2.5 Tons

The Food We Waste
FOOD WASTE AUDIT

13 March – 5 May 2014

Sustainability Unit × over 20 student helpers × 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
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)

- LG7 three caterers: 53%
- LG1 canteen: 21%
- LSK restaurant: 8%
- Ground floor restaurant: 3%
- Seafront cafeteria: 1%
- Coffee shop: 8%
- UC Bistro: 2%
- False Bay Cafeteria: 2%
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