



# 2.5 Tons The Food We Waste

# FOOD WASTE AUDIT

13 March – 5 May 2014

Sustainability Unit **X** over 20 student helpers **X** 11 caterers@UST

## Measure

- Total solid waste generation from kitchen and “post-consumer” area
- Waste composition (food waste, recyclable metal/plastic/paper, general trash)





# FINDINGS

2.5 tons of food waste  
from all HKUST canteens  
*(weekday during semester)*



# FINDINGS

83% of total wastes  
are food waste





# FINDINGS

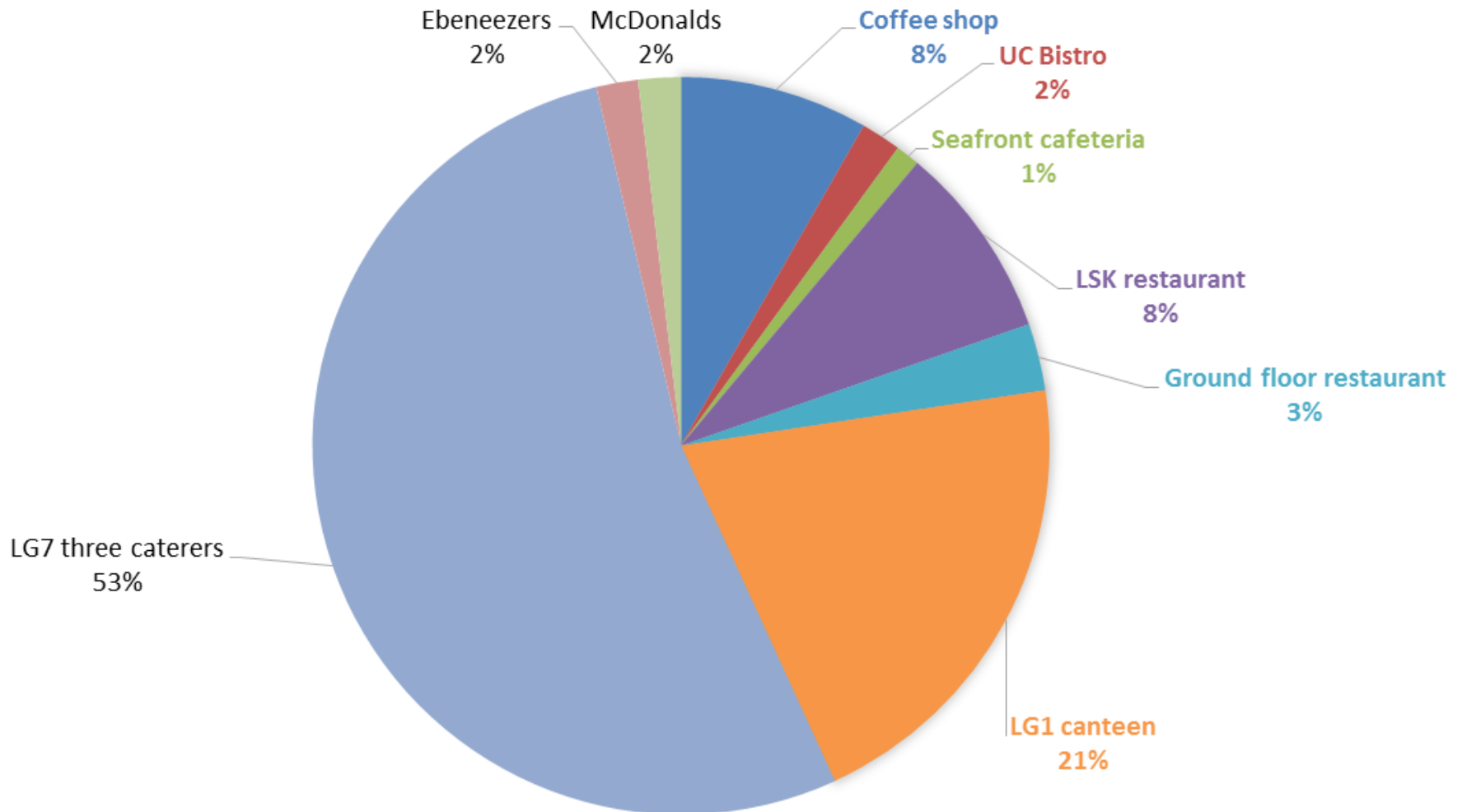


