

Reducing food waste in a student dormitory



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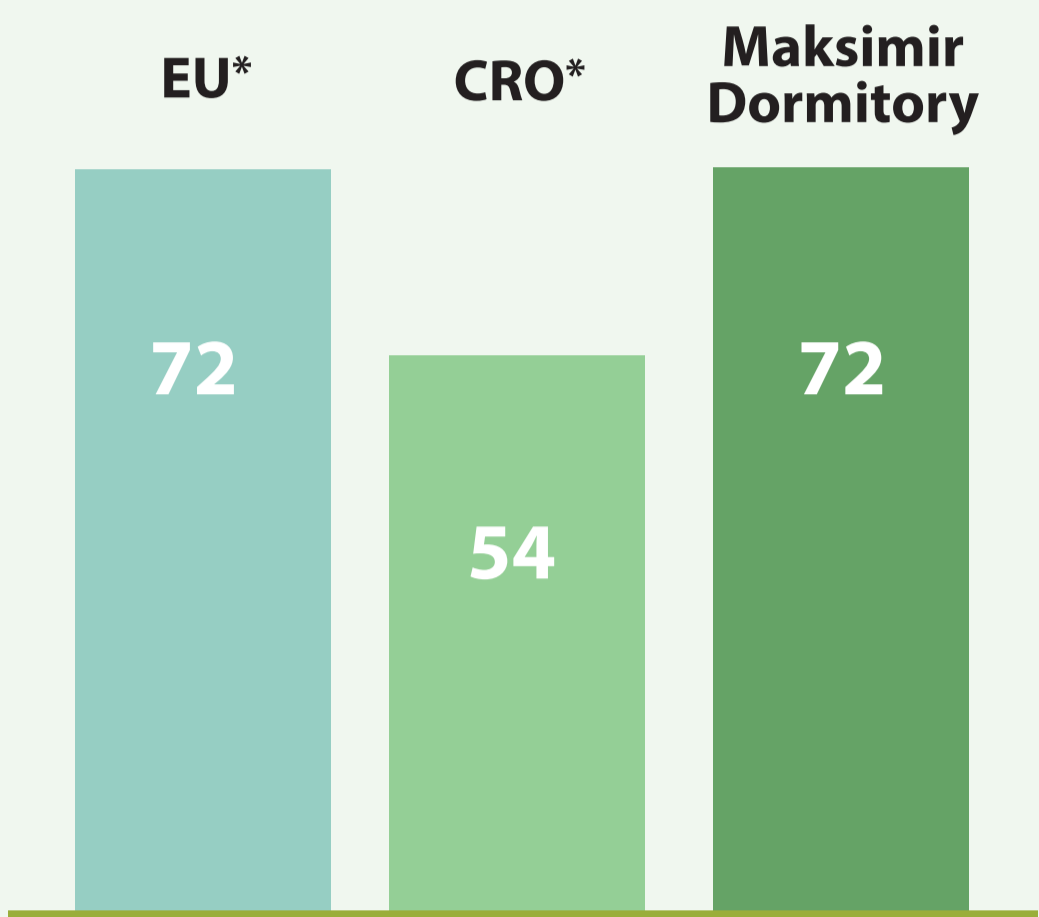
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Abstract: Food waste is becoming a growing global problem, and school canteens are a significant generator of this waste. The role of each educational institution is to nurture the value of sustainability, therefore to raise individuals who behave less wastefully. This paper explores the possibilities of reducing food waste in the Maksimir dormitory, which, due to various special regulations, is precluded from reducing waste interventions used in households or other catering facilities.

By introducing regular food waste measurement, surveying students and gaining insight into the type of food waste, interventions were planned that had different impacts on different types of waste. Meal planning with students considering the number of attendees and reduction of the quantity of prepared food resulted in reducing serving waste, while individual discarding own plate waste, introduction of different portions sizes and displaying the quantities of food

