Lowering Food Waste in Higher Education
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
Lowering Food Waste in Higher Education
Local Farm Guide

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