



WELCOME TO



**MONTANA**  
STATE UNIVERSITY

Culinary  
Services

# Food Waste Reduction Project

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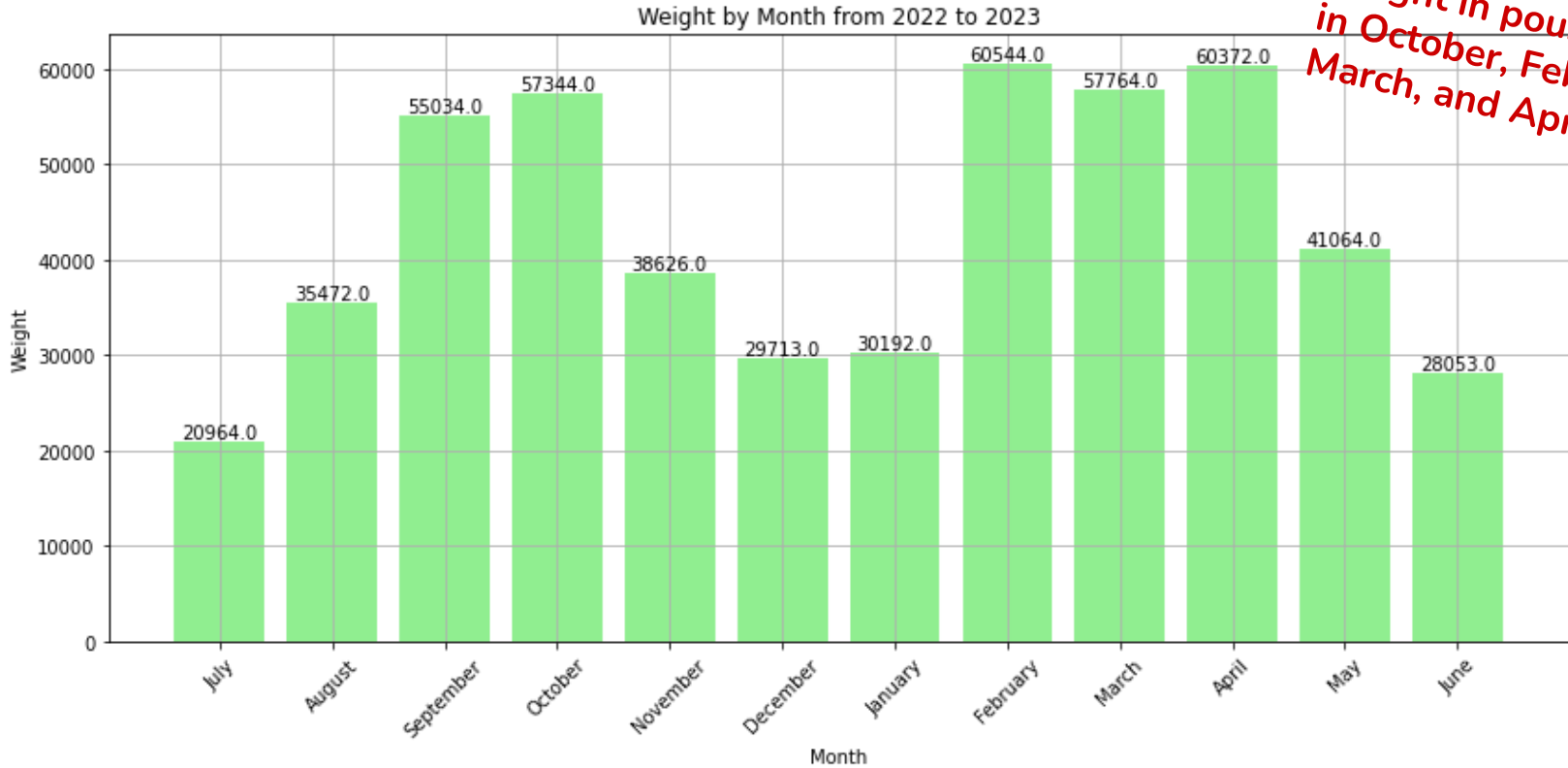
# Progress so far:

## Data Collection

- ❖ Detailed data from MSU facilities for monthly pre-consumer and post-consumer waste for each dining hall.

