



No Time To Train

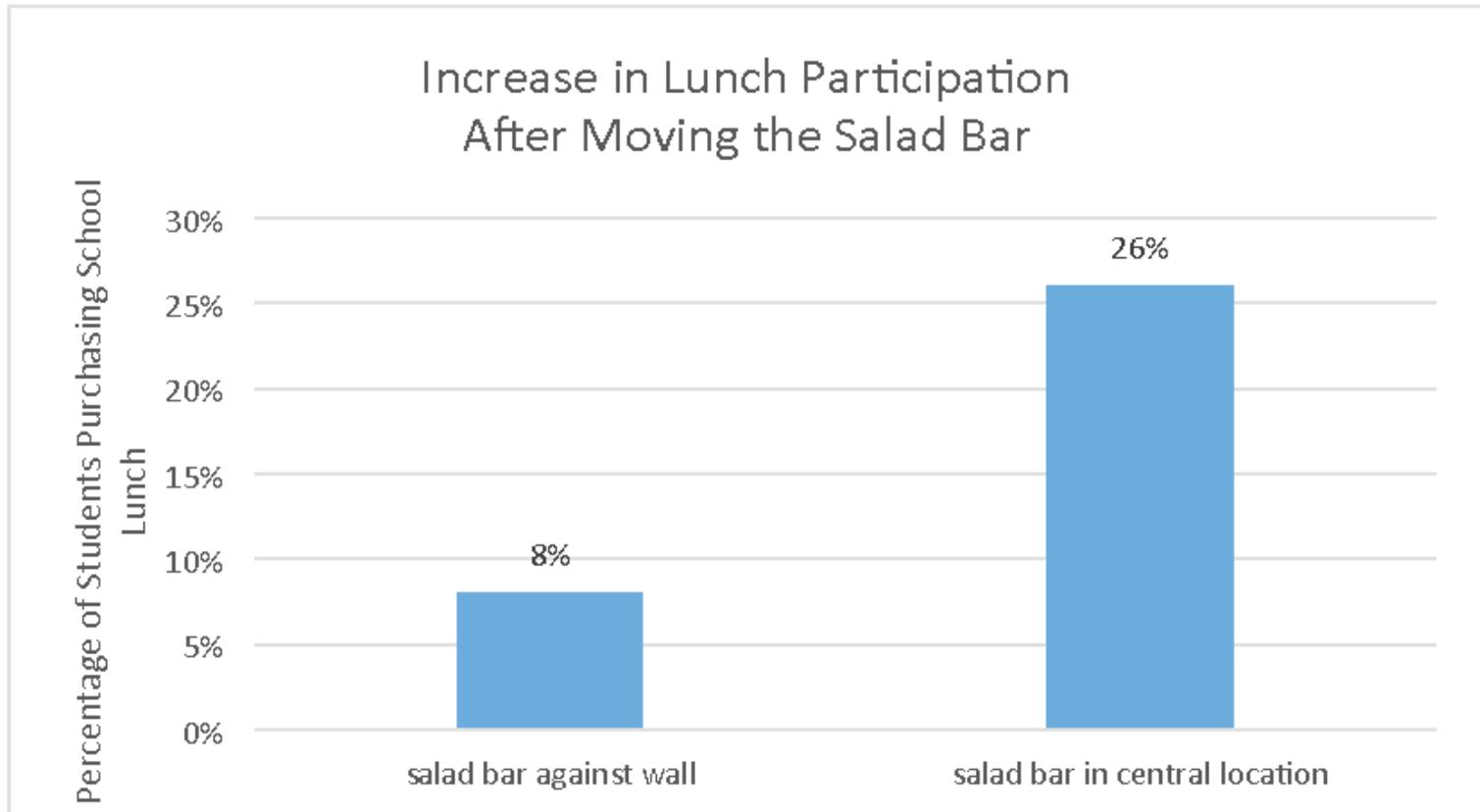
APRIL WORKSHOP

Data |



WHAT IS DATA?

