



## *School Cafeteria Tray Waste and Potential Solutions*

Presented by Drew Hanks, PhD, Ohio State University

Welcome! A couple of notes before we get started...

- Your feedback is valuable to us! Please fill out the survey provided at the conclusion of the presentation.
- During the last 10 minutes of this presentation Drew will address your questions! Please submit them in the chat box and he will answer as many questions as time allows. If you have additional questions please direct them to [healthy\\_food\\_choices\\_in\\_schools@cornell.edu](mailto:healthy_food_choices_in_schools@cornell.edu)



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# General Evidence of Food Waste in Cafeterias and Potential Solutions

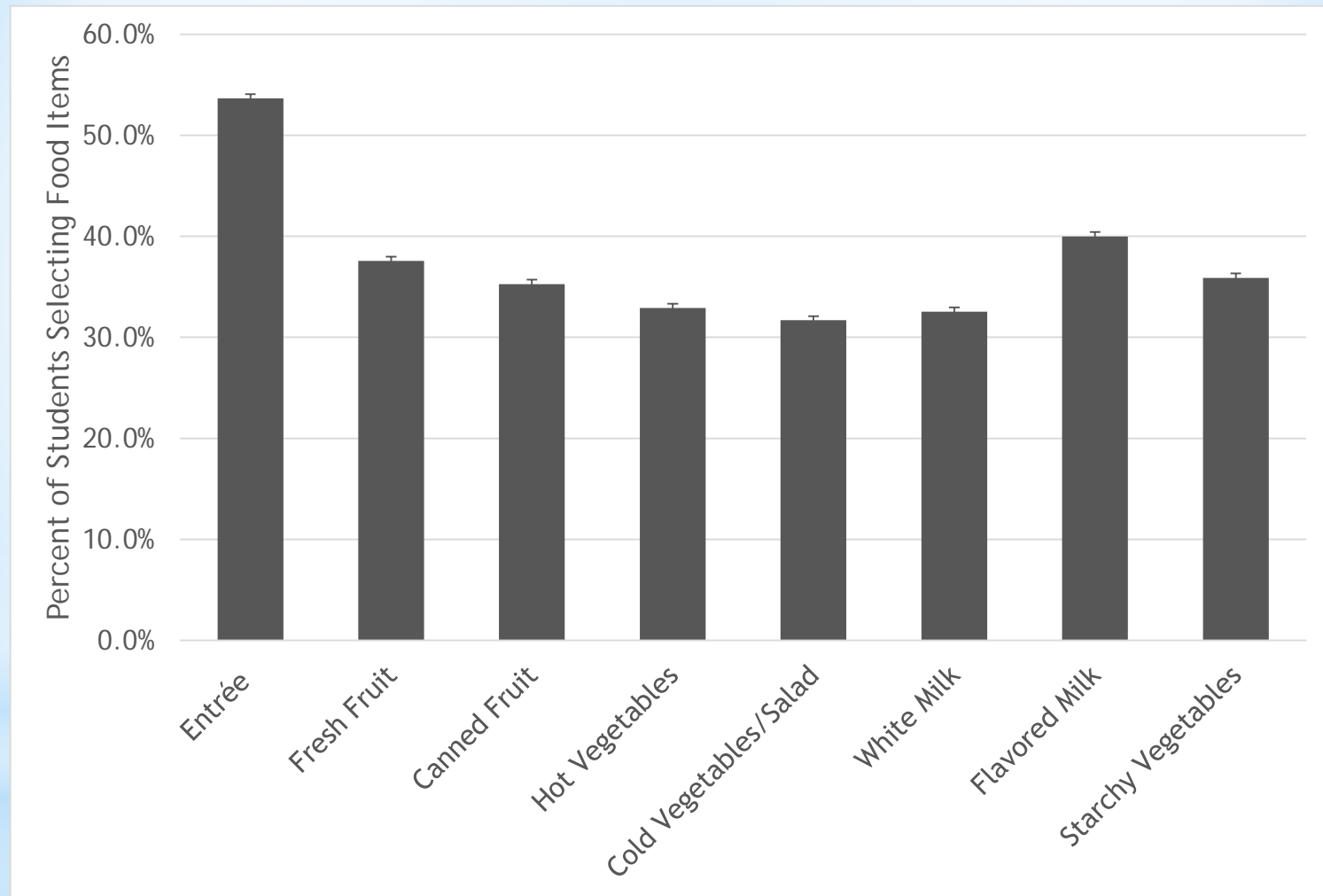
Tray Waste Records



\*Section 1: Overall  
Selection and Waste

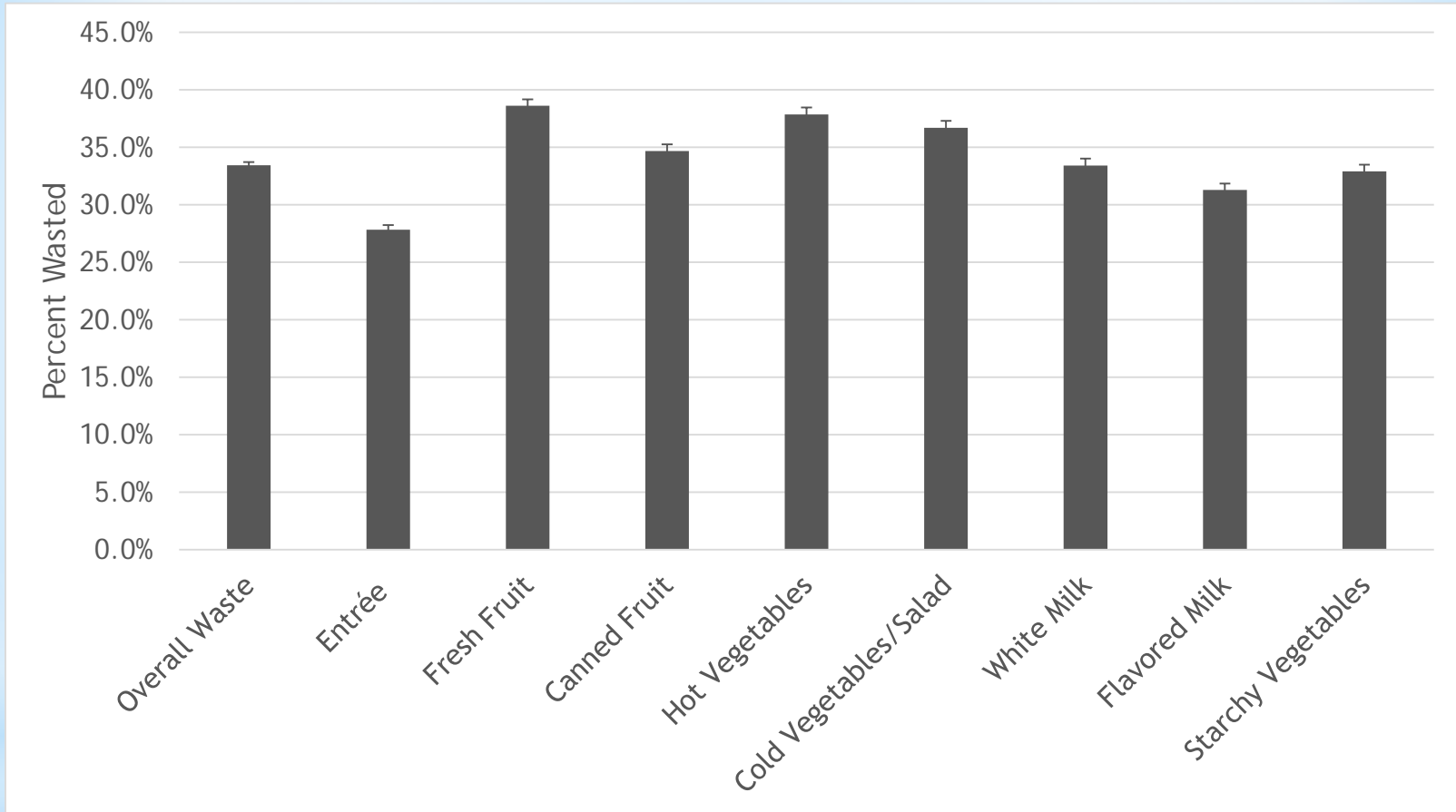


# \*Figure 1: Percentage of Students Selecting Specific Items



- Fresh fruit most popular side of produce options
- Chocolate milk much more popular than white milk

