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Fighting Food Waste at UT Austin

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WHAT STARTS HERE CHANGES THE WORLD
THE UNIVERSITY OF TEXAS AT AUSTIN



UT's Division of Housing and Food Service

- DHFS operates the 14 residence halls
- Two resident dining halls
- Two retail cafes
- Thirteen-venue food court
- Three convenience stores
- 5 million meals served/ year
- \$24 million in sales/year
- \$8 million spent on food and supplies/year



Food Waste Reduction Strategy

Division of Housing and Food Service

- Assessment
 - Plate waste studies
- Source Reduction
 - Waste reduction strategies
 - Tray Free
- Donations
 - Local soup kitchen
- Composting
 - Commercial composting

EPA Food Recovery Challenge



Assessment - Studying Plate Waste



- Spring 2008
 - Lunch and Dinner for 5 days
 - Weighing of all food waste
 - Subtracted inedible portions
- Results
 - 112 tons per academic year
 - 5.7 oz per patron
- Impact assessment
 - \$588,659.33 lost per year
 - \$618,609.88 including resource consumption
 - Cost/time



Plate Waste Reduction Plan

Campus Engagement

- Monthly food waste focus group
 - Plate waste reduction action plan – 50% reduction goal
- Trays Optional campaign
- Taste tests
- Visual waste displays
- RA training

Operational Strategies

- Reduced portion sizes
- Reduced tray size
- Train staff on portion control
- Tracking of pre and post-consumer waste
- Food production forecasting based on prior history



Marketing Examples

**Kinsolving's
new trays are
TRAY BIEN!**

Friends don't let friends waste food ...
Take less, waste less.



In an effort to support our GREEN initiatives, DHFS is providing these new trays to reduce food waste.

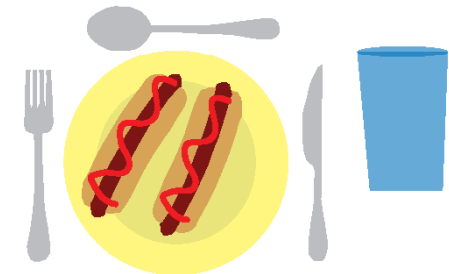
Grandma says ...



Friends don't let friends waste food. Take less, waste less.



Books are mandatory.
Trays don't have to be.



Please take a tray only if you feel the need to.



Measuring Success: Plate Waste Study #2



- Fall 2008
 - Lunch and Dinner for 5 days
 - Weighing of all food waste
 - Subtracted inedible portions
- Results
 - 81 tons per academic year
 - 3.9 oz per patron
 - 32% reduction in waste per patron



Moving to TrayFree Dining

- Plate waste focus group continues
 - Field trip to Texas State
 - Group recommends removing trays
- Resolutions of support
 - URHA
 - Student Government



We are the Revolution .
Tray-Free doesn't mean you have to eat less, just waste less.



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Going TrayFree!

- J2 and Kinsolving became Tray Free in Fall 2009
- Food cost comparison
 - Kinsolving down 14%
 - J2 down 11.5%
- Water savings estimated to be at least 25,000 gallons per year
- Labor shifted from dish room to dining room
- Fall 2009
 - Lunch and Dinner for 4 days
 - Weighing of all food waste
 - Subtracted inedible portions
- Results
 - 58 tons per academic year
 - 2.9 oz per patron
 - 48% reduction in waste per patron from Spring 2008



Other Food Recovery Strategies

- Food Donations
 - Two collections per week by a local soup kitchen
- Commercial Composting
 - Nearly three year process from idea to implementation
 - 18% of all waste from DHFS building diverted
 - 346 tons since October 2010
- UT Athletics is member of Green Sports Alliance
 - Composting at the stadium



In Conclusion...

- Find your baseline
- Build support
- Keep people informed
- Emphasize the 'why'
- Continue to measure, improve and report successes



Bleed Orange. Think Green.



Questions?

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