Keywords: food waste, plate waste, meal planning, dormitory, sustainability

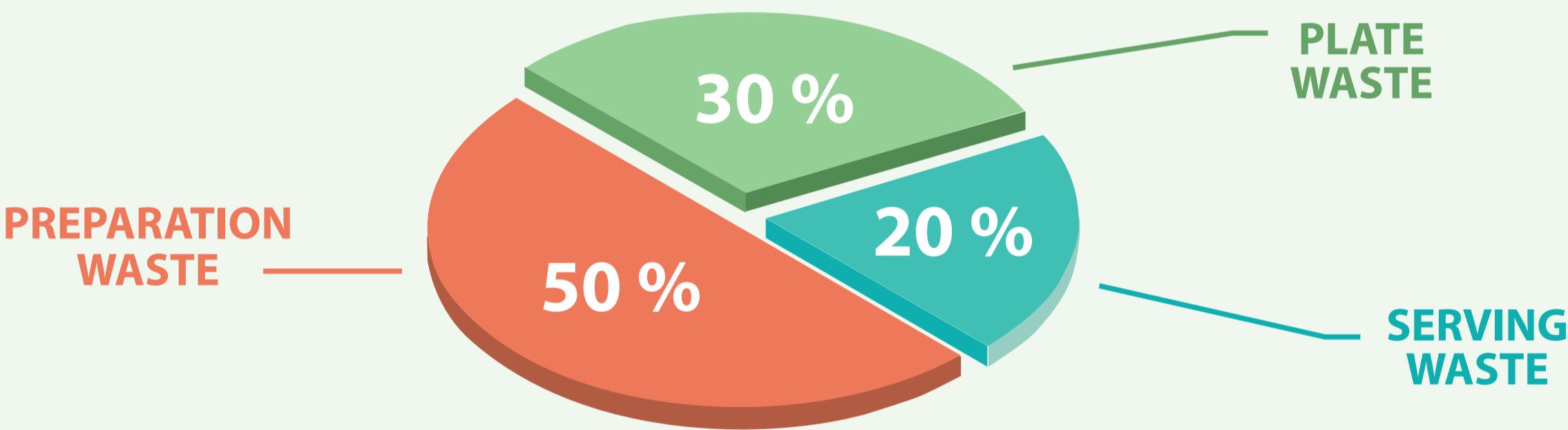
FOOD WASTE PER CAPITA / YEAR



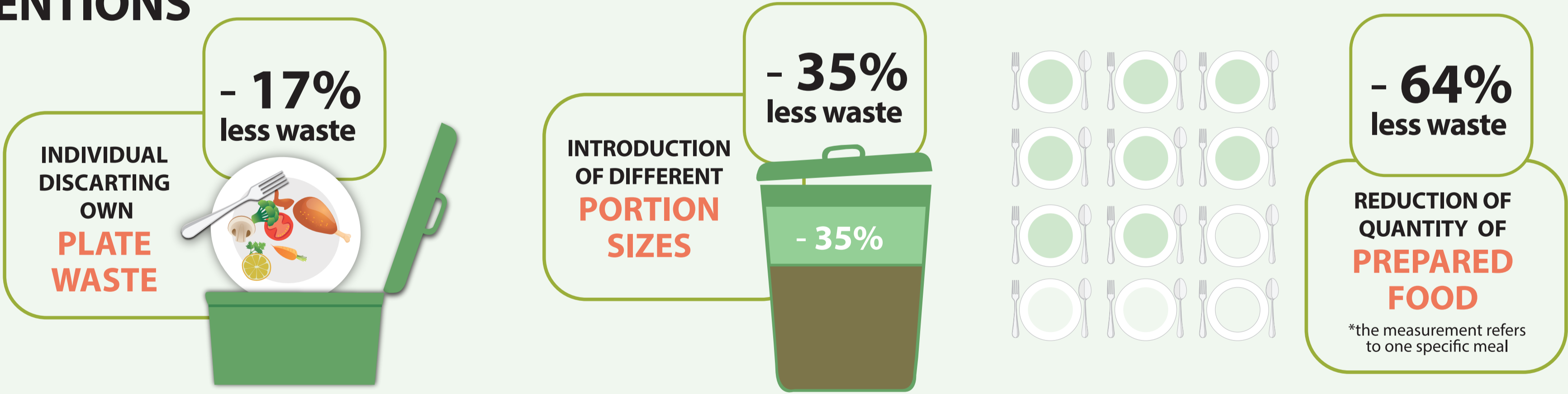
*eurostat, 2024

waste resulted in reducing plate waste. Undoubtedly, interventions aimed at raising awareness of the amount of food waste and its environmental impact, as well as the resulting social inequalities, had a greater impact. Thus reducing food waste in a student dormitory should include interventions targeting different levels of waste generation with a focus on developing responsibility and empathy among students.

WHERE DOES WASTE COME FROM?



INTERVENTIONS



INTERVENTION IMPACT ON DIFFERENT LEVEL OF WASTE GENERATION

- individual discarding own plate waste
- introduction of different portion sizes
- displaying the quantities of food waste

PLATE WASTE

- meal planning considering the number of attendees
- involving students in meal planings
- reduction of quantity of prepared food

SERVING WASTE

All interventions led to a **43%** less food waste.