Data is **PROOF!**



WHAT DOES PROOF LOOK LIKE?

- ↑ Participation
- ↑ Fruit, vegetable, white milk, or other target food consumption
- ↓ Food waste
- ↓ Selection of competitive foods while maintaining revenue



Photo by iStock



HOW DO WE GENERATE THIS PROOF?

- ▶ **Careful record-keeping (data management)**
 - Production/Sales: # of students purchasing lunch (participation)
 - Sales: What students select
 - Tray waste: How much students eat vs. throw away
- ▶ ...both **before** and **after** the intervention
- ▶ Enter into a spreadsheet for analysis



TRAY WASTE RECORDS



- ▶ **Data collection**
 - Paper based
 - Visual estimates in real time
 - Electronic
 - Photographs, enter later
 - iPhone app
- ▶ **Information gained**
 - Amounts wasted → amounts consumed
 - Total eaten ÷ total sold = % eaten



OVERVIEW

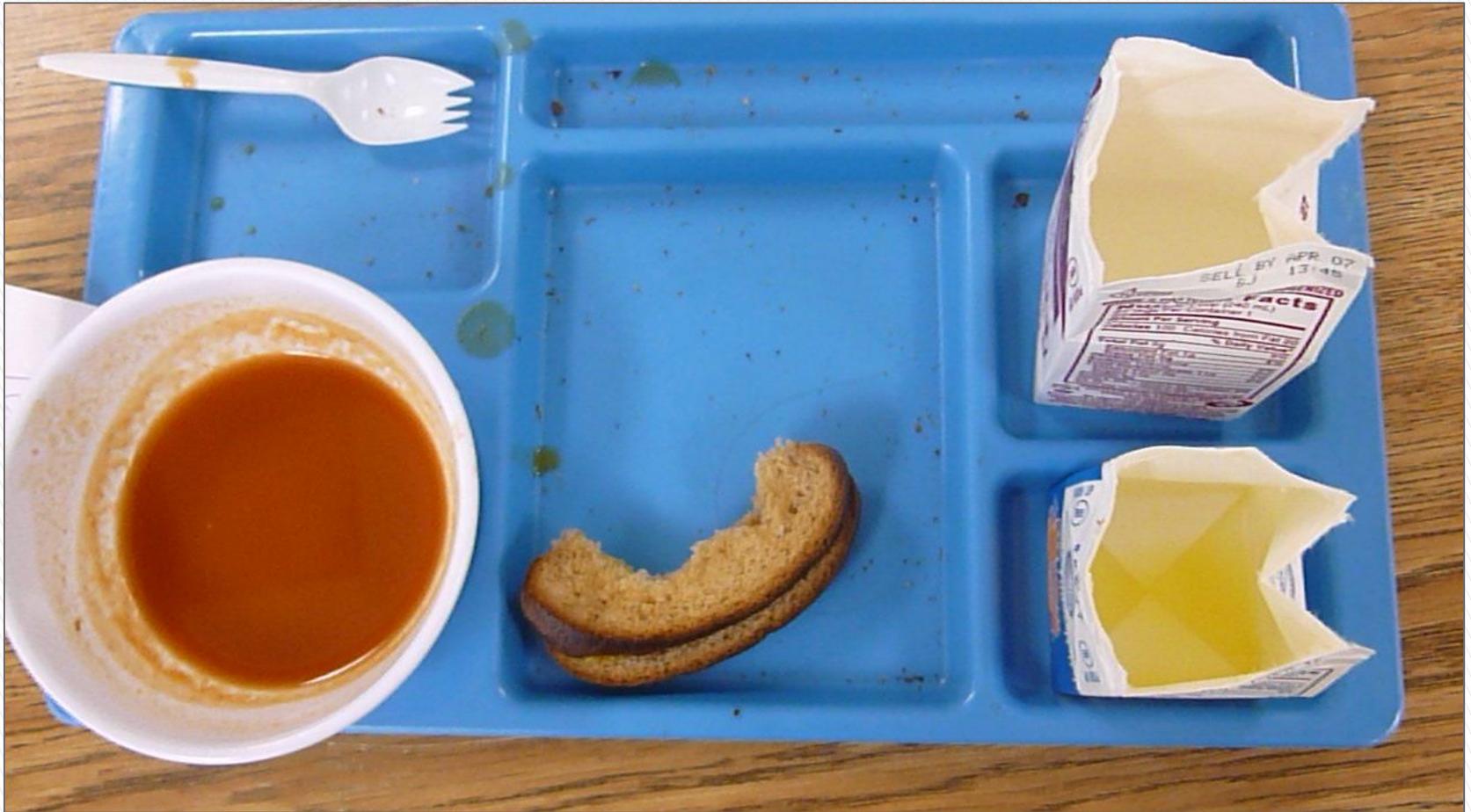
- ▶ Collect data 2-3 days before and after making changes
- ▶ Gather menu info before lunch service
- ▶ Weigh full serving of each food offered
- ▶ Collect data from 150-200 trays
 - Visual estimates: Measure how much was **wasted**
 - Enter 0 when none was wasted
 - Enter 1 when $\frac{1}{4}$ was wasted
 - Enter 2 when $\frac{1}{2}$ was wasted
 - Enter 3 when $\frac{3}{4}$ was wasted
 - Enter 4 when all was wasted
- ▶ Other details
 - Researcher name(s)
 - Tray number/match to lunch period
 - Date
 - School



