

Jasmine Bylander

jasmine0006

jlb40450@ucmo.edu

University of Central Missouri

Submitted at 9:45 10/22/2018



What's Wasting on Campus

Day 13 Food Waste

Facts on Campus

- What does your school currently do with its leftover food?
 - Throw it away unless it meets high standards to be donated.
- Does dining services donate any food to the school pantry or local community? (Is there a food pantry on your campus?)
 - The dining services donate food that is “still of quality” to the campus cupboard which is our on campus student food pantry.
- Is your school part of the Food Recovery Network?
 - Not the official program but we do have a Food Recovery Network. I talked to the office of Sustainability here at school and they are going to look into officially joining.
- What percentage of students from your school are food insecure?
 - 27%



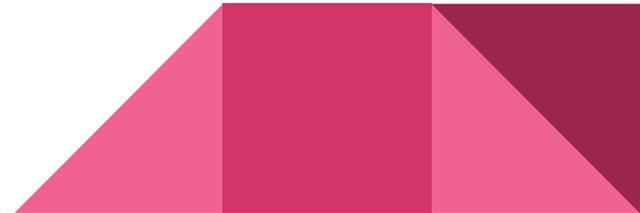
Student One

Students who are are food insecure have very stressful lives and tend to not want to share what they are going through.

“I feel like I would just become a burden to my friends. I can’t ask my family for money either so I just live day to day hoping that the little portion of what I have is enough to get me through the week.”

The first student I talked to felt like they couldn’t talk about it to others and felt a bit trapped in their situation. The campus offers many different options but they are a bit difficult to balance. The cupboard can only be accessed once a week and limits the purchases to 10 items and the items are also basically on their expiration date.

On day to day when going to classes being food insecure can make focusing hard and studying sometimes is nearly impossible. A distraction is a distraction and hunger is a big distraction.



Student Two

Student two talked more on how being food insecure can also affect families. They talked to me about how their family is worried about them but really cannot help. They send as much as they can and it may help but it makes students feel worse.

“I feel like I am taking everything that my family can offer and taking away from my siblings. I really don’t know if I want to stay here any longer.”

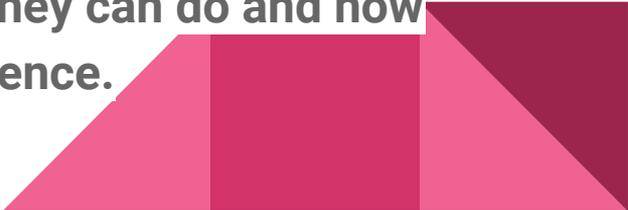
They go through class trying to think of different ways they will get food or distractions that will help them fall asleep. It is when food insecurity gets this bad that colleges need to step up and reduce the food they are wasting to help students in these situations.



The PLAN

- I want to set up a meal a day program where the food that was not used the day before. It would be open to students who are food insecure. It would be taking the take out boxes we are given and giving them to the students after they swipe in at the dining halls it would either be free or discounted price. This will use the food that is not “still of quality” but is still good. This will feed students and keep more food out of the trash bins.
- I also am super happy to hear that the campus is working on starting a composting site and is following the design based on a design from another campus that is close to us and is working very well for them!!!
- I talked to the Office of sustainability about the meal plan and she really liked it. I emailed Sodexo about it and we are going to meet about the minor details and how to inform the students more

In the end I want to inform the students about what they can do and how small changes can make a huge difference.



Filters

Manage Posts



Jasmine Bylander is 😊 feeling motivated.

7 hrs · 👤

I've been doing some research into the food waste my school produces and with all the options we have there is a lot of waste. Students are taking more food then they can eat and wasting the rest. There is also the problem of not recycling what needs to be recycled... this is a huge problem and luckily we are working on a solution!! The school is looking into a composting area for the left over food and scraps students are throwing away!!! Can't wait to see it in action 😊

#PGC2018 #makeadifference #foodwasteoncampus Turning Green #savethefood



Filters

Manage Posts

looking into a composting area for the left over food and scraps students are throwing away!!! Can't wait to see it in action 😊
#PGC2018 #makeadifference #foodwasteoncampus Turning Green #savethefood





This is a trash can located outside of a on campus restaurant. This restaurant is the only restaurant on campus that is not styrofoam free and it is only allowed styrofoam because to the milkshakes. As you can tell the trash can is overflowing and even though the recycling reciprocal is under a foot away people are still throwing away recyclable materials. I think we can be better consumers and remember to recycle and reuse. We may not think about it but plastic water bottles are reusable.



This is in one of the dining halls at the dish station. The campus is working on a project called "Weigh the waste," this project works to inform students about how much food they are wasting by over filling their plates. According to the weigh in last month compared to this month we have sadly increased by .7 ounces. That may not sound like a lot but it actually is a very large amount. How foods are named and where they are placed can not only reduce waste but can also increase healthy food options by 70% for students!





This is the trash bin for my dorm building. There are bags on the ground and a full bin. This building creates a lot of waste. Students don't recycle as much as they can or pay attention to what they bring home. Overbuying and food waste is creating this huge problem and students are not fully aware of the consequences. Helping the students become aware and informing them of what they are doing will help bring this kind of dorm waste down!