

# Dining Hall Food Redistribution

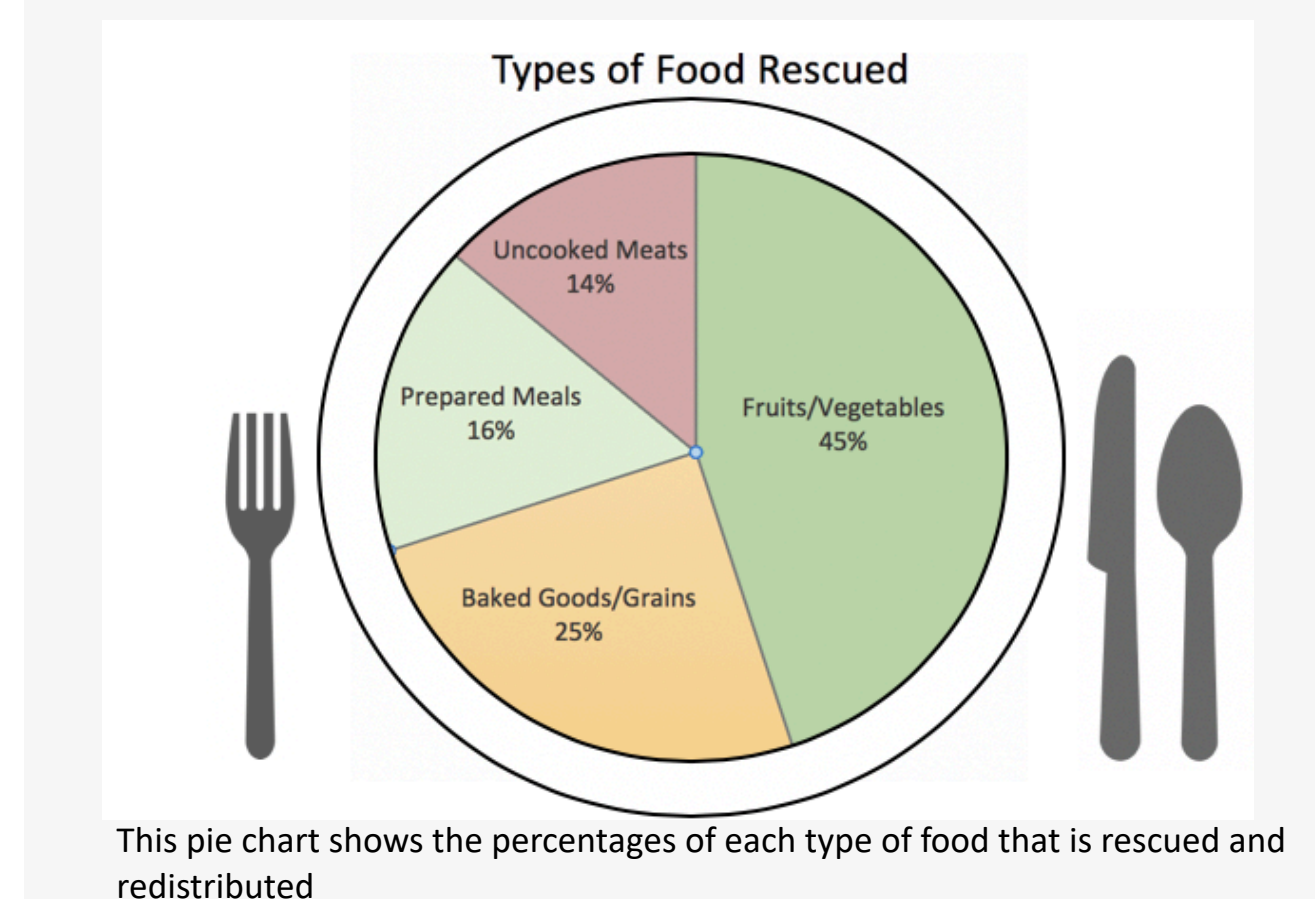
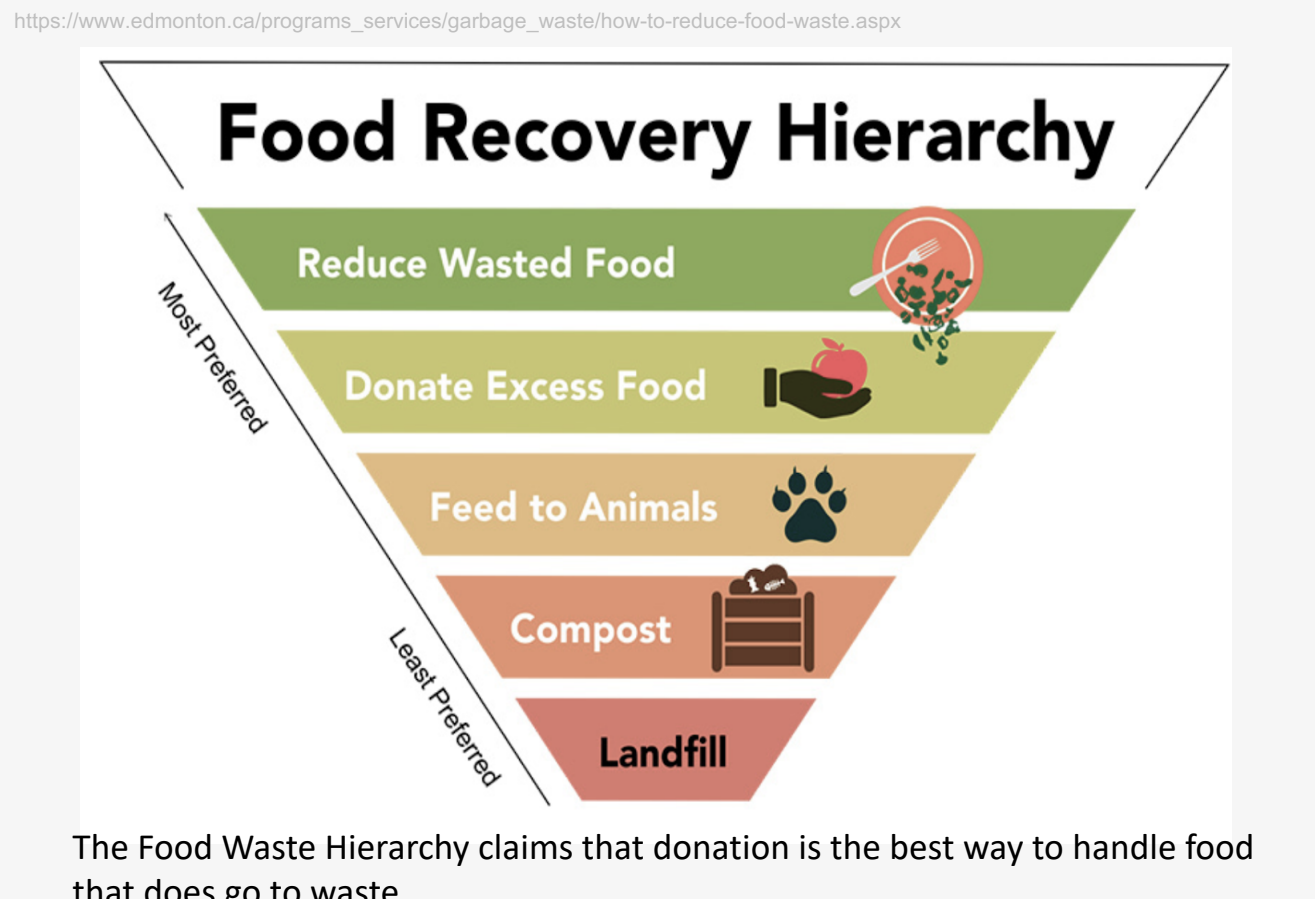
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If leftover food produced by dining halls can be recovered and donated safely, food will be diverted from landfill while addressing hunger in the neighborhoods around the University of Cincinnati.

