

# Let Students Lead the Way

Helping students partner with staff for food waste recovery





#### This is a Student Story





### University of Delaware Food Recovery Network

- Founded 2016
- Donate recovered food to Food Bank of Delaware & Holy Angels Food Pantry
- Collect non-perishable food donations at move out, and during semester
- Partner with UD Dining Services to donate perishable food from dining halls

Food Recovery Network is the largest student movement against food waste and hunger in America. Founded in 2011 at the University of Maryland College Park



## Cheerleading for FRN

UD's Food Recovery Network Chapter forged their own partnerships

I didn't hear about it until it was a done deal - Obviously I was thrilled!

They continue to expand their partnerships, the scale of their food drives, and their outreach efforts

#### To date they have:

- Donated over 3,300 lbs of food
  - Almost half in 2018 alone
- Partnered with UD and local restaurants
- Hold regular education / outreach events



#### **The Secret Sauce**

They came prepared:

- 1. Offered legal, operational, and procedural support to ARAMARK, which removed a non-trivial time burden.
- 2. Approached the Head Chef for our campus, who became a champion
- 3. Demonstrated existing partnerships and efforts, followed through on promises.
- 4. OK (not thrilled) with incremental expansion of their program



#### Victims of their own Success?

- Food Recovery has expanded from our smallest dining hall to 2 large dining halls
- Plans to expand into our largest (and final) Dining Hall next semester or next year
- How will students transport hundreds, if not thousands, of pounds of frozen food every day or week?
- What will be FRN role if / when their program is institutionalized?



### Let the Students Lead

This semester FRN requested that I become their Faculty Advisor.

- 1. Empower them to find the resources they need
  - Including organization resources
  - Including opening doors to meet w stakeholders
- 2. Organize goals by difficulty
  - Identify resources needed, Stakeholders needed, and key milestones
- 3. Organize tasks into bite-size pieces
  - But don't shy away from big projects!
- 4. It's ok if things take longer than they should



#### Work Through the Plan

GOAL	Necessity	High Impact	Low Impact
Time		х	
\$\$			х
Stakeholder A	х		
Stakeholder B		х	
Legal Resources	х		

#### Milestones:

- Gather Legal Resources (LR, T)
- Meet w Stakeholders, Present Resources and Introduce Plan (SHA!, SHB)
- Assess Stakeholders' Feedback & Respond (T)
- Final Project Proposal (T, SHA!, SHB)



#### **Behind the Scenes**

I support FRN by:

- Every semester, request update and numbers from Dining Services
- When I see Dining Services Staff on campus, ask about the program and thank them for their time / effort
- Public Credit in most of my presentations
- At the end of semesters, share successes & stats with campus newsletters, UDaily, etc. Follow up ~1-2 months ahead of Earth Month, etc.
- Offer help if the program hits a speed bump



#### Into the Future

- FRN continues to do GOOD work on campus. Hopefully next semester they will expand to ALL Dining Halls
- UD Sustainability has experimented with Food Waste Interns to give FRN or other students an opportunity to deepen their involvement:
  - Feasibility studies for aerobic digesters in all of our kitchens
  - Developed an App to take their feasibility study out into any commercial kitchen
  - Work with ARAMARK to improve communication and education about food waste