NO SCRAP LEFT BEHIND:
PORTLAND STATE CAFETERIA WASTE INTERVENTION
FOOD WASTE AT PSU

Food scraps largest waste fraction
Residence hall program
Cafeteria intervention
CAFETERIA INTERVENTION - GOALS

Student awareness  
Student engagement  
Behavior change
CAFETERIA INTERVENTION

Lunch Time!
Lunch Time!
Food Waste/student/lunch
1.28 oz
Food Waste/student/lunch
1.28 oz

400 students at lunch
32 lbs
Food Waste/student/lunch
1.28 oz

400 students at lunch
32 lbs/day

How about 550 students for dinner?
44 lbs/day
How about dinner + lunch for a year?

(You don’t want to know)
How about dinner + lunch for a year?

Over 18,000 lbs/year
SOME TRENDS IN SURVEY DATA (N=215)

Groups generally similar – baseline. Percent agreement with the following:

Think about food waste? 70%
Compost? 30%
Eat left overs? 74%
Check refrigerator? 40%

Cafeteria groups less interested in portioning and portioning workshops than non cafeteria groups

All around students underestimate consumer (their own) contributions to waste and overestimate pre-consumer contributions
QUESTIONS/FEEDBACK?
CONTACT

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compost@pdx.edu
STUDENT INTERACTION

Portioning
- Collaboration with SHAC

Waste
- Food waste buffet
- Tabling
- Survey (also portioning)
SURVEYS — FALL 2015

Number of Surveys (Total 141)
- Before intervention: 48
- During intervention: 93

Age
- Average: 19.7
- Range: 17-52

Other
- Living in Residence Halls: 91.5%
- ~1 Male: 1 Female
THE MESSAGE

Economic, Social, Environmental

Practical

the FOOD WASTE story

<table>
<thead>
<tr>
<th>ECONOMIC</th>
<th>SOCIAL</th>
<th>ENVIRONMENTAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Average American throws away about $45 per month of food.</td>
<td>More than 50 MILLION Americans are food insecure.</td>
<td>All the resources used to produce food that goes uneaten is wasted too.</td>
</tr>
</tbody>
</table>

Bottom Line: Food Waste is a Colossal Issue. But YOU can help address it!

What can YOU DO? It’s EASY as 1, 2, 3!

1. PLAN
   - shopping lists, use of leftovers, etc.
2. PORTION
   - take and cook what you need.
3. COMPOST
   - recycle inevitable food scraps into rich soil.

No Scrap Left Behind!
Wasting food wastes the resources used to produce it. In the U.S. that is 35% of our fresh water and 31% of our farmland.

Isn’t that sad?

Sadder still, most of it could have been eaten. Reduce food waste by planning meals, making a list, and buying only what you need.

Plan Portion Compost

No Scrap Left Behind

While America wastes 160 billion pounds of food each year, over 50 million Americans are food insecure.

Isn’t that sad?

If we reduce food waste by only 15%, we could feed more than half of food insecure Americans.

Plan Portion Compost

No Scrap Left Behind

The average American throws away $522 worth of edible food per year.

Isn’t that sad?

Sadder still, most of it could have been eaten. Reduce the amount of food you waste by tasting first and only taking what you need. You can always go back for seconds!

Plan Portion Compost

No Scrap Left Behind

Waste less food, save money and our environment
TOTAL FOOD WASTE $162 BILLION

VEGETABLES ...... $30B
DAIRY ...................... $29B
MEAT ........................ $23B
POULTRY ..................... $20B
FATS / OILS .................. $13B
GRAIN ........................ $11B
FRUITS ........................ $10B
EGGS ........................... $3B
No Scrap Left Behind

Love food. Hate Waste.

No Scrap Left Behind

Think before you take.

No Scrap Left Behind

Taste before you take.