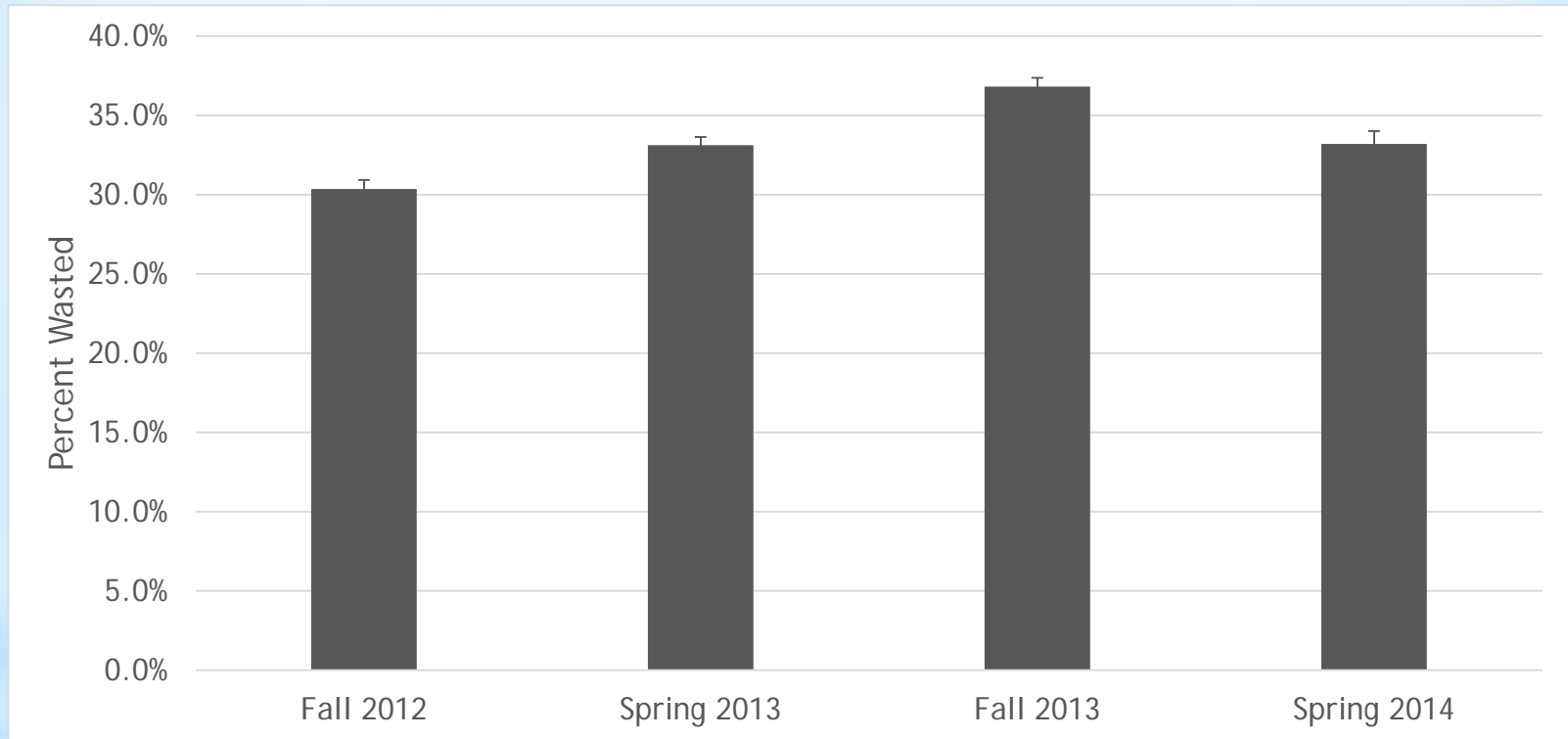
## \* Figure 2: General Waste Over Whole Study Period



- Students waste about 1/3 of their entire lunch - entrées, sides, & beverage.
- If lunch costs \$2.50, about \$.82 being thrown away, per lunch
- With 32.7 million students in school lunch program each day, nearly \$4.84 billion dollars wasted over the course of 180-day school year

