Fighting Food Waste in Worcester Public Schools

Joseph Moutinho (ChE), Kyle Reese (RBE), Cherish Springer (ME), Taunya Tambolleo (BME)
Advisors: Professor Elisabeth Stoddard and Professor Kristin Wobbe

Problem
40% of All Food is Wasted
50% is from Schools

18% of Landfills is Food

Impacts
- 3.3 Billion Tons Carbon Dioxide
- Methane: 21 Times as Potent
- Hungry people could be fed
- 1 in 7 Americans rely on food banks

Goal
Reduce the amount of food waste produced in the Worcester Public Schools by recommending a solution for untouched food and food scraps that is efficient, beneficial and sustainable.

Recommendation
- Donation of Untouched Leftovers
- Composting of Food Scraps

- Rachel's Table
  - Local company in Worcester that redistributes leftover food
- School Composting
  - Low maintenance way to recycle food scraps

Data Collected
26 pounds of food was wasted in 1 lunch period (~240 students)

Moving Forward
1. Develop internal transportation system for Worcester Public Schools
2. Develop partnership with Casella Resource Solutions
3. Assess efficiency by weighing food donated and food scraps

Acknowledgements
Special thanks to Worcester Public Schools Director of School Nutrition, Donna Lombardi, Rachel's Table, Carla Szymanski, Steve Bandarra and PLA, Clara Merino

Background
Worcester Public Schools
46 schools with about 25,000 students

References