COMMITTEE ON CAMPUS CLIMATE CHANGE

UCSD Food Waste Report 2025

06/11/2025

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Introduction to UCSD Food Waste Report 2025

In 2021, the Committee on Campus Climate Change released a Food Waste Report detailing the current situation and future hopes of food waste and recovery on the UC San Diego (UCSD) campus. The 2021 report stated that successfully diverting a couple hundred tons of food waste could increase UCSD's total waste diversion from landfills by 5%[1], but since then, UCSD's total waste diversion rate has dropped by 2%[2]. This refreshed report serves to update the current situation of food waste and recovery on campus, examine where the holes may be, and recommend what can be done to decrease overall food waste while also increasing the diversion of leftover food waste away from landfills.

This report was created through both online research and involved* student lived experience. Some interviews were conducted, but due to time limitations, not all parties were able to be contacted. Therefore, while this report may not detail every project or initiative on campus, it serves as a representative snapshot of UCSD during the 2024-2025 school year.

UCSD in Context

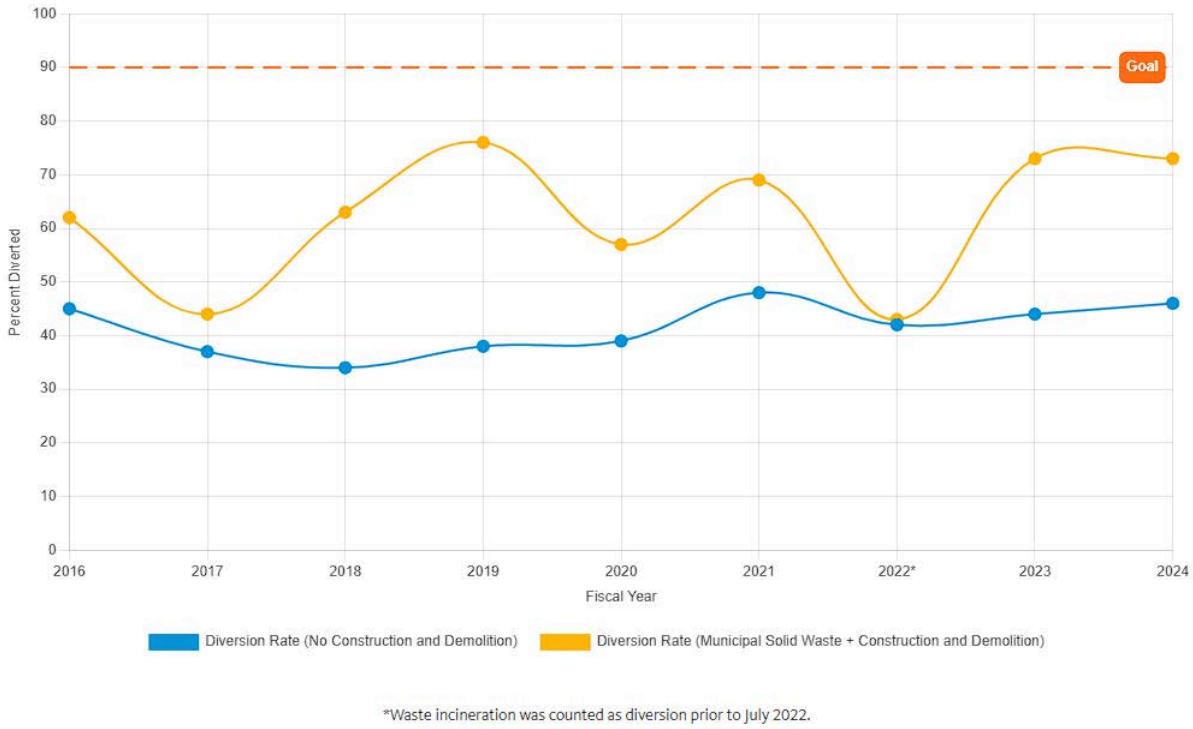
Although there is little data on how much food served on campus actually ends up as waste, UCSD frames its food waste issue less as having excesses of food, but more as having trouble getting the excess food into the compost instead of heading to a landfill. UCSD has one of the largest populations of all the UC campuses (45,273 students during the 24-25 school year) and is second-worst [Appendix A, Table 1] in getting waste into the correct disposal bin[3], also known as waste being properly diverted. Waste diversion is defined as keeping waste out of the landfill through means of reduction, recycling, reuse, and composting[4]. In the U.S., landfills emit around 17% of all anthropogenic methane emissions for a total of almost 120 million metric tons annually[5]. According to the USDA, "food waste is the single most common material landfilled and incinerated in the U.S., comprising 24 and 22 percent of landfilled and combusted municipal solid waste"[6]. Therefore, keeping food waste out of landfills is an incredibly important step in aiding the climate crisis.

