

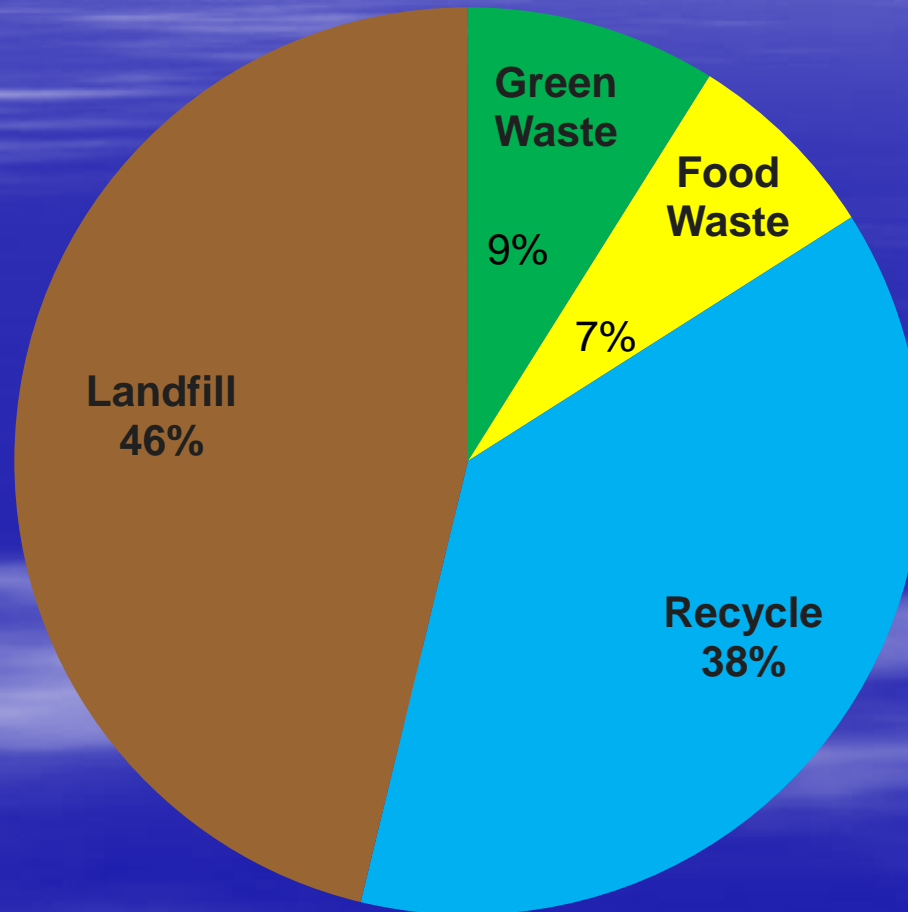
Housing & Residential Services'

