



WHY WE'VE LOST OUR APPETITE FOR PEANUT BUTTER: MEASURING FOOD WASTE IN SERVO

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INTRODUCTION AND STUDY QUESTIONS

- How much food waste is generated by people eating at Servo?
- Are students aware of the waste they generate?
- How can we further raise awareness?
- P.S.: “Don’t assume we have a food waste *problem!*”
-Gary Brautigam, Director of Dining Services



IMPORTANCE

- Why should we worry?
- “Monitoring inventory and practicing portion control for servings can save money” U.S. EPA
- Food waste is an immediate economic loss
- “Wasted food, wasted energy” – wasted food amounts to 2% of annual energy produced in the U.S. – Cuellar, et al., 2010



METHODS: FOOD WASTE COLLECTION

- Johnston (2010) methods
 - Stockdale et al. (2010) performed pilot study at Gettysburg College
- Three individuals
 - Two collecting waste
 - One counting number of individuals
- Collected unconsumed, edible food
 - Inedible – bones, peelings, cores, napkins, wrappings
- Liquid collected separately



METHODS: SURVEYS AND AWARENESS

- Administered pilot survey electronically
 - 180 respondents
- Placed ‘awareness slides’ around Servo in conjunction with “No Impact” week
- “Dot survey” later conducted in Servo
 - 150 respondents

Statistics

- The EPA reports that the U.S. generates more than 34 million tons of food waste a year
- Americans throw away 25% of the food they prepare
- Twice as much food per person is produced than needed!



DOT SURVEY

GETTYSBURG COLLEGE SERVO SURVEY!

■ = FIRST YEAR
 ■ = SOPHOMORE
 ■ = JUNIOR
 ■ = SENIOR

* PLEASE ONLY MARK ONE ANSWER PER QUESTION, USING A "X" OR "."

HOW MANY PLATES DO YOU USUALLY TAKE IN SERVO?



ARE YOU AWARE OF FOOD WASTE REDUCTION INITIATIVES INSIDE SERVO?

YES!



NO.

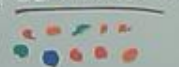


HOW OFTEN DO YOU FINISH YOUR PLATE?

NEVER!



SOMETIMES.



ALWAYS!



USUALLY.



WHEN AT SERVO, HOW OFTEN DO YOU GET UP TO TAKE MORE FOOD?

