University Office of Culinary Education
Changing the Way We Waste

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Executive Director of Food Safety

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History

Date founded: 1914 in Providence, R.I.

Founders:
   Gertrude I. Johnson &
   Mary T. Wales

Original focus:
   Business education

College of Culinary Arts:
   Introduced 1973
Current Statistics

• 4 Campuses
  Providence        Charlotte
  Denver           North Miami
• Total Enrollment: 15,000 + students
• College of Culinary Arts = largest enrollment
• Culinary Enrollment
  Providence: 3,000
  Charlotte: 1,100
  North Miami: 800
  Denver: 800
Programs of Study (CCA)

AS Programs
- Baking Pastry Arts
- Culinary Arts

BS Programs
- Nutrition
- Food Service Management
- Food & Beverage Entrepreneurship
- Restaurant Food & Beverage Management

Masters of Arts in Teaching
Academic Year

3, 11 week terms

Fall Term: September to November (Thursday before Thanksgiving)
Winter Term: November through February (winter break)
Spring Term: March to May
Student Involvement

• Culinary Labs – 50 labs in Providence
• Practicum Properties
  Two Dining Halls in Providence
  City Burger, Starbucks, Red Sauce, BYOB
• Chartwells (Branch Campuses Only)
• Storerooms
• Clubs
Food Insecurity

• **Low food security** *(old label = Food insecurity without hunger)*: reports of reduced quality, variety, or desirability of diet. Little or no indication of reduced food intake.

• **Very low food security** *(old label = Food insecurity with hunger)*: Reports of multiple indications of disrupted eating patterns and reduced food intake.

Source - (Coleman-Jensen, Gregory, & Rabbitt, 2016)
Food Insecurity
Relation of food insecurity to our students
Students understanding of food insecurity and food waste
Students and Composting
Students and FRN

Percentage of households reporting indicators of adult food insecurity, by food security status, 2015

- Worried food would run out
- Food bought did not last
- Could not afford balanced meal
- Cut size of meal or skipped meal
- Cut or skipped meal in 3+ months
- Ate less than felt should
- Hungry but did not eat
- Lost weight
- Did not eat whole day
- Did not eat whole day, 3+ months

Following the Pyramid....

Source Reduction – Challenges/Successes

Feed Animals – Challenges/Successes

Feed Hungry People – Challenges/Perceptions working towards success

(EPA & Oswe, 2016)
Composting

Best fed Pigs in RI
Changing the Way the World Eats

Nutrition
Sustainability
Wellness
Changing the Way We Waste

- Educate, Educate, Educate
- Safe Food Handling
- Proper Purchasing Decisions
- Redlining/Consolidation
- Pigs or People
- Food Waste vs Food that will not be used
- Partnerships
Challenges

• Perception
• Perceived Legal Liability
• Logistics
• Time and Labor
• Convenience
• Student Involvement
• Labeling
Challenges

- Skill/Awareness Variation in incoming students
- Special Processes/Trends in Industry
- Cell Phones/Technology
- Logging too Tedious/Cumbersome
- Norovirus Risks
- Perception
- Labs, Academic Classes and Flipped Classes
Successful Food Recovery
Feeding the 5000 Denver

- Feedback Hosts Several Events
- Highlight Reclaimed/Salvaged Foods
- Bring Awareness to Food Waste
- Success in Denver with JWU
# We Don’t Waste

<table>
<thead>
<tr>
<th>ITEM NAME</th>
<th>AMOUNT</th>
<th>AMOUNT TYPE</th>
<th>PICK UP DATE</th>
<th>PERISHABLE BY</th>
<th>DOLLAR VALUE</th>
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<tr>
<td>Sour Cream</td>
<td>30 Servings</td>
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<td>Jun 16 2015</td>
<td>Jun 23 2015</td>
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<tr>
<td>Pies and Cakes</td>
<td>132 Servings</td>
<td></td>
<td>Jun 16 2015</td>
<td>Jun 23 2015</td>
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<tr>
<td>Sour Cream and Yogurt</td>
<td>225 Servings</td>
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<td>Jun 16 2015</td>
<td>Jun 23 2015</td>
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<tr>
<td>Assorted Produce</td>
<td>120 Servings</td>
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<td>Jun 16 2015</td>
<td>Jun 23 2015</td>
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<tr>
<td>Assorted Desserts</td>
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<td>Jun 16 2015</td>
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<tr>
<td>Liquid Eggs</td>
<td>960 Servings</td>
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<td>Jun 16 2015</td>
<td>Jun 23 2015</td>
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<tr>
<td>Salmon</td>
<td>400 Servings</td>
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<td>Jun 10 2015</td>
<td>Jun 17 2015</td>
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<td>Veal</td>
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<td>Jun 17 2015</td>
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<tr>
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<td>128 Servings</td>
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<td>Jun 10 2015</td>
<td>Jun 17 2015</td>
<td>--</td>
</tr>
<tr>
<td>Pork</td>
<td>400 Servings</td>
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<td>Jun 10 2015</td>
<td>Jun 17 2015</td>
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</tbody>
</table>
JWU and the Future

• Collaboration and Partnerships
• Support with Best Practices
• Culinary Support
• Lean Path Technology
  – Track, Monitor and Save
• Curriculum Development
References


• http://www.leanpath.com/

• https://www.wedontwaste.org/
Contact Information

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