



Food Waste

Food Waste 1: Student Attitudes to Food Waste

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Who are we?

- Third and fourth year McMaster University students
- Enrolled in Sustainability 3S03

McMaster
University





Food Waste Facts

- \$31 billion dollars of food are thrown out annually – 50% by consumers
- “Food Waste” country would be the third largest producer of carbon dioxide in the world
- Industrialized food waste production almost equal to entire food production in sub-Saharan Africa
- $\frac{1}{4}$ of food waste could feed almost 780 malnourished people



Project Overview

- Determine differences amongst Halton Region consumers based on demographic variables
- Chose to focus on educational levels





Key Objectives



- Identify attitudinal differences between high school and university students toward food waste
- Determine potential barriers against implementation of food waste reduction programs
- Educate students on food waste and reduction strategies



Methodology



- Created survey
- Conducted surveys at Robert Bateman High School
- Set up a booth at the Ron Joyce Center for university audience



The Survey

4) Roughly what percentage of food do you throw away on a weekly basis?

- | | |
|-----------|-----------|
| A) <19% | E) 50-59% |
| B) 20-29% | F) 60-69% |
| C) 30-39% | G) 70-79% |
| D) 40-49% | H) >80% |

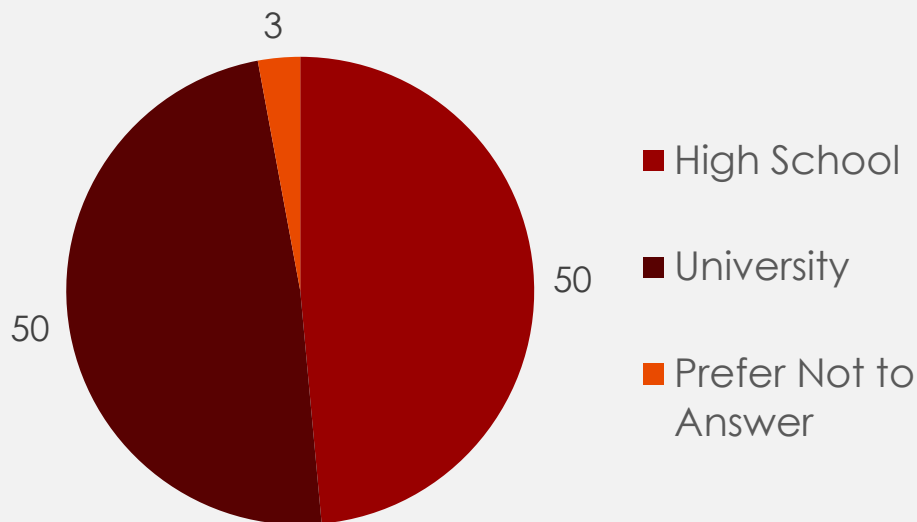
3) What food products are wasted in your household? Check all that apply.

- | | |
|--|---|
| <input type="checkbox"/> Dairy | <input type="checkbox"/> Staples (Rice, Pasta, Noodles, etc.) |
| <input type="checkbox"/> Meat | <input type="checkbox"/> Leftovers |
| <input type="checkbox"/> Fruits and Vegetables | <input type="checkbox"/> Bread and Grain Products |
| <input type="checkbox"/> Other: | |

