

# Assessment of Food Waste Behaviors In Residential Restaurants

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**Stakeholder:** Emma Sorrell

## Objectives

- Decrease** food waste in UCLA dining establishments
- Educating** students and staff on food waste issues on campus
- Research** demographic trends among dining patrons
- Gauge** opinions of students of food waste and possible solutions

## Methodology and Results

### Student Demographic Surveys

- M** Approximately 400 surveys
- E** Two dining halls, De Neve and Bruin Plate
- T** Survey questions included:
- Students' year in school
  - Dietary preferences
  - Preferred residential restaurant location,
  - Whether they believed most waste was pre or post-consumer
  - Their meal plan
- R** We identified three demographics across both dining locations as having the same trend of wasting less food:
- E** Food allergies
- S** Dietary preferences (vegan, gluten free etc.)
- U** Students who obtained their food in stages
- L** We also found that diners who believed more food on campus is wasted due to consumption issues as opposed to production issues were more likely to waste food.

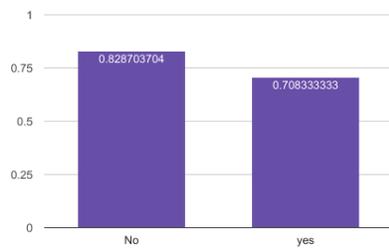
## Survey Data

Food Gathering Effect on Food Waste Scores

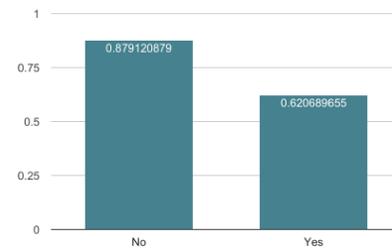


### Bruin Plate

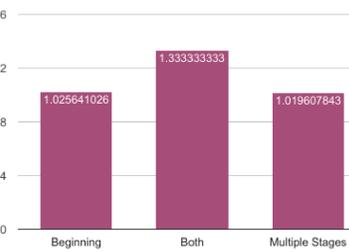
Allergies Effect on Food Waste Scores



Dietary Preferences Effect on Food Waste Scores

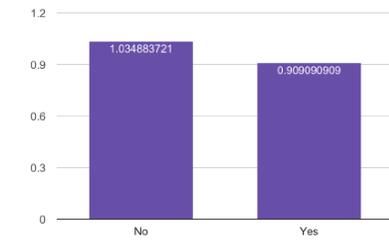


Food Gathering Effect on Food Waste Scores

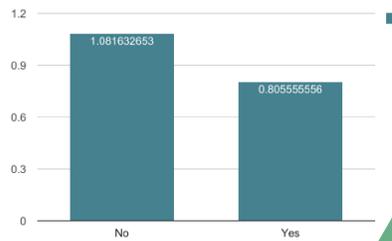


### De Neve

Allergies Effect on Food Waste Scores



Dietary Preferences Effect on Food Waste Scores



## Triangulation



### Focus Groups

**M** Facilitated a focus group amongst students living in the dorms to find the most effective means of providing informational signage and messaging on campus.

#### Four main questions:

- 1) What type of food do you think students waste the most of? Why?
- 2) When it comes to food waste, getting the message out makes a difference. What kinds of messages typically catch your attention?
- 3) What media works best for you?
- 4) Do long waits in line affect how much food you take?

- R** 1) Bananas/other fruits or the last plate of food they can grab
- E** 2) Humorous, emotional, or shocking; Bright colored visuals; Proper and effective placement
- S** 3) Participants felt social media is not the best form of media to educate students. Rather, they appreciated table tents and signage in areas that are frequently trafficked.
- U** 4) Yes, students felt they were more inclined to get food from stations with shorter lines. Sometimes, this results in students getting foods that they are less inclined to enjoy

**Overall trend:** many students had the common misconception that food waste occurs mostly on the production end

### Discussion with Dining Employees

Received preliminary information about the topic of food waste:

**Fruits** and **napkins** were most commonly to be seen wasted at Bruin Plate

Average student counts:

De Neve (Wednesday, Lunch, Winter Quarter): **1030**

Bruin Plate (Wednesday, Lunch, Winter Quarter): **1484**

Peak times for De Neve and Bruin Plate:

Wednesday, Lunch: **12:00pm - 1:00pm**