food waste reduction
ABOUT POINT LOMA NAZARENE UNIVERSITY

General Characteristics

• Private university offering undergraduate and Master’s degrees.
• Main campus is 93 acres and includes residential, academic, administrative, and athletic buildings.
• Almost 3,500 students and over 700 employees.

Campus Food Services

• Newly renovated cafeteria, café and coffee shop, small convenience store and catering.
• All on-campus students must have meal plan, off-campus students and employees have meal plans optional.
• Serve approximately 21,500 meals per week or over 1 million meals per year.
FOOD WASTE

prevention
FOOD WASTE PREVENTION

• Food usage is carefully monitored. General Manager knows how many meals to expect, which stations are preferred, etc.

• Use trimmings and extra food in next day menu (using extra chicken in a soup, using tomatoes to make a tomato-based sauce, etc.)

• Staff are continually monitored and trained on proper food preparation and food waste practices by General Manager.

• Cafeteria went trayless in 2009 significantly reducing food waste and water consumption (saves about 300 gallons of water per day).

• Customers can request smaller portions and half-sandwiches when preferred.

• Take customer recommendations via text – helps monitor preferred foods, disliked foods, portions, etc.
FOOD FOR people
PLNU FOOD RECOVERY NETWORK

• Student-led Food Recovery Network started in Fall 2015.
• Food donated to and picked up by San Diego Rescue Mission.
• Students are trained on proper food donation procedures by cafeteria staff and senior student leaders.
• Student volunteers work 3 days per week and are able to donate all unused prepared foods.
• Weight of food is measured and recorded.
• ’15-’16 donated 3889 lbs, ’16-’17 donated 4089 lbs.
• This semester FRN became ASB approved club on campus.
FOOD FOR

soil
COMPOSTING ON & OFF SITE

- Compost bins located in dormitory kitchens and most department lounges as well as apartment housing on volunteer basis.
- Picked up weekly by student recycling assistants.
- Composted on site at hand turned compost pile and vermiculture boxes.
- Used by ground crew around campus.
- Cafeteria post-consumer waste composted at Miramar Greenery.
- Sorted by cafeteria staff behind dish return. Trained and monitored by General Manager.
- In 2016, we composted over 2,200 lbs. of food waste on site and 99 tons of food waste at Miramar.
FOOD WASTE

education
OUTREACH & EDUCATION

- We do various educational campaigns throughout the year both through Sustainability and through Sodexo including events, campaign materials, and signage.
- “Weigh the Waste” is a regular event in which plates are emptied in front of the dish return to give students a visual of how much is being waste.
- Food weighed and compared at a similar event a few weeks later.
- Trying a new food waste trivia game through Kahoot. Find our quiz using #SaveTheFoodSD
Thank You