

Food Waste Audit Project

Huntley Community School District 158

A collaboration between
Huntley Community SD 158 & Seven Generations Ahead

May 2022



Waste audit set-up



↑
Home lunches

↑
School lunches

CONLEY ELEMENTARY

Grades 3-5

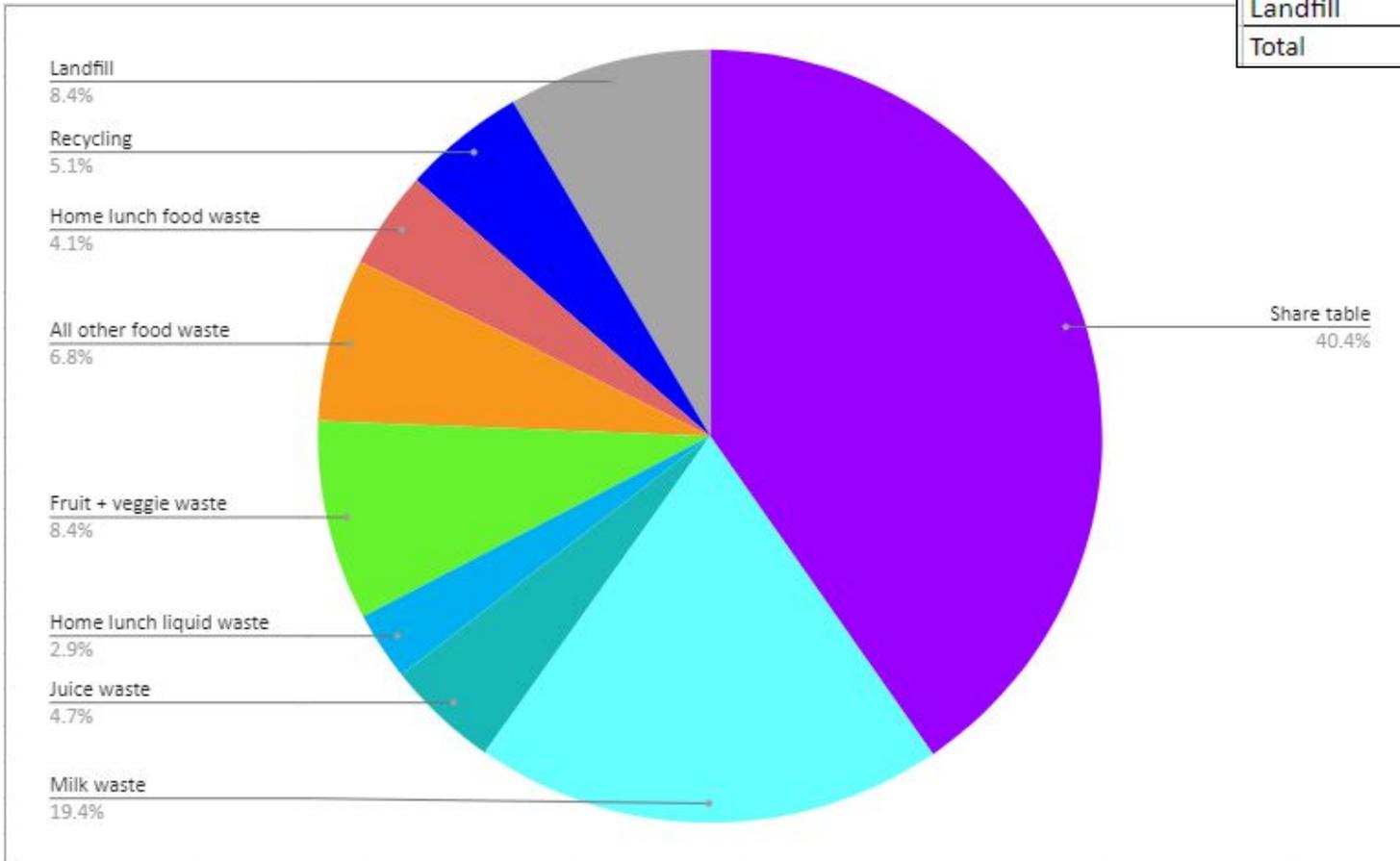
Audit date: May 18, 2022

Ave daily attendance: 533

Number of school lunches served this day: 300

CATEGORIES OF MATERIALS	
Category	weight (lbs)
Share table	95.12
Milk waste	45.62
Juice waste	11.00
Home lunch liquid waste	6.74
Fruit + veggie waste	19.68
All other food waste	16.07
Home lunch food waste	9.61
Recycling	11.97
Landfill	19.76
Total	235.57