Being situated in California, UCSD is regulated by Senate Bill 1383, which calls for all entities that produce organic waste to reduce and prevent the production of it and create ways of food rescue and composting[7]. Although the implementation of this bill started in 2022, many food vendors at UCSD are still non-compliant with its requirements[9]. Furthermore, the UC Office of the President has an overarching goal for all of the UC campuses to divert 90% of their municipal solid waste (MSW) from landfills[4]. This goal was originally set to be reached in 2022, but the UC campuses were still far from that goal[8]. Five years ago, in 2020, UCSD's MSW

*At the time of writing this report, the lead author holds positions as Food Justice Director at the Student Sustainability Collective and a Sustainability Ambassador under HDH and is well-connected within the food and waste ecosystems on campus.

diversion rate was 39%; in 2021, UCSD reached a peak of 48%. The latest UCSD Sustainability report from 2024 shows that our diversion rate is currently at 46%, far below the 90% goal[2].

Table 1: *Waste Diversion at UCSD from 2016 to 2024. Source: UCSD Sustainability Annual Report 2024*

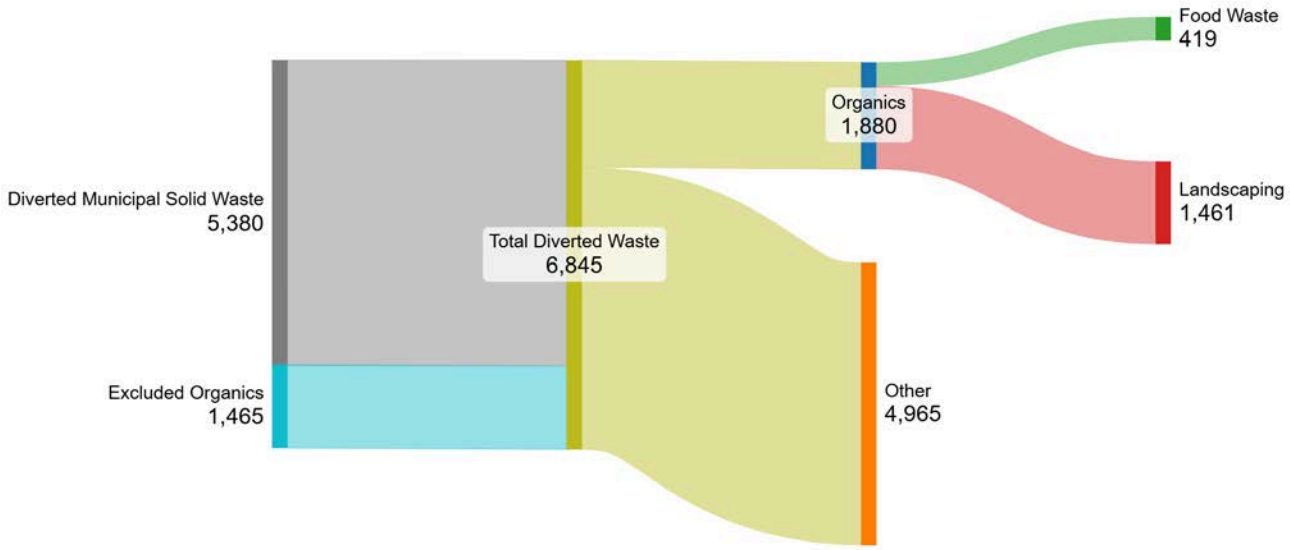


Students are often given the option to put their waste in the trash, recycling, or compost. If the student puts something in the wrong bin, the incorrect item is labeled as contamination within the bin. For example, a plastic cup would be considered contamination in a compost bin. If a bin reaches a certain threshold of contaminated items in proportion to uncontaminated items, the entire bin is deemed as contaminated and gets sent to the landfill, no matter what bin it is. For compost at UCSD, that contamination threshold is very small (close to only 5% of the total bin[9]) since compost is taken unfiltered to an anaerobic digester that can only process very specific items. Therefore, it only takes a few plastic cups in a compost bin for all of the properly-placed food waste to end up in a landfill, causing diversion rates to decrease. With such low thresholds of contamination, there is a need for effective waste sorting education on the UCSD campus.