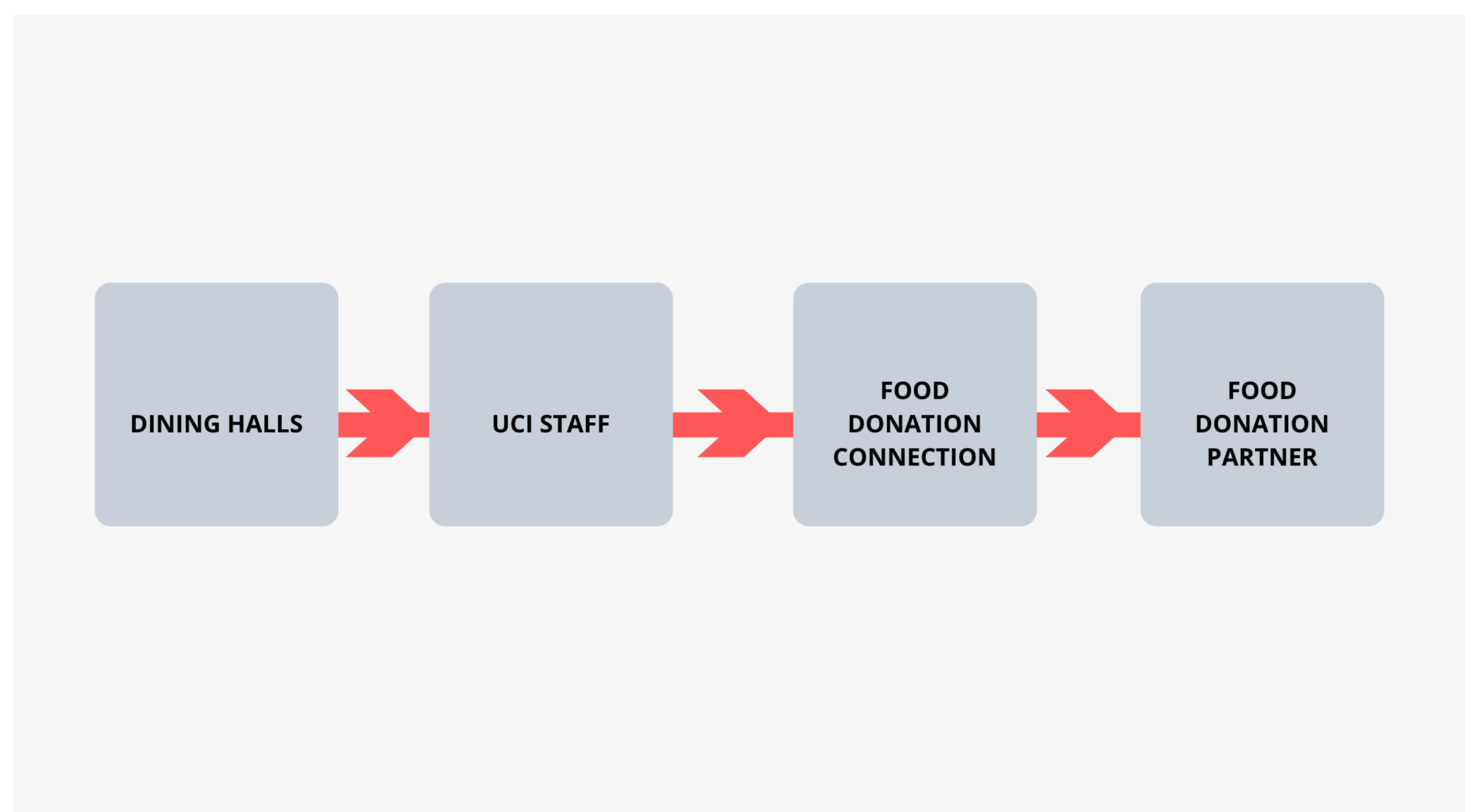
### The Problem

In 2017, the dining halls on campus produced 600 tons of food waste. Currently, Aramark, the food service provider for the University of Cincinnati, has implemented a composting system in one of the dining halls to combat this food waste. The problem is that there is so much food waste that could potentially be used to feed those who are hungry rather than simply being composted. Additionally, according to the Food Waste Hierarchy, if reducing the food waste does not prove effective, donation is the best way to handle wasted food.



### Case Study: The University of California Irvine

The University of California Irvine leads the nation in higher education waste diversion, saving 80 percent of its waste from landfills. Whenever they have excess leftover food, it directly goes to people in need in the community. The team follows Aramark's food donation guidelines to package the food. Then The Food Donation Connection (FDC) manages the network of local food relief agencies.



### Proposal

In order to combat food waste in dining halls, we propose a system where UC students rescue food from dining halls and redistribute the food to local non-profit agencies. By establishing a volunteer network through the recruitment of student volunteers, food can be recovered from dining halls on the University of Cincinnati's campus and safely packaged in order to meet health guidelines. From there, student volunteers will go to the UC Bike Kitchen to receive an insulated backpack or thermal blanket to keep food safe during transportation. Student volunteers then can walk, bike, or choose any other form of transportation to take the safely packaged food to a designated nearby nonprofit organization.

### Our Estimated Impact

This model of food redistribution will serve two neighborhoods in Cincinnati-Corrville and Clifton. Based on the amount of food On The Green dining hall reports going to waste, 90lbs is the estimated amount of food that can be recovered each week. Combined, the nonprofits receiving the food are estimated to serve approximately 300-400 meals per week. This model helps provide service hours to students who need them, a closer relationship between students and the community and to dining services.



### Our Organization: UC Food Forward

UC Food Forward will be a university-approved student organization that is intended to oversee the implementation and growth of the recovery initiative. The formation of the organization will be instrumental in the recruitment of volunteers and the foundation to expand to more donation locations and other dining halls and on-campus food providers.