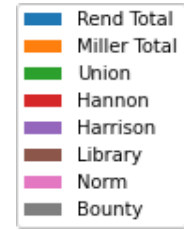
## Key Findings

- ❖ High Waste Periods
- ❖ Waste Distribution
- ❖ Correlation with Attendees

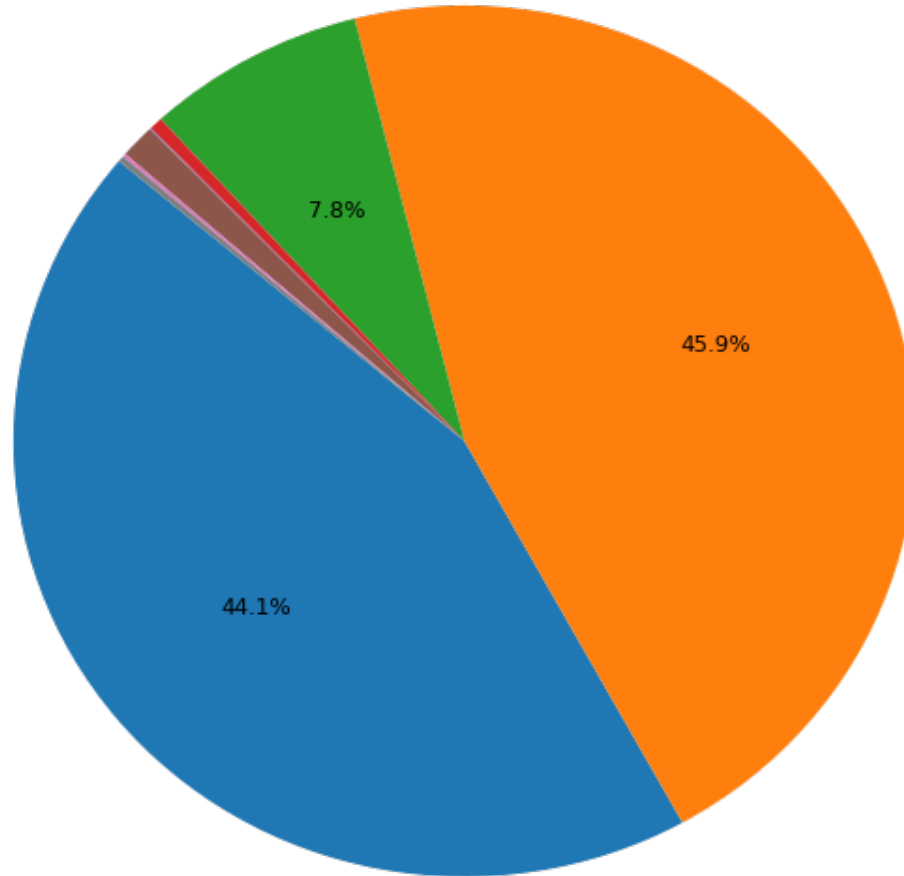


**Majority of food waste as represented by weight in pounds occur in October, February, March, and