Diversion rate data is gathered via UCSD's contracted waste hauler, EDCO, which measures and reports to UCSD the weight amounts of waste and where it is sent. Due to this, it is relatively straightforward to determine how much EDCO takes to the landfill, recycling, or

compost. However, it is noted that with current technology, it is unknown how much of the landfill is actually contaminated recycling or compost going to the wrong place. Therefore, it is undetermined exactly how much of the undiverted waste going to landfills was food. However, it is known that out of the successfully diverted organic material that went to the compost, which includes plant trimmings, yard waste, food, and other waste from living sources[4], 22% (419 out of 6,845 tons) was food, making 6% of total diverted waste food waste in the 2023-24 fiscal year[Appendix A Table 2].

Table 2: *Breakdown of diverted waste at UCSD during the 2024-25 school year.*
Source: Food Waste Report 2025 Facilities Management Data



With a student population of 44,827 students during the 2024-25 school year[10], it is surprising that 6% of the waste appears to be from food. For context, according to Massachusetts Recycling Works[11], the average on-campus college student produces 141.75 pounds of food waste per year, and the average off-campus college student produces 37.8 pounds per year. Applied to the UCSD student population, with an estimated half of the student body living on campus, that means UCSD should be reporting closer to 2,012 tons of food waste (4,024,292 pounds) from students alone[Appendix A, Tables 3 and 4], representing a figure closer to 30% of total waste. Although the low number of diverted food waste at UCSD could be from a low amount of excess food produced by students, partially due to the a la carte nature of the dining halls on campus, which will be touched on later in this report, it is more likely due to high amounts of contaminated food waste ending up in the landfill instead of compost, leading to high methane emissions in landfills and an increasingly uncircular food economy.

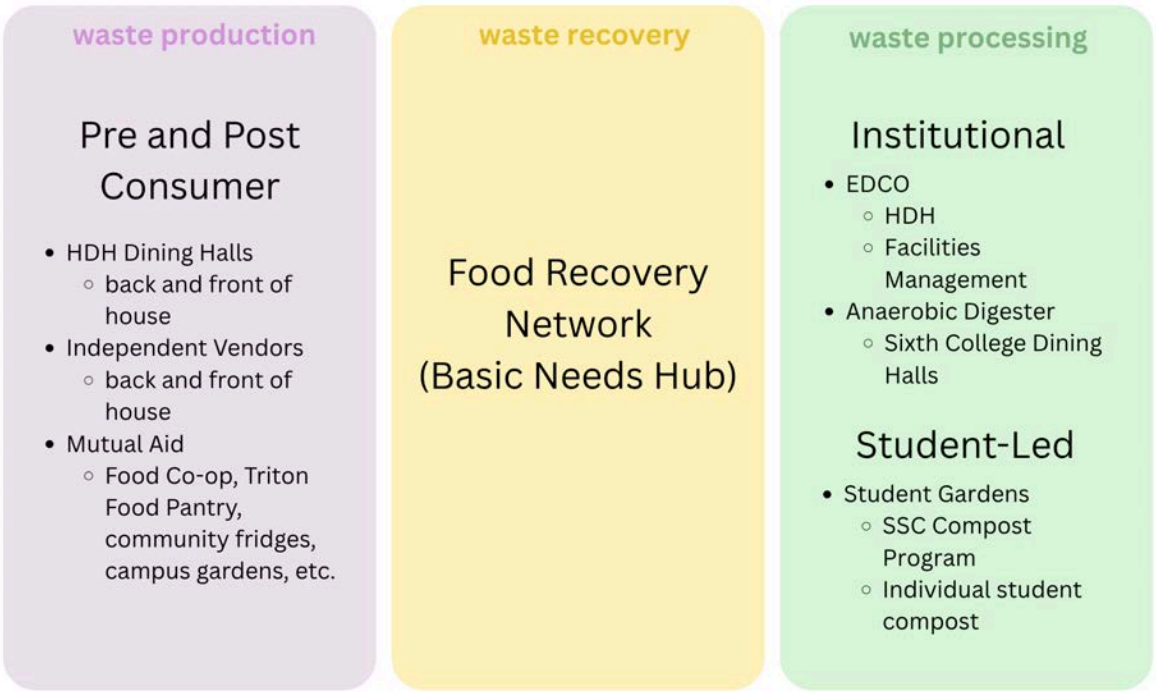
Overview of the UCSD System and Stakeholders

On the UCSD campus, students can obtain food from a variety of places. The first, and most utilized options, are through University-owned HDH Dining Halls and independent food vendors throughout campus. Other options include the student-run cooperatives and mutual aid, such as the Food Co-op and various community fridges found around campus. This exists along with the university-backed food pantry as a part of the Basic Needs Hub on campus. The last place where students can obtain food from is the campus gardens, with six main ones found around campus at the time of writing.

