

Food Waste Reduction in Higher Ed.

Chartwells, Compass Group
Canada

Jana Vodicka, Manager of Campus Engagement and Sustainability

Demand for Sustainable Food Services

Chartwells Higher Ed. Client Sustainability Focus: 52 campuses across Canada

- 59% Campuses have a waste management target

Fundamentally, food waste reduction is biggest Sustainability impact.

High Impact, Cost Neutral or Better BOH food waste reduction efforts	High Impact, Can be Expensive Food waste reduction promotion and education
Low Impact, Inexpensive or Cost Neutral	Low Impact, Can be Expensive

Demand for Sustainable Food Services

Food waste reduction:

- Supply chain
- BOH
- FOH
- Post-consumer portion control
- Reduction in consumption



Waste Reduction

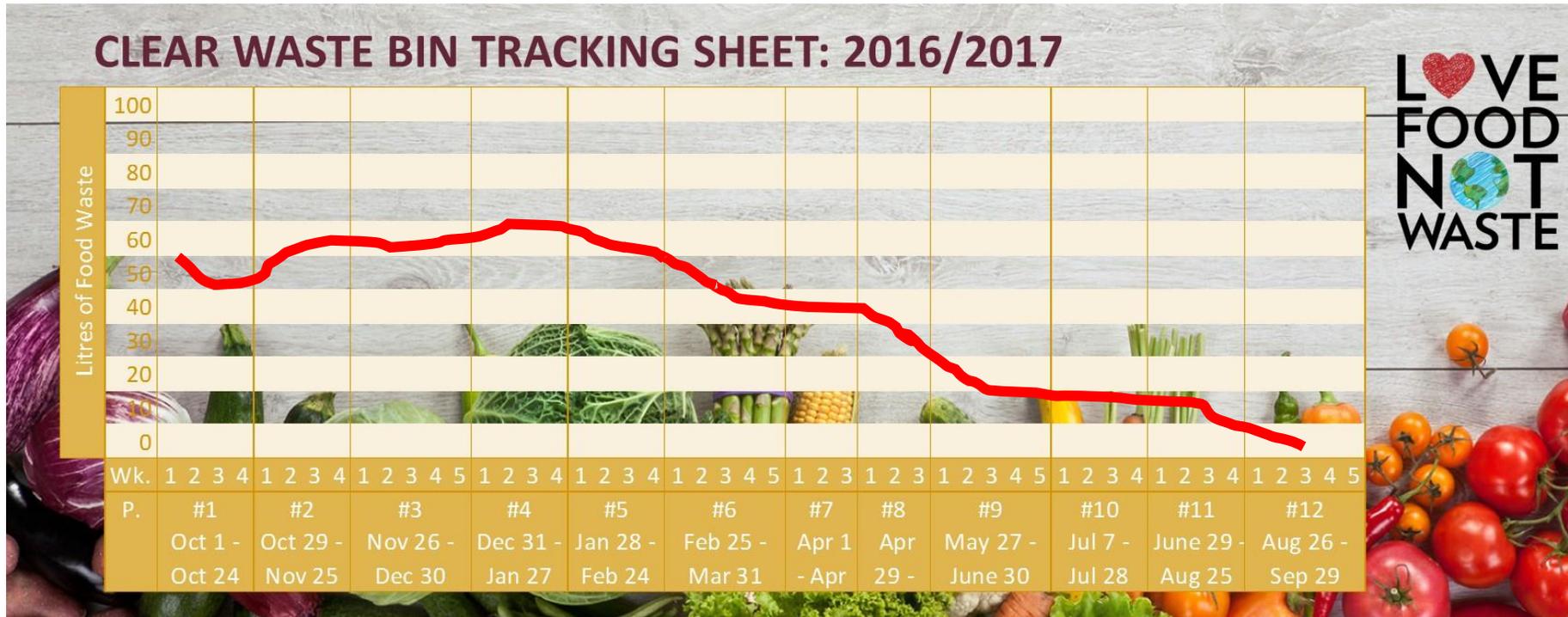
best practice

Challenge: Back Of House

Solution: use measurement platform

(Clear Waste Bin Program)

- Set targets, measure results, celebrate success



LOVE
FOOD
NOT
WASTE

Back Of House cont'd.