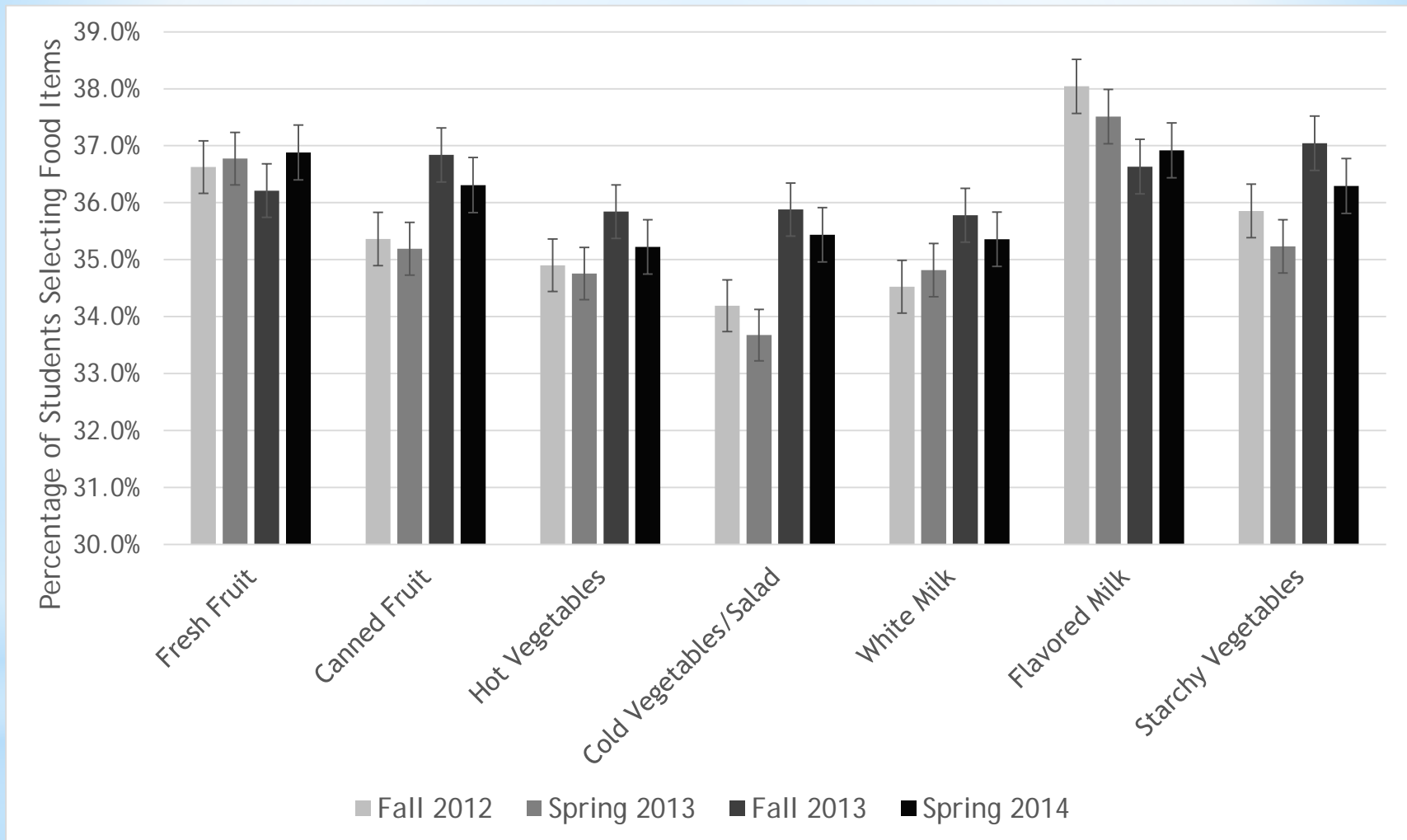


\* Figure 3: General Waste Across the Four School Semesters Illustrates an Overall Increase



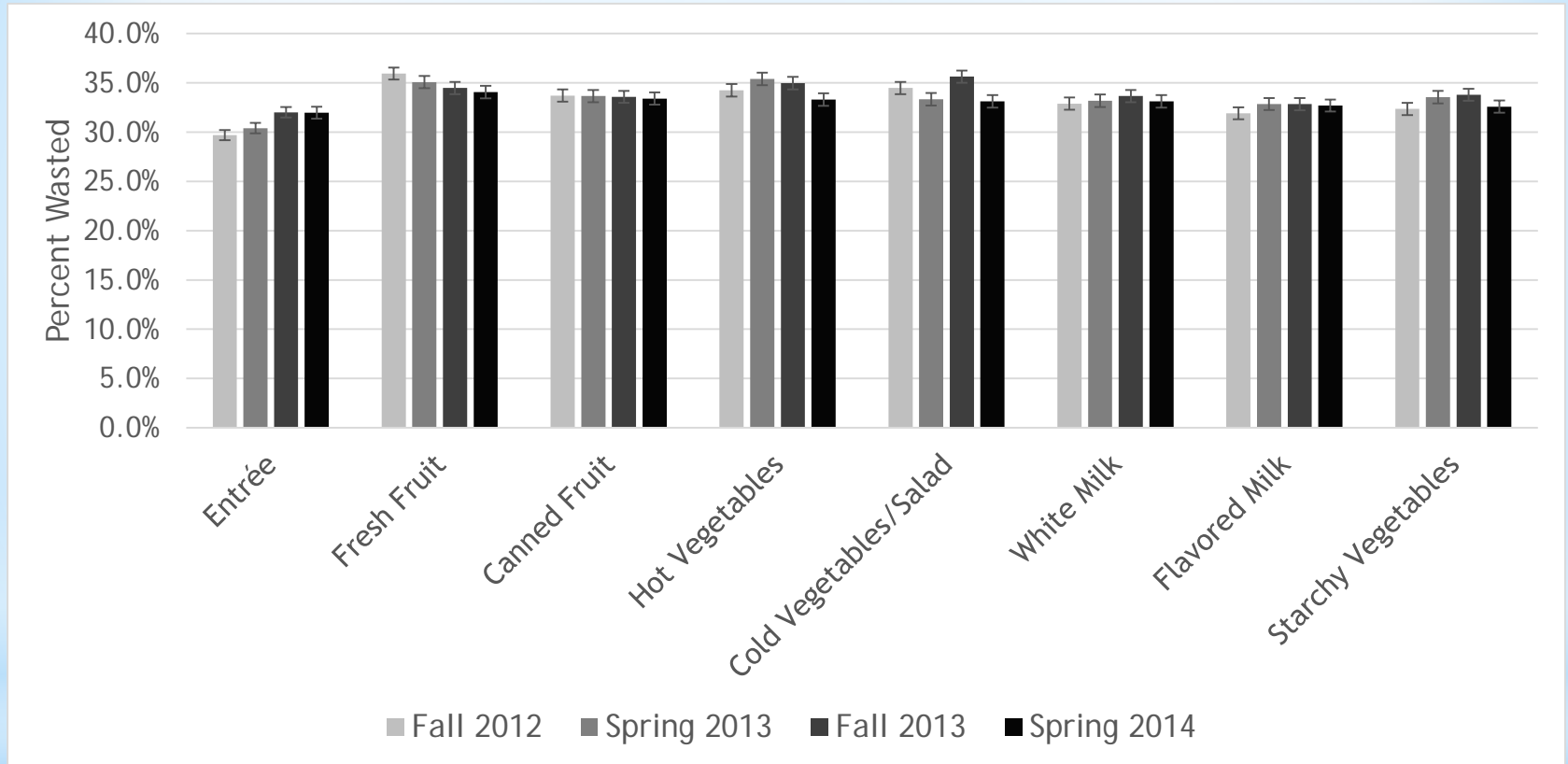
- Over the year, waste increases by 8.6 percentage points
- Note: In spring 2014, tray waste reverted back to Spring 2013 level
- Even though tray waste is increasing over time, it is at a decreasing rate of 1.4 percentage points ( $p < 0,001$ )

