



## Food Recovery Initiative

The University of Guelph Hospitality Services envisions a campus where food recovery and sustainability are at the forefront of its food service operations. Throughout the years, Hospitality Services has implemented programs to pursue these goals. Food recovery considers all the ways in which food waste is used instead of being sent to a landfill, where it produces harmful greenhouse gases. The Environmental Protection Agency describes a food recovery hierarchy, in which the methods of diverting food waste from ending up in landfills are source reduction, feeding hungry people, feeding animals, industrial uses, and composting. Landfill and incineration are considered a last resort to disposal.

### What is currently being done?

#### Source Reduction

Hospitality services reduces the volume of surplus food prepared by monitoring trends over time, and by only purchasing food when needed. Unsold foods prepared earlier in the week are also repurposed for meals later in the week. Food is used as fully as possible ('stem to leaf').

#### Feed People

When possible, leftover unsold food and food that is not expected to be used over holidays are donated to the on-campus student food bank and local charities to help those in need of a free meal.

#### Feed Animals

Some leftover food scraps are sent to be used as animal feed for a local pig farmer.

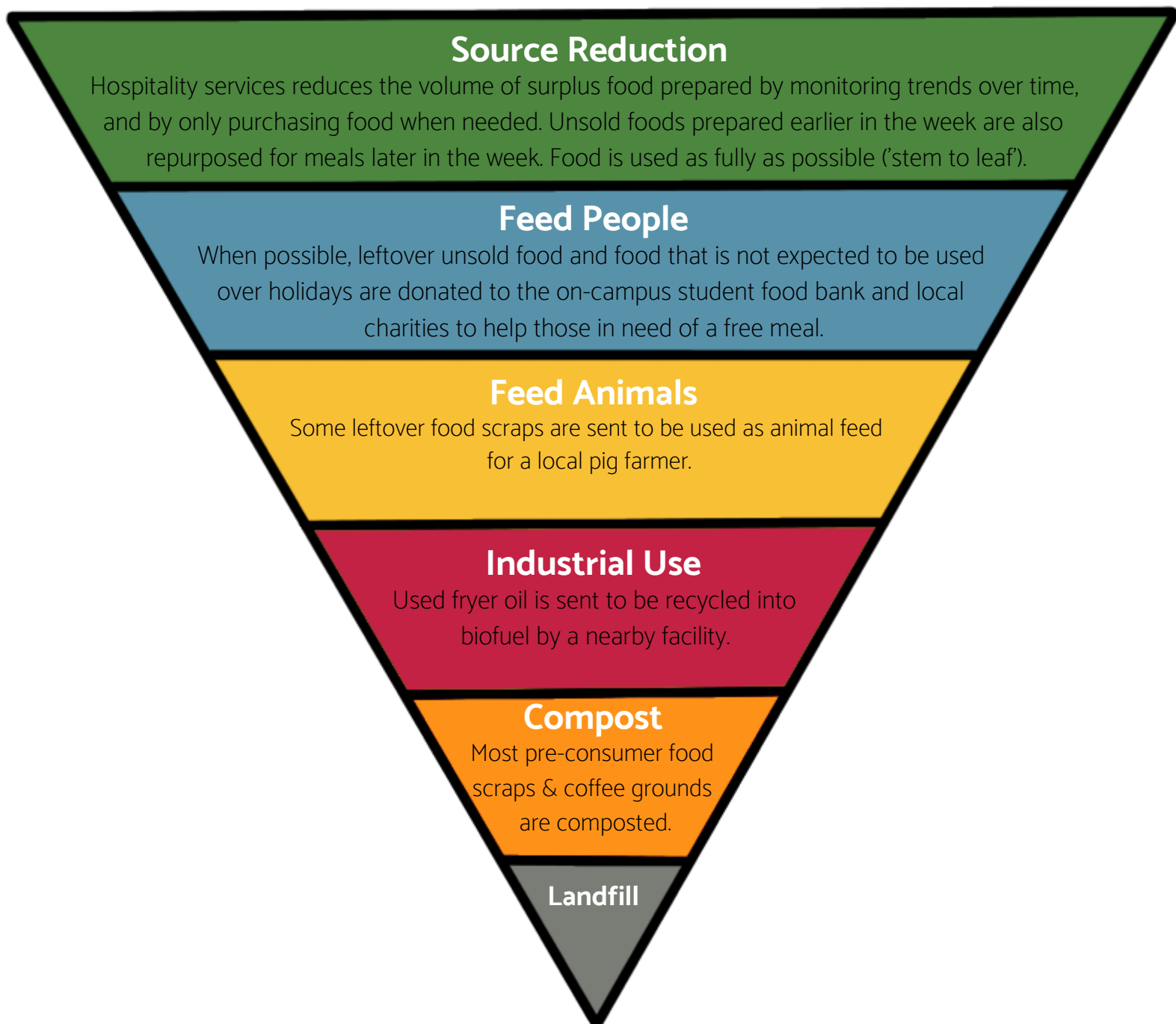
#### Industrial Use

Used fryer oil is sent to be recycled into biofuel by a nearby facility.

#### Compost

Most pre-consumer food scraps & coffee grounds are composted.

#### Landfill



# Hospitality Services

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In order to strive toward the Hospitality Services vision for food recovery and sustainability, there are many future directions to explore. In line with the Environmental Protection Agency's hierarchy of food recovery, more can be done in each of the five sectors before food ends up in landfills. Below are some examples of next steps for increasing food recovery initiatives on campus through hospitality services and collaboration with other campus departments.

## What are the next steps?

### Source Reduction

- Increase food rescuing or gleaning of wholesome, edible foods by purchasing farm seconds or other unsaleable foods (i.e. items past their sell-by date that are still good to eat).
- Reduce portion sizes, or offer multiple portion sizes in dining halls to reduce food wasted by consumer.

### Feed People

- Improve the systems in place to donate excess foods to the student food bank and local charities to allow this to occur more frequently. This may involve partnering with additional on- or off-campus organizations and recruiting student volunteers to assist with safe transportation and food handling.

### Feed Animals

- Continue to donate food scraps to local farmers.
- Consider additional local programs that may be interested in food scrap donations to feed farm animals when current farmers reach capacity.

### Industrial Use

- Consider purchasing anaerobic digesters to convert leftover food waste into biogas for use on campus, and soil amendment for use in organic farming initiatives at the GCUOF or other university agriculture.

### Composting

- Build on the circular food system with continued partnership with the Sustainability office composting program and GCUOF.
- Expand pre-consumer composting to all hospitality locations.
- Introduce post-consumer composting in dining halls.

#### To learn more:

Ontario Agricultural College. (n.d.). Guelph Centre for Urban Organic Farming. Retrieved 13 March 2019, from <https://www.uoguelph.ca/oac/gcuof>  
Sustainability Office, University of Guelph. (n.d.). Composting. Retrieved 13 March 2019, from <https://www.uoguelph.ca/sustainability/composting>  
United States Environmental Protection Agency. (n.d.). Sustainable Management of Food [Government]. Retrieved 13 March 2019, from <https://www.epa.gov/sustainable-management-food/food-recovery-hierarchy>