# Food Waste Reduction Program

University of California, Santa Barbara

October 16, 2011

# UCSB Waste Streams 2010-11



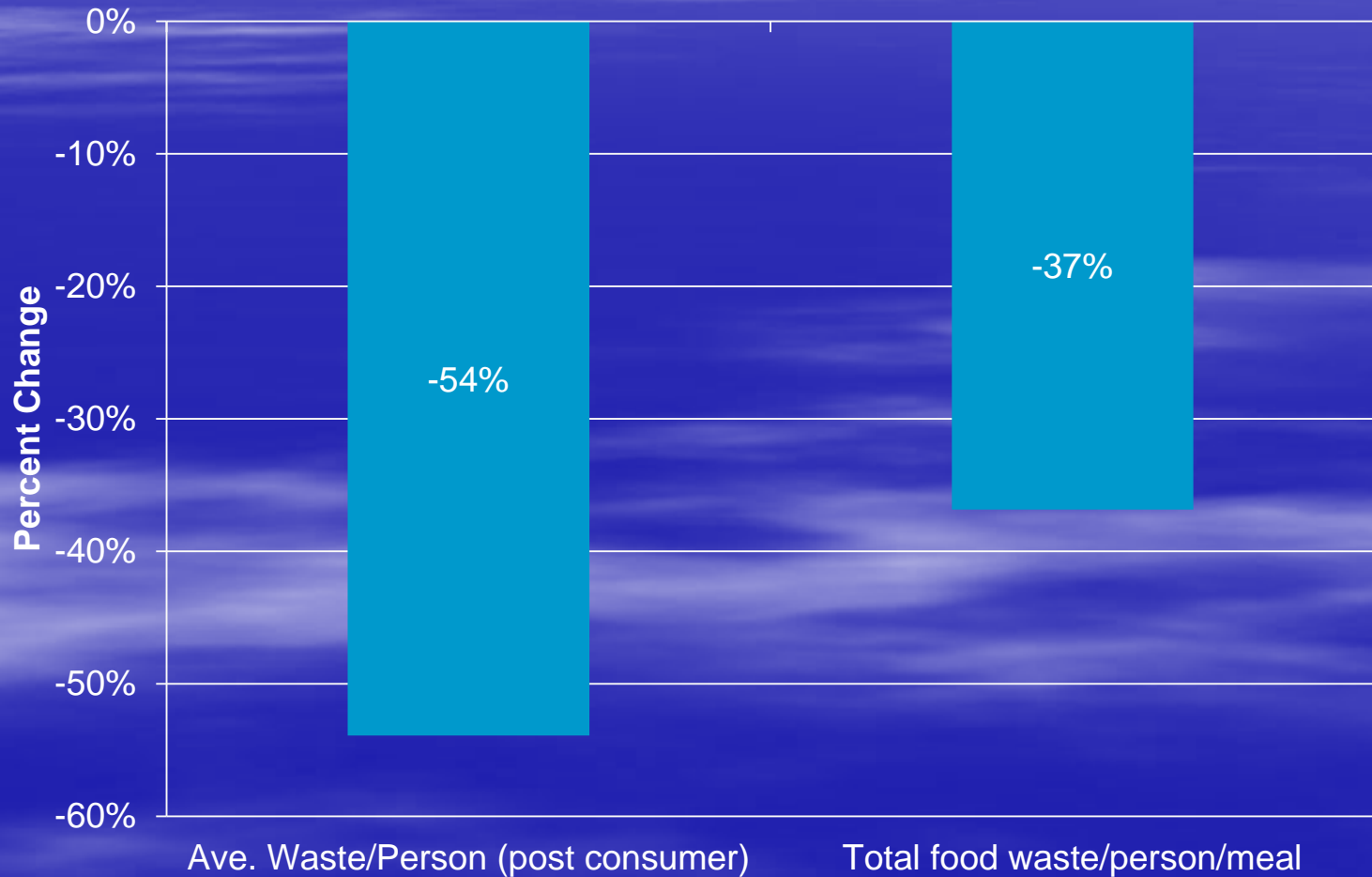
# Trayless = Less Waste

- Started at all dining commons Sept. '09
- Positive results:
  1. Large decrease in food waste (pre/post consumer)
  2. Less dishes/trays to wash – water/energy savings
  3. Less overflow of trays/ less chaotic at dish return area
  4. Shorter food lines – smoother process
  5. Money saved in food costs other sustainable programs (organic products/sustainably harvested fish, etc)



