

PROBLEM STATEMENTS

What is the problem?:lack of compost bins or specific bins in the cafeteria

Who are the stakeholders?:URI Students

Need and constraints: We need clearance to put compost bins in dining and dorming halls and we need access to suplies to make these bins. One constaint is funding.

LEVERAGE

Our group focused on the structure of how information flows. By addressing this we agreed how people at URI have a lack of knowledge about composting and food waste. We believe by adding compost bins all over campus more people will want to become more aware about the amount of food they waste and how we as a community can address this problem.



FOOD WASTE AT



ALEXIA GRANTHON, KAYLA OWENS,
MADISON ILER, MYRLA PRINCIPE,
MERYL BROSSEAU

PROPOSED SOLUTION

OUR SOLUTION IS TO ADD VARIOUS FOOD AND WASTE BINS AT THE DORM BUILDINGS, HALLS, AND AROUND CAMPUS

THIS WILL IMPACT THE DINING HALLS/ DINING HALL STAFF, URI STUDENTS, LOCAL FARMS, AND URI FACULTY

STRENGTHS AND LIMITATIONS

STRENGTHS:

FOOD WASTE WOULD BECOME HEALTHY SOIL FOR PLANTS - CAN ALSO MAKE PROFIT FROM SELLING COMPOST OR CAN BE GIVEN TO OUR FARM - CAN BE USEFUL FOR ENVIRONMENTAL SCIENCE STUDENT PROJECTS

LIMITATIONS:

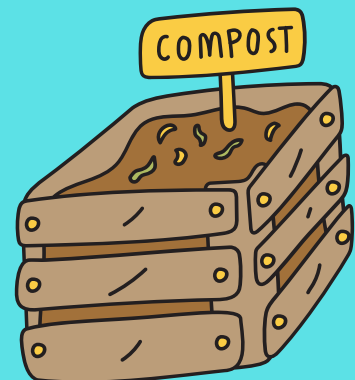
THE CLEANING PROCESS FOR THE KITCHEN STAFF CAN TAKE MUCH LONGER - COMPOST CAN PRODUCE A LOT OF ODOR - ATTRACTS PESTS AND BUGS - IF NOT DONE PROPERLY COMPOST CAN BE USELESS FOR EVERYBODY: TOO WET MEANS AT CAN'T BE USED - IT IS A ROTTING PROCESS SO THE SMELL CAN BE PERMANENT.

NEXT STEPS

Going forward, we are looking to find ways of giving student access to compost bins. Working towards putting bins in dining halls, lounges, and dorm kitchens.

we hope to work with stakeholders such as student orgs and dining hall staff to situate how our bins will be managed, how the compost is transported, and who will help to operate it.

Immediately we want to gain the attention of those who actively influence URI's finances that are put towards campus sustainability.



GO RAMS! GO RAMS! GO RAMS! GO RAMS! GO RAMS!

HOW MIGHT WE RAISE AWARENESS ABOUT SUSTAINABILITY FOR STUDENTS IN ORDER TO REDUCE FOOD WASTE?

ABBEY WARING, SOPHIA DILORENZO,
BRIDGET O'SULLIVAN, GIGI WELSH

PROBLEM STATEMENT:



Produce is wasted in many levels of the food chain and is not disposed of properly. This could be due to ignorance, mass farming, selfishness and taking privillages for granted, or simply overbuying. Primary stakeholders are students, large produce companies, grocery stores, etc. Along with these stakeholders comes some constraints (inadequate financing, enforcement of rules, lack of knowledge) and needs (crop systems, composting, awareness of sustainability, and access to healthy foods at a lower price).



ANALYSIS OF LEVERAGE POINT:

Food is wasted due to spoilage, overstocking, improper packaging, and handling damage.

PROPOSED SOLUTION AND IMPACT:

How might we engage students in the issue?

Our solution is to add compost bins into the URI dining halls and lounges. By doing this, we can limit the amount of food sent to landfills. We also plan to add posters geared towards our goal- **educating students in the importance of composting, while limiting food waste at the same time.** These posters or social media posts will hopefully nudge people to partake in it.



