

Food Waste: It's Not in Good Taste

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Problem Statement:

WPI does not adequately educate freshman on sustainable practices, causing a large amount of food waste.

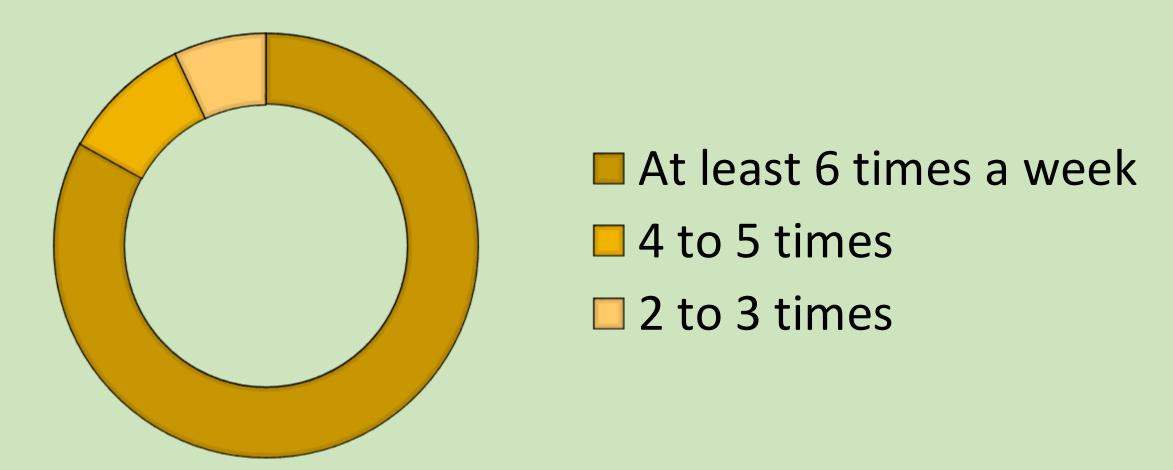
Solution:

Teach freshmen about food waste so they can make sustainable decisions.

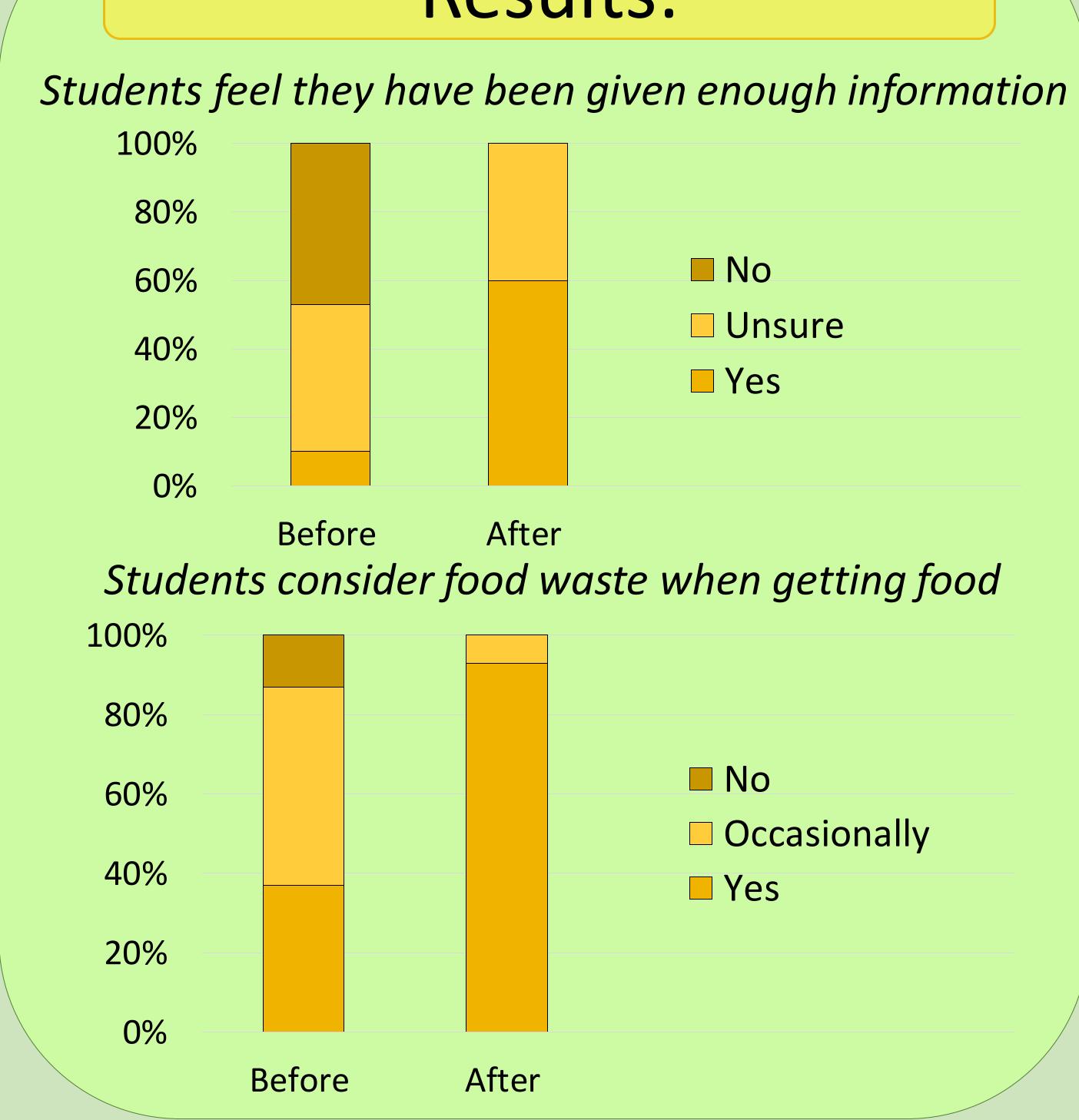
- Surveys -> Qualitative Data
- Activity
- Handout

