



Trash Hunger, Not Food: A Guide to End Food Waste on Campus

WORKSHOP GUIDE

Background

In the spring of 2017, The Campus Kitchens Project and Universities Fighting World Hunger created an interactive guide to mobilize student leaders to fight food waste and hunger on campus. With support from The Rockefeller Foundation, this resource was distributed to hundreds of students and schools.

A Guide to the Resources

With the Trash Hunger, Not Food guide, this workshop guide, and our shareworthy video, we hope you will join us in sharing these resources on campus, online, and with your broader networks. The Trash Hunger, Not Food Toolkit, which includes both a printable and online flipbook version of the Guide, a 30-second social media sharable video, a 3 minute food waste tutorial video and a media kit can be found at www.campusfoodwaste.org.

Why Host a Workshop: Objectives

Tackling food waste is an issue with great relevance for both university administrators and students. Many students on campus are already engaged in activities focused hunger and sustainability. Working towards a zero waste campus is a crosscutting issue that addresses both and is one that can begin with student's individual actions and increase with campus-wide activities. Many university administrations are already engaged in reducing food waste and their lessons learned and best practices are captured in the *Trash Hunger, Not Waste: A Guide to End Campus food Waste*, found at www.campusfoodwaste.org and highlighted in this workshop.

To encourage students and university staff to engage with these resources and take steps to fight food waste on campus, we have found it effective to organize a workshop introducing the idea. This kind of event will offer you the opportunity to:

- Establish a level-setting awareness and educational level throughout your institution about food waste
- Develop a dialogue with the stakeholders at your school, from students, to university administration, to dining service providers, to ensure your actions reflect the needs of your local community and you garner buy-in for your actions
- Engage and teach individuals, groups, and institutions about the issue of food waste
- Share actions that your campus can take at each level to work toward a zero food waste campus
- Begin an open dialogue about your goals and share new ideas unique to your campus
- Find like-minded leaders to start a campus group, or educate and energize an existing group, to bring these ideas to fruition

The size of the event should be between 15-50 individuals. For a first introduction to these resources, you should work to create an environment that balances a broad demonstration of support for the issue, with the need for everyone to have a voice and work together toward ending food waste on campus.

Who to Invite

- Reach out to the broader student population through flyers, social media and newsletters
- Invite university administration by approaching departments on campus such as Sustainability, Service-Learning, Student Services, Community Engagement, Nutrition/Culinary Schools, Human Sciences, Agriculture and Hospitality, among others
- Engage your on-campus dining service provider as a stakeholder in the discussion
- Reach out to local or national leaders to provide an inspiring success story; if this is not possible, consider opening your workshop with a brief video screening to introduce the issue
- Invite leaders from groups and clubs with a natural interest, such as those involved in environmental issues, those involved in hunger and those involved in social justice

Sample Workshop Outline

For the initial launch of *Trash Hunger, Not Food*, The Campus Kitchens Project, Universities Fighting World Hunger, The Rockefeller Foundation, student leaders and nonprofit experts convened a workshop at Walsh University in Canton, OH on March 24, 2017. A video of the workshop will be available beginning in April at www.campusfoodwaste.org.

Below you can find the agenda that we used for the discussion as an example that can help inspire how you design a workshop for your campus. The workshop is also an excellent opportunity to show, and not just tell by incorporating no waste catering practices, such as confirming attendance in advance and not over-ordering, not have trays or large plates, and arranging for extra, unused food to be delivered to those in need of food. If your school has a Campus Kitchens Project chapter, consult with them about repackaging and distributing extra food.

Workshop Agenda

7:45 – 8:30 Breakfast

8:30 – 8:45 Introduction and Welcome

Food waste and hunger are often framed as two interrelated issues-- and many of us assume that by solving food waste, we can solve hunger. But is that really the case? What are the basic statistics that should ground our approach to each of these issues? How are they related, on a domestic and global scale, and how can we address them in a way that responds to this context?

8:45 – 8:50 **Trash hunger, not food:** the video

Together, we will debut a 3-minute introductory tutorial video about the issue of food waste on campus and what role student leaders can take in addressing it. We will include a brief discussion of opportunities to promote this cause on social media.

8:50 – 9:05 The Rockefeller Foundation

Everyone in the room is here because the issue of food waste is something you care about. As you work on your campus, it may seem like you're swimming against the current; you may be surprised to see that one of the most reputable foundations agrees with you. In this session, The Rockefeller Foundation will share a brief background on why they have chosen to address food waste both internationally and domestically.

9:05 – 9:30 The Role of University Administration

Panel: Samantha Lubow, Environment Initiatives Coordinator, UC Berkeley, Tyson Monagle, Aramark Marketing Coordinator, UC Irvine and Harriet Giles, Managing Director of the Hunger Solutions Institute at Auburn University

University of California President Janet Napolitano made food security her priority issue when she took over the state-wide system in 2014. Since then she has taken on a number of issues, piloting solutions at various campuses. UC Berkeley and UC Irvine have worked on piloting a Food Waste Toolkit, including a waste calculator, which is planned to be implemented at all 10 UC universities. They will present their experience as a case study and also offer insights based on lessons learned about how to mobilize a whole-of-university food waste initiative. Links to the UC Food Waste Toolkit and the calculator will be available to workshop participants and is included the Trash Hunger, Not Food Guide.

9:30 – 9:35 Break; University Administration Panel transitions to Student Panel

9:35 – 9:45 The Role of Student Leaders

Panel: Eric Pritt, Alumnae & AmeriCorps VISTA, The Campus Kitchens Project; Maria Rose Belding, Founder, MEANS Database; Rachel Sumekh, Founder, Swipe out Hunger

Moderated by The Campus Kitchens Project

Students have been compelling leaders in the movement against food waste and hunger, not only for their ability to bring established programs to their campuses, but also to start entrepreneurial new initiatives that shake up our current wasteful system with an entirely new approach. Hear from Eric Pritt, AmeriCorps VISTA, who significantly expanded food recovery efforts both at Lee University and Baylor University; from Maria Rose Belding, who as a student founded the leading nonprofit "app" for matching excess food with recipients; and from Rachel Sumekh, who as a student started Swipe out Hunger, a nonprofit that allows students to donate their unused dining hall "meal swipes" to food insecure individuals.

9:45 – 10:15 What about Us? Brainstorming Next Steps through Asset-Based Community Development

We will break out into three groups, led by Universities Fighting World Hunger, The Rockefeller Foundation, and The Campus Kitchens Project, to discuss action steps we can each take to inspire change on our own campuses.

Questions:

- *If you were to organize a workshop like this on your campus, who would you invite?*
- *Who are the partners in your community that could benefit from excess food?*

- Which departments on your campus have professional expertise that could be helpful, or are already committed to sustainability and service?

- How can we ensure that food insecure individuals in our community and on our campus have a voice in our efforts, if we intend our efforts fighting food waste to also have a meaningful impact on hunger?

- Who on campus may be resistant to the idea of fighting food waste? What concerns might they raise? What are the benefits to precisely those stakeholders in getting on board with the idea?

10:15 – 10:30 Your Toolkit Takeaways

*Each participant in the workshop will receive a copy of the printed **Trash Hunger, Not Food: A Guide to End Campus Food Waste** along with promotional items and shareable social media messages and images, so that they can return to their campus as a catalyst for change. This workshop will be filmed as an additional resource.*