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**Proposal to Donate the Food Wastage from Restaurants on Wayne  
State University's Campus to the Hungry Citizens of Detroit**

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## Executive Summary

Our group in ENG 3050 recommends that the restaurants on Wayne State University's campus donate their wasted food at the end of each day to hungry citizens of Detroit that need it. Every restaurant has food that goes unused or that would not be served to customers because it would not be considered fresh. So, these restaurants simply throw them out, essentially wasting this food. Every day, there are thousands of homeless people in Detroit that do not have a meal for them to eat. The wasted food could become a meal for them to eat, especially since a lot of the wasted food from everyday operations that are thrown out are bread, fruits, or vegetables.

Our group's analysis of this problem revealed that it would be possible for restaurants to donate wasted food to the poor with little to no cost to them. The problems with food wastage are as follows:

1. Restaurants have an excess amount of food at the end of each day that they do not know what to do with, so their solution is to simply toss out good, clean food.
2. People in Detroit, who are either homeless or simply hungry, go days without a proper meal and sometimes starve to death, especially in harsh weather.

Consequently, we evaluated two solutions for food wastage in Detroit.

1. Through the Food Recovery Network club at Wayne State University, the restaurants would give their food that they would otherwise throw out at the end of the day (e.g. bread, pastries, fruits, vegetables, etc.), while the Food Recovery Network distributes the food to Detroit Rescue Mission Ministries.
2. Each restaurant would come up with their own method to donate their wasted food and distribute it themselves.

We recommend the first solution, donating food through the Food Recovery Network, because it will give a solution for restaurants that have wasted food, and help solve the problem of hunger among the citizens of Detroit, with little to no cost to the restaurant. The Network would pick up the food and distribute it to the Detroit Rescue Mission so the restaurants do not have to do it themselves.

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## **Introduction**

This proposal will address food waste and hunger in the city of Detroit. We hope devise a solution that can fix both of these problems. The main organizations that we want to work with are the Student Government of Wayne State University, the Food Recovery Network, and various restaurants on Wayne State Campus. This is meant for you, our professor, to understand the problem and our proposed solutions, along with the steps we took in order to reach our conclusion. Through this proposal we are attempting to provide a solution to food wastage in restaurants and hunger among the people of Detroit.

## Problem

Restaurants on campus are very inefficient when working with their food. Three main problems with food wastage affect various groups.

1. Restaurants look at food wastage as a low priority.
2. Restaurants are wasting money by throwing out their excess food or food that has rotten.
3. The local people of Detroit who are less fortunate are struggling to stay fed and healthy on a normal basis.

One of the problems with food wastage is that restaurants are unaware about it and this causes them to have a low priority for it. Cruz Goler, a head chef at an Italian restaurant named Lupa in New York City said, “It's just another thing we're used to as a restaurant professional ... the amount of garbage that's thrown out on a nightly basis” (Barclay, 2012). Logan Cox, an executive chef at Ripple in Cleveland Park said, “I've never taken time to weigh or measure how much we do throw away” (Barclay, 2012).

Another problem with food wastage is that restaurants are throwing money away by throwing out their excess or old food. According to a study conducted in 2005 on the amount of food wasted, the total food waste from fast food and full-service restaurants was 9.55% and 3.11% respectively in the United States (Hatz, 2013). To put these percentages in perspective, that is about 85 million pounds of food wastage from full-service restaurants and 49 million pounds of food wastage from fast food restaurants each day (Hatz, 2013). A single restaurant can produce an average of 150,000 pounds of food waste each year (Hatz, 2013). Even though this study was conducted 10 years ago, we can expect these numbers to be in the same range today, if not more. Imagine the cost of 150,000 pounds of food on average per restaurant each year. The money wasted would be in the tens of thousands of dollars. If the restaurants donated the excess or old food, the money lost from food wastage would be going to a great cause. The restaurants will feel better about money not going into the trash and the homeless would be fed. It is a win-win for both sides.

Food wastage is a massive problem because these millions of pounds of food wasted each day across the United States can be distributed to the homeless. Just for Detroit, there are approximately 20,000 homeless, which most of them are not getting a meal at all during the day (Jacobs, 2013). The shelters that help out the homeless can over serve and shelter only 10% of the homeless (Jacobs, 2013). With 1.3 billion tons of food wasted yearly, it would definitely make a difference in many people's lives (Buzby, 2014).

## Objectives

To solve the food wastage problem on the campus of Wayne State University, we need to implement the following:

1. Raise awareness that there is a food wastage problem in the food industry, especially in restaurants. This will help make restaurants think highly of food wastage rather than as a low priority.
2. Food Recovery Network will attempt to reach an agreement with the restaurants on the campus of Wayne State University about donating food wastage to the homeless.
3. Help the homeless and the people in need by distributing the excess food to them.

