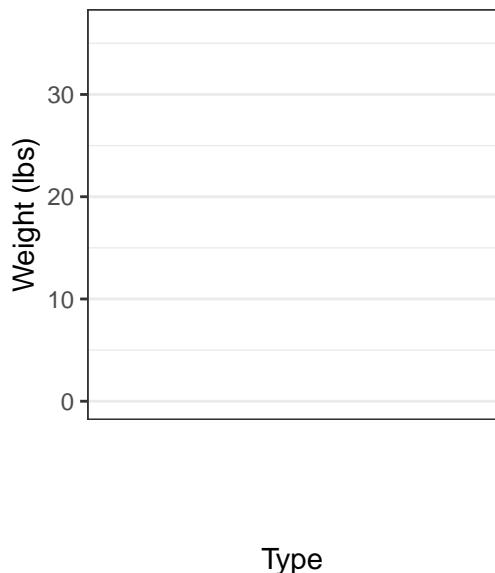
King Scales Spring 2025



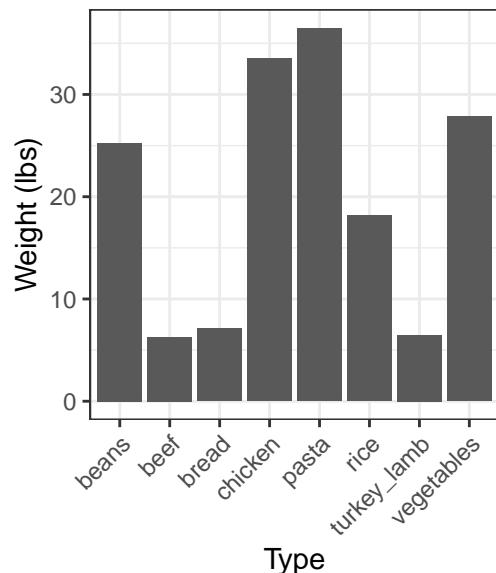
King Scales Fall 2025



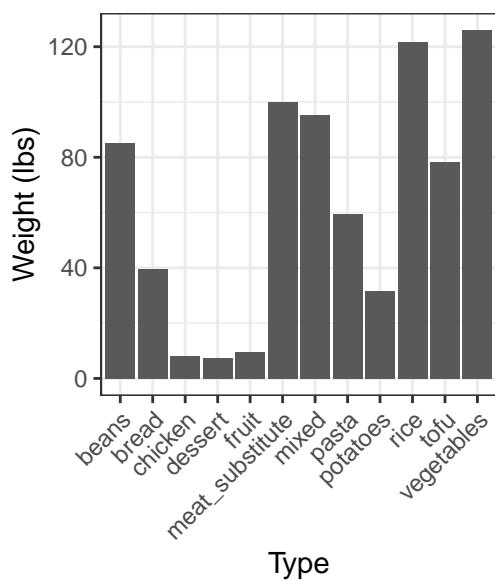
Lamont Spring 2025



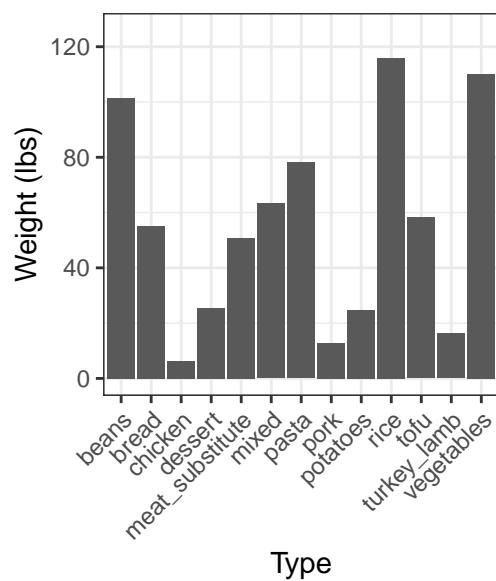
Lamont Fall 2025



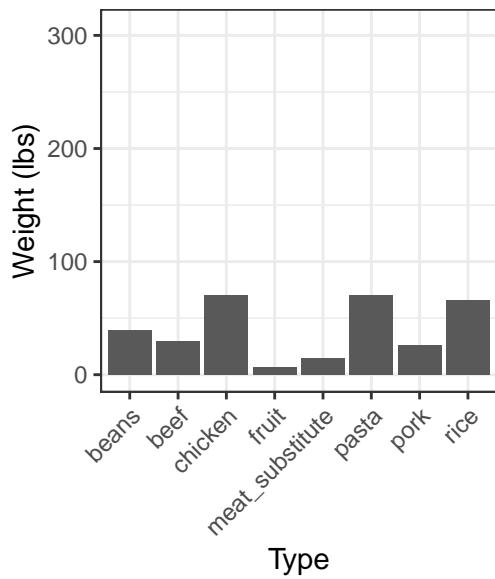
Northrop Gillett Spring 2025



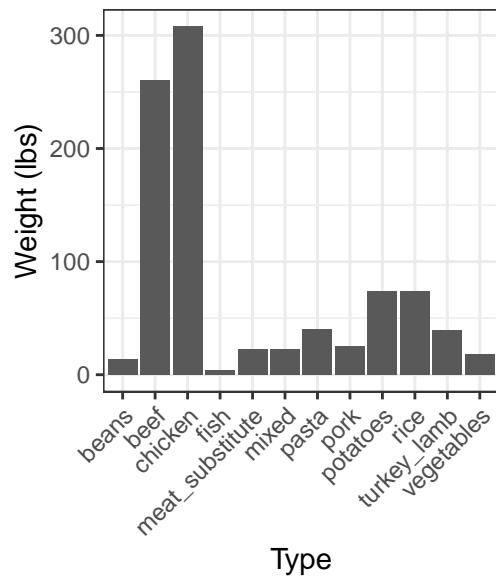
Northrop Gillett Fall 2025



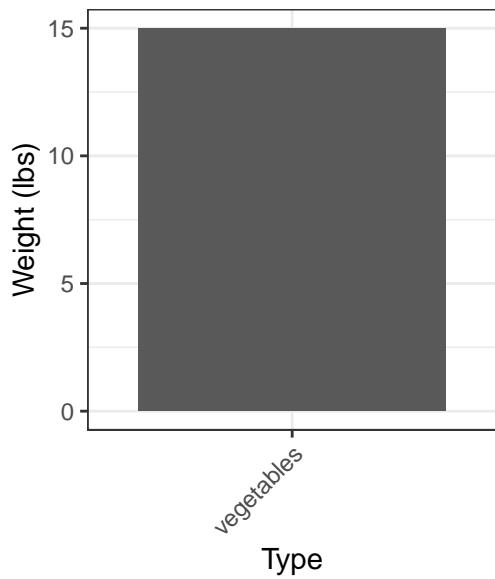
Tyler Spring 2025



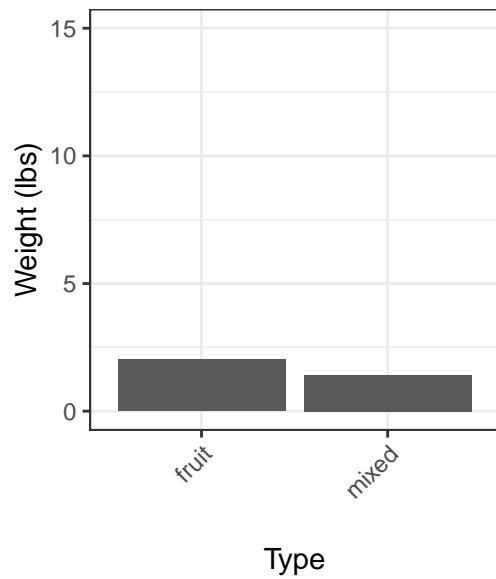
Tyler Fall 2025