TRIM TRAX - Daily Waste Input - Quarts					Total
	Grill/Pizza	Cooks	Catering	Baking	
Friday	Production Waste	4	12	22	38
	Over Production Waste				0
	Unused/ Out of Date				0
	Other:				0
	Total				38
Saturday	Production Waste	2	14		16
	Over Production Waste		4		4
	Unused/ Out of Date		8		8
	Other:				0
	Total				28
Sunday	Production Waste	2	5		7
	Over Production Waste		5		5
	Unused/ Out of Date		12		12
	Other:				0
	Total				24
Monday	Production Waste	6	10		16
	Over Production Waste				0
	Unused/ Out of Date				0
	Other:				0
	Total				16

Overall Weekly - Total Volume							
	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday
Production Waste	38	16	7	16	34	37	38
Over Production Waste	0	4	5	0	5	7	4
Unused/ Out of Date	0	8	12	0	10	0	0
Other:	0	0	0	0	0	0	0
Total	38	28	24	16	49	44	42
Overall Weekly - Total Dollars							
	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday
Production Waste	\$ 114.00	\$ 48.00	\$ 21.00	\$ 48.00	\$ 102.00	\$ 111.00	\$ 114.00
Over Production Waste	\$ -	\$ 12.00	\$ 15.00	\$ -	\$ 15.00	\$ 21.00	\$ 12.00
Unused/ Out of Date	\$ -	\$ 24.00	\$ 36.00	\$ -	\$ 30.00	\$ -	\$ -
Other:	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Total	\$ 114.00	\$ 84.00	\$ 72.00	\$ 48.00	\$ 147.00	\$ 132.00	\$ 126.00
Grand Total of Waste for Week				\$ 723.00			

Challenge: Front Of House

PROJECT CLEAN PLATE

A photograph showing two young women in a cafeteria. They are smiling and holding up two white plates that have been cleaned. The background features a wall covered with many similar clean plates, some with handwritten messages. To the left, there is a poster titled 'LOVE FOOD' with a bar chart showing 'Amount of food waste (in kilograms)' for different days of the week. The chart shows a significant decrease in waste on the days the project was implemented.

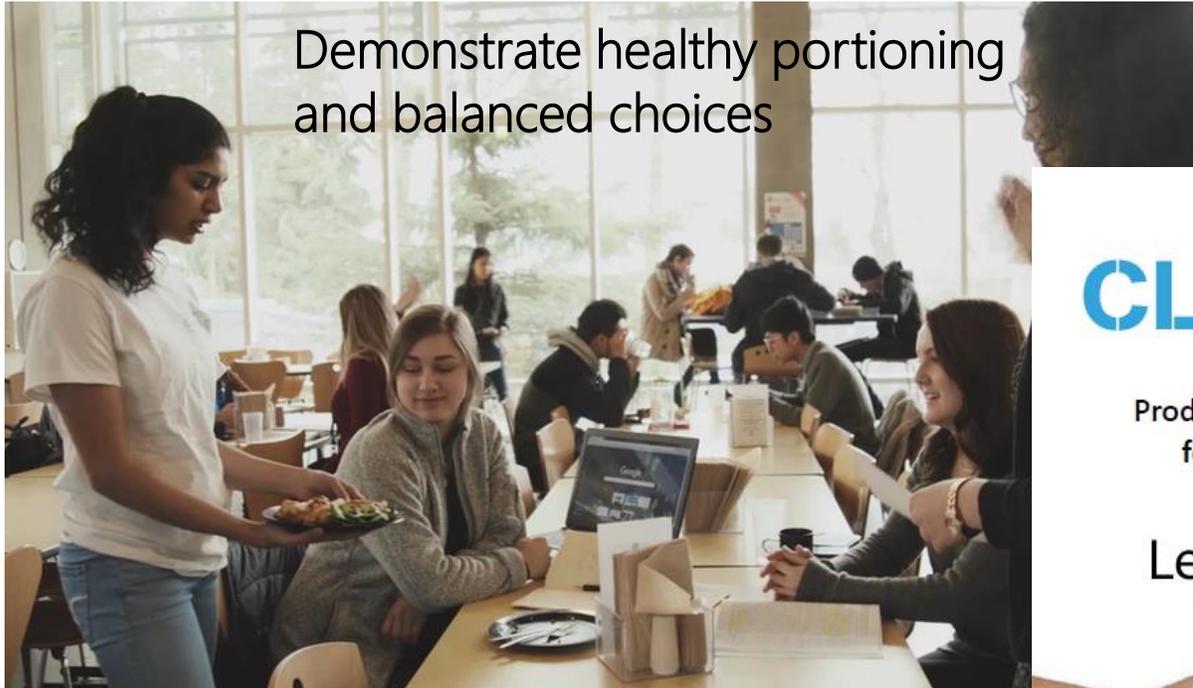
Ask students to share solutions to post in cafeteria and document via social media

