



# Food Waste in Catering at USD

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# \$218 Billion


The amount of food thrown away every year by Americans.





# 40%

Percent of food is wasted in the United States every year.





# 35 million


Tons of food wasted in the United States every year.





# 15%

If we could reduce food waste by just 15%, it would be enough to feed more than 25 million Americans every year.



# What is Food Waste

- **Food waste** is food that is discarded that was intended for consumption
  - The average American wastes **400 lbs** of food each year
  - In San Diego County, almost **500,000 tons** of food waste is landfilled annually



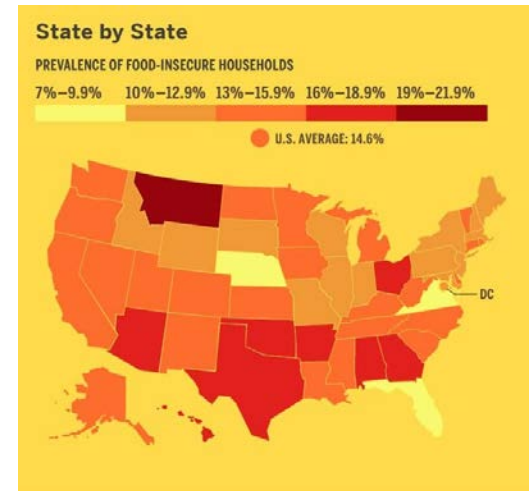
# Food Insecurity

**Food Insecurity:** the state of being without reliable access to a sufficient quantity of affordable, nutritious food.



It is estimated that 20% to 33% of students at a four year university face food insecurity across the US.

There are USD students who face food insecurity daily, which can have an adverse effect on their academic success.



# USD Food Pantry

Located on 4th floor of SLP - Room 403

Opened 2017

For every 1 textbook bought = 1 canned good





# What is USD already doing to prevent food waste?

- Pre Consumer Composting Program with RMG
- Biohitech digester
- SLP=trayless
- Smaller portion sizes
- Trash talkers



However, there is still food wasted...

# Catering

“USD Catering strives for sustainability! USD Catering is proud to provide complimentary compostable (disposable) plates, napkins, utensils and cups with all appropriate catered events.” (University of San Diego Website)



# Solutions to prevent food waste from catered events

1. Mass text
2. Charge a small fee to have leftover food be packaged by caterers
3. Pair up with a food bank (alum)
4. Proposal



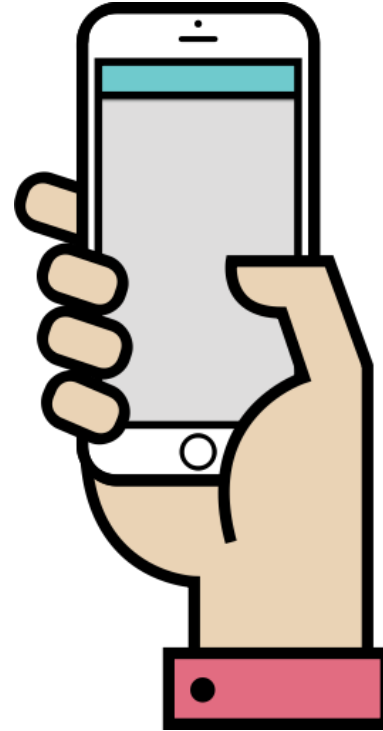
# Mass Text Message

## PROS

- Lessens the possibility of...
- Feasible
- Instant messaging programs
- Great range to connect with people

## CONS

- No shows
- Privacy Issues
- Food Poisoning = Future consequences



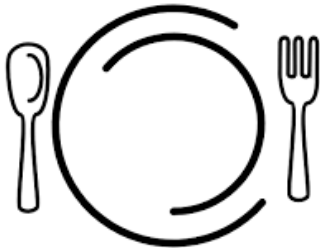
# Catering Event Fee

## PROS

- The money collected could possibly pay for services at USD

## CONS

- May not prevent food borne illness/food poisoning
- Possibility of no leftover food
- Low amount of available china



# Food Bank

## PROS

- Alumni
- Food could reach beyond USD

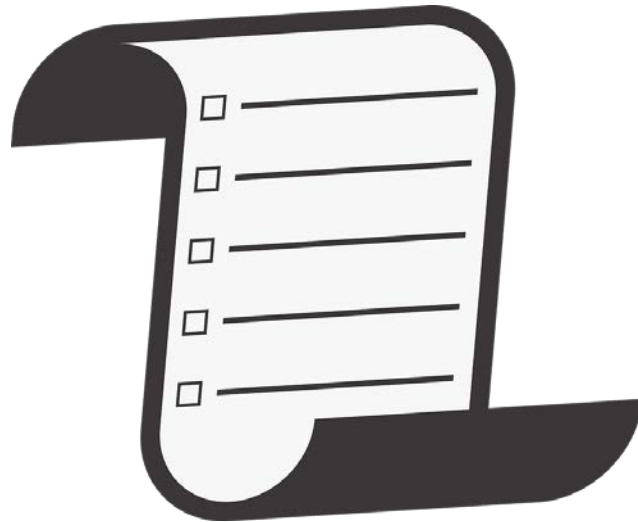
## Cons

- May not follow health codes to prevent food borne illness/food poisoning
- May not actually be feasible with the uncertainty of how much food is left



# Proposal

We're doing something about this!



# Collaboration

Students, faculty, and staff must work together to decrease food waste in catering at our school

- “Importance of relationships” (110)
- Not just teamwork, must have integration





# Common Purpose

- Dining services, the USD Office of Sustainability, our group, and other campus organizations share the goal of reducing food waste
  - Have shared goal/ aims/ vision with similar value



# Citizenship

- Community members should not waste food and should support the solutions = being a good citizen to those with food insecurity
  - “Active engagement of the individual (or leadership group) in an effort to serve that community” (176)



# Conclusion



While USD has already begun taking steps to reduce their food waste, through our research and interviews, we've identified an area for improvement: catering.

We've offered some solutions, each with their own pros and cons, in hopes of potentially minimizing the amount of food waste that catering events produce on our campus.

It won't be easy, but with the help of many of the people that helped us on our project, we believe we can truly make a difference here at USD, as well as the surrounding community in the near future.

# Citations

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