



Trayless Dining in Pollock Halls

By Luke, Julia, Helena, Isy

Overview

Who, What, Where?



The Main Players

Producers

The catering staff

Retailers

The Pollock Halls
catering
management

Consumers

The people who
eat at the JMCC

Food for 4,000

Is being used to feed 2000 Students

25-30 KG

Worth of food wasted, per night, in previous years

10-15 KG

Wasted, per night, in 2015

“

“All food waste from front of house is fully converted to compost...and is used on the planting around the site...all food waste from the kitchen is fully composted”

Taken from Time to Talk Rubbish at the University of Edinburgh



Pre Existing Initiatives

Information Boards

■ Inside JMCC

LoveFoodHateWaste

■ Resident Assistant-Run



Student Opinions

- People overestimate how much food they eat
- People are unaware
 - About volume of food wasted
 - Pre Existing food waste initiatives
- **Most students do not care about food waste**

Our CONCEPT

GO TRAYLESS!!!

It'll work... we promise



Supporting Evidence

Datasets, focus group and our survey



Focus Group Summary

- Influence their environment to influence behaviour
- Students did not want alterations that would be “aggressive”
- Taking away trays was the most popular idea



PD Images



With
Trays





PD Images

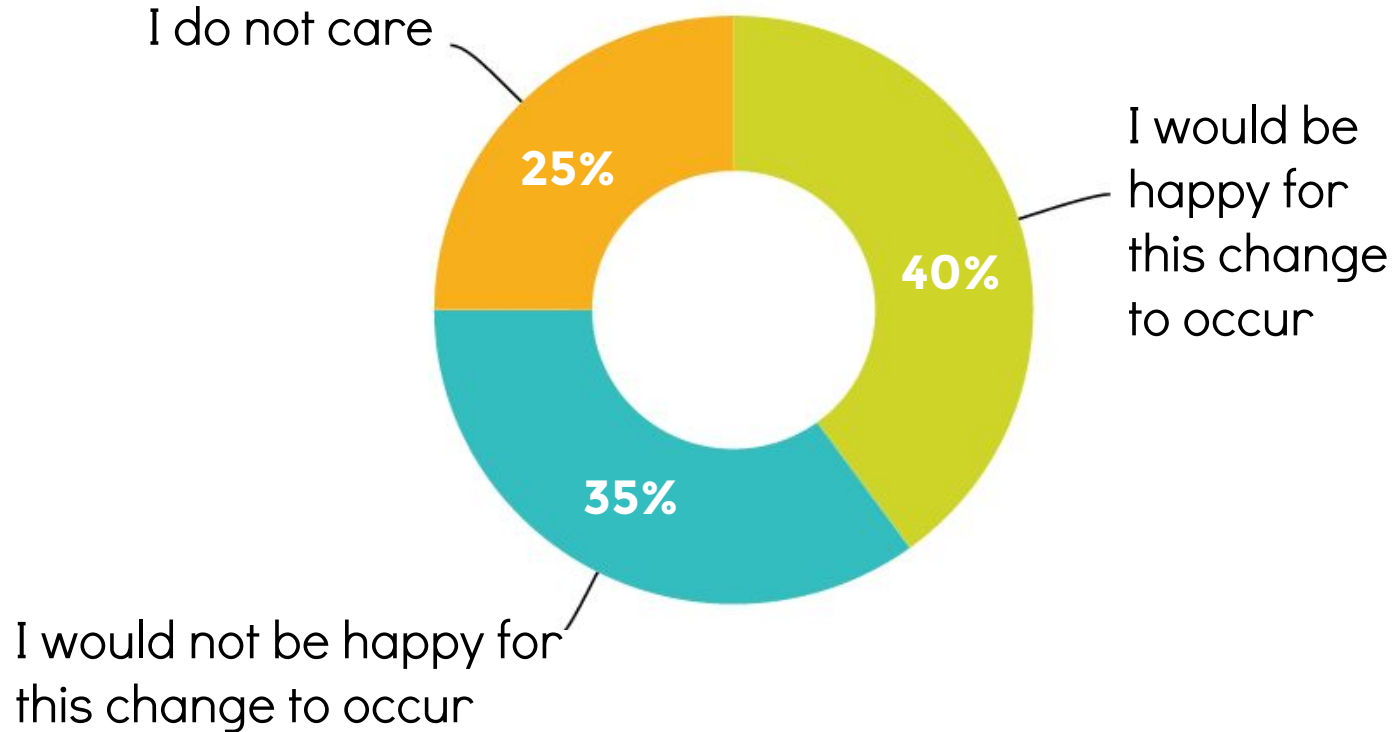


Without
Tray



How would you respond to the removal of trays from all dining locations in order to reduce food waste in Pollock Halls?

Answered: 20 Skipped: 0





“People take far more food than they'll eat at the moment but if it was harder to carry multiple plates **they would think twice**”

1. **Willing** to have some changes in order to reduce food waste
2. **Little influence on their dining experience** because they are still getting the same product
3. Will help make **people *reflect*** on how much food they actually need

Environmental Impact



32%

Reduction in food waste

27%

Reduction in dish use

American University, Washington, DC, USA (Kim & Morwaski, 2012)

Economic Impact



4.9%

Reduction in food cost

San Diego State University



Social Awareness

- Education and awareness of environmental issues
- Reduces “mindless eating” (Wanskink, 2006)



Contrasting Opinions

Staff contact, student comments

”

“**Multiple trips** back and forth from the table to the service area would be required for a full meal. It would be **inconvenient.**”



Staff Contact

- JMCC is **too small** to implement the American systems
- Main challenge is **behavioural changes** in attitude towards waste from front of house
- **Conveyor belt** is built for the tray system

“You'd have to have a facility twice the size of the JMCC to go trayless”



**Those are all
good points,
however...**

Implementation Ideas

Trickle-Down

Implementation...the change comes from the environment

Bottom-Up

Implementation...the change comes from the students



Trickle-Down Implementation

6 Part Plan

Taken from The Business and Cultural Acceptance Case for Trayless Dining by ARAMARK



- 1. Keep trays stored but readily available for people who demand one.**



2. Provide trays for the disabled.



3. Convert staff and employees.



4. Feedback is important.



5. Create a smooth transition.



6. Audit.



Bottom-Up Implementation

Staff preferred this...



Focus on the students! Give them the *choice* and the *means* to go trayless without physically taking the trays away from the JMCC



In Conclusion...

Trays are the solution to the JMCC waste problem because...

SIMPLE AND EASY

REDUCES COSTS

INDIRECT AND SUBTLE

The background is a dark, grayscale photograph of a modern building with large windows and balconies, partially obscured by trees and foliage. The scene is dimly lit, suggesting dusk or dawn.

THANKS!

Any questions?