Solution: Student Engagement

- Set targets, measure results, celebrate success, reward
- Direct interaction



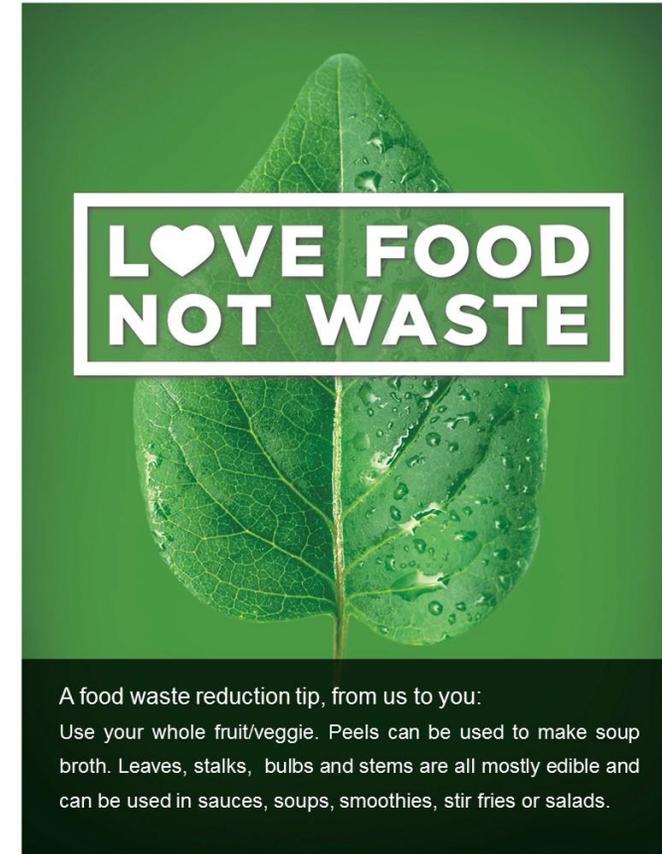
Front Of House cont'd.