STRENGTHS AND LIMITATIONS:

Strengths: Simple way to encourage sustainability

Limitations: No way to gauge if people are actually reading the posters

NEXT STEPS:

- Propose more accessible compost bins in the dining hall/around campus
- Creating posters and putting them in easily seen spots around campus



FOOD WASTE SOLUTIONS



how might we **CHANGE DINING HALL RULES/SYSTEM** for **STUDENTS** in order to **PROMOTE COMPOSTING?**

PROBLEM

THE COMPOSTING POLICIES IN DINING HALLS AND AROUND CAMPUS ARE INEFFECTIVE, CAUSING UNINFORMED STUDENTS AND STAFF TO CONTRIBUTE TO FOOD WASTE

WHO'S INVOLVED

EVERYONE IS INVOLVED
DINING HALL STAFF TO SUPERVISE WASTE DISPOSAL, AS WELL AS STUDENTS AND STAFF WHO CARRY OUT THE NEW PROCEDURES

LEVERAGE POINT

THE RULES AND SET UP OF THE DINING HALL, SUCH AS COMPOST BIN LOCATION, PLATE SIZES, PORTION SIZES, AND WHERE LEFTOVERS GO

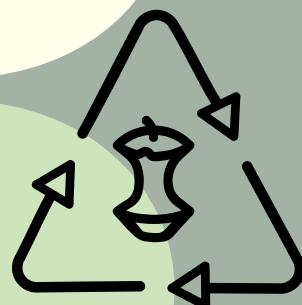


SOLUTION

UPDATE STUDENT AND FACULTY MINDSETS THROUGH FOOD WASTE EDUCATION, MAKE COMPOSTING AND DONATING FOOD MORE ACCESSIBLE TO STUDENTS, AND MAKE WASTING FOOD LESS CONVENIENT

IMPACT

AN INCREASE THE AMOUNT OF FOOD THAT IS COMPOSTED AND A DECREASE THE AMOUNT OF FOOD WASTED



LIMITATIONS

BUDGET, VOLUNTEERS, STUDENTS' WILL TO PARTICIPATE, CONVENIENCE, AND TIME



WHERE DO WE GO

FROM HERE WE NEED TO DESIGN AND IMPLEMENT A NEW DINING HALL SYSTEM THROUGH RULES AS WELL AS PHYSICAL CHANGES IN THE HALL



WHAT IS NEEDED

A TEAM TO DESIGN RULES THAT WORK FOR DINING HALL STAFF, STUDENTS, AND CUSTODIAL STAFF; WASTE BINS, COMPOSTING BINS, SIGNS, AND VOLUNTEERS AT WASTE STATIONS



TACKLING FOOD WASTE

University of Rhode Island

Our Problem

Students at URI are overconsuming in the dining halls and contributing to food waste on campus.



Goal

We hope to focus on educating URI students on overconsumption and food waste.

Solution

Create a Brightspace course that URI students must complete. This will be a resource to educate students on food overconsumption and the effects of food waste.



brightspace
by D2L



Strength and Limitation

This course will make students aware of the issue, but it is still up to them to be conscious of their actions

Next Steps

We need to gather data and resources to create a brightspace page.

When the page is available we need to make it required for every student to take the course by communicating with staff at URI



FOOD WASTE & RECOVERY PROJECT

By: Caitlin Roden, Patricia Howk, Richie Shenton, Alyssa Brodeur & Lindsey O'Neill

PROBLEM STATEMENT

**What is the problem?
The root causes? The stakeholders? What are the needs and constraints involved?**



The problem - URI does a very poor job with food waste

Root causes - The food not being tasty, there not being enough trash/recycling around campus, communication

Stakeholders - Administration, URI food staff, students, farms, activists

Needs and Constraints - Student population not being on the same page, poor communication, money, more composting bins/trash, knowledge

ANALYSIS OF LEVERAGE POINT

What leverage point are we focusing our intervention on? Why?

The leverage point we chose to focus our intervention on was **increasing the amount of accessible compost bins for students on campus**. We identified this as a major leverage point based upon the variety of factors we believed it could influence. First it reduces food waste through turning it into something useful and environmentally friendly, compost. We also thought it was an important leverage point because of their visibility. We identified that our other main concern with this issue was awareness. Our thought process was having more bins on campus would be a noticeable change that would raise that awareness and in turn student participation in solving the issue.



PROPOSED SOLUTION & IMPACT

What is our proposed solution? How might this impact stakeholders?



Our solution is to implement more composting stations around the URI campus with a focus on accessibility to students.