After consumption, there are also a variety of places where the excess food, if any, can end up. If eating in a dining hall, the food waste most likely ends up in a HDH waste station found within and in the vicinity of HDH dining halls. If eaten from an independent vendor, the food will most likely end up in a Facilities Management-owned Big Belly. If the food waste comes from inside of a dorm on campus, the food waste will most likely end up in either an HDH dumpster or a student-run compost station in that community.

In the following sections, this report will go more in-depth into each of these stakeholders and the food waste ecosystem on the UCSD campus, including the production of pre-consumer food waste, food recovery, institutional composting, and student-led composting.

Table 3: *An outline of the UCSD food system.*



Current Campus Activity

Pre-Consumer

Dining Halls

The dining halls at UCSD have had a standard procedure for the past few decades. All of them utilize composting in the back of house, maintained by professional chefs. Chefs will collect food scraps and other food waste in buckets before delivering them to an organics waste dumpster outside of the facility, which is serviced by EDCO. These buckets maintained by the professional staff see little to no contamination. The only worry of incorrectly diverted food waste in the back of house is if food waste makes its way into a trash bin instead of one of these compost buckets, but inside sources say this is not a large issue[12]. However, student workers operating in dishwashing rooms may have to throw away any food left on plates that students did not properly dispose of before returning dishes.

Other Vendors

UCSD Facilities Management's Zero Waste team, led by Waste Management, Recycling & Sustainability Manager Elizabeth Lin, who was hired in 2024, has been working with other non-HDH-owned food vendors and restaurants around campus to maximize food waste being composted in their operations. In an interview with Zero Waste Intern Riccardo Gavardoni, he disclosed that most vendors did not have composting in their establishments before his team reached out. Most vendors, however, have been receptive to Facilities Management helping them comply with SB 1383 compost requirements and have since installed compost bins in their front and back of house operations that end up in large dumpsters serviced by EDCO[9]. Unfortunately, a total count of how many food vendors are or are not composting was unable to be acquired.

Food Recovery

A Note on Student Food Security

With initiatives being focused on increasing food waste diversion, it is important to note that the best-case scenario would be zero food waste in the first place. Ideally, there would be little excess food, and the amount that is excess would be recovered, shared, or donated, creating a more equitable food system that increases food access. According to the 2024 Undergraduate Experience Survey, 51% of responding UCSD students (n = 7,824) self-identify as having low or very low food security (21% and 30%, respectively)[13]. Food security is defined as "when all people at all times have physical and economic access to sufficient, safe, and nutritious food; food that meets their dietary needs and preferences and helps to fuel an active and healthy life"[14]. When having to worry about where and when they will be getting their next meal, it can be hard to focus on a lecture. Food security has been found to have a large impact

on students' class attendance, drop rates, fail rates, learning, and general academic performance[15]. There are, however, entities on campus who recover food that would otherwise become food waste and redistribute it to students facing issues of food insecurity, as well as the general student population.

Food Recovery Network

The Food Recovery Network (FRN) is a student-supported branch under the UCSD Basic Needs Hub. FRN partners with local nonprofit organizations, ProduceGood, Feeding San Diego, and the San Diego Food Bank to recover food from ten different locations on and off campus, including HDH Dining Halls and Markets, 99 Ranch, and the Hillcrest Farmers Market[16]. FRN mainly distributes its recovered food to students at the Old Student Center, but also has distributions throughout various other resource/student centers around campus as well. At these distributions, students are required to provide their student ID to participate. During the 2022-23 school year (data unavailable for the 23-24 or 24-25 school year), the FRN recovered 55,233 pounds of food, equivalent to 46,027.50 meals for students at UCSD[16].

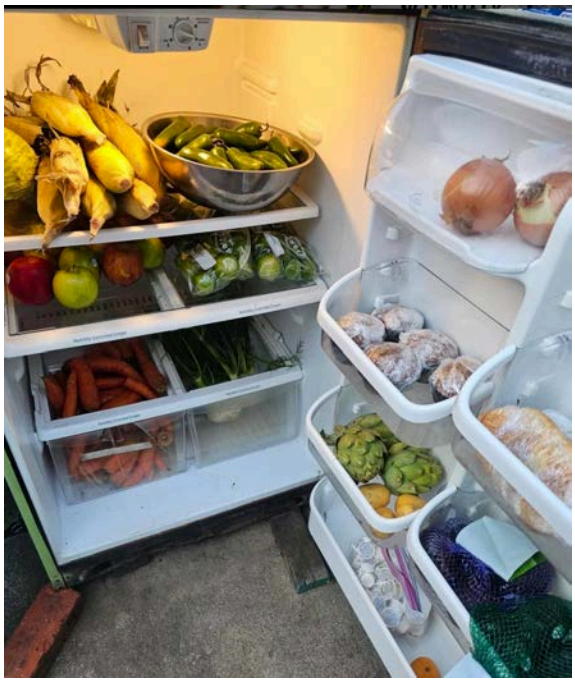
Figure 1: *Tomatoes recovered by the Food Recovery Network to be distributed to UCSD students. Source: UCSD Food Recovery Network.*

