UNDERSTANDING

FOOD WASTE

STREAMS

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Food Recovery Hierarchy

1. Source Reduction
2. Feed Hungry People
3. Feed Animals
4. Industrial Uses
5. Composting
6. Incineration or Landfill

Current Efforts
Food Recovery Hierarchy

- Source Reduction
- Feed Hungry People
- Feed Animals
- Industrial Uses
- Incineration or Landfill

Composting

COMPOST

- Food Waste
- Napkins
- Utensils
- Cups, Bowls, & Plates
Cooking from scratch
Batch cooking
Trayless dining
Food Recovery Hierarchy

- Source Reduction
- Feed Animals
- Industrial Uses
- Composting
- Incineration or Landfill

Most Preferred

Least Preferred

FEEDING AMERICA

POLITICS OF FOOD
METHODS
Non-recoverable
Plate Waste
Data Collection
Data Collection + Consumer Survey
RESULTS
### Table 1: Summary of Data

<table>
<thead>
<tr>
<th></th>
<th>Unavoidable</th>
<th>Recoverable</th>
<th>Non-recoverable</th>
<th>Plate Waste</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Minimum daily (lbs)</strong></td>
<td>0.00</td>
<td>0.00</td>
<td>1.60</td>
<td>110.00</td>
</tr>
<tr>
<td><strong>Maximum daily (lbs)</strong></td>
<td>33.80</td>
<td>32.00</td>
<td>28.50</td>
<td>167.28</td>
</tr>
<tr>
<td><strong>Mean (lbs)</strong></td>
<td>12.99</td>
<td>16.90</td>
<td>14.69</td>
<td>138.10</td>
</tr>
<tr>
<td><strong>Standard Deviation (lbs)</strong></td>
<td>10.37</td>
<td>10.11</td>
<td>7.74</td>
<td>21.18</td>
</tr>
</tbody>
</table>
Measured vs. Perceived Plate Waste
Per Capita

Average Weight (lbs)

0.7
0.6
0.5
0.4
0.3
0.2
0.1
0.0

Measured
Perceived

Per Capita Plate Waste
During a typical meal, how many plates of food do you take?
   a. 1
   b. 2
   c. 3
   d. 4+

After a typical meal, how much uneaten food is left on your plate(s)?
   a. None
   b. \( \frac{1}{4} \) of the plate
   c. \( \frac{1}{2} \) of the plate
   d. \( \frac{3}{4} \) of the plate
During a typical meal, how many plates of food do you take?
   a. 1
   b. 2
   c. 3
   d. 4+
   Mean = 2.3 plates

After a typical meal, how much uneaten food is left on your plate(s)?
   a. None
   b. \(\frac{1}{4}\) of the plate
   c. \(\frac{1}{2}\) of the plate
   d. \(\frac{3}{4}\) of the plate
   Mean = \(\frac{1}{5}\) of the plate
Calculating Perceived Plate Waste Per Capita

\[ (\frac{1}{5}) \times (2.3 \text{ plates}) \times (0.97 \text{ lbs/plate}) \approx 0.45 \text{ lbs} \]
Measured vs. Perceived Plate Waste Per Capita

- Measured: Approximately 0.65 lbs
- Perceived: Approximately 0.58 lbs

Average Weight (lbs)
Proportion of Food Wasted Per Capita

- Food Wasted: 29%
- Food Eaten: 71%

Legend:
- Brown: Food Wasted
- Pink: Food Eaten
Reasons for Discarding Food

- Personal tastes: 60%
- Served too much: 23%
- Took too much: 17%
Education and Awareness

 DON'T WASTE FOOD

 TAKE ONLY AS MUCH YOU NEED AND FINISH IT ALL!

 The average American wastes 209 to 254 lbs of edible food each year.

 Meanwhile, 17.2 million US households in 2010 were “food insecure,” meaning it was difficult to provide enough food for everyone in the family.

 1/3 of all food produced in the world is lost in the production cycle or wasted.

 46 million Americans relied on food stamps...about one in seven people

 "POWERFUL" "Shocking. Thought provoking...inspired."

 "Where is your food going?"

 JUST EAT IT: A food waste story
Communication

- Valuing dining hall food
- Serving styles
- Food preferences
Conclusion
THANK YOU