For this year, we have done exceptional on waste management. My kitchen managers and I plan the monthly menu accordingly so that if there is food left from the previous day, they can work it into the next meal(s). They have also made soup with the leftover products that we did not use. Another piece of evidence is that maintenance has reported to us that they are having to take less trash than the past years. This is due to the kitchen managers watching what customers/students are eating and adjusting to how much we make for next meal and incorporating unused food into other meals and/or soups.

In 2022 – 2023 we averaged 22 bags daily for trash. From 2023 to 2023 we are averaging about 11 trash bags daily. We have almost cut it completely in half on trash waste.