Waste audit categories of materials in the lunchroom by weight



Menu

Hot lunch:
hotdog, tater tots/french fries, carrots (in sealed bag), juice (in sealed cup), milk

Yogurt lunch:
yogurt (in sealed cup), cheese sticks (sealed)

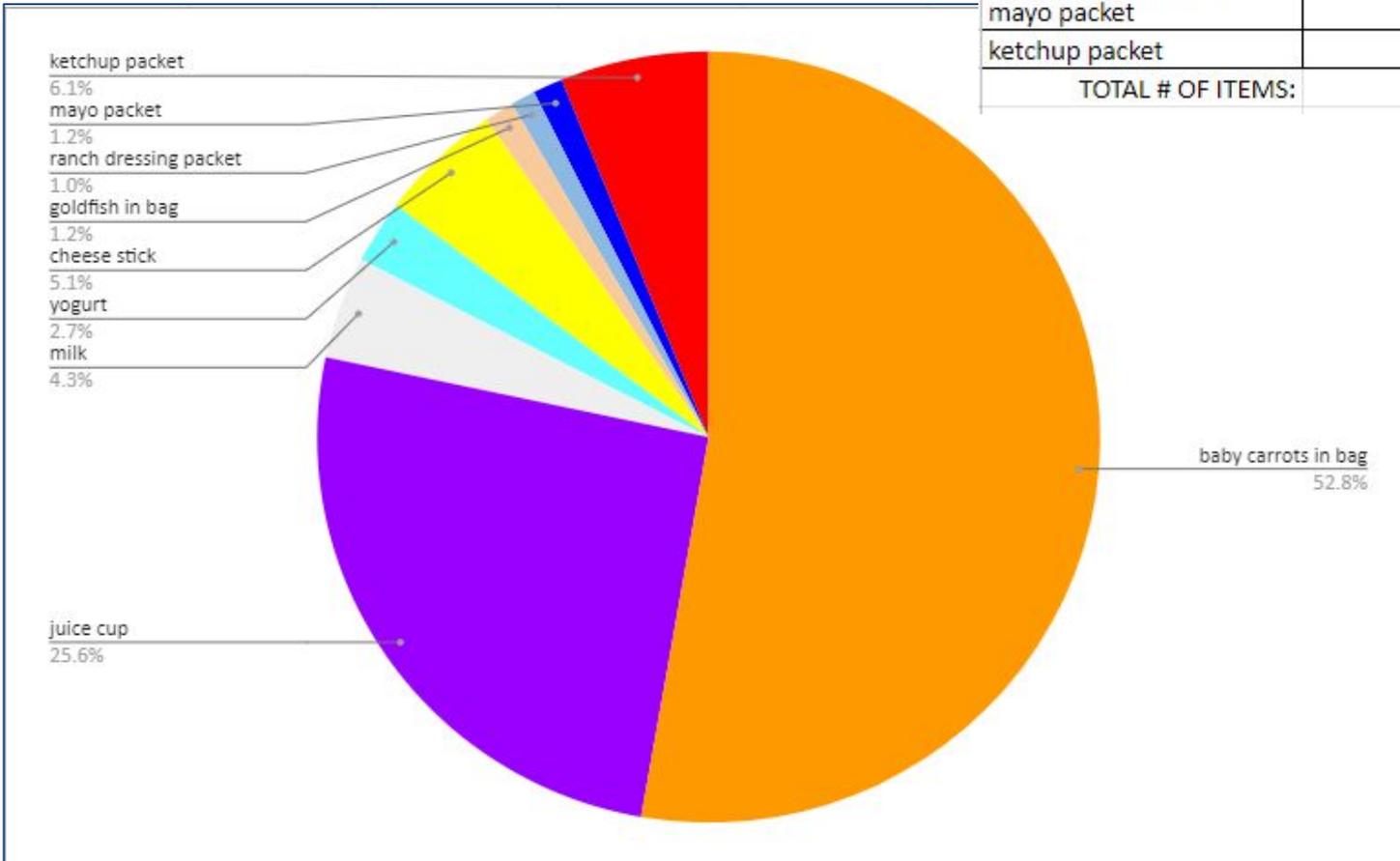
Sandwich lunch:
Turkey sandwich, goldfish crackers

