

CLASS NOTES

Season 1, Episode 8: Scrapped Snacks - Exploring Food Waste Reduction on College Campuses



Featured Guest: Maddie Kowalewski, Sustainability Manager for Florida Fresh Dining at the University of Florida

Discussion Questions

- What kind of foods are most likely to become food waste?
- How much food do you think goes to waste in your household and why?
- What are steps that can be taken to reduce food waste as an individual? What about as a business?
- What sort of behavioral changes would have the most impact on food waste by college students?
- What are some ways to motivate behavioral change?
- What challenges do you think make it difficult to reduce food waste?
- Is it feasible to eliminate food waste entirely?

Additional Resources

- UF Office of Sustainability Food Waste Initiatives: <https://sustainable.ufl.edu/campus-initiatives/waste/>
- USDA Food Loss & Waste: <https://www.usda.gov/foodlossandwaste/faqs>

Key Takeaways

- According to the USDA, a half a pound of food per person goes to waste every day.
- In 2015, the USDA joined the EPA to set a goal to cut U.S. food waste by 50% by 2030.
- Food waste amounts to a waste of resources, costing not only food but also inputs.
- Twenty-two million pounds of food is wasted annually on college campuses across the United States, according to the National Resource Defense Council.
- At UF, several successful initiatives aim to reduce food waste on campus.
- Some of these initiatives include trayless dining and composting.
- However, one of the most effective ways to reduce food waste appears to be through educational efforts that inspire behavioral change at the individual level.

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**UF/IFAS Food and Resource
Economics Department**

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