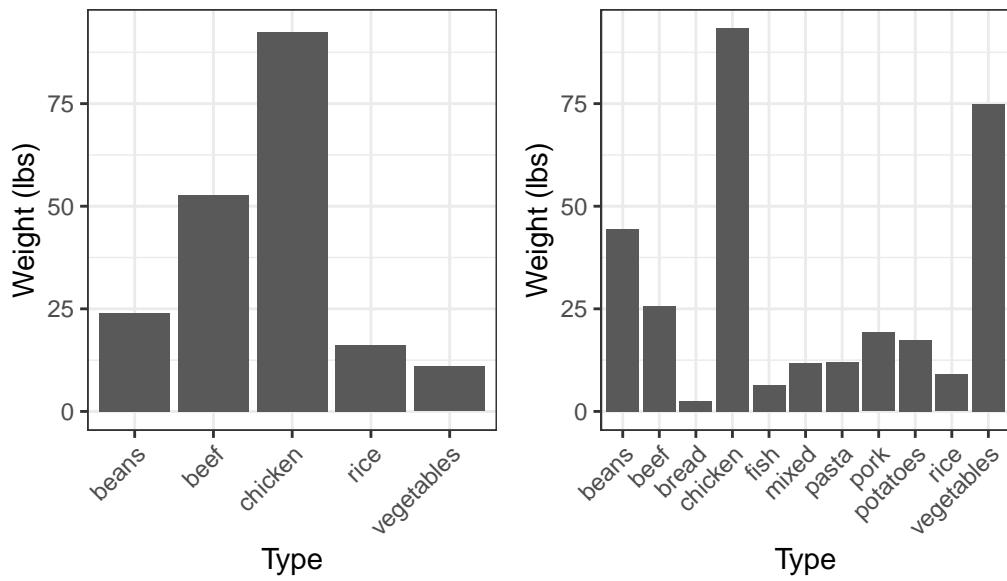
Catering Spring 2025



Catering Fall 2025



Cutter Ziskind Spring 2025 Cutter Ziskind Fall 2025



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.

We noticed there may be some bias regarding pick-ups from the Campus Center Cafe vs. Compass, with volunteers potentially mixing these two locations up when filling out the data form. We have not changed their answers post-hoc, so please be aware that these numbers are approximate.

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.