### Packaging Process and Guidelines

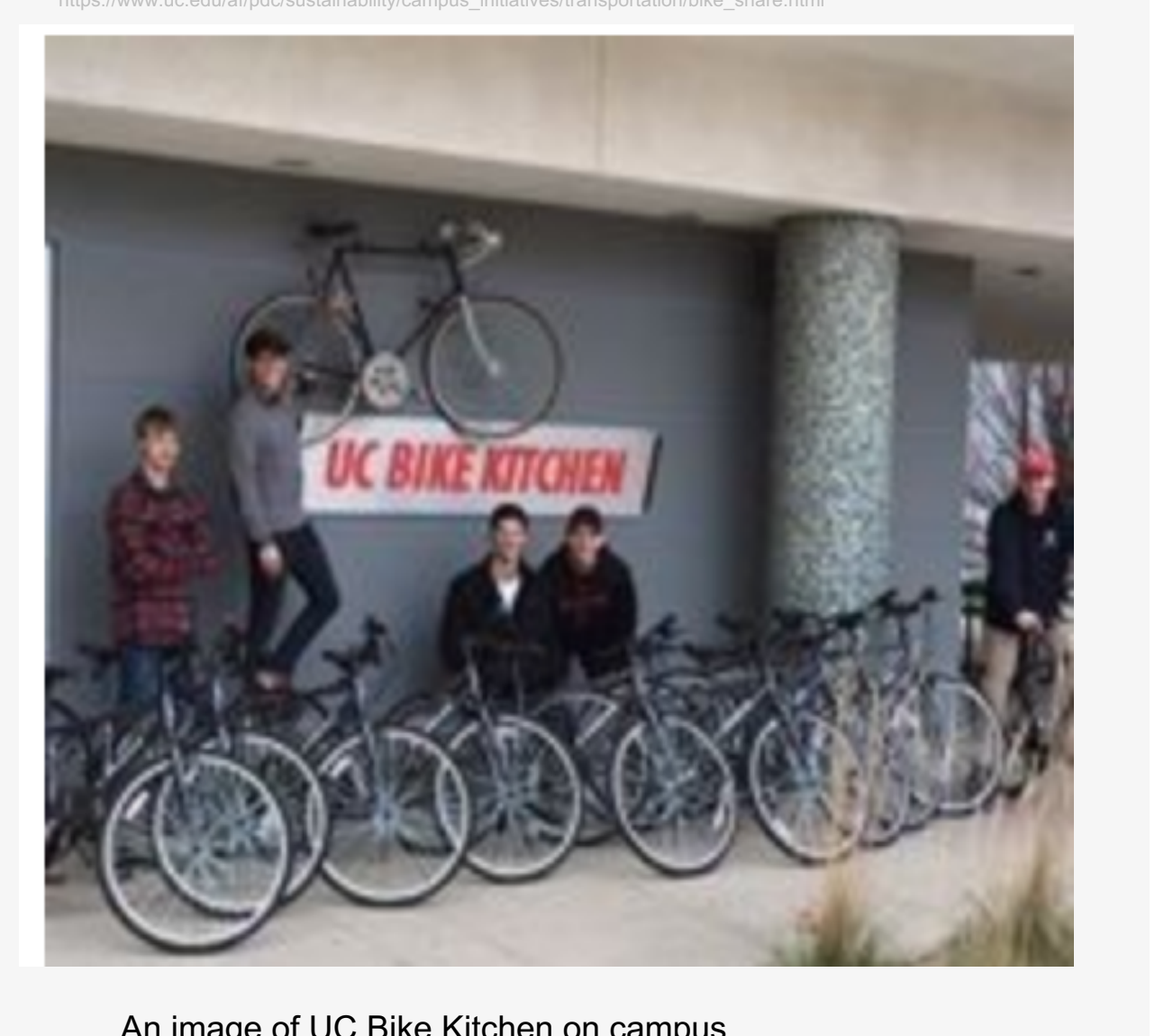
There are specific health safety guidelines that need to be followed when packaging the leftover food. The first thing is that the employees dealing with the packaging of the food should go through ServSafe certification in order to be able to package properly. Some of the guidelines include the food must be stored in a blast chiller to reduce the temp of the pre prepared food to ensure safety. All food items must also carry an allergen label. The food also must be transported in an insulated carrying bag or wrapped in a freezer blanket to keep the product cold.



Picture of blast chiller, packaging plastic, ServSafe logo, and Allergen label.