## Solution

We will propose two solutions that would be possible under the given circumstances and then choose whichever is more appropriate.

1. We propose to solve food wastage from restaurants on the campus of Wayne State University by implementing a food wastage program to distribute the excess food to the homeless. The food wastage program will require us to conduct research about how consumers felt about food wastage and what should be done about it, if anything. Conducting this research will help raise awareness with the consumers and restaurants on Wayne State University's campus. This will solve the issue of restaurants seeing food wastage as low priority.

Next, we will work alongside the Food Network Recovery club in order to set up an agreement between the organization and restaurants. The agreement will include that the restaurants donate their excess food, that would be normally thrown out, to Detroit Rescue Mission Ministries, who will then give the donated food to the people of Detroit that need it the most.

2. Our other solution is to let have a restaurant agree to donate the food, and then we let them decide how they want to donate it. For example, as part of the cleanup time for Jimmy John's, a driver will give the wasted food to an organization of their choosing themselves, who will then distribute it how the normally do.

Our group feels that the most appropriate solution for this project would be the first solution. If every restaurant were able to choose their own method of distributing the wasted food, there would be too many organizations for us to keep track of. If we went with the first one, it would be much easier to track exactly where the food is going, how much food is being donated, and the costs and management.

## Method

Within this program, there will be a couple of methods that the restaurants can choose on how to participate in this program. Each one would still involve the food that is wasted by the restaurant's getting to the homeless shelters for the hungry.

1. Each restaurant would have to take the food that they are going to throw away and distribute it to the homeless shelters in Detroit.
2. To go through the Food Recovery Network club located right on Wayne State campus.

### **Do-It-Yourself Method:**

Going with the first option would be more difficult for the restaurants because they would have to take the food to the homeless shelters themselves. Either having to employ someone to take it to the shelters or have the closing employees/managers take it to the shelters at the end of the day.

### **Food Recovery Network Method:**

With the second option they would have an easier way of getting it to the shelters because someone else would have the responsibility of distributing the food to the homeless shelters. All that would be needed is to take the food to the Food Recovery Network club at Wayne State. This way there is no spending any money to send the wasted food to the shelters throughout Detroit. This option would be the better of the two for the restaurants involved with the program.

The restaurants that could participate in this program would be Subway, Panda Express, Taco Bell, Jimmy Johns, Wing Stop, Starbucks, etc. Proposing this program to them will help them with getting rid of their food waste throughout the day and giving the homeless shelters some food to give to the occupants there. This way the shelters throughout Detroit will be able to receive food on a daily basis for no charge, so they do not have to go and buy food to give to the homeless.

### **Survey:**

We made a survey to send out to the public and students at Wayne State University. We asked some simple questions about the food industry and food wastage within. From the results, we have decided that most of the people that took the survey believe that there is a problem of food wastage within the food industry and they think that it should be resolved. People said that they would be a restaurant's customer if the restaurant took part in this program of giving food waste to the poor and needy.



Below there are some visuals showing the results from the survey. Figure 1 represents the percentage of people who agree and disagree about whether or not there is a food waste problem in the food industry. Figure 2 represents the percentage of people who think or don't think food waste should be resolved. Figure 3 represents the percentage of people that would or would not be a restaurant's customer depending on if they had a food waste program in place.