## \* Figure 4: Selection of Meal Components



- Jump in canned fruit, hot and cold vegetables in 2013-14 school year
- Direct substitution between white and flavored milk in 2013-14 school year

## \* Figure 5: Waste for Specific Food Categories Across the Four School Semesters



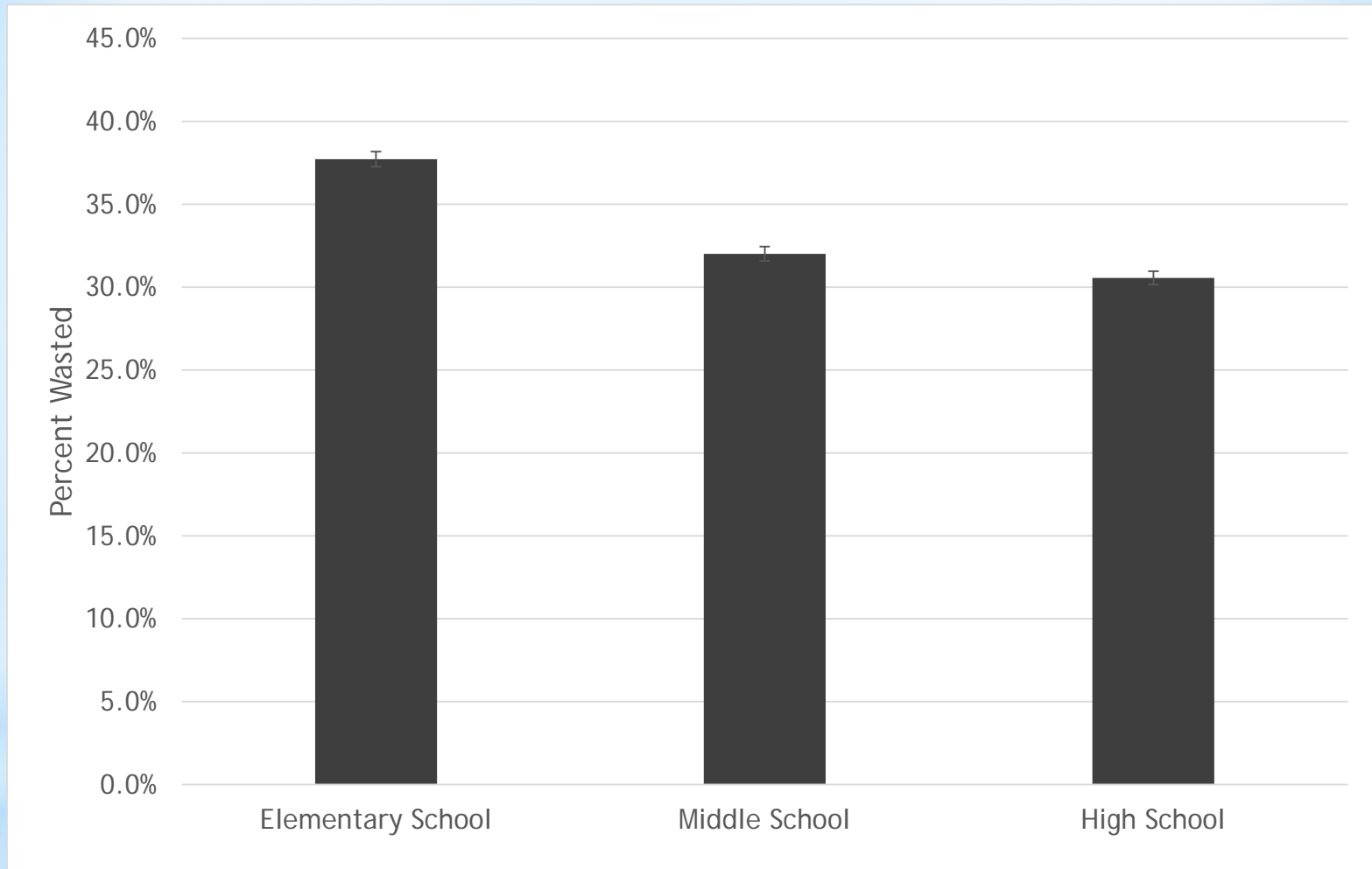
- General decline over semesters for fresh fruit
- General increase over semesters for entrées
- Waste for hot vegetables jumped up, then reverted back to initial levels
- Waste for cold vegetables appears to be seasonal