### Modes of Transport

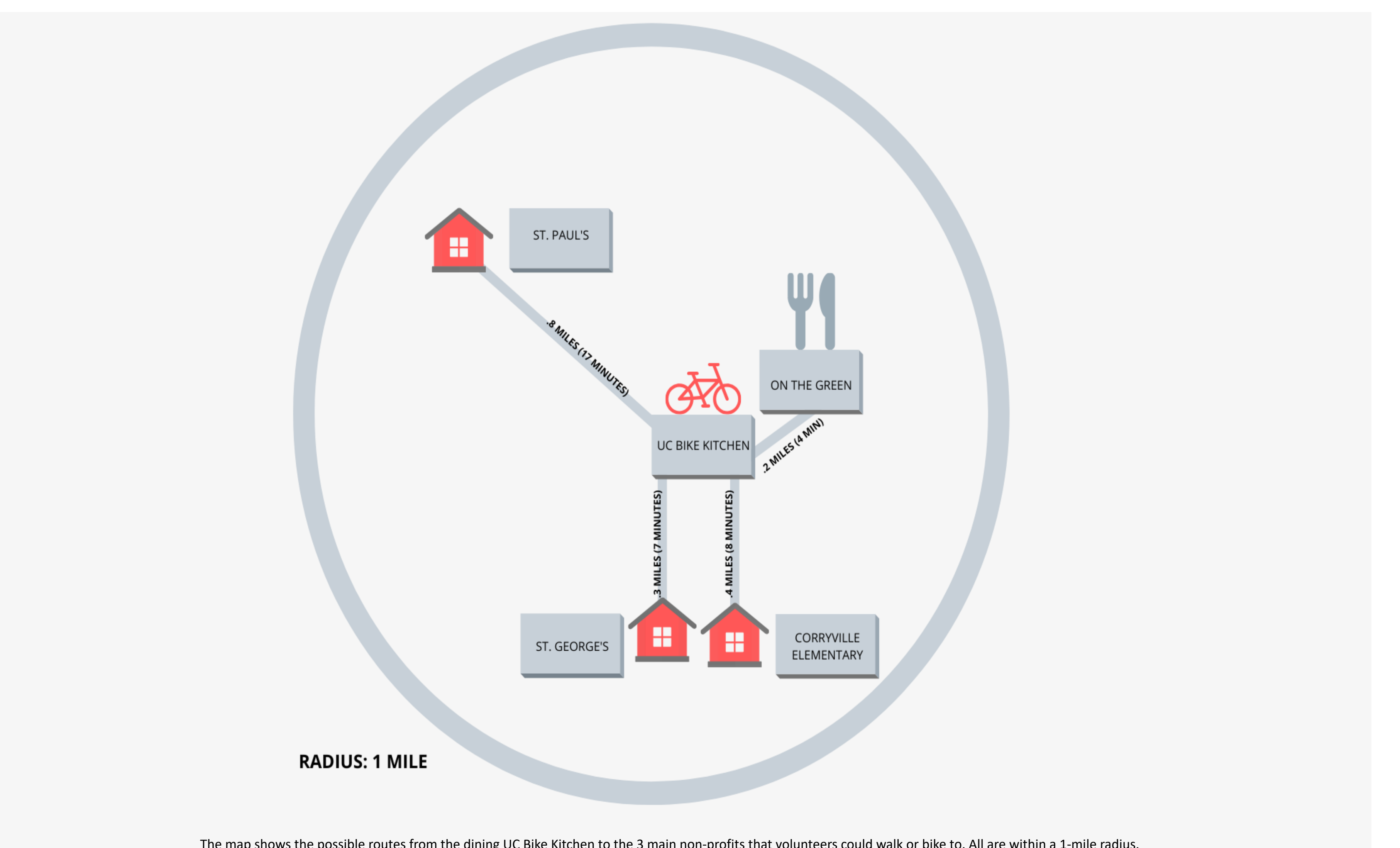
The transportation modes chosen are biking and walking. This was chosen based on what methods would be convenient for students as well as environmentally friendly. Biking would be convenient for students because the UC Bike Kitchen allows students to rent out bikes free of cost. This will be the main source of bikes for students to use to transport the food from campus dining halls to the soup kitchens in the community. This location will also have the insulated food storage backpacks for students to take with them to the dining hall to pick up the food.



An image of UC Bike Kitchen on campus.

### Redistribution Sites

The nonprofits chosen as the most practical are Little Sisters of the Poor (located at St. Paul's Home,) St. George's Food Pantry, and Corrville Elementary School. All are within 1 miles of the UC Bike Kitchen, where volunteers would receive the proper transportation materials, such as an insulated, airtight backpack or a thermal blanket.



The map shows the possible routes from the dining UC Bike Kitchen to the 3 main non-profits that volunteers could walk or bike to. All are within a 1-mile radius.