TRAY WASTE DATA COLLECTION SHEET

	Measured Weight	Researcher Name			Food Waste Initiative Study					Location			
		28-Nov	28-Nov	28-Nov	28-Nov	28-Nov	28-Nov	28-Nov	28-Nov	28-Nov	28-Nov	28-Nov	28-Nov
Date													
Wasted Food Item		1	2	3	4	5	6	7	8	9	10	11	12
Bagel							3			1			
Chicken Nuggets													
Chicken Strips		2	3	1	1	1		0.5			3	3	0.75
PBJ									0.75				
Yogurt							1			0.5			
AppleSauce													
Gravy					1	0.5		1					
Green Beans		0				0			0			0.5	
Rice			0.25		0.75	1		0.5			0.25	0	0
Salad											0		
Sunflower Seeds							0						





SERVINGS TAKEN:

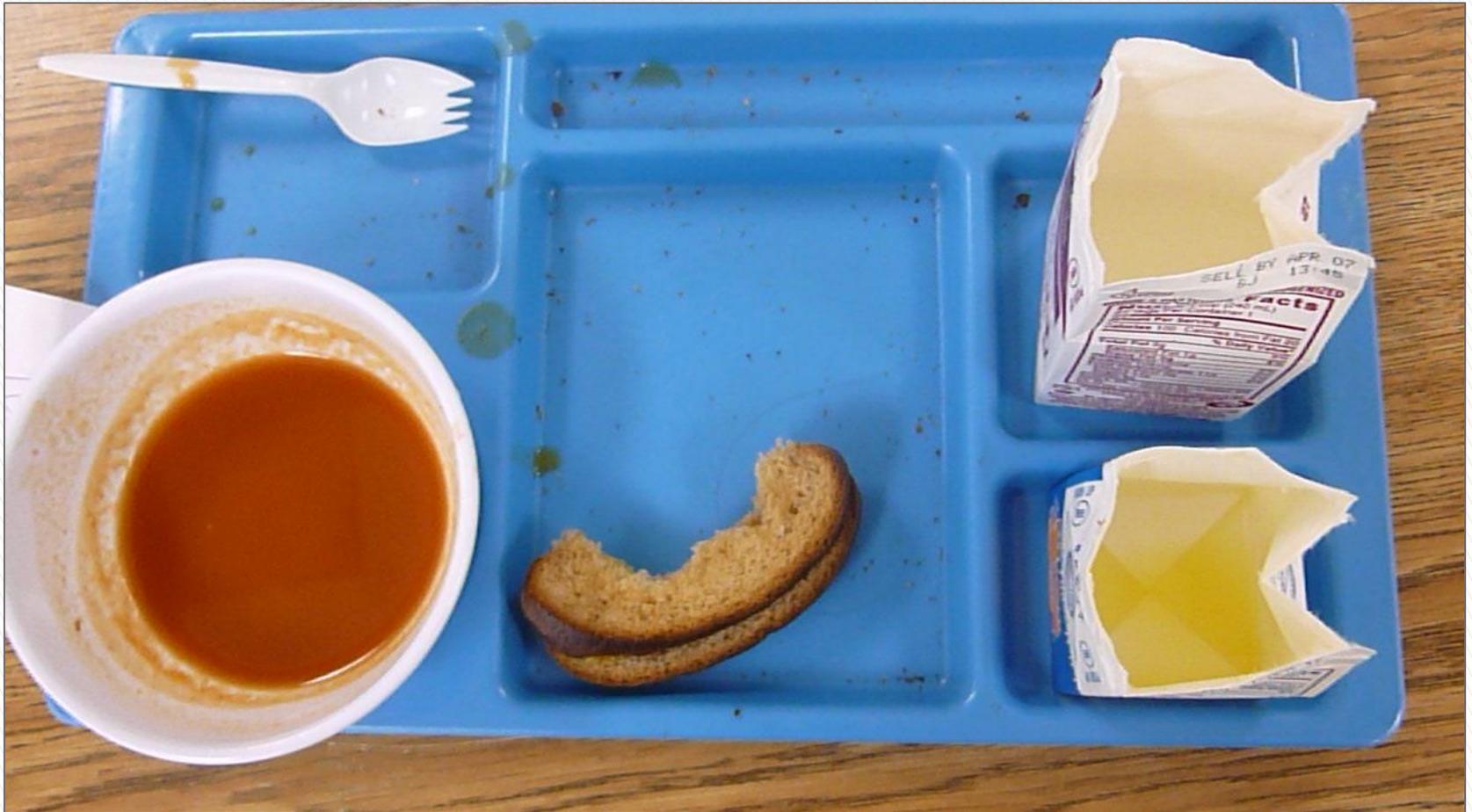