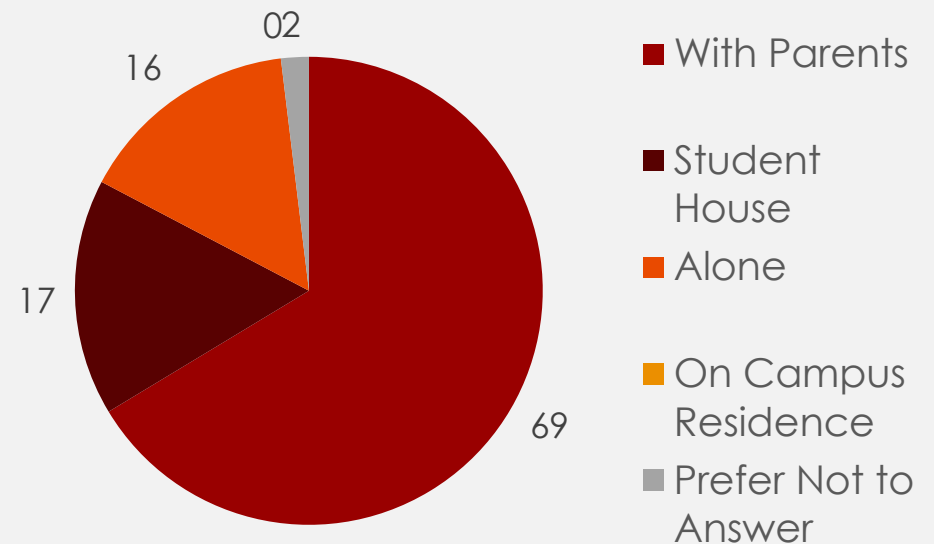


Main Results - Demographics

“What institution do you currently attend?”



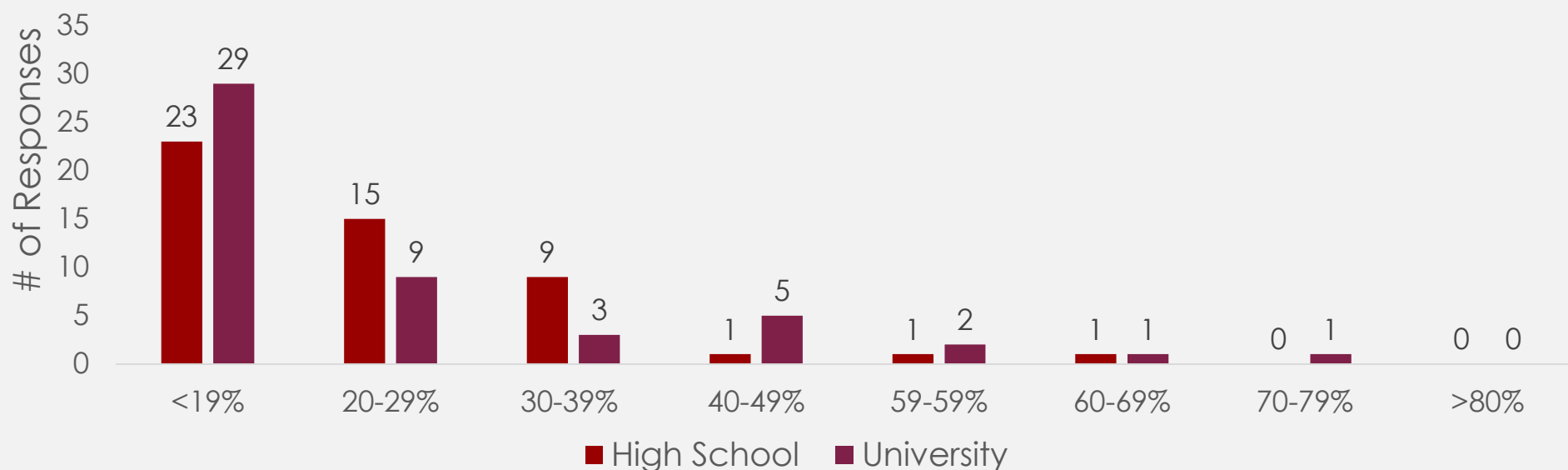
“What is your current residence status?”