Salad lunch:
salad (in a clamshell)

CONLEY ELEMENTARY

Share table analysis

Number of items left on share table



Food item on share table	Numbers of items	price per item	cost savings on this day due to share table
baby carrots in bag	258	\$0.31	\$79.98
juice cup	125	\$0.20	\$25.00
milk	21	\$0.23	\$4.83
yogurt	13	\$0.21	\$2.73
cheese stick	25	\$0.26	\$6.50
goldfish in bag	6	\$0.18	\$1.08
ranch dressing packet	5	\$0.13	\$0.65
mayo packet	6	\$0.06	\$0.36
ketchup packet	30	\$0.04	\$1.20
TOTAL # OF ITEMS:	489		\$122.33

CONLEY ELEMENTARY



Total food waste from day (not inc. liquids)



Typical amount of food left on the share table in a single lunch period.



MARTIN ELEMENTARY

Grades 3-5

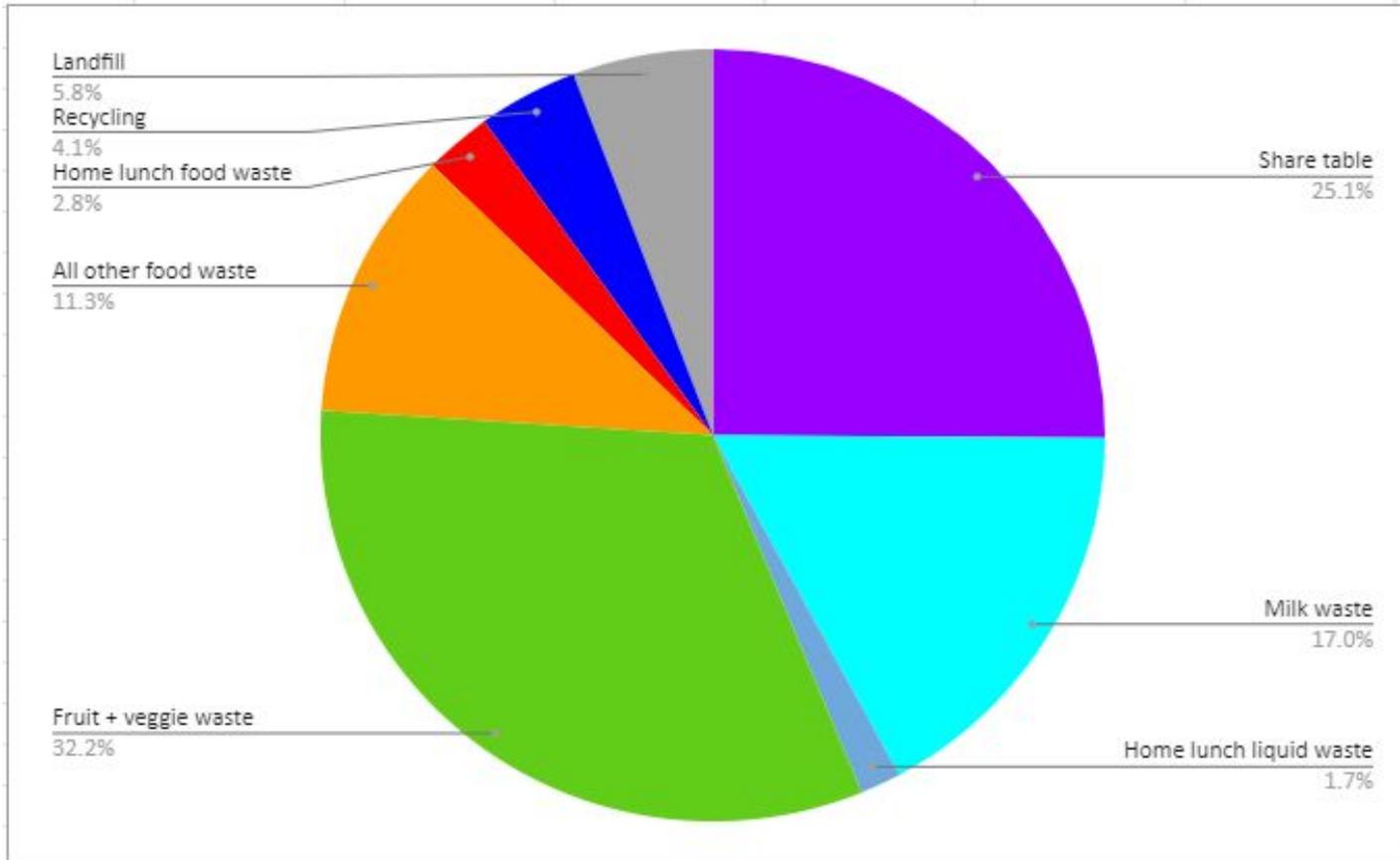
Audit date: May 20, 2022

Ave daily attendance: 722

Number of school lunches served this day: 478

CATEGORIES OF MATERIALS	
Category	Weight (lbs)
Share table	89.31
Milk waste	60.48
Home lunch liquid waste	6.00
Fruit + veggie waste	114.60
All other food waste	40.22
Home lunch food waste	9.86
Recycling	14.64
Landfill	20.58
TOTAL:	355.69

Waste audit categories of materials in the lunchroom by weight



Menu

Hot lunch: pizza slice, orange wedges (in sealed bag), grape tomatoes (loose on tray), celery bites (loose on tray), milk

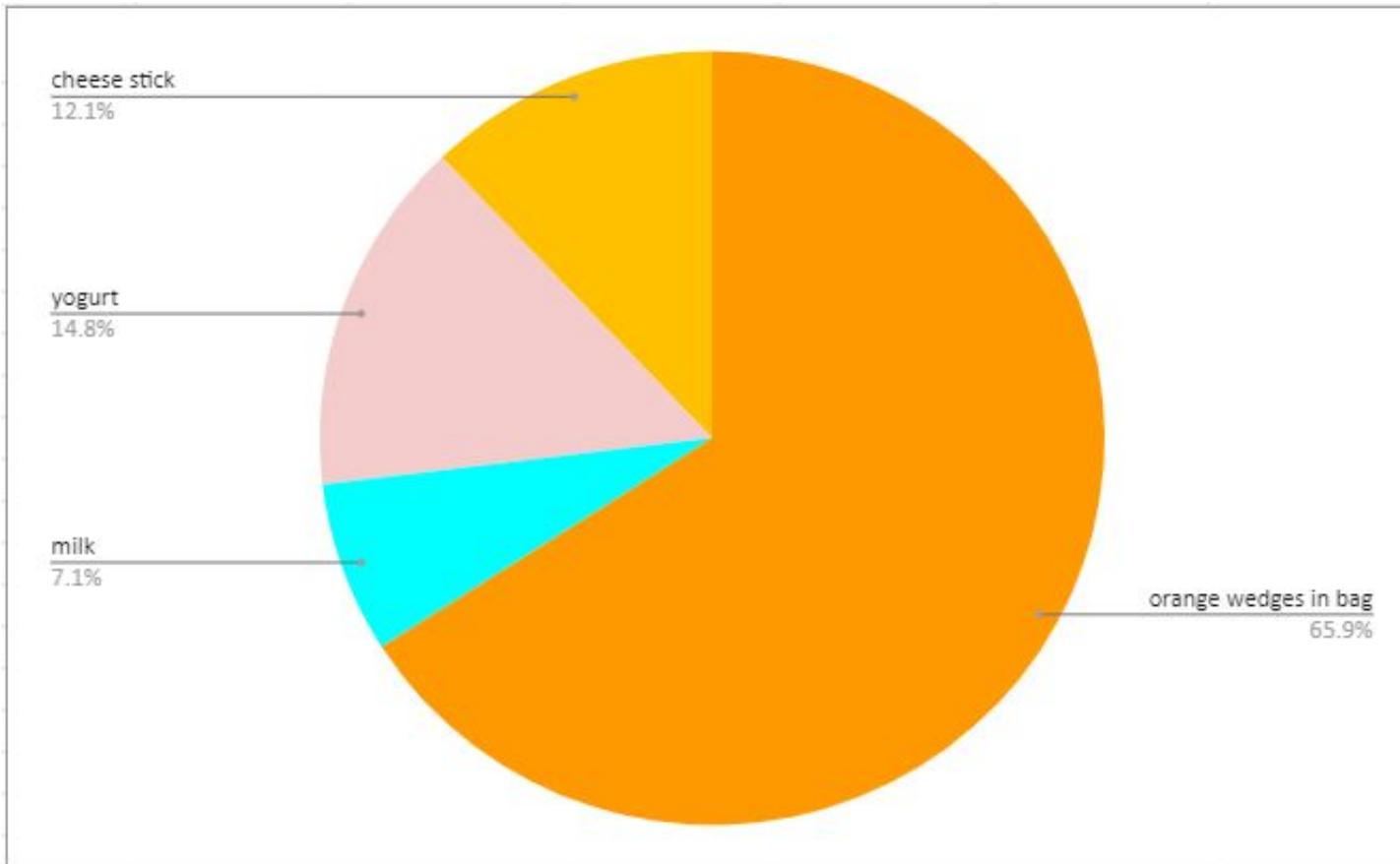
Yogurt lunch: yogurt (in sealed cup), cheese sticks