No Scrap Left Behind

# PRELIMINARY RESULTS

<table>
<thead>
<tr>
<th>Food Waste per student per day (Avg)</th>
<th>That means, how much for lunch per year?</th>
<th>How about for dinner (assuming same rate)?</th>
<th>That means how much combined?</th>
</tr>
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<tbody>
<tr>
<td>0.08 lbs</td>
<td>7,680 lbs</td>
<td>10,560 lbs</td>
<td>18,240 lbs</td>
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</tbody>
</table>
Groups generally similar – baseline. Percent agreement with the following:

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CONTACT

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compost@pdx.edu
PRELIMINARY RESULTS

Percent Waste Perceived at Various Levels

- Class 1 Pre-WALL-E (2015 10 02)
- Class 2 Pre-WALL-E (2015 11 10)
- Pre-Int Cafeteria (2015 11 10-13)
- Post-Int Cafeteria (2015 11 16-20)
- Actual (based on Neff et al 2015 and others)
PRELIMINARY RESULTS

Perceived Waste Lost Along Food Cycle (Average % Reported)

- Production
- Handling and Storage
- Processing
- Distribution/Market
- Consumption

- Class 1 Pre-WALL-E (2015 10 02)
- Class 2 Pre-WALL-E (2015 11 10)
- Pre-Int Cafeteria (2015 11 10-13)
- Post-Int Cafeteria (2015 11 16-20)
- Actual (as reported by UNEP 2013)
## Table 1: Demographic overview for survey participants.

<table>
<thead>
<tr>
<th>Class 1 Pre-WALL-E (2015 10 02)</th>
<th>Number of participants</th>
<th>Age Range</th>
<th>Average Age</th>
<th>Males</th>
<th>Females</th>
<th>Student</th>
<th>Faculty</th>
<th>Employee</th>
<th>Live in Resident hall (%)</th>
<th># in Household (Avg)</th>
<th>Eat at Victor’s/week (Avg)</th>
<th>Eat at Viking’s/week (Avg)</th>
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<tbody>
<tr>
<td></td>
<td>38</td>
<td>17-33</td>
<td>18.5</td>
<td>23.7%</td>
<td>73.7%</td>
<td>37</td>
<td>0</td>
<td>1</td>
<td>97.4%</td>
<td>1.9</td>
<td>5.6</td>
<td>1.9</td>
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<td>Class 2 Pre-WALL-E (2015 11 10)</td>
<td>36</td>
<td>17-27</td>
<td>19.0</td>
<td>36.1%</td>
<td>63.9%</td>
<td>36</td>
<td>0</td>
<td>0</td>
<td>50.0%</td>
<td>2.8</td>
<td>3.0</td>
<td>0.8</td>
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<tr>
<td>Pre-Int Cafeteria (2015 11 10-13)</td>
<td>48</td>
<td>17-40</td>
<td>21.1</td>
<td>45.8%</td>
<td>50.0%</td>
<td>40</td>
<td>1</td>
<td>7</td>
<td>93.8%</td>
<td>2.0</td>
<td>10.1</td>
<td>0.7</td>
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<td>Post-Int Cafeteria (2015 11 16-20)</td>
<td>93</td>
<td>17-52</td>
<td>20.2</td>
<td>50.0%</td>
<td>45.7%</td>
<td>89</td>
<td>0</td>
<td>3</td>
<td>89.1%</td>
<td>2.1</td>
<td>10.1</td>
<td>0.7</td>
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<tr>
<td>Behavior</td>
<td>Emotions/Beliefs</td>
<td>Knowledge</td>
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### Behavior
- I think about the food waste I generate
- I put effort into reducing food waste
- I am interested in taking action to prevent food waste
- I eat leftovers
- I check the refrigerator before shopping
- I think about the portions of food that I take or cook
- I compost my foodscraps
- I talk to other people about food waste
- I use reusable to-go containers at Victor’s

### Emotions/Beliefs
- I enjoy the food offered at Victor’s dining hall
- I would be interested in attending a workshop on portioning or cooking for one person
- I would enroll in a PSU course with a sustainability theme
- I would like to see more programs at PSU that help reduce food waste.
- I enjoy the food offered at Victor’s dining hall
- I would be interested in attending a workshop on portioning or cooking for one person
- I would enroll in a PSU course with a sustainability theme
- I would like to see more programs at PSU that help reduce food waste.

### Knowledge
- I know about the residence hall compost program
- I understand food freshness labels (sell by, best by, use by, expiration date, etc.)
- I know about reusable to-go container options at Victor's
- I believe that many materials can be reused or recycled into something new
- I believe proper waste disposal makes a positive environmental impact
- I believe that waste reduction and management is a potential career path or academic pursuit

### Percent waste in household
- Percent waste PSU/America/Avg American
- Percent waste at each stage in food cycle