## Managing Food Waste & Supporting Hunger Relief



HARVARD UNIVERSITY DINING SERVICES



& FOOD FOR FREE

#### Welcome

#### What we'll talk about:

- How Harvard manages food waste
- Simple steps for starting food donation
- Who is involved in food donation
- What we have learned



# Managing Waste in the Harvard Kitchen

14 undergraduate dining halls, approximately 10,000 meals a day at these locations

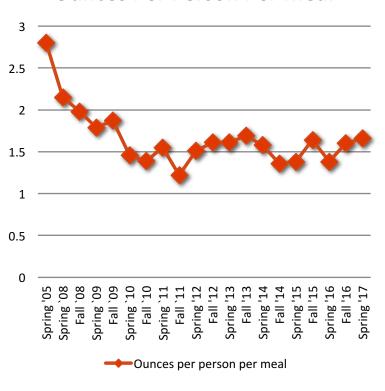
Key steps along the path:

- Menu management system
- Trying to only cook the "right" amount –
  batch cooking
- Adjusting portion sizes
- Adjusting pan sizes throughout service

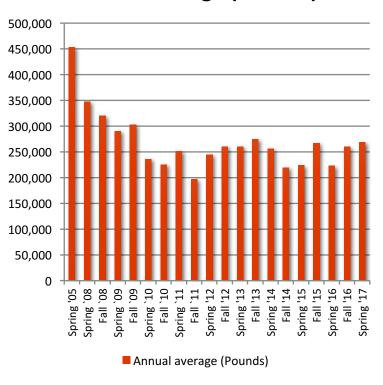


# Educating Students in the Dining Hall

#### **Ounces Per Person Per Meal**



#### **Annual Average (Pounds)**



#### Just Two Years Ago...

Compost in every location, but reduction focused on tray waste – though audits revealed little room for improvement

Casual food collection in a few locations, paired with small charitable orgs



## A Challenge – But Also an Opportunity



HUDS recognized the value of the resource, but thought the law prevented donation

#### Food Donation First Steps

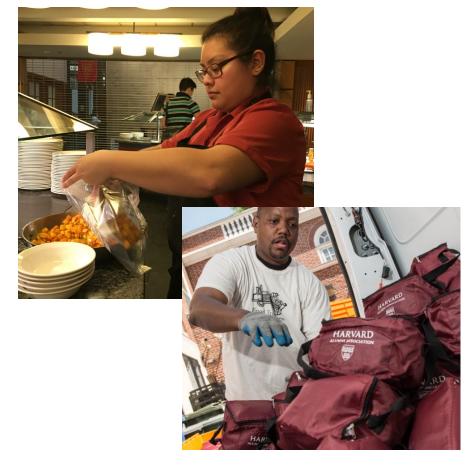
Connected with Food for Free

Ran a collection pilot at a single location

Gradually brought all dining halls on line – as well as special events

Established regular pick-ups

By year's end: 55,000 pounds of food collected



## A Challenge – But Also an Opportunity

For Food for Free, Harvard's salvageable food addressed current gap in reaching individuals/ families

Packaging/present ation limited distribution



### Fall 2014 – Spring 2015



Spent a year in the field

Goal: Create models to build a distribution channel

Result: Family Meals

### Family Meals Process



### Family Meals Product





### Staying Successful

Food for Free Team talks to staff about the impact of their food salvage

"Good cause" can make people too generous – cook too much food. Must remain vigilant to beginning of the process and focus on reducing excess.

Can't just be part of the routine – even with systems in place it requires constant monitoring.



### Staying Successful

Clear guidelines for what can be donated

#### Food donation expectations:

All food donation must be logged in daily at: www.foodtodonate.com

#### **SAVE**

- Deli bar
- Salad bar (except tossed entrée salads as it is difficult to hold these over to the next day for food quality reasons)
- Basic food bar
- Cookies & brownies
- Hot foods that are kept at or above 140°F in a hot box

(These can and should be saved & used as a "Chef's Special" the following day

Based on what is allowable under the food code 19-3-501.16, we save items at the end-of-service if those items have been held within safe temperatures, properly protected under a sneeze guards and they are NOT on a variance from the City of Cambridge.

At end-of-service, the staff should examine leftover product for cross-contamination (i.e. jelly in the peanut butter, cheese in the meat, etc.). Any items which are not cross-contaminated should be wrapped and refrigerated. The following day, those items should be transferred to a dean container and offered as the first serving of the day.

#### **DONATE**

- Soups, sauces, pasta
- Foods that are over-cooked and cannot be repurposed
- Entrée salads
  & composed salads

#### **DISCARD**

Foods that are on the line and are on a variance from the City of Cambridge cannot be donated and must be discarded

Items that are on the hotline at the end of service, should still be donated under the current protocol: as it is difficult to hold these over to the next day for food quality reasons.

FOR MORE BAGS/SUPPLIES: call Food Donation Connection, 800-831-8161

TO ARRANGE FOOD PICK-UP: call Food for Free, 617-868-2900

### Sharing that Success



A great story for the community to understand!

- Local connections
- Student-run shelters

Helping other Colleges and Universities get donation programs and partnerships off the ground.



QUESTIONS?