Main Results - Attitudes

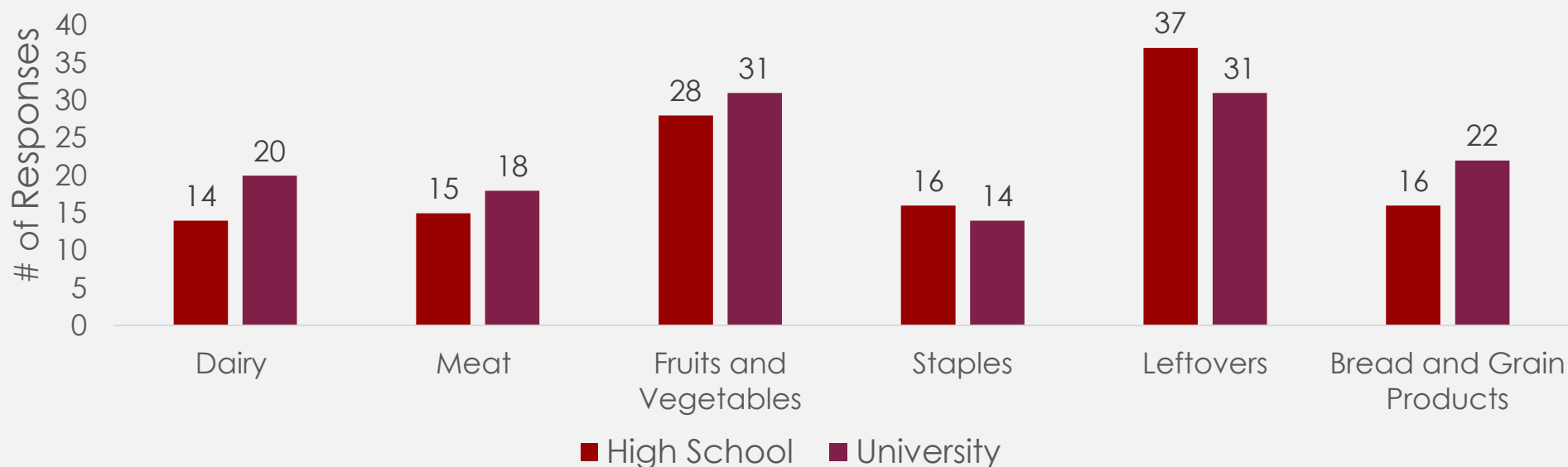
“Roughly what percentage of food do you throw away on a weekly basis?”





Main Results - Attitudes

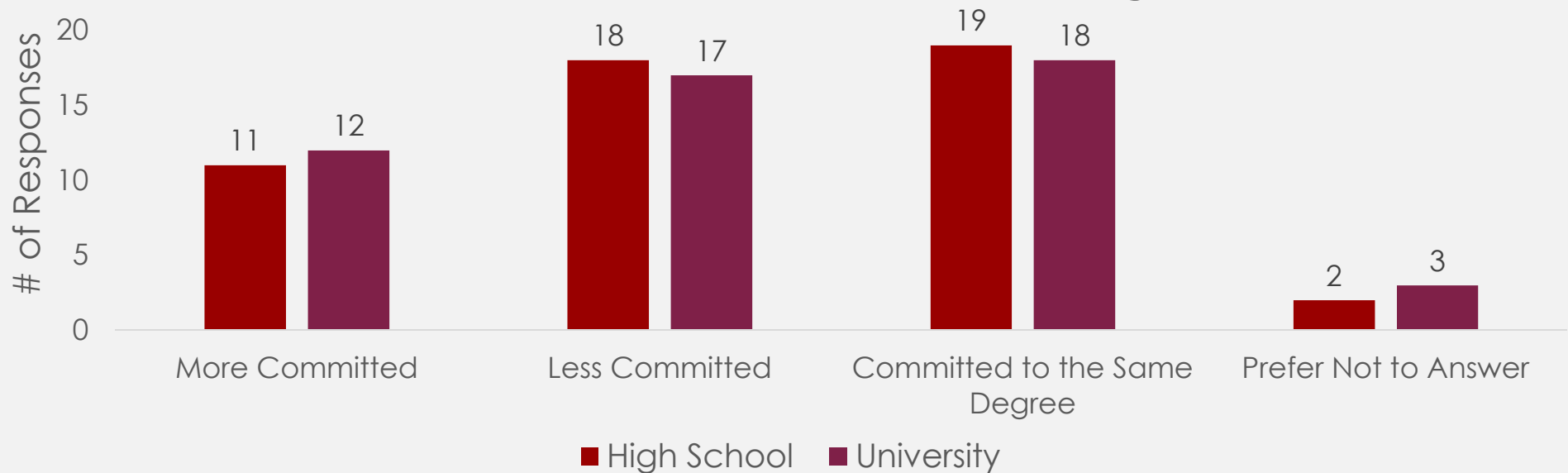
“What food products are wasted in your household? Check all that apply.”





