Upstream Food Waste Prevention at Boston College

22,000+ meals per day

Self-operated

14 operations open to public

250+ FTEs and several hundred part-time employees

14,000 undergrad and grad students

All retail, à la carte menu





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Source Reduction Habits

Food Recovery Hierarchy

Source Reduction Reduce the volume of surplus food generated

Feed Hungry People Donate extra food to food banks, soup kitchens and shelters

> Feed Animals Divert food scraps to animal feed

Industrial Uses Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy Composting Create a nutrient-rich soil amendment

Landfill/ Incineration Last resort to disposal

- Compare purchasing inventory with customer ordering
- 2. <u>Modify menus to increase customer satisfaction and prevent</u> and reduce uneaten food
- 3. <u>Examine production and handling practices</u> to prevent and reduce preparation waste.
- 4. Ensure proper storage techniques.

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- 5. <u>Be creative</u> with your kitchen excess.
- 6. Reduce serving sizes as appropriate and avoid use of garnishes that don't get eaten.
- 7. For buffet-style service, encourage customers to take only what they will actually eat.
- 8. For colleges, go trayless in the dining halls.



Source: EPA "Food Recovery Hierarchy"

Most Preferred

Challenges to Source Reduction

'Don't Run Out' Policy

 \rightarrow Number customers varies each meal period

 \rightarrow Maintain appearance of full at all times

Time Scarcity

 \rightarrow Repurposing food scraps takes time and labor

 \rightarrow Conflicting priorities for managers

Rigid Allergy Restrictions

 \rightarrow Labels limit scratch cooking with scraps





> Set a baseline

 \rightarrow what we measure, we can manage



Lean**Path**

JULY 26, 2017 2:45 PM	Reason	1-1 🗸 🔰
WEIGHT L	.B	
7.0	Overproduction	Overcooked
	Expired	
Food: Chicken - Boneless	> Trim Waste	
Reason:	> Spoiled	
	Catering Guarantee	
	> Equipment failure	
	Handling	
	Misorder	
		0 MESSAGES 🔯

LeanPath waste tracking system

- \rightarrow <u>Weighs, tracks</u> and <u>divides</u> unutilized food into:
 - Trash
 - Donation
 - Compost
- → Baseline measures week-over-week "savings"





> Foster staff buy-in

- \rightarrow Assigned 'Champions'
- \rightarrow Staff instantly saw value and impact



RAINING: LEANPATH T	RACKER	🌡 MICHELLE C
YOUR REPO	ORT WAS RECI	EIVED !
		THANKS FOR TRACKING!
FINANCIAL IMPACT		Environmental Impact
Item Value:	\$12.50	Resources consumed if wasted daily for a year:
If Wasted Daily fo	or a Year: \$4,563	
Michelle C STATS	LAST 30 DAYS	1861.5 bath tubs of water
Reports:	0	68.3 gallons of oil
Team Rank:	6	
Create Another Report	Finished Tracking	0.1 cars on the road



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Foster staff buy-in

- \rightarrow Front-line workers has best solutions
- \rightarrow Create a culture of food waste prevention

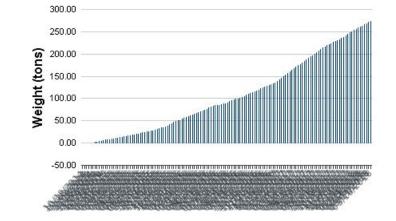
Within two weeks, **salad bar** waste was down 50%.



Food Waste Avoided (Tons)

Food waste reduced by 60.7%

= 263 tons of food waste =197 tons CO2



How it helps with food waste prevention:

- Sets a baseline
- Helps management improve practices
- Engages staff with environmental issues on individual level



Lessons Learned

- Set a baseline: measurement forms the basis for actionable change
- Assign waste reduction 'champion
- Manager buy-in is crucial to success
- Listen to the front line workers
- > Start with low hanging fruit