Community Fridges

More informally, there are several community fridges around campus, typically in student resource centers, where students, and the wider UCSD community, can take and leave food to be recovered freely. One notable community fridge is one located at the Che Cafe, an independent student community space near the La Jolla Playhouse. Their community fridge

system is described as “No ID needed, no point system, no questions”, creating a more relaxed, but less structured form of food recovery and food security aid for students at UCSD[17].

Figure 2: *A fully stocked fridge at the Che Community Fridge. Source: Che Community Fridge.*



Institutional Composting

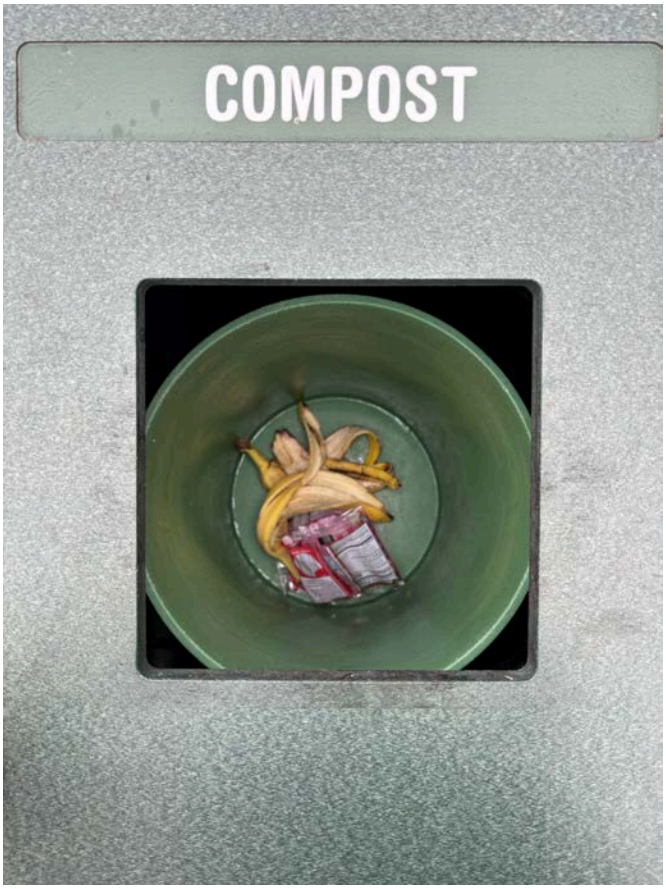
HDH Dining Hall Food Waste

Unlike most universities in the country, dining halls at UCSD serve portions a la carte, instead of buffet style, meaning that all meals are made to order. According to Andy Hattala, HDH Sustainability Coordinator, this dramatically decreases the amount of food waste per student and has been a great decision in terms of decreasing food waste.

Once students are done with their meals, they have the option to compost anything that may be left, as all dining halls are equipped with composting at waste stations. Estimating from past waste audits, Andy reports that around 35% of waste that ends up in the trash at dining halls is actually food waste, and there is no number on how much from the compost bins end up in the landfill as well due to contamination. Currently, improper waste sorting by students in dining halls is a huge barrier to properly diverted waste streams, but the sustainability team at HDH is trying ways to educate and correct this incorrect sorting. These initiatives include updated, restaurant-specific waste signage, waste sorting trainings for students and staff, and new waste-sorting technology. Furthermore, Andy and his team are working towards fully

reusable or compostable diningware, making the decision to compost, recycle, or throw away non-food items less confusing[12].

Figure 3: *A contaminated green waste bin at a dining hall. Source: Tyler Tutak*



Big Bellies

Big Bellies are post-consumer waste bins placed in open areas around campus. These waste stations always have trash and recycling bins, and sometimes compost as well. The trash and recycling bins are solar-powered and self-compact throughout the day, and most Big Bellies are purchased, placed, and serviced by Facilities Management (with the exception of those in the new Eighth College and Marshall College developments, which were instituted by their own colleges respectively). In an interview, Riccardo Gavardoni shared that although trash and recycling show up all around campus, compost Big Bellies are new additions and are only added to select waste stations around campus, particularly concentrated in high-traffic areas around food vendors, such as Library Walk and Price Center. Facilities Management has faced issues with funding compost Big Bellies to be added to all waste stations as individual bins cost thousands of dollars each, and there is a lot of campus to cover. Some other issues that

compost Big Bellies bring is high rates of contamination due to them being in high-traffic areas next to the trash and recycling, and students don't often stop to think which bin they're placing their trash in. However, as the most accessible way for the average person walking around campus to compost, Big Bellies are an integral part of the compost system on campus and should be expanded and supported to their fullest extent[9].