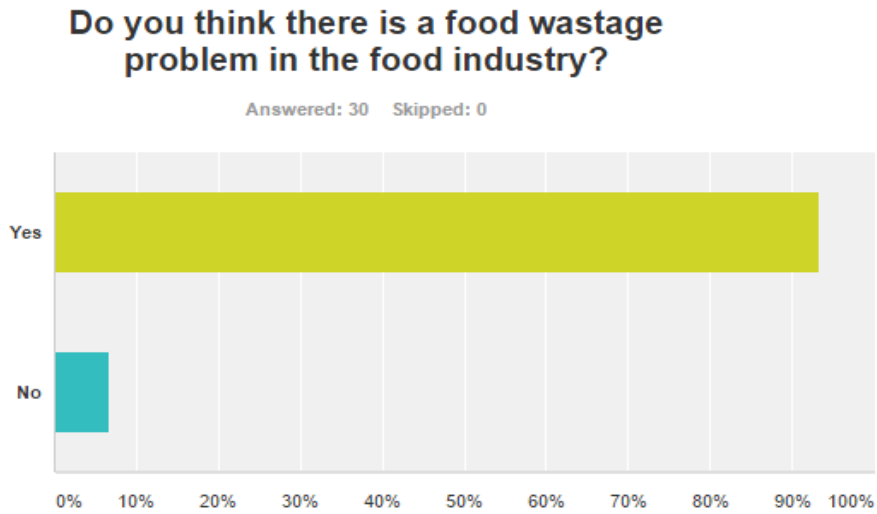


Figure 1. Yes - 93.33% and No - 6.67%

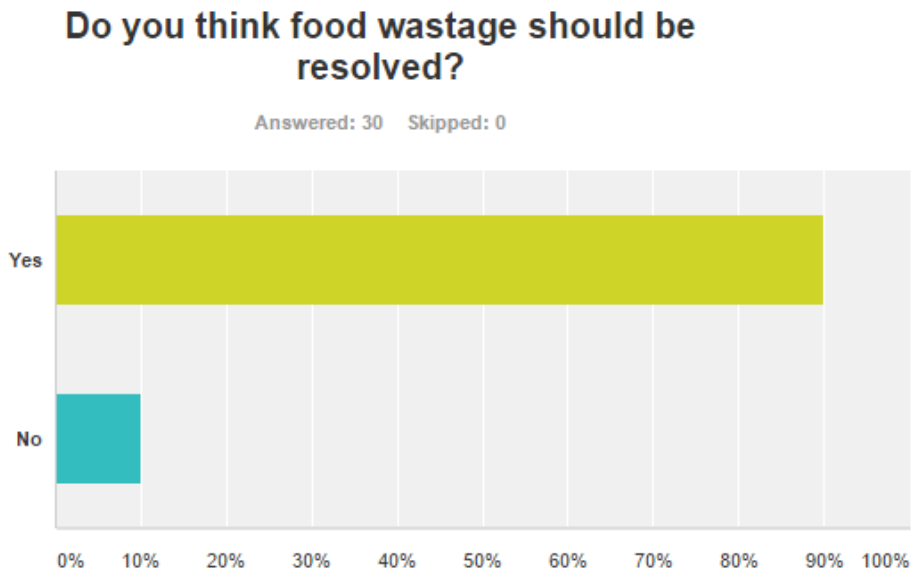


Figure 2. Yes - 90% and No - 10%

## If a restaurant had a food wastage program in place, would that promote you to be that restaurant's customer?

Answered: 29 Skipped: 1

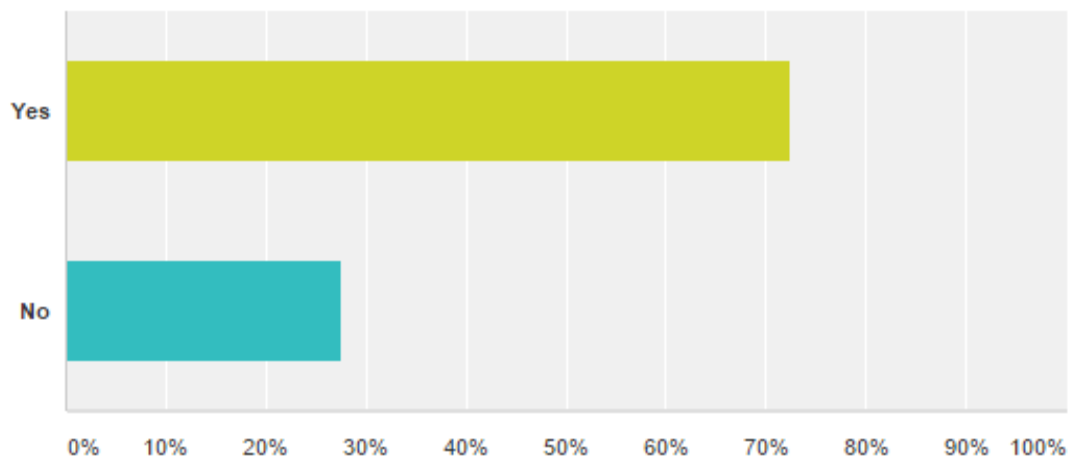


Figure 3. Yes - 72.41% and No - 27.59%

Additionally, we interviewed Aaron Szpytman, Student Senate, and asked him some questions that would help with the proposal and what he thinks about the situation (see Appendix B for the full interview responses). Mr. Szpytman believed that the issue of food wastage was pertinent not only at Wayne State University, but also in other school campuses. He felt that this food should be given to the underprivileged instead, and pointed out that the Food Recovery Network (FRN) at Wayne State University was doing an excellent job taking fresh food discarded by restaurants to the homeless. Mr. Szpytman highly commended the FRN at Wayne State, and agreed that along with the school cafeterias, these restaurants also should utilize the FRN to distribute their food waste.