PROJECT CLEAN PLATE

Produced but not eaten food accounts for 7% of global GHG emissions

Let's stop food waste with clean plates

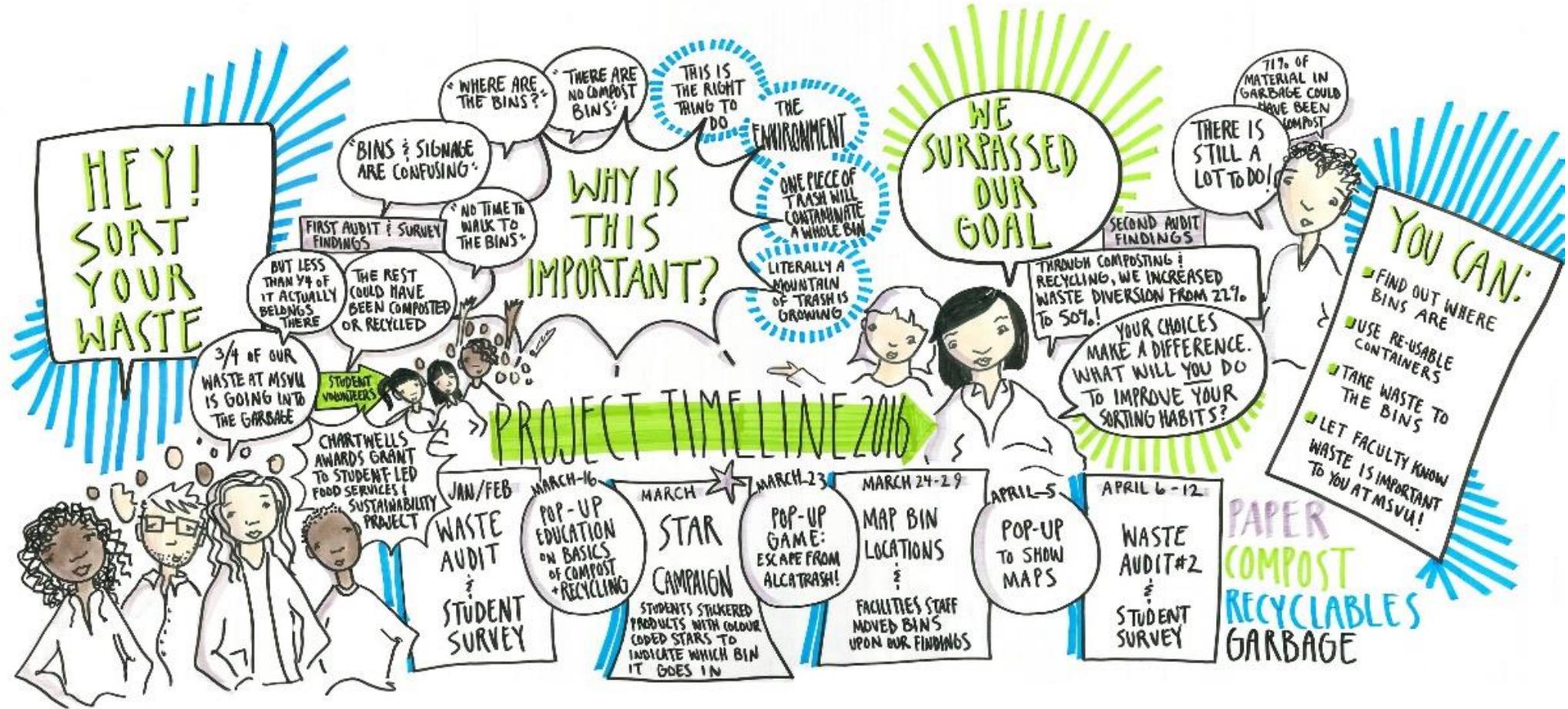


LOVE FOOD NOT WASTE

A food waste reduction tip, from us to you:
Use your whole fruit/veggie. Peels can be used to make soup broth. Leaves, stalks, bulbs and stems are all mostly edible and can be used in sauces, soups, smoothies, stir fries or salads.

LOVE FOOD NOT WASTE

Challenge: food packaging waste and contamination



STORY OF WASTE AT MSVU



Challenge: implementing reusable containers



parkside
SUSTAINER CONTAINER

Reducing Waste One Lunch at a Time

The new, responsible, sustainable Lunch-To-Go program is here !

Our Goal is simple: Reduce waste generated at Parkside. Each year, on average, each of us is responsible for 777kg (1713 lbs) per year, and we know we can do something about it!



chartwells
where hungry minds gather

Coming up!

BOH: investigate and invest in efficient solutions
Food Recovery/Rescue

1.

**FOOD
GOES
IN
THE
BIN**



2.



3.



4.



Thank you

