Food Waste Sustainability Project

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Talk Structure

- Who I am
- Project Background
- Why?
- The task at hand
- Current strategies
- The Target

- Which partner?
- Where did the food go?
- How much?
- Evaluation
- Feedback
- The Future

Me

BSc. (Hons) Ecological and Environmental Sciences

Community Food Growing

Agricultural research

Climate change mitigation and awareness projects

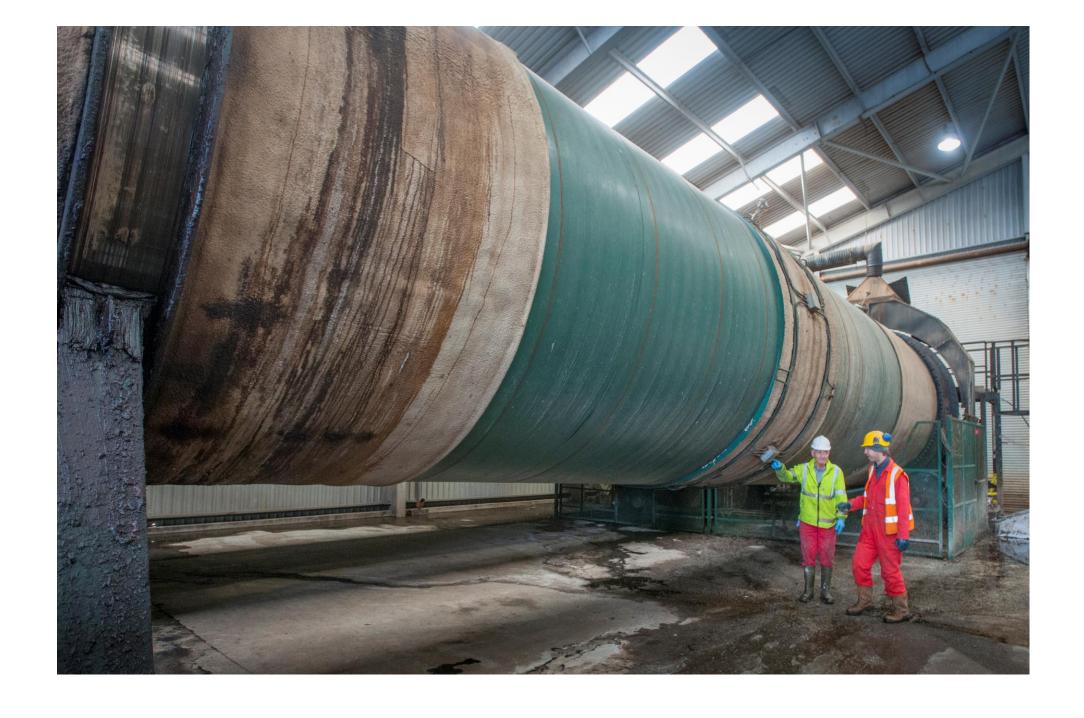
TM in retail



Background

- Driven by VP Community & VP Activities & services
- Funded by SRS
- Edinburgh University Students' Association & Bright Green Business
- Previous interest
- Waste already measured





A key aim of this scheme is to divert edible food from food waste recycling to locations for human consumption, creating energy and economic savings



Why?

"It used to kill me having to throw food away"



- Staff morale
- Economic savings
- Climate change responsibility
- Student and staff expectations



The Task

- To investigate the current food waste disposal system
- To set-up an appropriate food waste distribution model
- To gather feedback and evaluate the model
- To report the outcomes of the project



Current Food Waste Reduction

- Exact portion spoons and smaller dishes
- Optional extras
- Accurate planning
- Integrated fluctuation planning
- Moving prepared products between outlets

Time and economic restraints



The Tasks

- Identify an outlet
- Identify a partner organisation
- Liability waiver
- Create a schedule
- Manage the project
- Conduct survey feedback
- Report back



The Target











Who?

Food Sharing Scotland

- A volunteer-led, community-based food waste reduction project
- Climate Change Challenge Fund and Zero Waste Scotland
- 25 partner businesses to 18 partner non-profits









Free Chutney Making Workshop + Kitchen
Table Talk

Público · Organizado por Food Sharing Edinburgh



MAR Kitchen Table Talk @ Edinburgh Climate Festival 2018

Público · Organizado por Food Sharing Edinburgh y 2 personas más



Bread, Veg and Pledge 24 Público · Organizado por Food

Público · Organizado por Food Sharing Edinburgh y Swap & Reuse HUB "Shrub" Co-operative



Feed the 1000

MAY

6 Público · Organizado por Zero Waste Leith y Changeworks

Why?

• Student-led

Nature of the food – quick distribution



Where did the food go?

- Student body
- Local community
- Homeless
- Societies



How much was saved?

64.97 kg food saved! Over 24 days worth of food



Carbon Equivalent

310.75 kg of CO_2 e

Protocol

- Food is packaged and allergens labelled
- Picked up by a volunteer
- Disinfected cold bag
- Weighed
- Monitored
- Distributed



Evaluation



Staff Feedback

"The best way to share food instead of wasting it"

"The university should be a leader in this"



100%

Has either decreased or not added to workload

Think it would be beneficial to continue



100%

Want the scheme to continue

Had a (very) positive experience

Will continue to volunteer



100%

A moderate level of commitment

A little or moderate level of effort



Recommendations

- Widespread agreement that the current format works and all participants want it to continue
- Continued communication between partner organizations
- Discussions of further outlet
- Invite ACE to observe the Students' Association's process



Volunteer Feedback

- Consistent labelling
- A notification system
- Direct donation to homeless people
- Reusable packaging





ACE?

- Discussions and consultancy
- Supportive of the project
- Link up directly with charity
- Large scale



Future?

- Second outlet Tempo (KB) or Pleasance
- Network expansion
- ACE involvement



Thank you to all those involved