1 GET IT ALL AT ONCE!



4 OR MORE!



1 TIME.



2 TIMES.



3 TIMES!



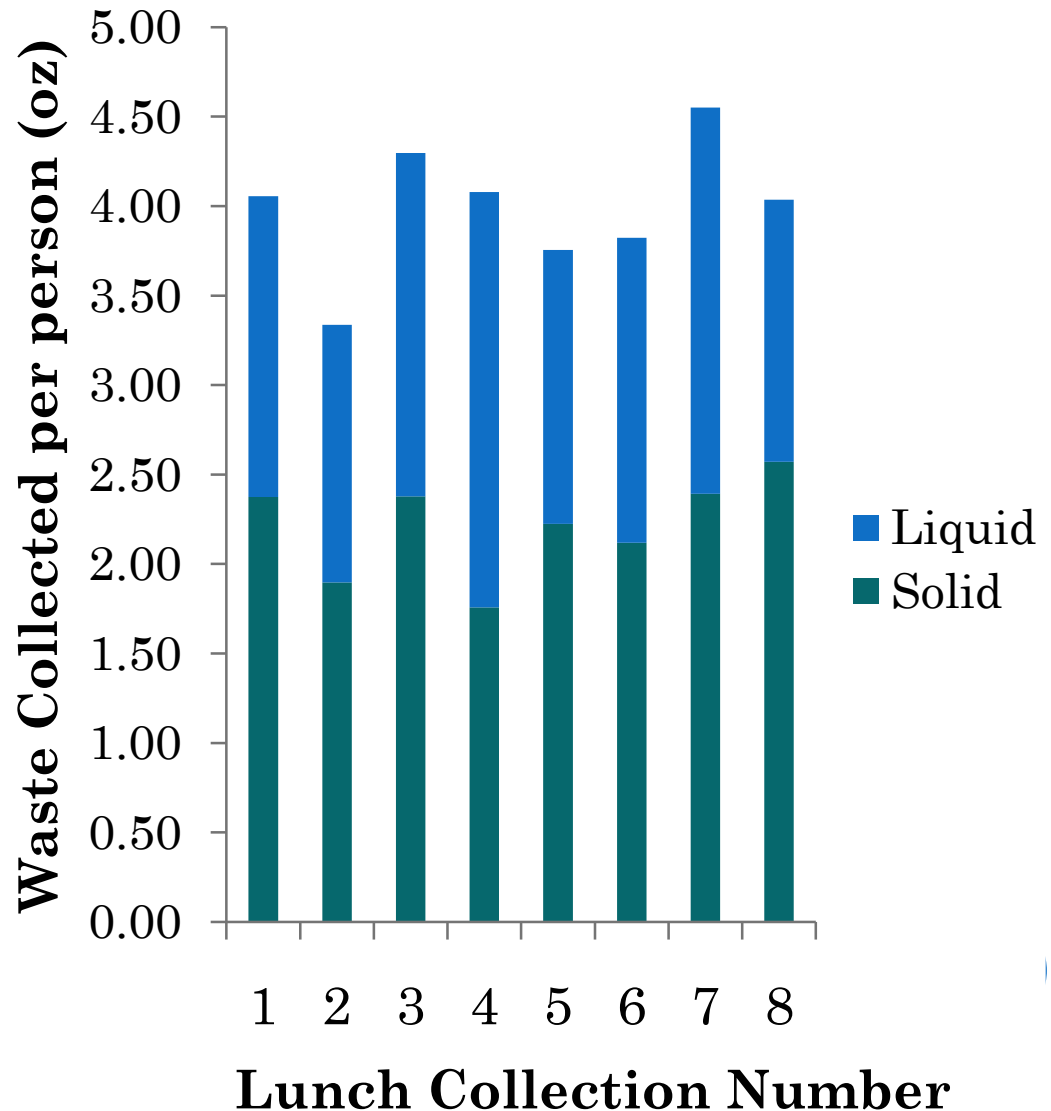
RESULTS: FOOD WASTE COLLECTION

- 6,400 individuals recorded over sixteen collection periods
- Collected approximately 1,600 lbs of waste
- Average statistics
 - solid waste 2.5 oz
 - liquid 1.5 oz
- ~ 4 oz of waste per meal
 - Equivalent to one stick of butter



RESULTS: FOOD WASTE COLLECTION

- Gettysburg College
 - 4.0 ounces per meal
 - National averages?
- Ohio University, *Green Magazine*
 - 4.5 to 6.5 oz per meal
- Whittier College Johnston (2010)
 - 10.4 oz per meal (before reduction initiatives)



RESULTS: SURVEYS AND AWARENESS

- 21.8% increase in students aware about Servo's food waste reduction measures
 - 84.7% of respondents aware
- First years most likely to take all of their food at once, and least likely to finish their meals
- First years and sophomores are the least aware of food waste issues
- After awareness initiatives put in place:
 - Fewer number of dishes taken
 - More number of trips made for food





Gettysburg
COLLEGE

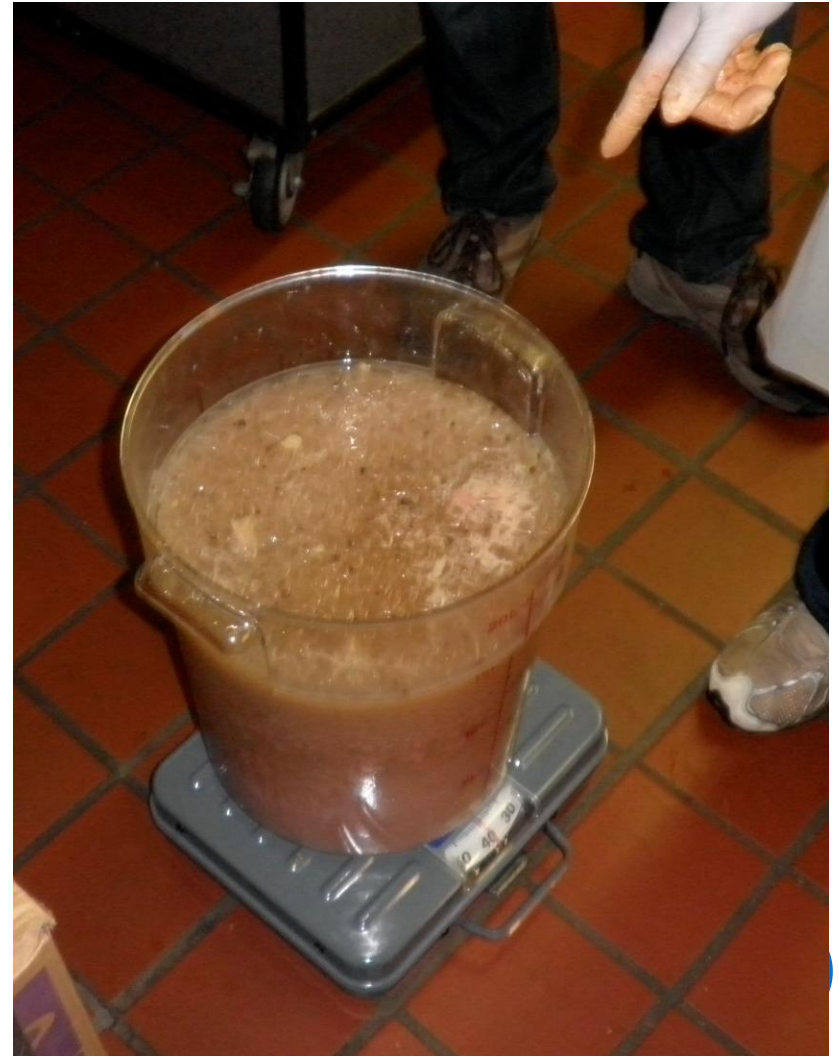
CONCLUSIONS

- Gettysburg College is doing very well with food waste
- Eliminating entirely is impossible; mitigation strategies are proving effective
- Can target first and second year student eating habits to best address waste production



LIMITATIONS & FUTURE QUESTIONS

- Logistical issues
- Post-survey collection
- What year wastes most?
- “Out front” Collection
 - Trayless initiatives, issues
 - Student resistance



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