

Lowering Food Waste in Higher Education



ACADIA SUSTAINABILITY OFFICE
Jodie Noiles



Overview

- Campus food system
- Frameworks
 - Talloires
 - AASHE STARS
- Acadia Healthy and Sustainable Food Policy
- Acadia Programs
- Atlantic Universities and Colleges Sustainability Network



Campus Food System

- Production
- Residential/campus dining
- Vending
- Retail
- Catering
- Research and teaching
- Waste management



Talloires Declaration



- 10 Point action plan for universities to play a role in creating an equitable and sustainable future

5) *Practice Institutional Ecology*

*“Set an example of environmental responsibility by establishing institutional ecology policies and practices of resource conservation, recycling, **waste reduction**, and environmentally sound operations.”*



AASHE STARS

Sustainable Dining Criteria

- Institution's dining services minimize food and dining waste in one or more of the following ways:
 - Participates in a **competition or commitment program**;
 - Uses a food waste **prevention system** (e.g. LeanPath) to track and improve its food management practices;
 - Has implemented **trayless dining**;
 - **Modified menus/portions** to reduce post-consumer food waste;
 - **Donates food** that would otherwise go to waste to feed people;
 - **Diverts food** materials from the landfill, incinerator or sewer for animal feed or industrial uses (e.g. converting cooking oil to fuel, on-site anaerobic digestion);
 - Has a pre-consumer **composting** program



Acadia Healthy and Sustainable Food Policy

- **Minimizes Waste**

“Waste reduction protects ecosystems and reduces costs. Waste is minimized in food production and consumption processes. Food packaging is minimized and should be recyclable or compostable in local facilities. Reusable containers should be available. Pre-consumer and post-consumer food waste programs should be in place.”

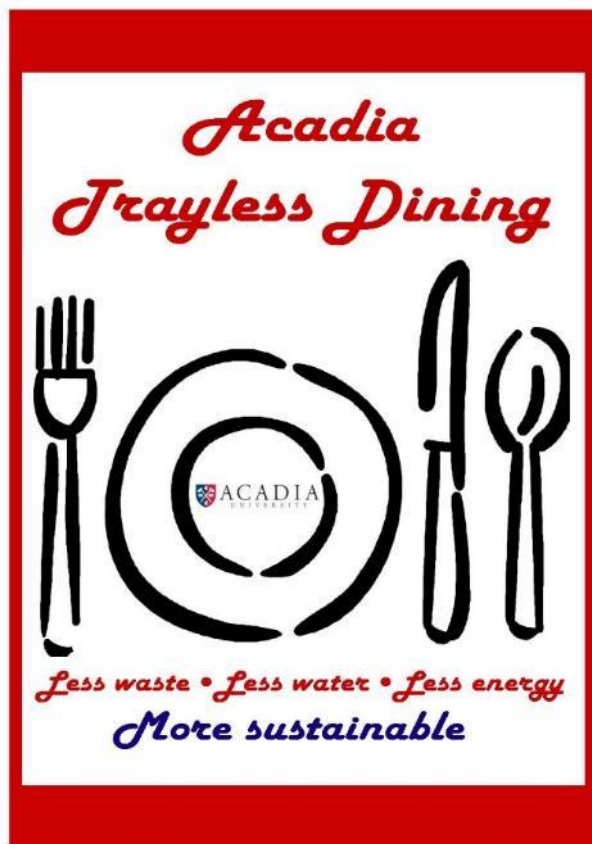


Acadia Community Farm

- “New” ½ acre farm started in 2008
- Run by students and volunteers
- Community garden
- Food for dining hall
- Outreach and education
- Summer surplus donated to food bank



Trayless Dining



- “Trayless days” in 2007/2008
- Program started in 2009
- Target is consumer food waste
- Food waste savings estimates 4500 kg/year



