

The process in implementing our ideas and findings to decrease and manage waste must be in coordination with the school and everyone under the school, luckily our school is usually open to these ideas to decrease its waste produced.

The majority of waste in our school is from the kitchen and cafeteria, from these there are 3 main waste sources, uneaten served food, uneaten food that hasn't been served and kitchen waste.

We will first be focusing on reducing the food waste, then reusing the food, then recycling the food.

The main way to reduce uneaten served food is from educating the people on serving sizes and another way to make sure proper serving sizes are given is by self service as only you know how much you eat. Reusing food cannot be done easily for served food as it is unsanitary. Recycling uneaten food is usually done by means of composting which must be done by a reliable partner or by the school itself to increase reliability.

Reducing uneaten food can be done by estimating food needed with number of students and portion sizes but an excess is usually ordered due to incorrect attendance or different portion sizes. Recycling this food is possible but usually not preferable due to the third method of reusing. Reusing uneaten food is usually the favourable option as this food can be donated to food shelters so it can be eaten by the people who can't afford to eat, this method is preferable as it's quicker than composting and also a benefit to the community.

Kitchen waste is often not thought about as we don't see it, but it happens often. Reducing kitchen waste depends on the type of kitchen waste, usually inedible food or food that's not favorable for the dish. Inedible foods such as tomato tops can't usually be reduced as they are found when purchasing the food, and if we buy them we have the chance to not waste them compared to relying on someone else in the supply chain to remove and possibly not dispose of it correctly. We cannot reuse inedible food but with certain foods we can make it edible with some sort of cooking process but these are usually unfavourable due to complications as they can be tedious. These foods can usually be disposed of by recycling via composting.

Foods that are not favourable include overripe bananas and these kinds of food can usually be avoided with proper purchasing to reduce the amount of unfavourable foods. Reusing these foods including making dishes with these foods. Recycling these foods are done by composting.

Using these methods and discussing what is most favourable for the school we can decrease and manage the waste produced by the school.