Figure 4: *A Big Belly waste station on Library Walk. Source: Tyler Tutak*

HDH Residential Dumpsters

In all residential areas on campus, there are green waste dumpsters[18]. These range from large industrial dumpsters to smaller bins around the size of a home dumpster can. These green waste bins are less accessible to students in certain residential colleges than others. Specifically, buildings with trash and recycling chutes do not also have green waste chutes, and students who use chutes for taking out their waste can face barriers with going to a separate, further location to dispose of food waste. Additionally, some dumpsters have had to be locked due to high contamination rates, and students must obtain the code individually. Furthermore, students are not provided with individual compost bins to collect their food scraps, and have to

provide their own or obtain one from an RA collaborating with HDH Sustainability or through the Student Sustainability Collective compost program, discussed later in this report.

Figure 5: *A residential compost dumpster at Elenore Roosevelt College. Source: Student Sustainability Collective resource map*

Anaerobic digester

UCSD has an anaerobic digester located below the dining hall in Sixth College. HDH Sustainability describes anaerobic digestion as "a process through which bacteria break down organic matter in the absence of oxygen"[19], acting as a "a closed-loop system that supports the university's zero waste and carbon neutrality goals by diverting waste from the landfill and eliminating the emissions generated from offsite trucking"[20]. This process creates two byproducts, biogas, mainly composed of methane[21], and a liquid fertilizer called digestate. After being installed in 2020 and receiving high praise in the 2021 Food Waste Report, the digester remained inactive for several years due to "issues with staffing and logistics"[22]. However, during this academic year, the anaerobic digester was finally put to use. However, it was found that the machine only has the capacity to take food waste from the dining halls in Sixth College, not from other dining hall locations or even other outside vendors who also operate in Sixth College. Although a smaller impact than originally anticipated, the digester is still estimated to divert 10–25 tons of organic waste per year[4]. The first of the byproducts, biogas, is used to fuel decorative fireplaces on the dining patio of the Sixth College dining hall[12]. The second byproduct, digestate, is being used locally in the student gardens to support the growth of fresh produce.

Although the current anaerobic digester system has a small capacity, it is still a hyper-local, energy-producing way of processing food waste. Andy Hattala noted that if UCSD wanted to move forward with another anaerobic digestion system, a newer, more efficient type of anaerobic digestion system would be chosen. He notes that a diverse network of composting food waste on campus is important, and the anaerobic digester, along with off-site composting and student composting, is an integral part of that network.

Figure 6: *The anaerobic digester in Sixth College. Source: Tyler Tutak*

Student-Led Composting

Institutionally, however, there are still many gaps in composting access and education, especially at a hyper-local level. These niches are filled through various student-led initiatives, such as those at the student gardens or the Student Sustainability Collective.

Campus Gardens

Almost every residential living area at UCSD has a student garden, with the exception of Eighth College (not yet existent) and Marshall College (currently being rebuilt)[23]. Furthermore, some colleges lack support for their gardens, and some garden clubs are very small or nonexistent due to this. The campus gardens vary in size, but all are used to grow fresh produce

and have options for composting food waste, either through bin composting, vermicomposting, or in collaboration with the Student Sustainability Collective. Some gardens even go as far as working with campus partners or dining halls to collect pre-consumer waste. For example, Roger's Garden collects compost from the Triton Food Pantry and Outback Adventures, and Warren Garden collects compost from Canyon Vista[24].

Figure 7: *Compost station at Ellie's Garden in Eleanor Roosevelt College. Source: Tyler Tutak.*

Student Sustainability Collective

The Student Sustainability Collective (SSC) is a student group with seven campaigns that focuses on sustainability events and projects around campus[25]. The Food Justice campaign, led by Tyler Tutak, runs a composting program focused on diverting on-campus student food scraps from the landfill. The program starts with students receiving 1-gallon individual buckets to collect their food scraps. These buckets can then be emptied in larger 5-gallon buckets at the food scrap drop-off locations found around campus in various residential areas[18]. These

drop-offs are then taken to the student gardens and used by students to grow more food for students, creating a cyclical system of food waste on campus. The SSC also works with campus partners, especially coffee vendors, to collect food waste. This year, they have worked with Art of Espresso and Middle of Muir to collect coffee grounds, a great addition to make healthy compost. This is the second year the SSC's compost program has been running, and since its inception, it has diverted over 20,000 pounds of food scraps from the landfill[24].