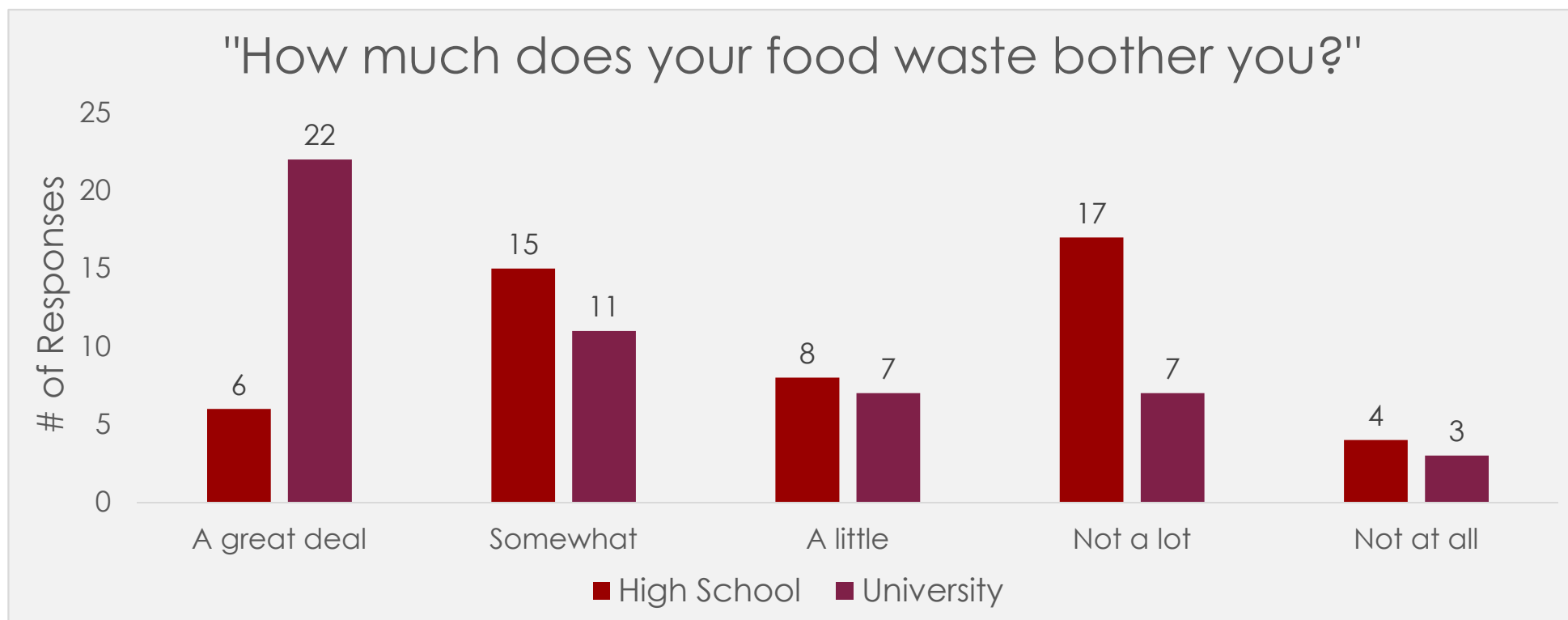
Main Results - Attitudes

“Do you feel more or less committed to reducing food waste compared to your parents/guardians?”





