

MANAGING FOOD WASTE

MCLA DINING SERVICES

DINING PROGRAM OVERVIEW

- One main dining hall plus 2 on-demand markets for grab-and-go
- ~400-450 meals served daily
- Comprehensive back-of-house waste diversion programs for recycling and organics
- LeanPath technology





CHANGES IN THE DINING HALL

FRONT-FACING PROGRAMS

- Pre-COVID
 - Dishes brought to dish return
 - Staff scraped plates to collect food scraps for compost
 - Trayless dining since 2009
- During COVID
 - Most students eating outside dining hall
 - Using pre-packaged meals
 - No recycling or post-consumer scraps collection

BACK-OF-HOUSE RECYCLING

- Two 10-yard cardboard dumpsters used primarily by dining services
- Single stream recycling collected in maroon carts
- Serviced weekly by Casella

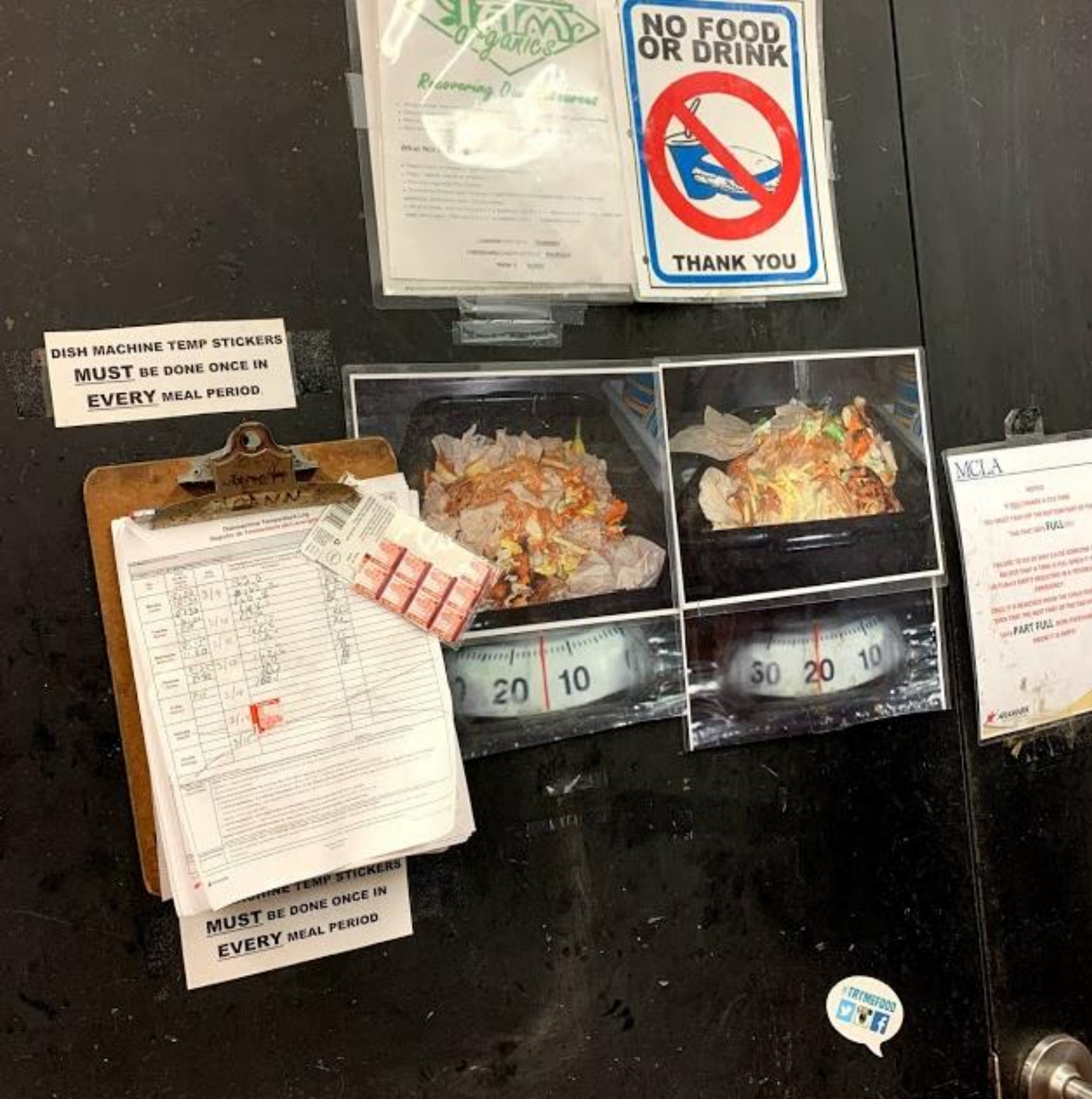


SOURCE REDUCTION STRATEGIES

- Manager coaching to maximize ingredient use
 - Currently only have 36 lbs. (average) of pre-meal trim waste
- Prima menu system to track production and preparation
- LeanPath raises awareness and reduces waste
 - 30% reduction in food waste from previous year

WEIGH THE WASTE

- Informal source reduction strategy
- Event shows students the importance of addressing food waste, individual habits
- Results shared with campus



FOOD DONATION

- On-campus food pantry for students
- Staff donation coordinator responsible for notifying students
 - Typically emailed MWF
- Dining hall staff fill containers with leftovers
 - ~10 containers each time
- Student workers bring containers to pantry for further distribution

SOURCE SEPARATION BACK-OF-HOUSE

- Rigid plastic containers at each prep station
- Brought outside daily to 5 64-gallon carts
- Pre-consumer food scraps, some soiled paper
 - Currently picked up by Casella and brought to facility in Shaftsbury
 - Establishing new partnership with local farmer to divert some scraps to animal feed





ADDRESSING CONTAMINATION

- Contamination information provided by hauler to manager
- Informal checks of indoor containers
- Feedback shared with staff during shift rotations and as frequently as possible
- Photos posted in kitchen for reference



THANK YOU!

Elena Traister

Elena.Traister@mcla.edu

Renee Royal

R.Royal@mcla.edu