## **Resources**

We had an interview with the Student Senate, Aaron Szpytman, who is the College of Engineering Representative and the Chair of the Food Advisory Committee. He received some questions by us about our proposal on food waste for the needy. So as with talking with the Student Senate on ways to help this program succeed, we will send the proposal to the restaurants around Wayne State campus, which include Subway, Taco Bell, Wing Stop, Starbucks, Jimmy Johns, Panda Express, etc.

With those people contacted we will need to talk to a member of the club Food Recovery Network, Aditya Agrawal. He will let us know how they handle the food for the restaurant Tower's Cafe, which they take the wasted food from there and take it to homeless shelters. Since this club already has a program started with Tower's Cafe, we will simply require other restaurants to get involved with the program. The Network would definitely like to have more restaurants around campus be involved with helping the unfortunate people of Detroit.

## Schedule

The proposed schedule is outlined in Table 1, shown below:

<b>Task</b>	<b>Date(s) of Completion</b>
Meeting with head of FRN and Restaurant Representatives to discuss Logistics (amount of food, pickup location/time, etc.)	December 7 <sup>th</sup>
Proposal submitted to DOSO	December 10 <sup>th</sup>
DOSO Review/Approval (estimated dates)	December 11 <sup>th</sup> – 18 <sup>th</sup>
Winter Break (No work being done)	December 19 <sup>th</sup> – January 3 <sup>rd</sup>
Purchasing of materials by FRN	January 4 <sup>th</sup> – 8 <sup>th</sup>
First batch of food taken through FRN	January 15 <sup>th</sup>

Table 1: Schedule

The schedule allows for the FRN to begin working with the restaurants on Wayne State University's campus at the beginning of the Winter 2016 semester. The food will be picked up by representatives of the FRN on a weekly basis, starting Friday, January 15th, 2016.

## Qualifications

The Food Recovery Network club at Wayne State University is one part of a much larger network that spans across the nation. The Food Recovery Network is a non-profit organization that has a national network of 160 chapters in 39 states, all of which are run by students working in partnership with their school's dining venues. Since 2011, the organization has recovered 1,034,478 pounds of food nationwide (FRN, 2015).

The Food Recovery Network club at Wayne State University gets the food from Aramark, the corporation that runs the dining facilities at the facility. Aramark is a business that provides dining services for organizations all across the world for the past 80 years. It is currently being used by over 600 colleges and universities across North America. Aramark has been awarded by ISSA, the Worldwide Cleaning Industry Association, with a Cleaning Industry Management Standard (CIMS) Certification and a CIMS-Green Building (CIMS-GB) Certification with Honors. CIMS applies to the management, operations, and performance systems of cleaning organizations. The CIMS certification has been given to Aramark due to its consistent, quality service in after undergoing a comprehensive assessment of management and operational execution. The CIMS-GB certification has been given for Aramark's maintenance of exceptional quality while also being environmentally friendly (History of Aramark).

The Food Recovery Network club at Wayne State University already works alongside Aramark to successfully deliver excess food to the Detroit Rescue Mission Ministries (DRMM). DRMM has been providing for the homeless and downtrodden of the community for over 100 years. They serve over 16,000 people per year, giving out over 1 million meals annually (DRMM,2015).

Aramark, Detroit Rescue Mission Ministries, and the Food Recovery Network all have great experience and success in their respective fields. This should allow for proper execution of our proposal to distribute food wastage from restaurants at Wayne State University to the less fortunate citizens in the city of Detroit.

## Management

The task of utilizing the Food Recovery Network at Wayne State University to deliver food from restaurants to the Detroit Rescue Mission Ministries will require a management structure that splits up the responsibilities.

1. Food Recovery Network:
  - a. The FRN will have representatives pick up food from the on campus restaurants on a weekly basis. These representatives will drop the food off to the DRMM.
  - b. The FRN is responsible for regulating and purchasing the materials required for transport of food on a monthly basis.
  
2. Restaurants:
  - a. The restaurants must have the food ready for pickup by FRN representatives at the time and place that was decided
  - b. The restaurants *must inspect* the food to make sure they are only giving fresh food, not anything spoiled/expired.

## Costs

There are two main costs for executing this proposal:

1. The first cost associated with our proposal is the cost of containers for the food that is to be picked up from the restaurants at Wayne State University.
  - a. The Food Recovery Network club at WSU maintains this cost. The materials must be bought on a monthly basis. The Food Recovery Network can cover these costs through fundraising (in the form of bake sales) and donations.
2. The secondary cost is the time commitment by the members of the Food Recovery Network.
  - a. Currently the members must commit 1-2 hours per week to transport the food from campus to DRMM. There should be no change in time commitment, only a change in volume of food transported.