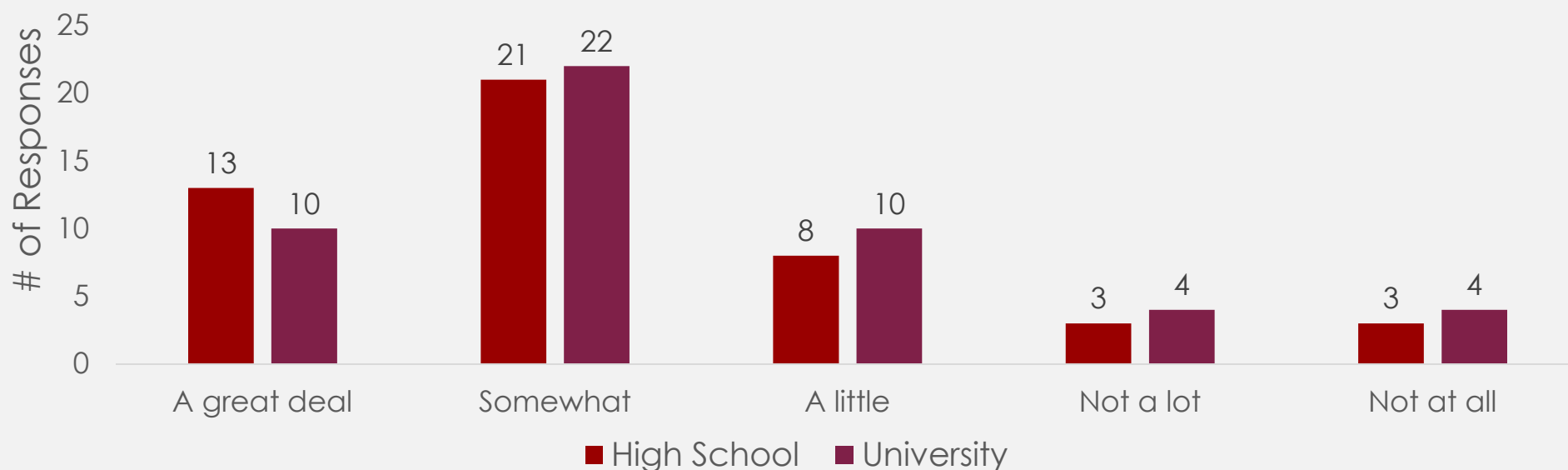
Main Results - Attitudes





Main Results - Attitudes

“How much effort do you and others in your household go to in order to minimize food waste?”