Figure 8: *Student Sustainability Collective compost drop-off station at Seventh College. Source: Tyler Tutak.*

Everything Else

Everything else, however, that does not make its way to EDCO's composting facility or one of the composting sites on campus makes its way to a landfill, causing unnecessary emissions and taking up valuable space. As stated previously, it is unknown how much food waste incorrectly makes its way into the landfill from the UCSD campus, but waste audits and estimations show prospects not to be good[9,12].

Central Issues and Potential Solutions

Seeing as the first defense against food waste is food recovery, a strong and efficient system of food recovery should exist on the UCSD campus. Given that the Food Recovery Network team is of limited size, a smaller-scale community resource to aid their work in food recovery would be useful. UC Riverside, UC Merced, and UC Irvine all have apps that students can sign up for to receive notifications when events on campus have excess food they are willing to give out, encouraging students to come pick up the food themselves. These apps have varying restrictions on who can send notifications, but all have clear instructions on how to sign

up. On the other hand, UCSD has a similar notification system through the HDH food ordering app, but it is unclear who is able to send out these notifications and how to do so. Even more so, the notifications are used very sparingly by those who do have the ability to do so. Having a more accessible and widely used app that notifies students when and where to pick up food would reduce the amount of food waste coming from events held on campus. A next step would be to monitor where leftover food is coming from and minimize those sources in the first place.

Individual composting at UCSD does exist, but it could be much more widespread. Currently, the only ways for students to get their own compost buckets are through the SSC compost program or an RA collaboration event with HDH sustainability, but bucket distribution can be sporadic and confusing for students, and students must go out of their way to obtain buckets in this way. Providing compost bins to all dorms, or at least all kitchens, on campus could massively reduce food waste going to the landfill in residential areas. Furthermore, embedding a culture of composting among student residents starting in their dorms could enable a huge shift towards higher diversion rates on campus as a whole.

Lastly, the largest issue that UCSD, and many other entities, face is the diversity of stakeholders and land owners throughout campus that make one, standardized method of reducing food waste almost impossible while it puts each stakeholder in its own silo, making it more and more difficult to collaborate and tackle this issue in unison. With the pertinent need for widespread, effective education of waste sorting policies for students and staff at the UCSD campus, uncoordinated efforts are not enough. For example, the student gardens and EDCO can process different things in their compost, making it difficult for students to know what they can compost in dining halls versus the SSC compost program. The number of departments and people within those departments that all work tangentially, but not collaboratively, on food waste creates a chasm of many individual projects that may overlap or even contradict one another. Instead, a unified effort to tackle food waste education, diversion, and reduction on campus is needed to reach both the UC Office of the President's goals as well as ecological sustainability for the campus.

In response to this issue, one UCSD alumni conceptualized a campus center focused on multi-departmental, interdisciplinary food security and sustainability work titled the UCSD Center for Health, Equity, and Food System Sustainability, modeled after the Berkeley Food Institute[27]. Although this solution is a great end goal, it will take lots of time and funding. Therefore, a first step in that direction is a Food System Sustainability Hub, a smaller-scale working team on campus that serves as the convergence point between Facilities Management, HDH, student efforts, and any other stakeholders involved in the food waste process. This hub could generate an annual or recurring food waste report, keeping UCSD accountable for its food waste. Moving forward, this hub could also serve as a centralized unit for food-related curriculum, student organizations, and campus and wider San Diego community food initiatives for a sustainable food system as a whole.

Limitations

Although this report hopes to serve as an accurate summary of the current campus food waste system, it is limited to the information that was able to be gathered when developing this report. Two areas with little to no representation or data in this report and the past 2021 report are the graduate areas of campus, the East/Medical campus, and Hillcrest Medical campus. As integral parts of the UCSD campus and community, initiatives in these areas should be highlighted, but it was difficult to identify who to contact to learn more about food waste efforts in these settings.

Future food waste reports should include findings from as many parts of campus as possible to create a fully holistic picture of the food waste system. Furthermore, quantitative data, such as waste diversion data, is encouraged to be used along with qualitative data and stories of people working with and in these organizations. Additionally, further research into UCSD's goals regarding its strategic plan and other long-term plans may help tie food waste goals into the university's vision. Through a recurring report on campus food waste, it is hoped that UCSD can move towards a system that produces no food waste in the first place, moving away from a dependence on proper waste sorting from the UCSD community.

Proposed Academic Senate Resolution

Resolutions have been adapted and amended from the 2021 report.