The cost required by the Food Recovery Network is outlined in Table 2, shown below:

<b>Cost (to be Maintained by Food Recovery Network at WSU)</b>			
<b>Item</b>	<b>Cost/Unit (\$)</b>	<b>Number of Units</b>	<b>Total Cost (\$)</b>
<i>Disposable Aluminum Trays (100 Count)</i>	20.99	5	104.95
<i>Disposable Aluminum Cups (100 Count)</i>	6.99	5	34.95
<b>Total Monthly Cost</b>			<b>139.90</b>

Table 2: Cost

## **Conclusion**

The most viable solution out of the proposed solutions would be to have the restaurants pack up their wasted food and use the Food Recovery Network to pass it on to the Detroit Rescue Mission Ministries. This is the best solution because these organizations already have a similar system implemented with the cafeterias on campus. Expanding their food sources to the restaurants in the vicinity would require relatively little cost, and it would be beneficial to not only the citizens of the city but also the restaurant owners, who would then have a better use of their unused food.

Our group hopes you consider our proposal. We look forward to hearing back from you.



## Appendix A: List of Resource Links

Detroit Rescue Mission Ministries (DRMM). (2015). Retrieved November 26, 2015, from <http://drmm.org>

History of Aramark. (n.d.). Retrieved November 30, 2015, from <http://www.aramark.com/about-us/history>

FRN - Who We Are. (2015). Retrieved November 28, 2015, from <http://www.foodrecoverynetwork.org/who-we-are/#frn-national>

Hatz, D. (2013). Restaurants. Retrieved November 12, 2015, from <http://www.endfoodwastenow.org/index.php/issues/issues-restaurants>

Barclay, E. (2012, November 28). For Restaurants, Food Waste Is Seen As Low Priority. Retrieved November 14, 2015, from <http://www.npr.org/sections/thesalt/2012/11/27/165907972/for-restaurants-food-waste-is-seen-as-low-priority>

Jacobs, M. (2013, June 3). Mark Jacobs: Officials Turn Blind Eye to Detroit's Growing Homeless Crisis. Retrieved November 29, 2015, from [http://www.deadlinedetroit.com/articles/5080/mark\\_jacobs\\_officials\\_turn\\_blind\\_eye\\_to\\_detroit\\_s\\_growing\\_homeless\\_crisis#.Vlpc4XarTIU](http://www.deadlinedetroit.com/articles/5080/mark_jacobs_officials_turn_blind_eye_to_detroit_s_growing_homeless_crisis#.Vlpc4XarTIU)

Buzby, J., Wells, H., & Hyman, J. (2014, February 1). Food Waste – US. Retrieved December 6, 2015, from <http://endhunger.org/food-waste/>

## Appendix B: Full Interview Questions and Answers

### **1) How do you feel about food wastage?**

“I think food waste is a growing problem not just on school campuses but also across the country. I think that school campuses should be examples for other institutions on how to cut down of food waste and different techniques to use to combat this practice,” said Aaron Szpytman.

### **2) What is your opinion on giving the food wasted on Wayne State campus to the homeless (through Detroit Rescue Mission Ministries)?**

Aaron Szpytman answered, “I think that Detroit Rescue Mission Ministries (DRMM) is a good organization to partner with because of their location is very good because of their close proximity to the school. This is helpful because the Food Recovery Network (FRN) usually does the recoveries during the day and this allows the students to get back to class in a reasonable amount of time after they are done recovering the food.”

### **3) Along with the school cafeterias, do you believe that restaurants on campus such as Jimmy Johns and Albasha's cafe also wastes a lot of food each day?**

“I think those restaurants might waste less food than a place like tower's cafe just because they can control how much food they make in a given day. Tower's cafe is a buffet so they make a lot more food that will just sit out and it is a hit or miss whether or not students will eat all of the food or not for that given day,” said Aaron Szpytman.

### **4) What is your opinion on the work done so far by the Food Recovery Network on campus?**

“I think FRN has done a fantastic job on campus so far! They get the students involved in service through their university. This is good for everyone because the university gives back through the students, the people at DRMM get the food donated to them and the students will be more likely to participate in service later on in their career and throughout their lifetimes,” replied Aaron Szpytman.

### **5) Do you think these restaurants should also work with the Food Recovery Network?**

Aaron Szpytman responded, “I think FRN should expand to those areas of the university because every restaurant on campus will have some kind of food waste. The ultimate goal for FRN is to make 0 food waste on Wayne state's campus.”