College Sustainability Challenge 2017

Team **Bowland**

Sam Allan, Duncan Chapman, Sam Western, Chris Brown, Xeina Aveyard

Bowland College

Our Chosen Problem: Food Waste

Food Waste & Recovery at Lancaster

- No Food Recovery or Composting System Yet

- Behind on Food Waste Collection and Treatment targets

- Positive shift towards compostable disposables in eateries
 - Needs complimentary compost bin infrastructure.

Bowland College

Student Food Waste Habits

Q1. What percentage of your weekly food is thrown away?
(69 responses)

Category	Value
0-10%	54 (78.3%)
10-20%	14 (20.3%)
20-50%	0 (0%)
Over 50%	0 (0%)
Do not know	1 (1.4%)
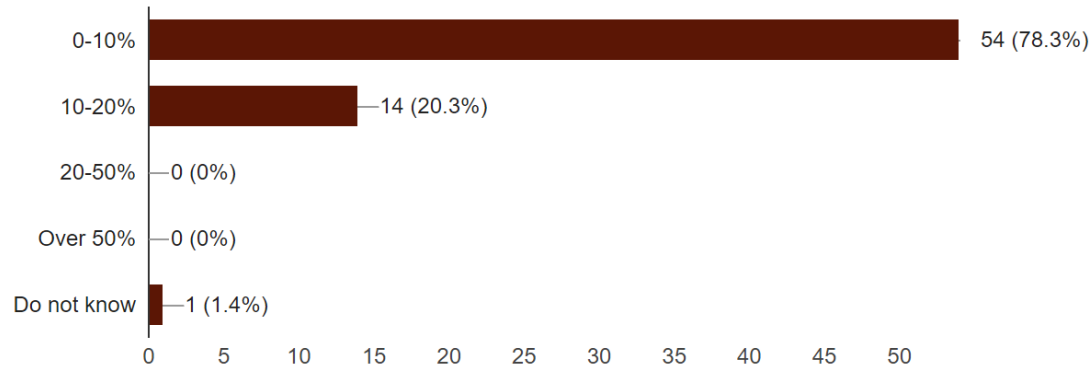
Q2. What percentage of their weekly food do your housemates throw away?
(68 responses)

Category	Value
0-10%	14 (20.6%)
10-20%	24 (35.3%)
20-50%	17 (25%)
Over 50%	1 (1.5%)
Do not know	7 (10.3%)
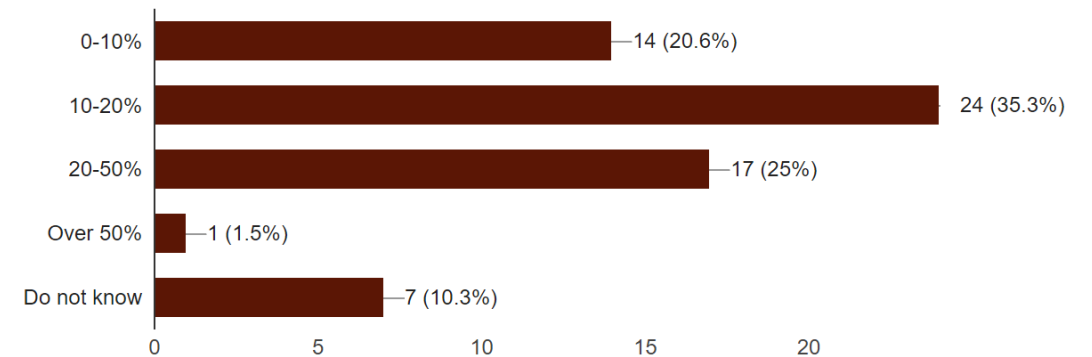
Q3. What are your top 3 most common reasons for throwing out food? (Please tick 3 options).
(69 responses)

