

FOOD RESOURCE MANAGEMENT – PROCESS OF FOOD WASTE REDUCTION

University of Iowa Hospitals and Clinics
(UIHC)

Food Waste Reduction Plan

- University of Iowa Sustainability Office promotes the goal of 60 percent waste diversion by 2020
- USDA 2010 food waste study results released estimating 31% food loss at the retail and consumer levels
- UIHC actively started a food waste reduction initiative in 2012

- Waste Avoidance
- Food Waste Reduction
- Increase Food Donation
- Composting of Organic Materials

Waste Avoidance Initiatives

Goal is to avoid the production of waste

- Bulk instead of individual items
- Reduction of disposable items
- Promote reusable cups

Challenges: Communicating to our customers and increasing awareness

Waste Reduction Initiatives

Waste cannot be eliminated but it can be reduced

- 5% reduction in number of menu items offered in retail units
- Improved forecasting of menu item consumption using computerized system

Challenges

- Multiple retail units open for lunch – they all generate some waste
- Maintaining customer satisfaction

Waste Reduction Results

- From 2012 to 2016, achieved a 46% reduction in number of food servings wasted
- From 2012 to 2016, achieved a 42% reduction in value of wasted food
- Increased customer satisfaction

- All of the current food waste is diverted from the landfill as either food donations or compost
- Utilized an established relationship with Table to Table (food rescue organization)
- In 2016, UIHC donated 8,322 pounds of food to Table to Table (thirteen-fold increase since 2012)

Challenges

- Determining what can and cannot be donated
- Storage of items to be donated

Composting

- Styrofoam disposable products were replaced with 100% organic disposables.
- Food waste not able to be donated is now pulped in a pulper/water press along with compostable carry-out products
- Utilized an established UI bid contract for a waste management service to transport compost to landfill three times/week
- Eventually installed a walk in cooler on outside dock for temperature controlled storage of compost to control odor and reduce pick-up to one time/week.

Challenges of Composting

- Increased cost (~30%) of compostable carry-out
- Need for two additional FTE's to sort organic from non-organic
- Storage and transportation cost of organic materials
- Communicating to customers and effecting change

Compost Holding 1st Floor General Hospital

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FNS Sorts ~500 lbs of
Garbage/Week



Pulper Utilization

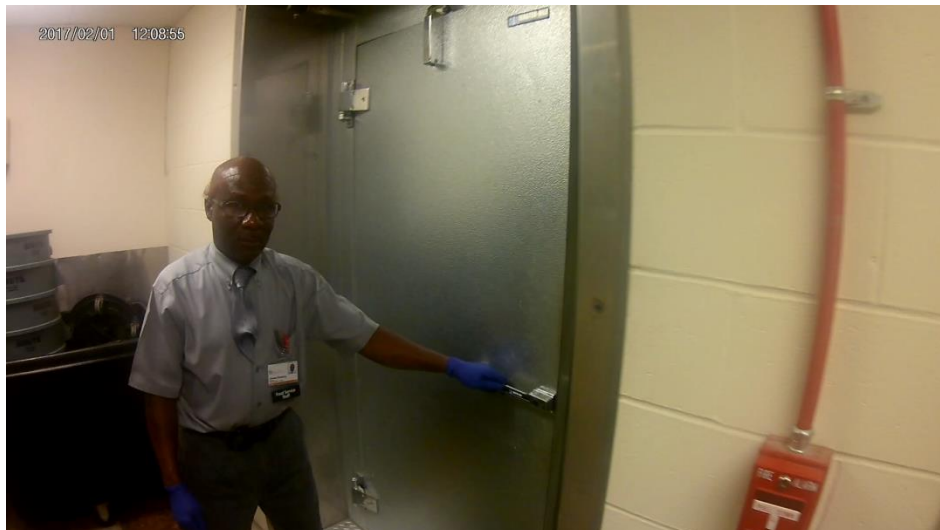
- Ideal recipe is 3:1 ratio of paper to food
- 'Plastic' doesn't pulp well



Pulper is ideal for sustainability:

- Grey water is recycled
- The volume of waste is reduced by 88%

Water Press & Storage





Rewards of Composting

- In 2016, UIHC recycled 96 tons of food waste into compost
- The Iowa City landfill in turn sells the compost to the local community for agricultural use