Educational

How often survey participants eat at WPI dining halls



Results:



Approach:

Survey 1:

Self-reflection & Factual knowledge

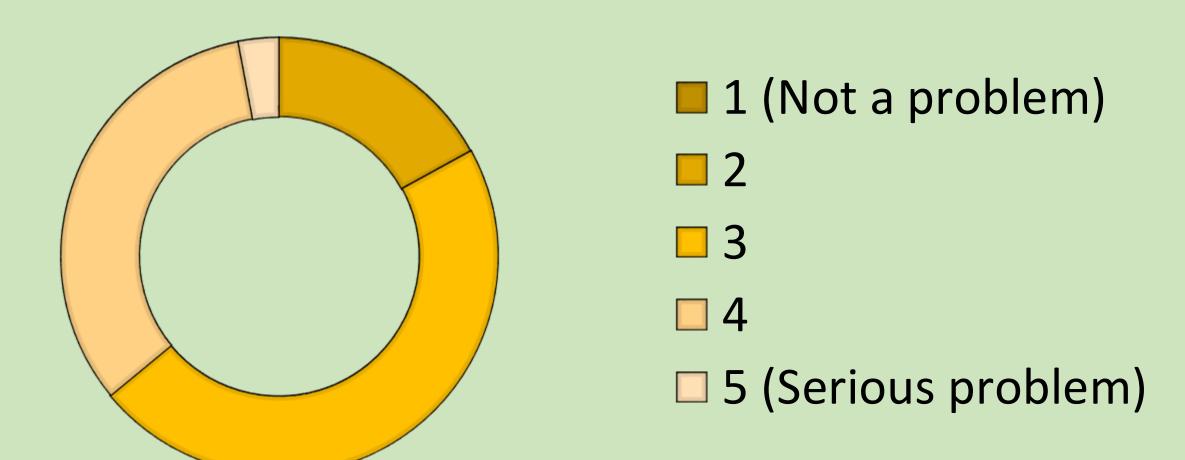
Activity: Kahoot!

Factual Knowledge

Survey 2:

Detects change in mindset Self-reflection

How much of a problem students think food waste is at WPI



Outcome:

Short term:

Freshmen with a more sustainable outlook

Long term:

Freshmen Insight Groups adopt our activity

Acknowledgements

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