# \*Section 2: Waste by Grade Level

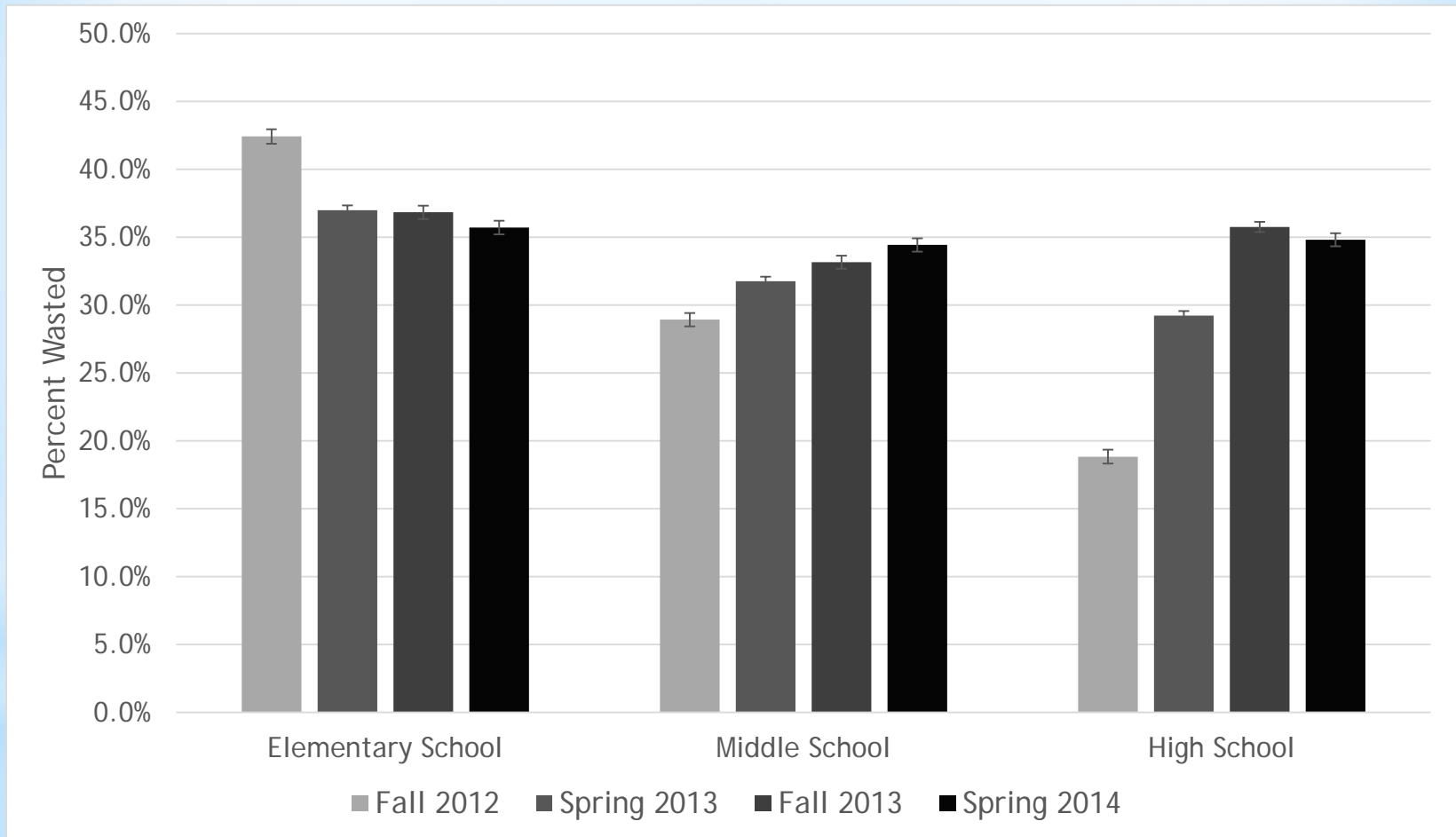


## \* Figure 6: Overall Food Waste by Grade Level



- Overall waste declines by grade level
  - Elementary School = 37.7% of food thrown out
  - High School = 31% of food thrown out

