



Front-of-House Food Recovery & Recycling

Boston College
Dining Services
2017-2018

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Zero Waste Timeline

10+ Years

Post-consumer composting/recycling program
BOH Composting at 3 main locations
Reusable mug program

2005 Every Bite Counts → Food Recovery & Donations

2014 LeanPath pre/post-consumer waste tracking

Spring 2017

Campus-wide post-consumer composting program

Fall 2017

Shadow boxes installed across campus

Spring 2018

Universal signage



RecycleMania (Student Engagement)

- Nationwide campaign to increase diversion rates and reduce waste
- Student “guides” help guests recycle/compost
- 2017 increased diversion rate by 12%
- Students love it!



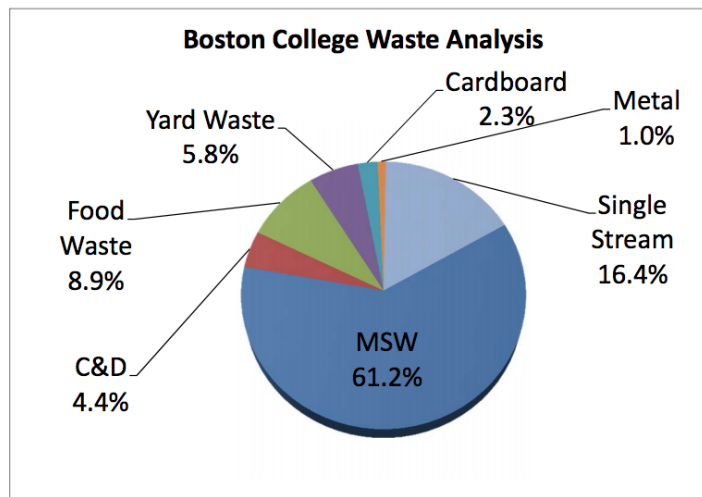
saveTHATStuff^{INC}

One goal. Zero waste.

In 2017 BC
diverted 30% of
total waste
from landfills

BOSTON COLLEGE RECYCLING 2017 Year-To-Date

2017	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	TOTALS
MSW	154.9	225.3	221.0	235.4	224.8	253.6	125.4	169.5	275.5	268.7	233.7	214.8	2,602.50
C&D	9.4	8.7	10.6	5.6	15.2	12.2	32.0	38.2	12.7	15.1	14.2	14.6	188.50
Food Waste	19.8	30.7	32.4	36.9	28.6	20.6	20.2	28.6	43.8	48.6	36.1	31.0	377.20
Yard Waste	14.0	6.1	29.4	17.5	12.0	11.4	20.1	25.0	8.0	18.1	54.2	32.5	248.17
Cardboard	7.3	14.4	12.3	12.0	7.2	1.6	0.7	7.3	11.9	9.8	10.0	4.4	98.69
Metal	4.4	2.3	5.6	2.9	4.7	2.4	2.4	5.1	4.1	2.5	4.1	0.0	40.55
Single Stream	55.8	64.6	61.3	58.9	59.0	36.6	20.3	55.6	89.3	81.9	63.9	51.0	697.99
TOTALS	265.6	352.0	372.4	369.2	351.4	338.4	220.9	329.3	445.3	444.6	416.3	348.2	4,253.60



Save That Stuff (Education)



Student on-site visit

WHY YOU SHOULD RECYCLE AND COMPOST

THE WASTE SYSTEMS USED AT BC ARE



Landfill



Recycling

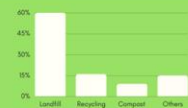


Compost



x 1000

At BC, **700 tons of plastic waste** were generated last year. Recycling this saves the equivalent energy produced from 11K barrels of oil.



BC's Waste Analysis / the amount recycled and composted



Recycling and composting the general waste we created at BC reduces 5000 tons of CO₂, which sustains 380 households for a year.

THE COMPOST PROCESS



Compost wastes are collected and brought to Save that Stuff, our waste management agency.



Non-organic materials are separated and burned, the gas by-product is captured and creates energy.



Organic materials are made into bioslurry which contains massive amount of energy that transforms into electricity.



After bioslurry is used up, the solid food waste is then ready to go to for the farmers to compost!



Composting and Recycling saves energy and avoids producing waste and polluting our land. Protect our natural resources and habitats!