Category	Value
Out of Date…	51 (73.9%)
Bought mor…	19 (27.5%)
Inedible (lo…	54 (78.3%)
Didn't like it	10 (14.5%)
Needed sp…	5 (7.2%)
Prepared to…	24 (34.8%)
Other	6 (8.7%)
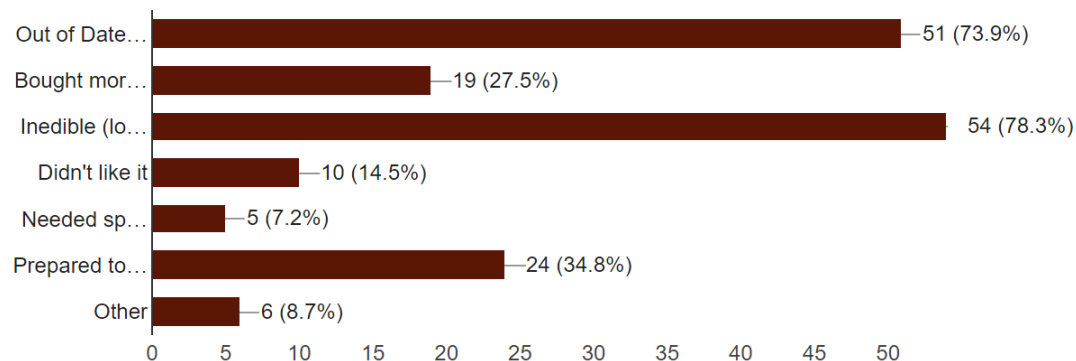
Q4. How often do you permanently dispose of unwanted or excess food that is still safe to eat?
(69 responses)

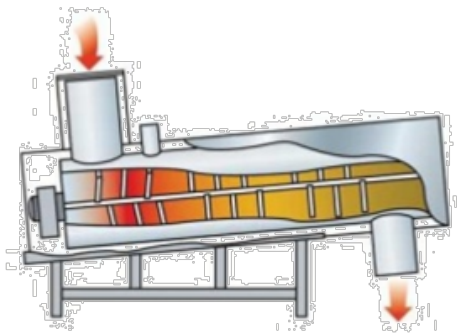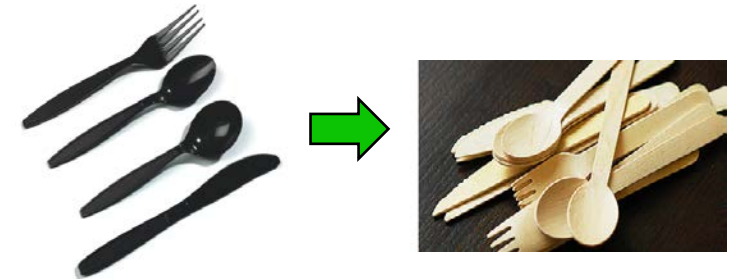| Category	Value
At least onc…	1 (1.4%)
At least onc…	14 (20.3%)
Less than o…	26 (37.7%)
Never	29 (42%)
Other	3 (4.3%)
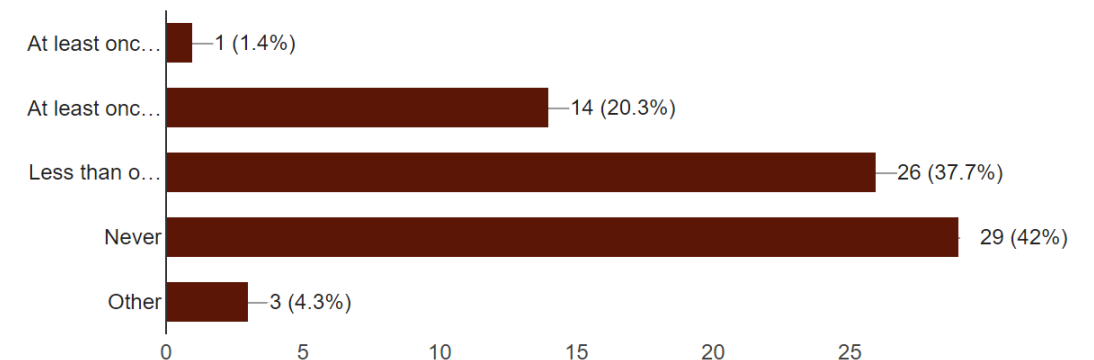
Initial Ideas