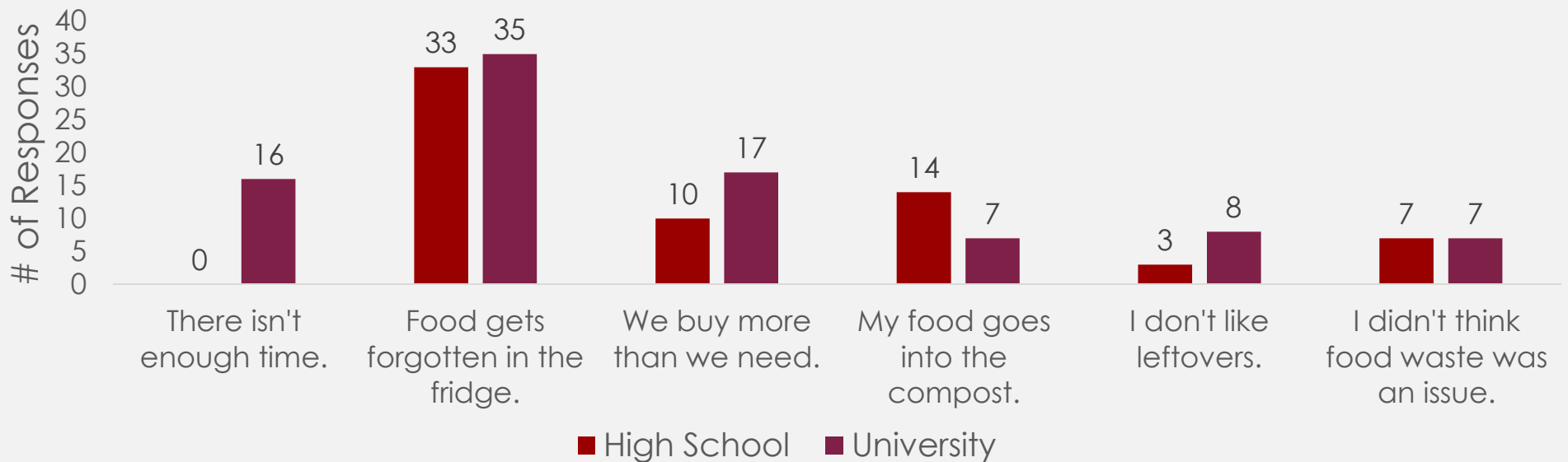
Attitudinal Summary

- Both waste leftovers; university students also waste fruits and vegetables
- University students more bothered by food waste, but both take similar level of action
- Majority amongst both sets that personal food waste production is less than or equal to nineteen (19) percent



Main Results - Barriers

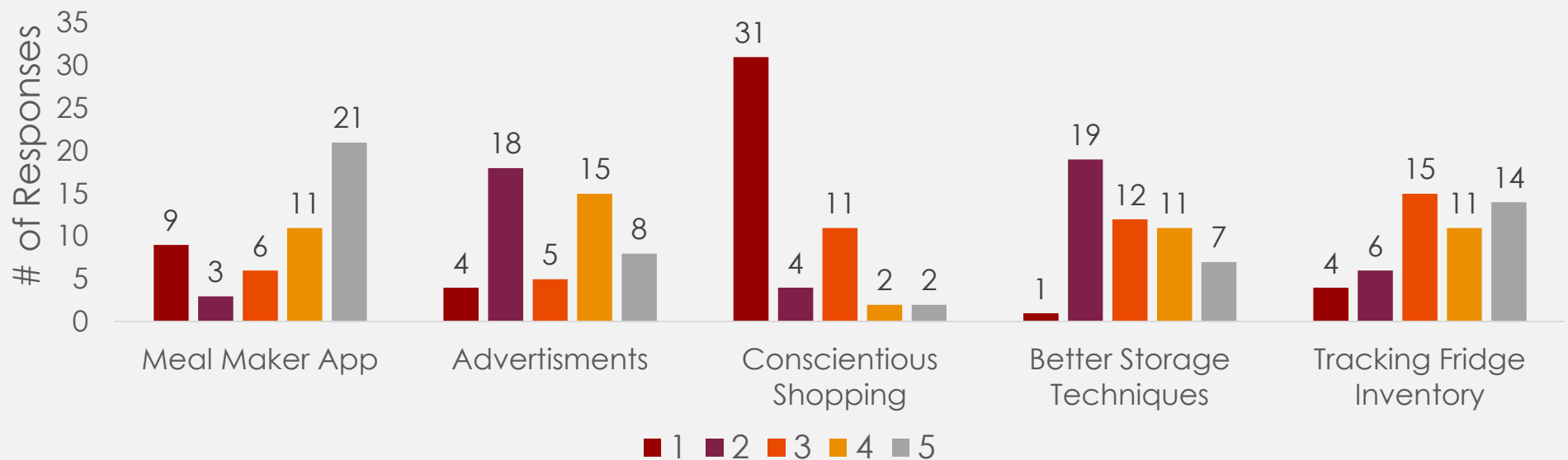
“What do you think is the biggest barrier preventing you from reducing food waste?”





