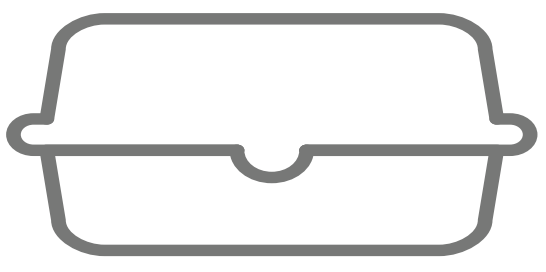


REDUCING FOOD WASTE

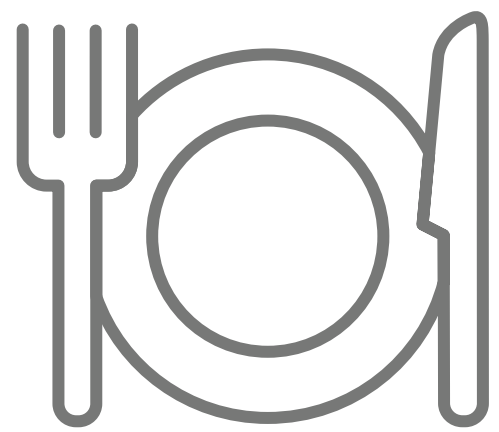
at the University of Louisiana at Lafayette

Good to Geaux



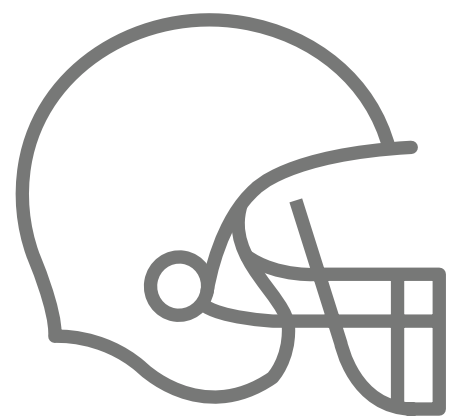
Good to Geaux is a reusable to-go box program. Instead of disposing containers into landfill bins, it enables dining hall patrons to return empty containers that are then washed and sanitized so they can be used again.

Reduced Plate Sizes



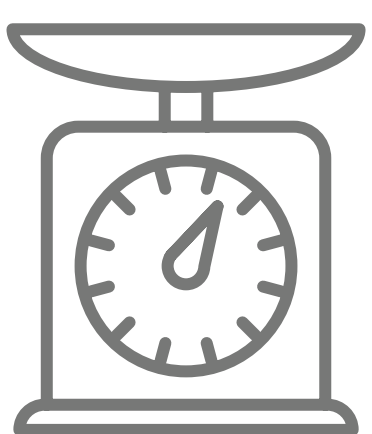
The Cypress Lake Dining Hall reduced plate sizes, which leads to smaller portions. Smaller portion sizes help reduce food waste.

Game Day Food Collection



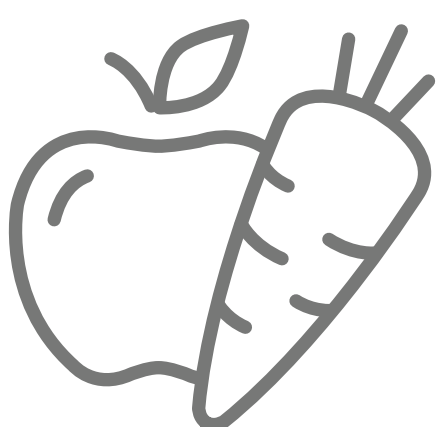
Unserved food at Ragin' Cajuns football games is donated to non-profit groups and assistance programs in the area.

Weigh the Waste



Wasted food is collected and weighed as part of the Weigh the Waste initiative. The total is displayed to represent the amount of food waste on campus.

Community Garden



There are four designated community garden boxes (#13-16) at Cajun Village. The community garden provides the residents with free spaces to grow fruits and vegetables.

Food at RA Programs



Meals may be provided during programs facilitated by resident assistants in residence halls and apartments.

zero Waste

At the University, we are taking a stand against waste. A Zero Waste philosophy is not just about recycling. It is about reducing our waste stream altogether. We have many programs on campus that help us achieve this goal.

National Food Waste

\$165 Billion

wasted in food annually

\$\$\$\$\$\$\$\$\$\$\$\$

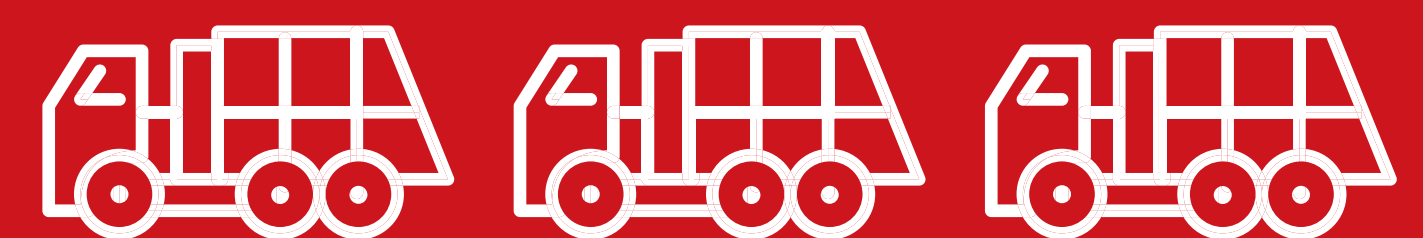
40%

of food wasted in the U.S. annually



300 lbs.

of food wasted per person annually



UNIVERSITY of
LOUISIANA
LAFAYETTE

Office of
Sustainability