

SAVE FOOD PROJECT

How to start your own 'Save Food' project



IHEID Environmental Committee

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Introduction

As students at the Graduate Institute Geneva, we realized that our cafeteria was producing more food than it was selling and that there were often leftovers at the end of the day. When we asked what was occurring with the leftover food, we learned that it was generally being thrown out. Thus, in order to reduce the food waste from our cafeteria, we asked if we could have the leftover food and distribute it to students. Initially, we were met with slight resistance to this idea. We encountered three obstacles, which we will outline below. We will also share our solutions with you to help you be prepared should you face similar difficulties.

Obstacles

Obstacle 1

“We don’t have enough leftover food, only two sandwiches and some salads”.

Solution 1

We believe that they were worried about being portrayed in a negative light (too much waste, inefficient production). We agreed to just start with collecting leftover food one day a week – Friday – as food waste on this day is was expected to be the highest due to the upcoming weekend.

Obstacle 2

“There are issues of hygiene and responsibility. We could be held liable if the food were to be given away for free and something should happen to someone who ate it”.

Solution 2

We proposed buying the food from them for a symbolic price of 5schf per week. That way, we were responsible for it.

Obstacle 3

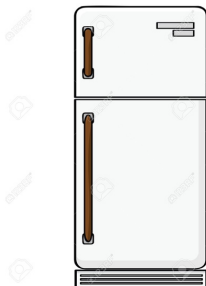
“The project should not create extra work for the staff of the cafeteria”.

Solution 3

We ensured them that our project would entail zero additional work for the cafeteria staff, as we will pick-up and share with students the leftovers. We provided them with the phone number of someone with whom they could coordinate the pick-up of food. We also agreed upon a fixed time and place to do so (one of our members will be present at the closing time of the cafeteria on Friday).

What you need

- **Fridge**
- **Containers**
- **Logo**
- **Manpower**



THINKSTOCK

Implementation

Once you obtain the green light from the cafeteria, the implementation is quite simple. We came up with a contract that would legitimize our payment to them. We also agreed to have one dedicated person per week who would pick up the food and check on the fridge the day after to ensure cleanliness. Then, we put a notice on the fridge so that those who wished to eat the food would be aware of the protocol.

ATTESTATION DE PAIEMENT EN ESPÈCES

Je soussigné atteste avoir reçu le 2 mars 2018 la somme de 25 CHF en espèces de la part de Mademoiselle X, Trésorière du Comité Environnemental. Le paiement est effectué par le Comité Environnemental de l'IHEID au profit du groupe Novae Restauration en charge de la cafétéria de l'IHEID.

Cette somme correspond au paiement du rachat des invendus de chaque fin de semaine du mois de mars, à savoir les 2, 9 16, 23 et 29.

Mademoiselle X
Pour le Comité Environnemental
Signature :

Monsieur Z
Pour le groupe Novae
Signature :

Example of Fridge Rules

SAVE FOOD PROJECT

Dear all,

The fridge and the box with the “SAVE FOOD” logo are part of a project by the Environmental Committee to reduce food waste at the institute by sharing the cafeteria leftovers with all students and administration. The fridge and the box are under the responsibility of the Environmental Committee and as such we would kindly ask you not to deposit anything in them. Feel free to take whatever you want from the fridge and the box.

PS: Please leave the empty Tupperwares in the fridge so we can reuse them ;)



Communication

Be sure to promote your project! Create posts and share photos via social media to create awareness and to ensure that the food gets eaten!

All the best and may the forest be with you!



IHEID Environmental Committee

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The Save Food project is here again! There is a lot of free food from the cafeteria, come and get it at Picciotto Common room.