Main Results - Solutions

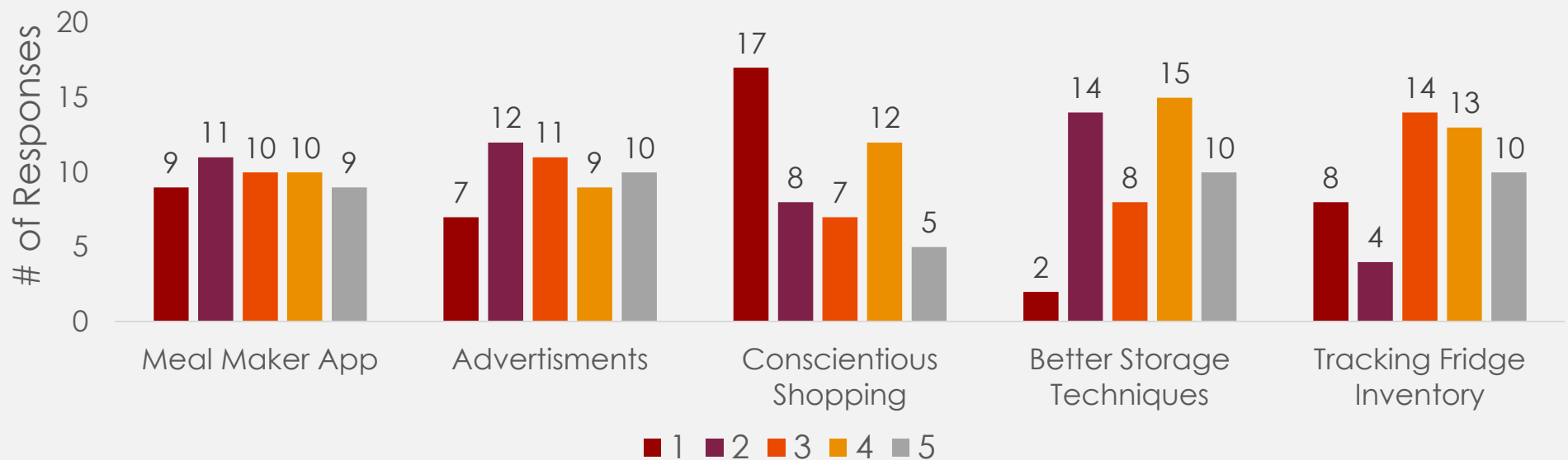
“What do you think is the best option to prevent food waste?” [High School Responses]





Main Results - Solutions

“What do you think is the best option to prevent food waste?” [University Responses]





Barriers & Solutions Summary

- Main barrier: “Food gets forgotten in the fridge.”
- Time isn’t a concern for high school students
- Proposed solution: “Use shopping lists to only buy what is necessary.”
- Meal maker app & storage techniques were least useful methods



Moving Forward...

- Acknowledge differences between the two groups, but note the number of similarities as well
- Can use this information to develop policies or campaigns to combat the food waste issue among students
- Further research opportunities exist to continue to understand the issue



Thank You!

Questions?

Support our Facebook Page!

**Step 1: Search on Facebook:
Food Waste Reduction**

Step 2: Click 'Like'

Step 3: Check out our shared articles and get informed on what you can do!



The image shows a screenshot of the Facebook page for 'Food Waste Reduction Community'. The page features a cover photo of various vegetables on a metal surface. The page header includes the community name, a 'Create Call to Action' button, a 'Liked' button (circled in red), and a 'Message' button. The page has 48 likes and 41 post reach this week. A post by Pauline Varona, published on October 27 at 4:32pm, discusses food waste in developed vs. developing countries and includes a link to a Guardian article. Below the text is a bar chart titled 'Key to where food is wasted' with categories: Agriculture/Production, Consumption, Post-harvest, Processing, and Distribution. The chart shows data for North America, North Africa, and International Area.

Food Waste Reduction Community

48 likes +33 this week

41 post reach this week

Invite friends to like this Page

Reach a new milestone
100 Likes
Promote Page

Food Waste Reduction
Published by Pauline Varona 17 · October 27 at 4:32pm · Edited ·

Food waste occurs the most in countries where consumers can AFFORD to throw out food. How alarming. Whereas those in developing country suffer food spoilage due to improper storage and transportation infrastructure. We should feel fortunate to have so much food available to us, but we should not take it for granted.

<http://www.theguardian.com/.../produced-but-never-eaten-a-vis...>

Key to where food is wasted

Region	Agriculture/Production	Consumption	Post-harvest	Processing	Distribution
North America	High	High	Low	Low	Low
North Africa, Arab World	Low	Low	High	High	High
International Area	High	High	Low	Low	Low