## \* Figure 7: Overall Food Waste by Grade Level Across Semesters

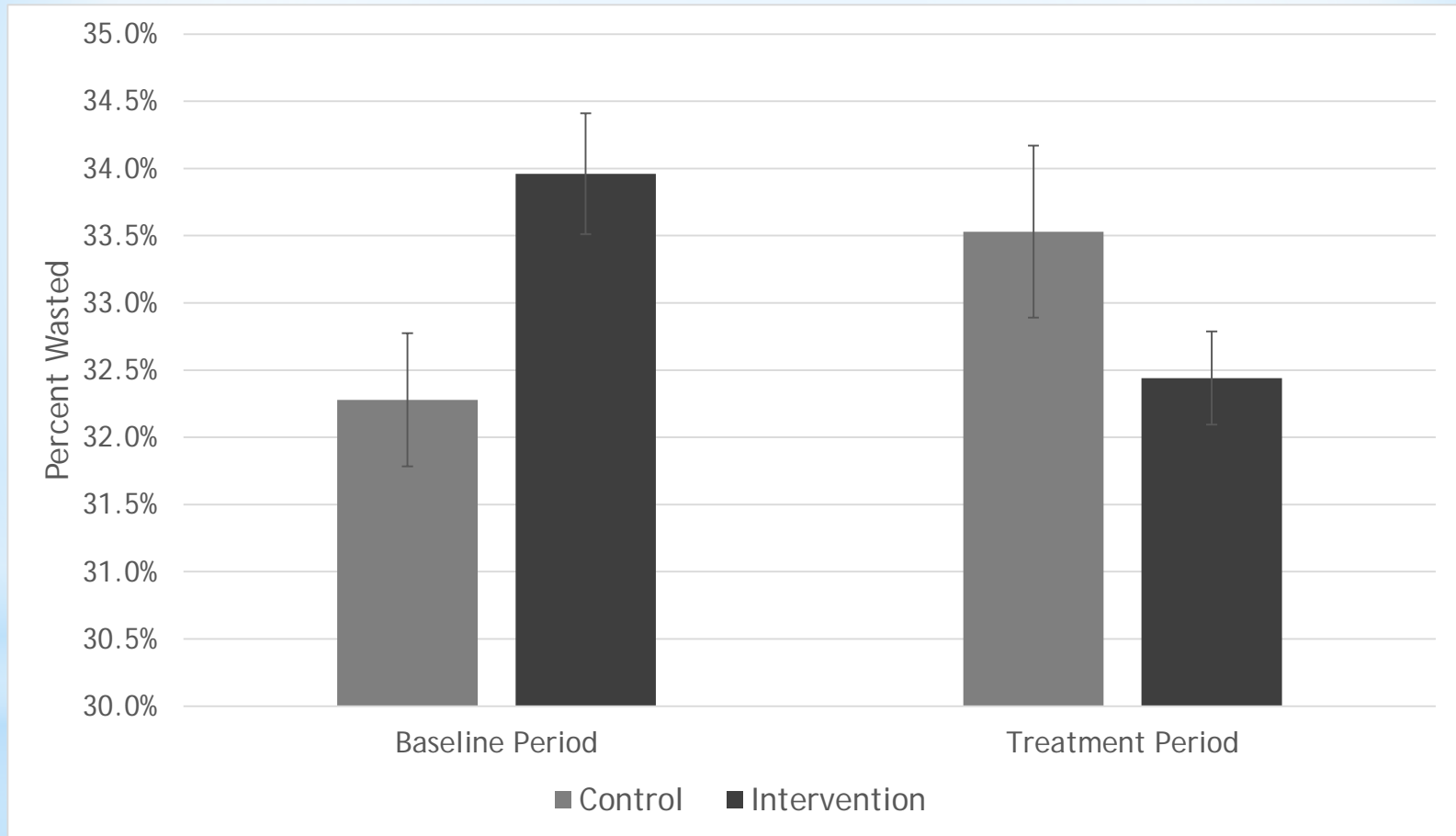


- Increase in overall food waste driven by middle and high schools
- elementary school food waste decreases