April**

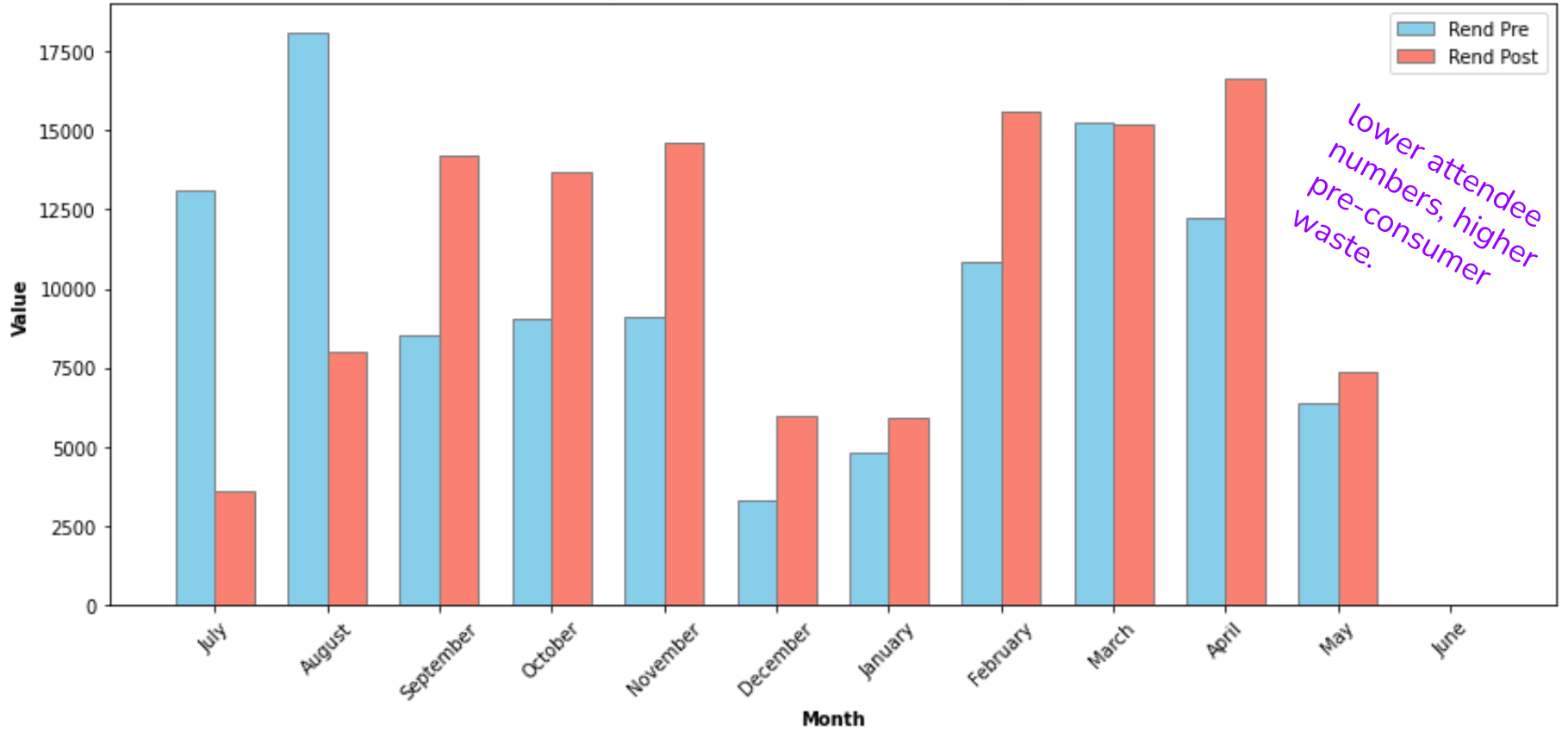
Total Waste Distribution by Category



**90% of food waste comes from dining halls (Rendezvous and Miller).**



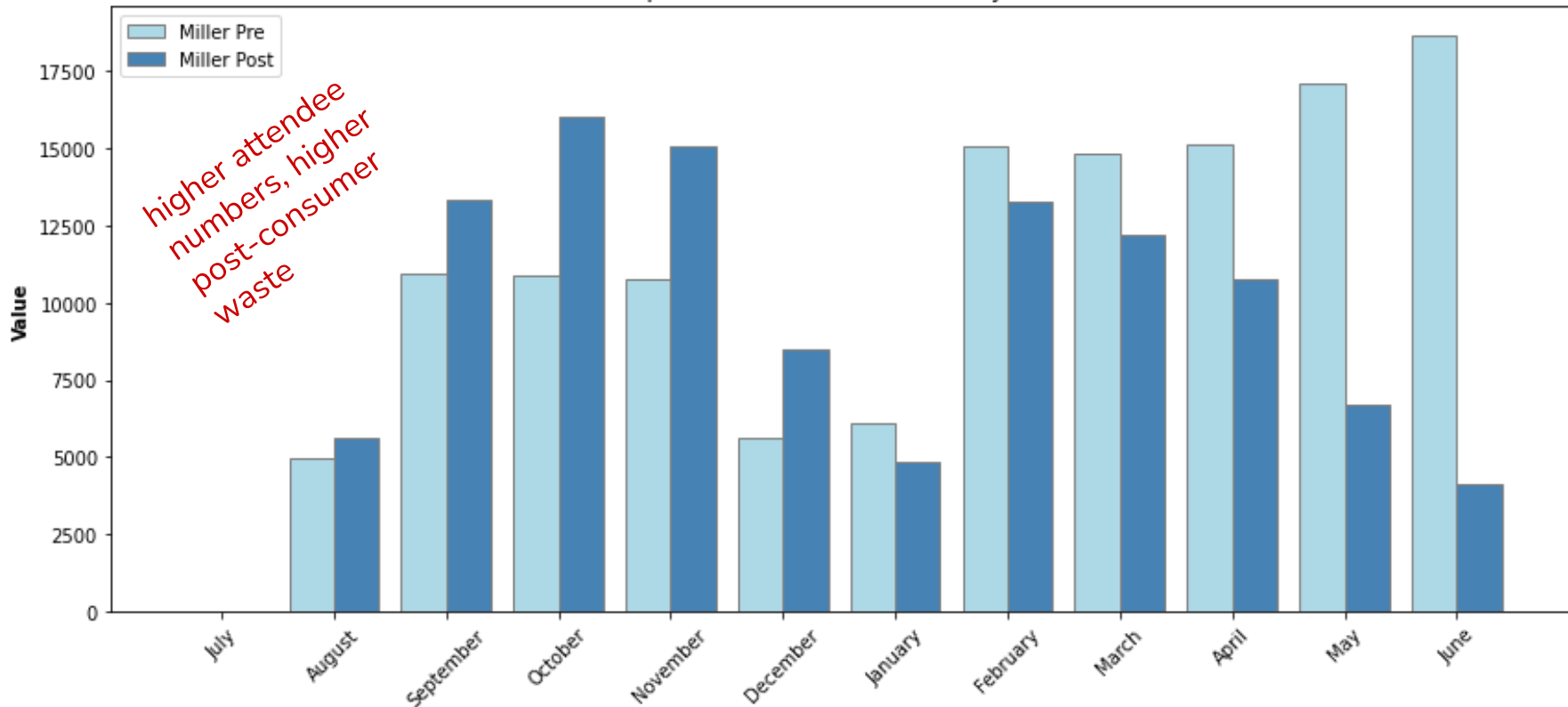
Comparison of Rend Pre and Rend Post by Month