MARTIN ELEMENTARY

Share table analysis

SHARE TABLE			
Food items on share table	Numbers of items	price per item	Cost savings from share table
orange wedges in bag	120	\$0.39	\$98.67
milk	13	\$0.23	\$5.98
yogurt	27	\$0.21	\$9.03
cheese stick	22	\$0.26	\$10.92
TOTAL # OF ITEMS:		182	\$124.60

Number of items left on share table



At Martin, students are permitted to take items from the share table, but it wasn't happening in all periods.

It was difficult to keep track of how many items were taken, but we counted 21 items.

MARTIN ELEMENTARY

Materials from main lunchroom



Materials from gym-lunchroom





Summary of data

	CONLEY	MARTIN
Average student daily attendance	542	722
Number of school meals served on audit day	300	478
Lunchroom food & liquid waste	108.72 lbs (46% of total materials)	231.16 lbs (65% of total materials)
Lunchroom food waste (not including liquids) (This is what could be commercially composted)	45.36 lbs (a little over 10 gal)	170.68 lbs (about 45 gal)
Lunchroom liquid waste	63.36 lbs	66.48 lbs
Lunchroom recycling	11.97 lbs	14.64 lbs
Lunchroom landfill	19.76 lbs	20.58 lbs
Share table (total number of items left & returned to kitchen)	489 items	182 items
Share table (total weight of items)	95.12 lbs (40% of total materials)	89.31 lbs (25% of total materials)
Cost savings from re-serving share table items	\$122.33	\$124.60

Some take-aways

- Each audit is a snapshot. Menu and packaging can cause significant variation in waste levels from day-to-day.
- The use of a share table significantly reduced the amount of food going to landfills.
 - At Conley, 40% of all materials by weight (95 lbs) was saved through the share table.
 - At Martin, 25% of all materials by weight (89 lbs) was saved through the share table.
- The amount of food that can be rescued using a share table is greatly impacted by:
 - The way the food is served (in factory-sealed packaging or unpackaged). The advantage of sealed packaging is that it allows for more food to be rescued. On the other hand, it creates packaging waste and can make the food less accessible.
 - Taste preferences of students
- Offer versus Serve could help reduce food waste.