# By the Numbers

Trayless in Dining Commons  
% Change Spring '09 vs Fall '09

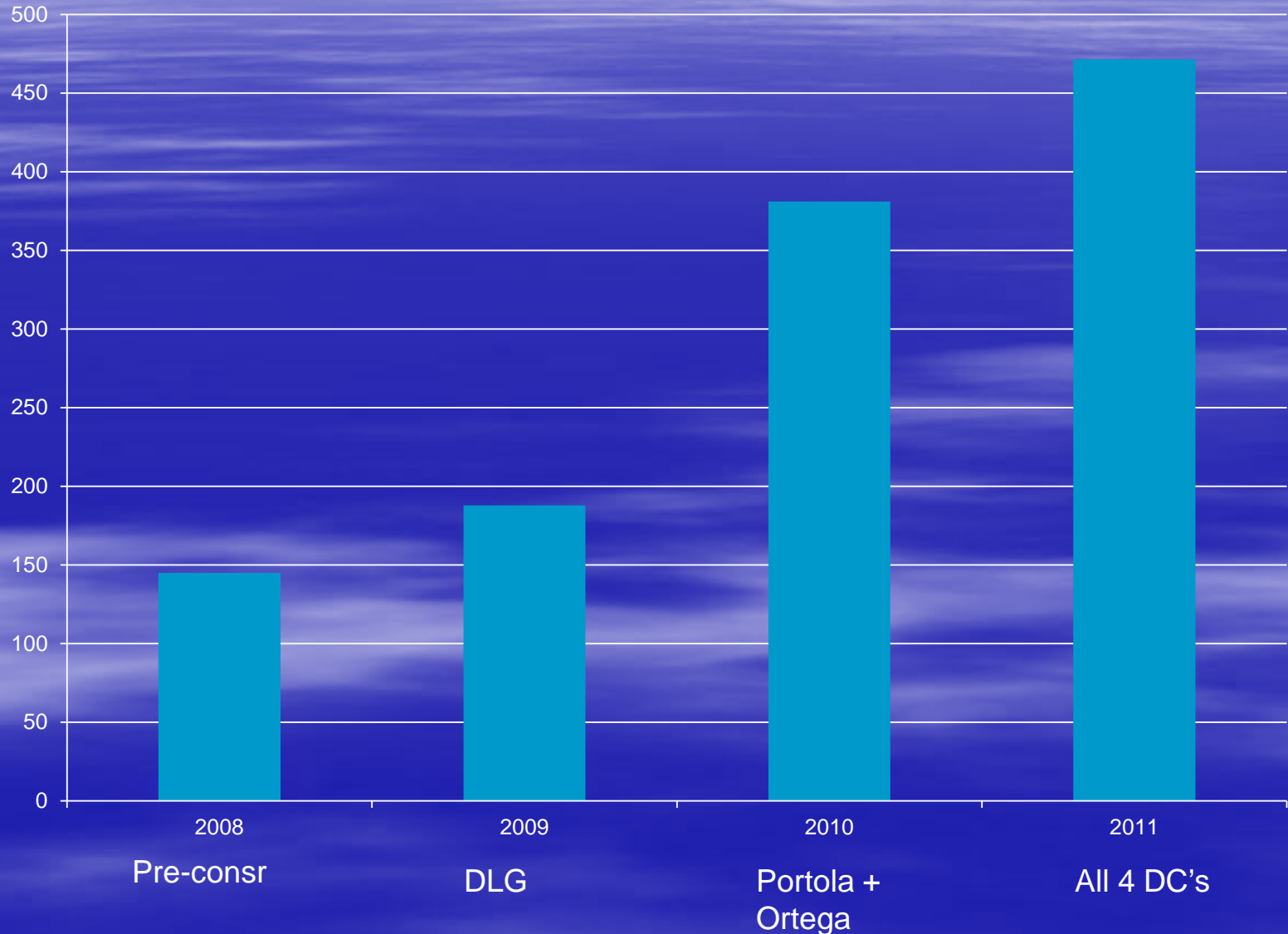


# Food Waste Process

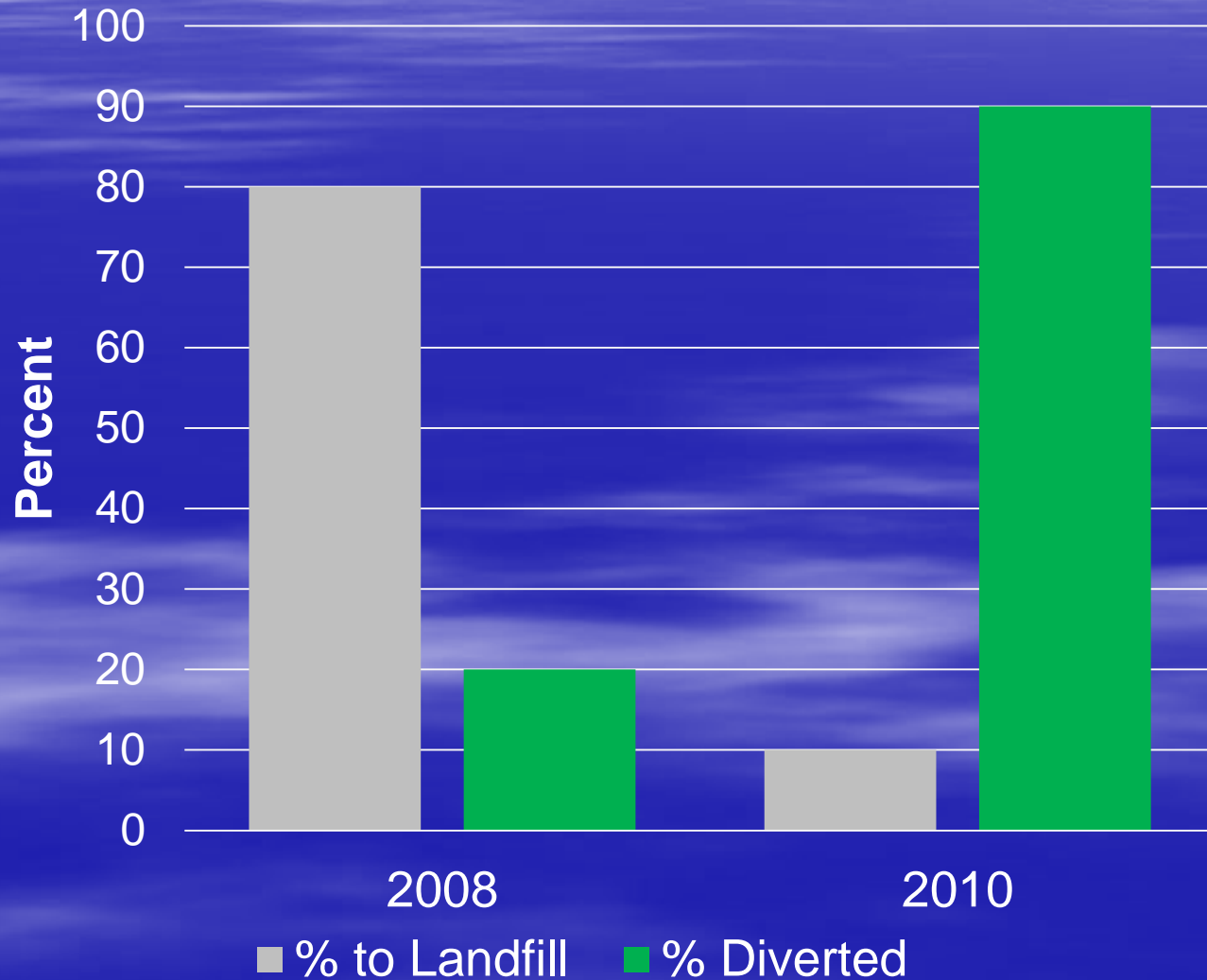


# H&RS Dining Food Waste

(tons/yr)

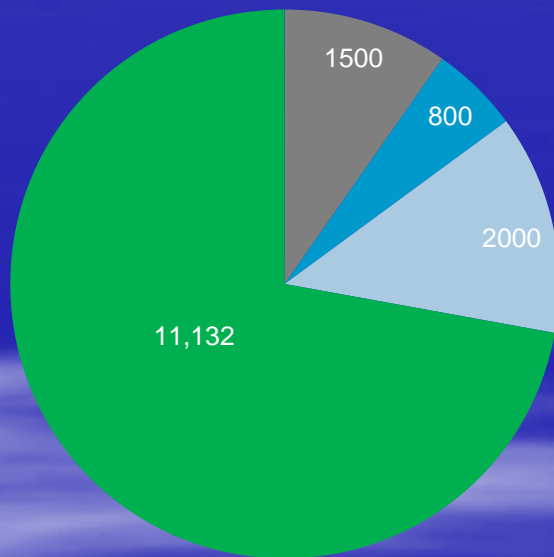


# H&RS Dining Waste % Diversion

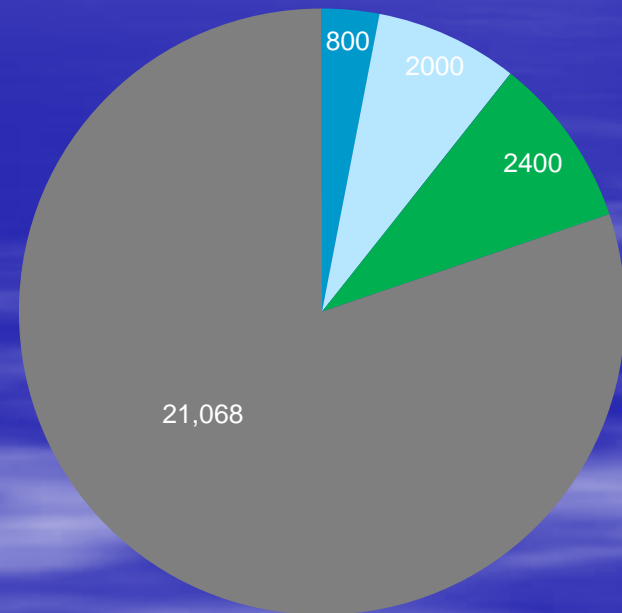


# UCSB Dining Food Waste (lbs/week)

Fall 2009



Fall 2008



■ Trash

■ Comingled  
Recycling

■ Cardboard

■ Ave. Compost  
Waste



# Challenges & Opportunities

- Cleanliness (tables/compactor)
- Cost of compostable bags (15x vs. plastic)
- More training, on going inspection

## Opportunities

- Closer to Zero Waste (link for other units, catering and concessions)
- Close the loop
- Save water and reduce traffic
- Potential energy source (methane)