lower attendee numbers, higher pre-consumer waste.

# of attendees      5,490    33,580    76,894    66,910    49,080    26,774    43,901    76,953    64,270    42,277    30,881    0

Comparison of Miller Pre and Post by Month



higher attendee numbers, higher post-consumer waste

# of attendees    0    48,719    147,409    133,512    101,118    59,910    57,279    102,496    77,020    54,014    39,885    5,065



## Current Efforts

- ★ Using Jolt app to gather daily waste data by station.
- ★ Developing a detailed spreadsheet to track waste, attendees, and estimated costs.
- ★ Working to gain access to Computrition program to estimate the amount of food served.
- ★ Approved and preparing to implement a survey for fall semester to gather data on consumer behavior.



# Proposed timeline progress

Continue collecting data via Jolt and spreadsheets

Throughout summer

Gain access to Computrition program

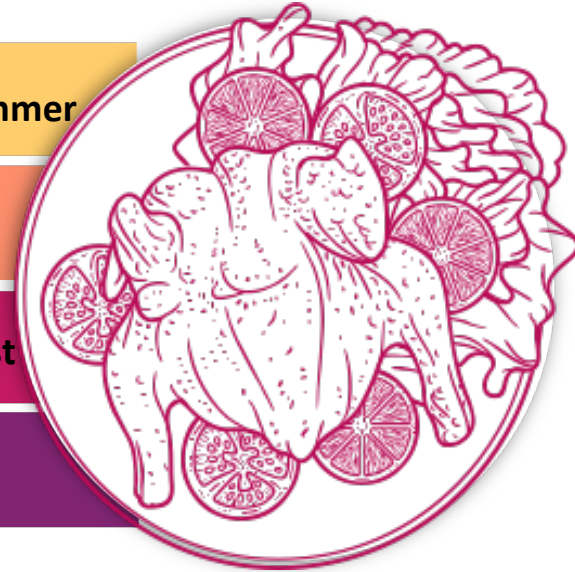
Next week

Stimulate data, propose model and solution

Beginning August

Implement and analyze survey results

Fall Semester







# Proposed area of P2 focus

Pre- consumer

Post consumer

Consumer  
behavior

Optimization

Reducing pre-consumer  
and post-consumer  
waste at the  
Rendezvous dining hall.

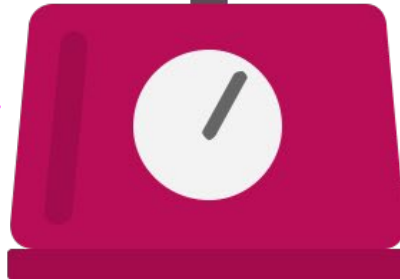
Implementing better  
inventory and demand  
forecasting using  
Comptrition.

Analyzing consumer  
behavior to optimize  
food offerings and  
reduce waste.

## Potential Strategies

Using survey data to predict  
demand and adjust production.

Educational programs for consumers on  
reducing waste and proper portion sizes.



Monitor and adjust inventory  
levels based on real-time data  
from Jolt and Comptrition.



# Potential Challenges

- **Data Collection in Summer**
- **Estimating Food Served**
- **Survey implementation in summer**
- **External factors (weather, events,...)**



**"Cutting food waste is a  
delicious way of saving money,  
helping to feed the world and  
protect the planet."**

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– Tristram Stuart

 **Thanks!**

**Do you have any  
questions?**

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