Campus Food Waste Estimates

During a typical semester:

Total Daily Weight: 1265 (LBS.)
Total Weekly Weight: 6325 (LBS.)

+ Pre-Consumer:
Food waste that is generated in the kitchen and/or has NOT been purchased by a consumer.

- Post-Consumer:
Food waste that has been purchased by a consumer and thrown away.

+/− Pre and Post Consumer:
A combination of both Pre and Post Consumer food waste.

Note: Some restaurants did not participate
Notes for those to proceed us.

There are many inconsistencies in our estimation that you should take into consideration, of which I will attempt to outline here.

1.) The food audit conducted at the **Residence Hall Quad** calculated the pounds per day in a 7 day week. All other institutions operate on a 5 day a week schedule. For purposes of this estimation, we wanted all data to be consistent, so we assumed **all** establishments operated on a 5 day week.

2.) As noted on the poster the food audit conducted at the **Residence Hall Quad** was post consumer. The **ASI Children’s Center** analyzed both pre and post consumer. Every other establishment was pre-consumer. The audit conducted at the Residence Hall Quad and ASI Children’s Center took the most time and effort in conducting composition estimates. That said, you can see where holes need to be filled for a “true food audit” of the campus.

3.) As noted on the poster there were establishments that declined to play along. Two of whom we were able to go back and talk to someone else and get the info we needed (so be persistent in order to get what you want out of this). Subway and Roundtable Pizza outright refused to participate. This estimation does not include Subway or Roundtable Pizza.

4. The **Outpost** and **Gyro 2 Go**, stated they had zero pounds of waste. This is no mistake. These being family run businesses, they take home what is not sold.