# \*Section 3: Waste by Intervention

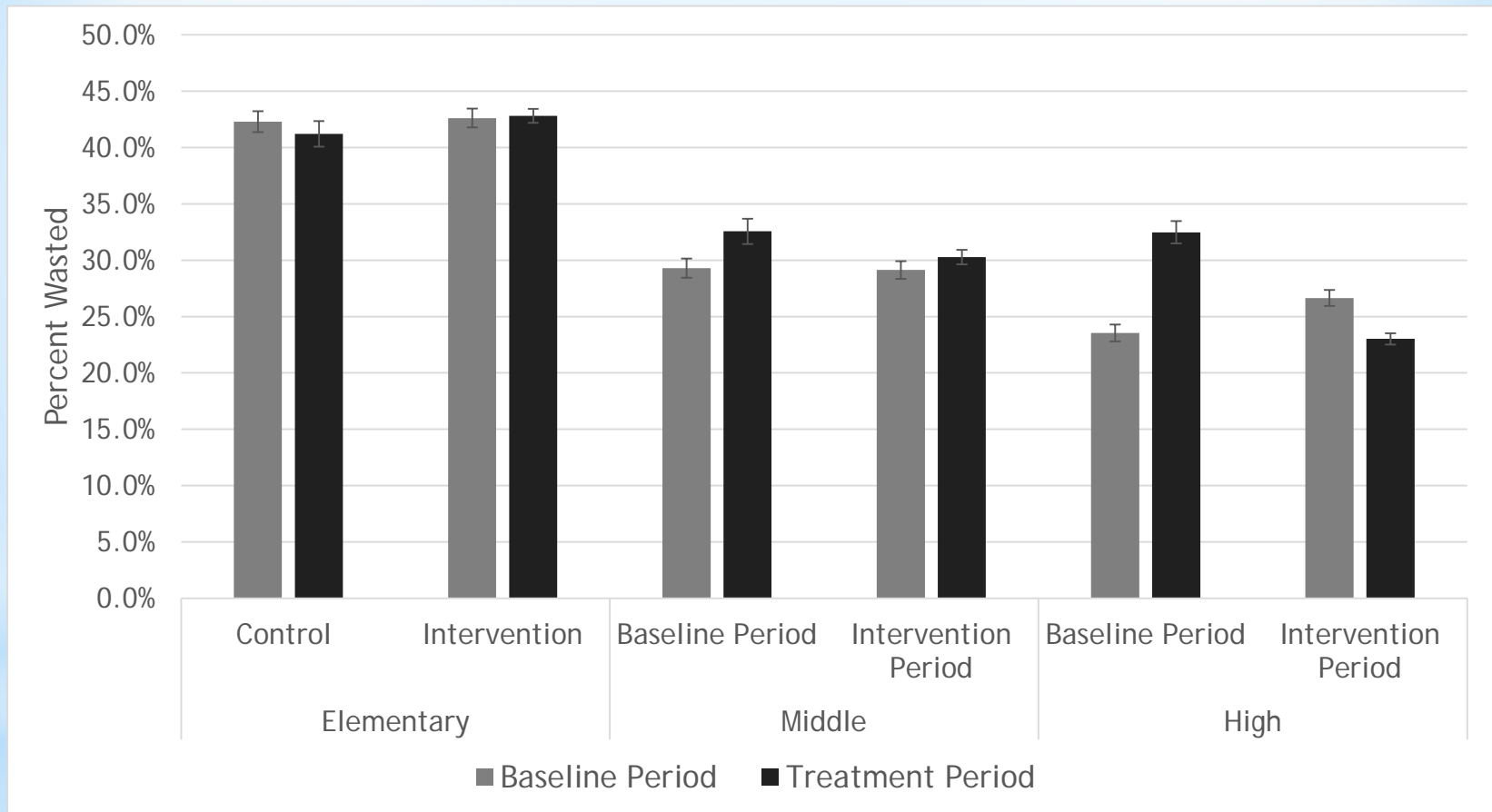


\* Figure 8: There is evidence that SLM Interventions Reduced Overall Tray Waste by 5.0 Percentage Points



- To decrease tray waste by 15%, implement the SLM intervention
- This decrease equals food savings of \$726 million in a year

## \* Figure 9: Decrease in Tray Waste Resulting From SLM Interventions is Most Evident in High Schools



- To decrease tray waste in middle schools, implement the SLM intervention
- To decrease tray waste in high schools by 37.9%, implement the SLM intervention



# Thank you for attending!

We hope you found the presentation informative and useful!

Your feedback is important to us! Please help us evaluate our efforts by filling out this survey: [https://vte.co1.qualtrics.com/SE/?SID=SV\\_3QwoUJCxEZrvceF](https://vte.co1.qualtrics.com/SE/?SID=SV_3QwoUJCxEZrvceF)

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