Boston College Dining Services 5

LeanPath (Internal Tracking & Measurement)

- Divides unutilized food into 3 baskets:
 - **Trim** → Pre-consumer compost
 - **Donation** → Pre-consumer edible food
 - **Compost** → Post-consumer waste
- Mobilized staff for creative solutions
- After 1 year food waste reduced by 60% (49 tons!)

LEANPATH TRACKER STUDENT MANAGER PM

FEBRUARY 21, 2018 2:41 PM

WEIGHT **LB** **1.4**

Food: Chicken-Bone-in

Reason:

Container:

Source:

Part:

Disposition:

Reason

- Overproduction
- Expired
- Trim Waste
- Quality
- Catering Guarantee
- Spoiled
- Equipment failure
- Handling
- Misorder
- Overcooked

YOUR REPORT WAS RECEIVED! THANKS FOR TRACKING!

FINANCIAL IMPACT

Item Value: **\$6.48**

If Wasted Daily for a Year: **\$2,365**

Student Manager PM STATS LAST 30 DAYS

Reports: 50

Team Rank: 1

Create Another Report Finished Tracking

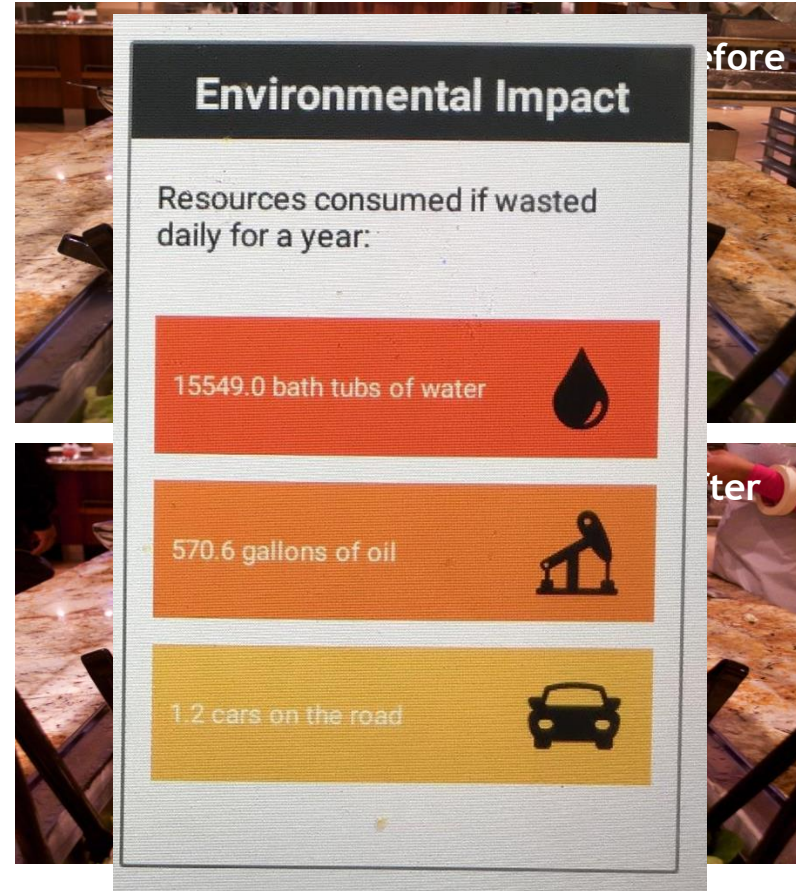
Environmental Impact

Resources consumed if wasted daily for a year:

- 15549.0 bath tubs of water
- 570.6 gallons of oil
- 1.2 cars on the road

What we learned

- Salad bar and bakery items were most of waste
- Best ideas came from front-line staff members
- Managers must buy-in and own it
- Tracking in real-time allowed for full buy-in from staff



Food Waste REDUCED by 50% in 2 weeks

Challenges to FOH Food Recovery & Recycling

Reusable flatware disappears→ lost 5600 forks in first semester

Facility limitations

Contamination of post-consumer compost

Rules and products are constantly changing

Lack of awareness and care



Working towards Zero Waste

Universal Signage for student participation

Reusable chinaware

More bins, more visibility

Freshman “recycling” orientation

Working with staff for creative solutions