Bowl of tomato soup

Cheese sandwich

Carton of juice

Carton of milk





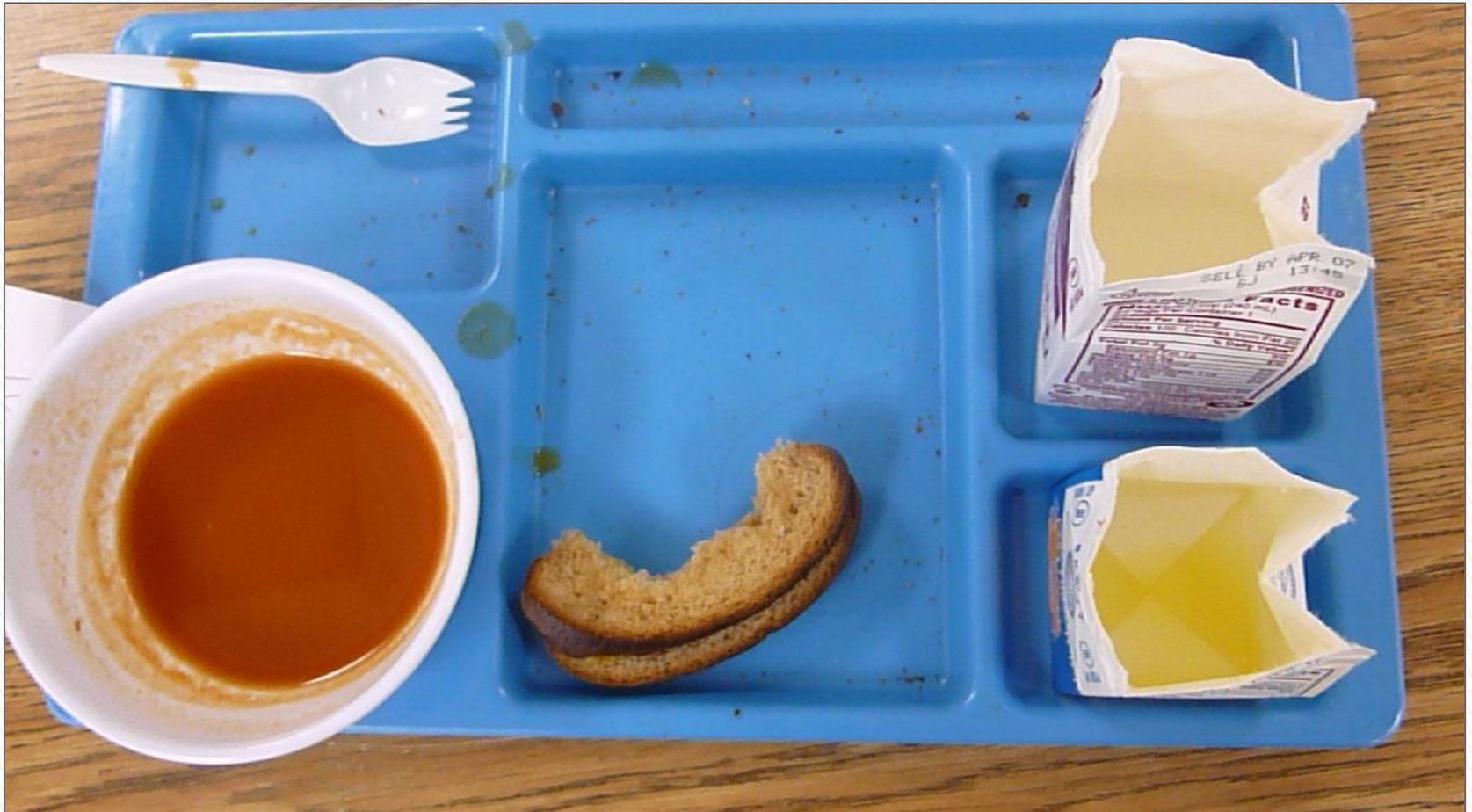
SERVINGS TAKEN:

Bowl of tomato soup
Cheese sandwich
Carton of juice
Carton of milk

SERVINGS WASTED:

$\frac{1}{4}$ serving of soup
 $\frac{1}{4}$ serving of sandwich
No juice wasted
 $\frac{1}{4}$ milk wasted





THINGS TO NOTE:

Without looking inside cartons, it is difficult to determine waste

- Use best judgment



SERVINGS TAKEN:

- Bowl of tomato soup
- Cheese sandwich
- Carton of juice
- Carton of flavored milk
- Pack of fun fruits



SERVINGS TAKEN:

Bowl of tomato soup
Cheese sandwich
Carton of juice
Carton of flavored milk
Pack of fun fruits

SERVINGS WASTED:

No tomato soup wasted
No cheese sandwich wasted
All juice wasted
No milk wasted
 $\frac{1}{4}$ serving fun fruits wasted





THINGS TO NOTE:

- When none of an item is wasted (all is consumed), you must use visual clues on the tray to determine what the student took, if anything
- When estimating waste, think of the amount wasted relative to the full serving size and round up or down, per your judgment



SMARTERLUNCHROOMS.ORG

For more information about Smarter Lunchrooms, including tray waste training videos and lesson plans, go to SmarterLunchrooms.org.