Composting Infrastructure:

- Rocket Composters

- Compost Bins

Expand Compostable Disposables:

- Into Campus Bars

- Wooden or PLA plastic

- Identified suppliers

Influential Advisors and Contributors:
- **Ben Tongue,** Environment Manager, University of Bradford
- **Jon Mills,** Environment Manager
- **Darren Axe,** Green Lancaster Coordinator
- **Pete Welling**, Retail Services Manager
- **Julian Ankers,** University Head Chef
- **Rebecca Whittle** Mentor, Lecturer, Researcher
- **Alison Stowell,** Goods Waste Researcher
- **Delme Roberts,** The Marketplace Head Chef

Our Final Idea:
The Campus Community Fridge

Bowland College

Students

Staff

Food Outlets

Students

Staff

GREGGS

THE DELI

Central Campus Location (s)

- Marketplace County
- Barker House Farm
- The Hub Management School
- Wibbly Wobbly
- Sultan
- + others!!!

Impact of Idea

Reduce edible **food waste** + Free daily "**Food Bank**"

Media coverage promoting Universities **Green** image – Example to other **Uni's**

Frome (UK) & Auckland (NZ)

- 5,000 food items saved in 4 months
- **Iceland M&S & GREGGS daily donation**

Week Campaign & Social media

Bowland College

Practicality and Application

Bowland College

Trained Volunteers check fridge morning & evening

- **Clean & Safe**
- **Communication with students**
- **Collections + emails outlets**

Disclaimer

What to donate ✓

- Fresh fruit & vegetables
- Tinned & dried goods
- Sandwiches, biscuits & slices less than 2 days old
- Packaged food past their best before date
- Cooked food can only be accepted from registered kitchens with a current food safety certificate

We cannot accept ✗

- Unsealed or half eaten food
- Mouldy fruit, vegetables or bread
- Raw fish, meat, eggs & milk
- Food that has been recalled by the manufacturer
- Cooked food e.g. quiches, curries unless donated by a registered kitchen and correctly labelled

Practicability and Application

"Quick, easy and efficient" – **Start up pack** online

- Legalities
- Risk assessments
- Volunteer training docs

Low cost
- Fridge
- Shelf
- <£5 electricity per week

HELP YOURSELF TO WHAT'S ON THE SHELF

It's simple, any food in this space is free to anyone. It's about making use of the good but unwanted food in Frome and fighting against waste.

WHAT YOU NEED TO DO

Read the disclaimer and instructions on the inside of this door.

See what tickles your fancy in the fridge.

Check that the food is good to consume.

WHAT YOU NEED TO KNOW

You use the fridge at your own risk - Edventure Frome CIC cannot guarantee that the food in this fridge is good to consume.