Nearly half of the food waste comes from kitchen

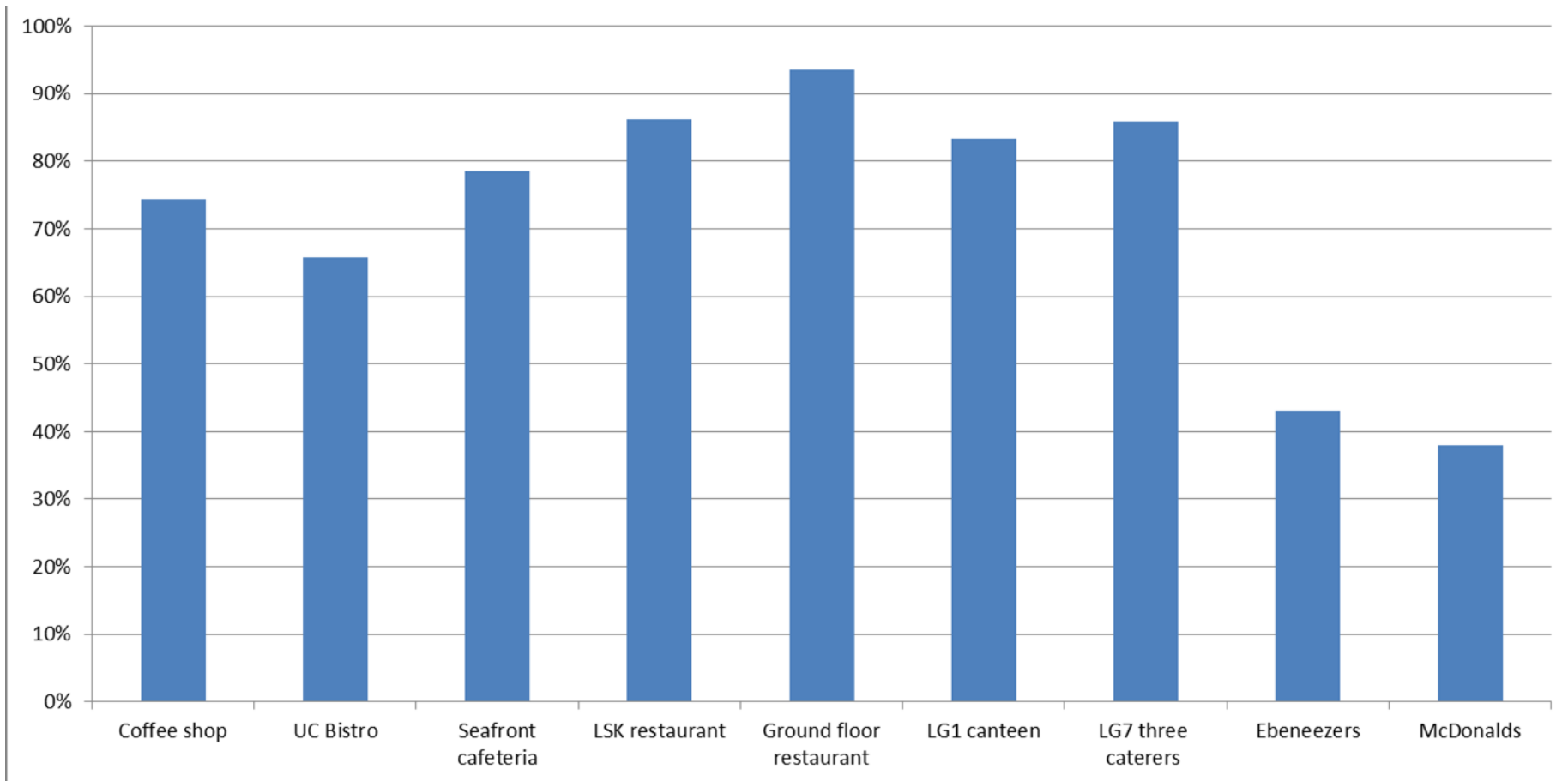
A sizable portion of post-consumed food waste is rice

# FOOD WASTE AMOUNT

*(weekday during semester)*



# Proportion of FOOD WASTE from TOTAL WASTE



# RECOMMENDATIONS

Great opportunity to **reduce trash**

**Switch to reusable cutlery, reduce packaging & disposables**

Reduce food waste **at source**

Kitchen food waste is easy to be separated for **composting**

Wooden stirrers – compostable, linguini, pasta?

Refillable vs packaged sauces/butter



