

## A Scrappy Solution to Food Waste: BC Dining's "Trash Dinner"

BC Dining collaborated with the Healthy and Sustainable Living Community (HSLC) on campus to create a "trash dinner"—a meal featuring leftover pre-consumer food scraps that would have otherwise been sent to the compost bin. On February 17<sup>th</sup> Scott Levine and the Catering Team in Walsh designed a menu that utilized pickled vegetable ends, fried sweet potato peels with za'atar and yogurt dip, fried brussel sprout leaves, White Miso roasted salmon collars, brussel sprout stem kimchi, kale stem pesto with avocado and a vegan Aquafaba strawberry stem "ice cream" to craft a meal that was a creative and delicious approach to waste management.

Students in the HSLC got a behind-the-scenes guided tour before their dinner to see how kitchen operations that often go unnoticed support sustainability initiatives at Corcoran Commons—one of the largest and busiest dining halls on campus. BC Dining showed off Corcoran's recycling and composting sorting facilities and explained partnerships with student organizations like Every Bite Counts (eBC), which encourage student volunteers to aid in food recovery by repackaging and sending surplus food from the units to local shelters and soup kitchens. Demonstrations of technological tools, like LeanPath—a program that quantifies pre-consumer waste so BC Dining can adjust purchasing and production, LED lighting, and energy efficient dishwashers and refrigerators revealed additional ways BC Dining is reducing its carbon footprint.



Fried sweet potato peels paired with kale stem pesto with avocado.

As part of BC Dining's campaign to bring awareness to its campus sustainability initiatives, the event encouraged students to think critically about food waste and highlighted the innovative steps BC Dining has taken so far to improve its practices.



Pickled cucumber ends and fennel scraps.



Students from the HSLC enjoy a "Trash Dinner."