Let it be resolved that the UCSD Academic Senate urges the Chancellor to:

1. Support the establishment and functioning of a UCSD Food Sustainability Hub that coordinates campus food waste reduction, recovery, and composting efforts.
2. Prioritize food waste reduction and food recovery of dignified, culturally relevant foods across all campus restaurants, dining halls, eateries, and events among faculty, staff, students, and patrons.
3. Institute a zero waste mindset among the UCSD community by educating and incentivizing minimal food waste procurement and proper food waste sorting methods among faculty, staff, students, and patrons.
4. Support student initiatives that focus on hyper-local campus food recovery and composting solutions through grants, publicity, and institutional support.

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Appendix A: Campus Waste Data

Table 1: UCSD waste diversion rate in comparison to all other UC campuses throughout the years. Source: [Food Waste Report 2025 Facilities Management Data]

SUM of Diversion Rate (w/o C&D)	Fiscal Year								
Campus	2015-16	2016-17	2017-18	2018-19	2019-20	2020-21	2021-22	2022-23	2023-24
LBNL	66%	75%	77%	77%	71%	62%	68%	63%	66%
UCANR	0%	0%	0%	0%	0%	0%	0%	0%	0%
UCB	47%	48%	56%	53%	54%	60%	70%	57%	55%
UCD	70%	70%	70%	68%	68%	70%	65%	67%	65%
UCI	77%	79%	81%	79%	80%	79%	77%	73%	55%
UCLA	45%	49%	54%	51%	51%	52%	54%	54%	52%
UCM	54%	49%	39%	0%	48%	34%	31%	33%	41%
UCOP	0%	0%	0%	48%	43%	53%	58%	63%	57%
UCR	64%	65%	66%	67%	64%	53%	50%	50%	50%
UCSB	69%	68%	67%	62%	66%	63%	64%	66%	63%
UCSC	67%	56%	58%	49%	53%	51%	46%	49%	49%
UCSD	45%	37%	34%	38%	39%	48%	42%	44%	46%
UCSF	85%	85%	77%	78%	78%	76%	75%	73%	70%
Grand Total	**688%**	**680%**	**679%**	**670%**	**714%**	**700%**	**701%**	**692%**	**670%**

Table 2: Calculations for food diversion amount. Calculated from data from [Food Waste Report 2025 Facilities Management Data]

Calculation (words)	Calculation (numbers)	Simplified (words)	Simplified (numbers)	Finding
$\frac{\text{included + excluded organics}}{\text{total diverted waste + excluded organics}}$	$\frac{415 + 1{,}465}{5{,}380 + 1{,}465}$	$\frac{\text{total organics}}{\text{total diverted waste}}$	$\frac{1{,}880}{6{,}845}$	27% of diverted waste was organics
$\frac{\text{HDH food waste + HDH food donation + SSC compost program}}{\text{included + excluded organics}}$	$\frac{384 + 31 + 4}{415 + 1{,}465}$	$\frac{\text{total food waste}}{\text{total organics}}$	$\frac{419}{1{,}880}$	22% of diverted organics are food
$\frac{\text{HDH food waste + HDH food donation + SSC compost program}}{\text{total diverted MSW + excluded organics}}$	$\frac{384 + 31 + 4}{5{,}380 + 1{,}465}$	$\frac{\text{total food waste}}{\text{total diverted waste}}$	$\frac{419}{6{,}845}$	6% of diverted waste was food

Table 3: Calculation for average student food waste in pounds per year. Source: Massachusetts Recycling Works

	Average	Measurement	Material
Meals Served	0.35	lbs/meal	Food Waste
Students[1] [Residential]	141.75	lbs/student/year	Food Waste
Students[2] [Non-residential]	37.8	lbs/student/year	Food Waste

Table 4: Calculation for average student food waste using estimations from Massachusetts Recycling Works and student body size from UCSD's 2024 Campus Profile. Adapted from Massachusetts Recycling Works fill-in guide.

	# of Students	Average Food Waste Measurement	Average Annual Food Waste Disposed (lbs)
Undergraduate Students [Residential]	17477	× 141.75 lbs/student/year	2477364.75
Undergraduate Students [Non-residential]	17478	× 37.8 lbs/student/year	660668.4
Graduate Students [Residential]	4936	× 141.75 lbs/student/year	699678
Graduate Students [Non-residential]	4936	× 37.8 lbs/student/year	186580.8
		Total Annual Food Waste Disposed (lbs)	**4024291.95**
		Total Annual Food Waste Disposed (tons)	**2012.145975**

Note: Both undergraduate and graduate student populations were assumed to be living half on and half off campus as an approximation.