Effects on Stakeholders:

- **URI Administration** - could lower the cost of waste pickup
- **Students** - will gain more knowledge on composting and its benefits
- **SAS Club/Environmental Activists** - would have a new responsibility to promote and educate
- **Farms** - benefit from the additional organic material



STRENGTHS & LIMITATIONS

What are the strengths and limitations of our plans?



Strengths:

- Spread awareness of positive initiative (good publicity)
- Save money on food costs and waste management
- Increased access on composting bins
- Better meal portioning and food quality
- The URI farm will have more customizable compost
- Educating more students on composting food waste

Limitations:

- Cost of compost bins
- Lack of campus awareness among students and faculty
- Shipping compost off campus (where that money will come from?)
- Not a very biodiverse campus
- How can the dining halls estimate how much food to prepare that's not going to waste?



Main Stakeholder Involvement:

- **URI administration**
 - Pay for bins & go through to get approval to place them on campus
 - Show how this is a positive change to campus
 - Good publicity
 - How it can help students save money
- **Student Activists & Clubs**
 - Create an initiative (education for other students)
 - Raise awareness on social media

Deliverables:

- Buy more composting bins
- Create posters and social media posts
- Start student education classes or events

NEXT STEPS

Where do we go from here? What is needed in terms of stakeholder involvement and deliverables?



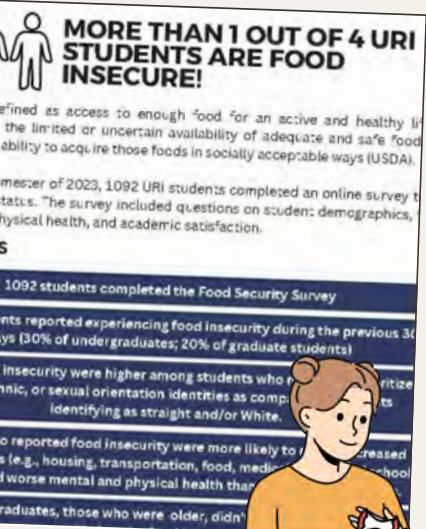
FOOD WASTE

@ the University of Rhode Island

There is a lack of food waste education and awareness of its impact here at URI. We will bring awareness to the dual problems of food waste and insecurity by instituting an information campaign that targets students, staff, and administration.

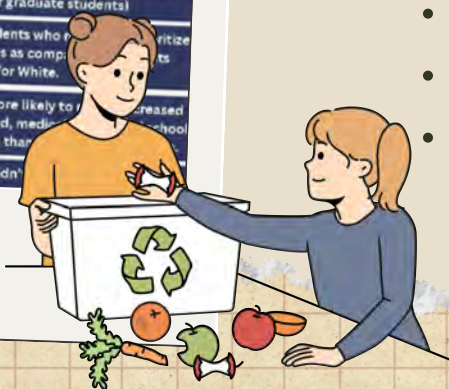
Analysis of Leverage Point

While there are many things that need to be worked on to decrease the amount of food waste across campus, we have decided to focus especially on the communities lack of knowledge surrounding the issue. For example, when we discard waste in the dining halls we move on with our day, not considering where the waste ends up or what happens to it. We are not aware how our waste effects our school, or even how it effects the rest of the world. Providing students with information on these things would provide results not only beneficial to our campus but to everybody.



Proposed Solutions

- Creating a multimedia information campaign.
- Psychological pushes and bright posters in dining halls with the aim to lower waste
- Posters around campus advertising the food pantry
- Posters in dining locations about food insecurity
- A targeted message to teachers and administration about the findings of food waste and food insecurity on campus



Strengths & Limitations

We have strength in number and students and staff who want to help solve this problem. We have groups and clubs, (ex. food pantry, SAS) wanting and looking forward to educating students and giving them opportunities to learn and become more sustainable.

Limited resources and big opportunities to gather students and educate them on food waste. Limited funding goes into the education of food awareness therefore we lack funding for things like the food pantry.



Next Steps

We would need to make an analysis of who the best people to contact are (with the resources/information already accessible to us), and reach out to them because we would need their network to comprise a strategic plan that would actually reach a large audience and make a lasting impact. From there, we could work collaboratively to implement our campaign and solutions we already came up with and edit them to the best and most doable versions.