Some challenges
- Number donations from staff and students
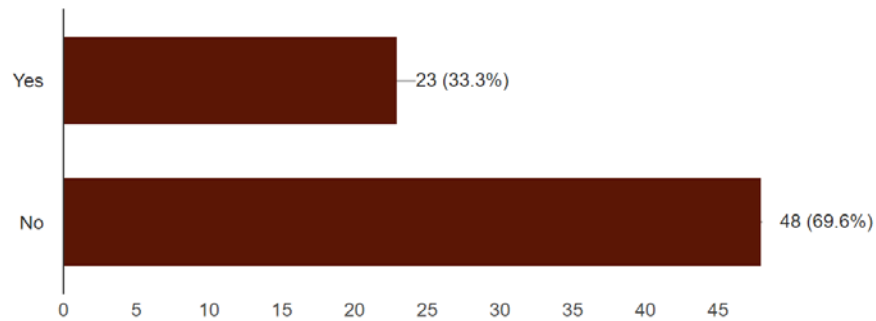- How long it will take for National food outlets e.g. Greggs to get on board
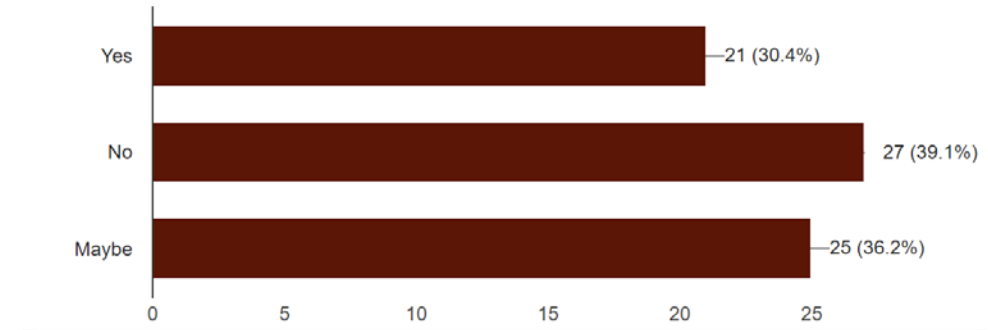
Bowland College

Research and Testing

Q5. Have you heard of the concept of a 'Community Fridge' prior to this survey?
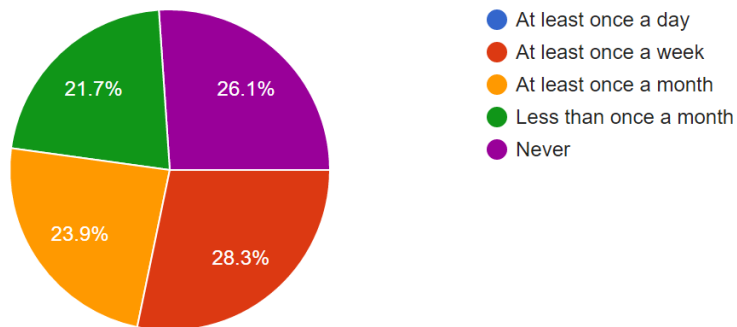(69 responses)

Yes — 23 (33.3%)
No — 48 (69.6%)

Q6. Would you consider using a community fridge if one or more was available on campus? (If no, skip to Question 9).
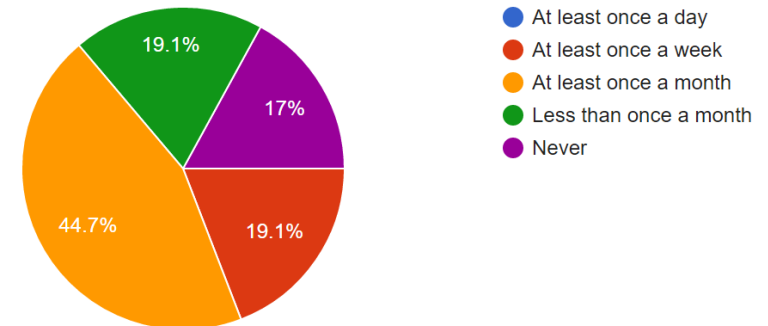(69 responses)

Yes — 21 (30.4%)
No — 27 (39.1%)
Maybe — 25 (36.2%)

Q7. How often would you pick up free food from the fridge(s)?
(46 responses)

- At least once a day
- At least once a week
- At least once a month
- Less than once a month
- Never

21.7%
26.1%
23.9%
28.3%

Q8. How often would you donate food to the fridge? (47 responses)

- At least once a day
- At least once a week
- At least once a month
- Less than once a month
- Never

19.1%
17%
44.7%
19.1%

The Vision:

- A Fridge and Free Food For All

- Reduced Food Waste

- Raise student awareness

- Initiate behavior change

- The trigger for a food waste revolution