Acadia Sustainability Week



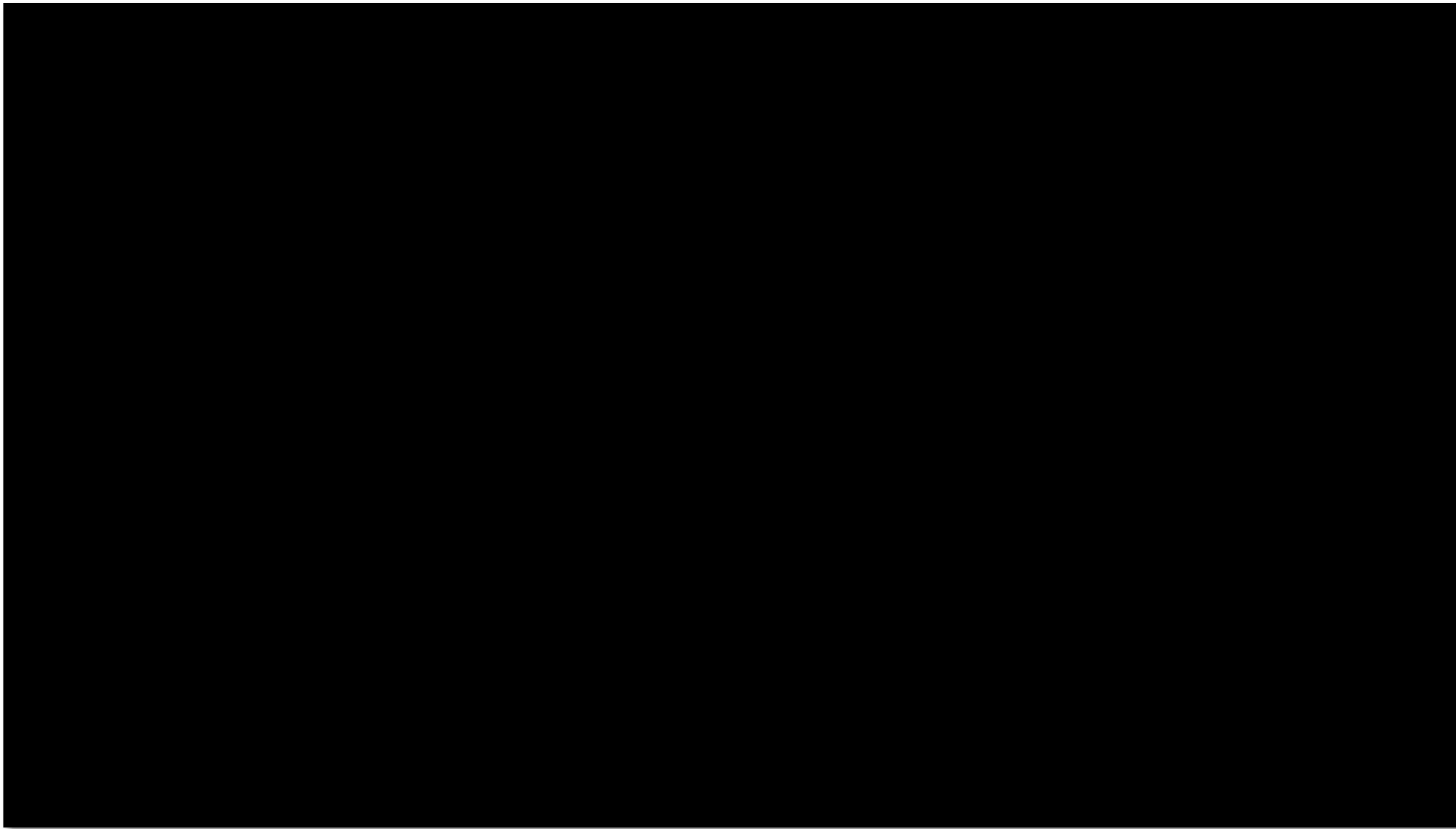
Local Farm Guide



Rust, M. & Sellers, C. (2015). *Local Food Directory: Designed for Students*. Project for ESST Acadia University, Wolfville, Nova Scotia.



Sharing Great Food



<http://sustainability.acadiau.ca/sustainable-food/sharing-great-food.html>



Atlantic Universities & Colleges Sustainability Network

- **Dalhousie** - Meal planning strategies utilize “waste” products e.g. spillage, not consumed, excess food
- **NSCC** - Retail leftovers prior to expiry donated to students
- **Mount Allison** - Cup size increase 8oz→12oz
- **Mount Saint Vincent** – waste education program





Jodie Noiles
Acadia Sustainability Office
52 University Avenue
Acadia University
Wolfville, NS, Canada B4P 2R6
T: 902-585-1932 E: jodie.noiles@acadiau.ca
W: sustainability.acadiau.ca

