



WASTE BYTES

FOOD WASTE INNOVATION



REDUCING THE VOLUME AND IMPACT OF FOOD WASTE.

Food Waste Innovation measures food waste, develops reduction strategies, applies innovative technology, and works to modify producer and consumer behaviour. We work collaboratively with stakeholders and supporters in the public and private sectors.

NOTE FROM THE DIRECTOR

I'm thrilled to be named one of Aotearoa New Zealand's TOP 50 most influential & inspiring women in food & drink 2024 by Cuisine Magazine! Sharing the list with other amazing "waste wahine toa" (Michal Garvey, Michelle Blau, Angela Clifford, Emily King, and Becky Erwood) highlights that work on waste is being recognised by the food world, which is awesome. But the danger of creating lists is shining light on some while leaving out others that deserve acknowledgement. Though I recognise that I run the same risk by creating my own 'top pick' list, I still want to call out women who inspire me through their work reimagining and creating a future without food waste. So, here's my list of Aotearoa's inspiring women in food waste 2024: Ailsa Robertson; Alice Beban; Angela Calver; Anna Yallop; Arveen Horsefield; Barbara Annesley; Briar Mills; Candace Weir; Catherine Gledhill; Catherine Langabeer; Christina McBeth; Cristina Cleghorn; Danielle Kennedy; Dawn Hutchesson; Debbie Stowe; Deborah Manning; Deepa Goswami; Diane Stanbra; Elena Piere; Elizabeth Nichols; Elodie Letendre; Emma Harding; Emma Sharp; Erin Young; Fiona Duncan; Francesca Goodman-Smith; Gina Lucci; Grace Clare; Hannah Blumhardt;

Indrawati Oey; Jacqui Forbes; Jacqui Horswell; Jennifer Elliott; Jenny Marshal; Jess Broun; Jessica Hutchings; Jessica Lamb; Jessica OConnor; Joya Kemper; Juliet Gerrard; Juno Scott-Kelly; Kaitlin Dawson; Kate Meads; Kate Porter; Kate Walmsley; Katie Bright; Katie Jackson; Katy Bluett; Kylee Newton; Lisa Busch; Liz Butcher; Louise Lee; Louise Nash; Lysea Haggie; Madeleine Porter; Margaret Thorsen; Millie Porter; Morgan Fitzgerald; Nadine Wakim; Nic Quilty; Nicky Solomon; Paula O’Kane; Phillipa Hunt; Rebecca Culver; Rohan Reid; Rosie Cotter; Samantha Walmsley-Bartlett; Sandy Botterill; Sara Styles; Sarah Grant; Sarah Pritchett; Sarah Reader; Saraid Black; Sheila Skeaff; Simone Gibson; Sonya Cameron; Sophie Mander; Sophie Percy; Sunshine Yates; Susan Goodfellow; Talia Hicks; Tessa Vincent; Tric Malcolm; Trisia Farrelly; Trixie Croad; Valerie Manna; Veronica Shale; Victoria Egli; Victoria Hatton; Wendy Zhou.

The mahi of these women and many others I don't know personally (or embarrassingly have forgotten, for which I apologise) showcase the diverse range of superstars tackling this crucial issue. Let's keep working together to make this a great waste-free year!

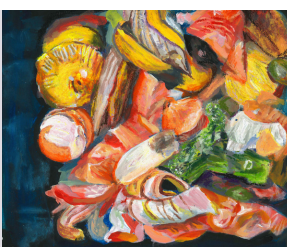
Ngā mihi, Miranda



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RESEARCHER SPOTLIGHT

Dr Sara Styles
 Department of Human Nutrition

How does your research relate to Food Waste Innovation?

I am a lecturer in the Department of Human Nutrition at the University of Otago. My research is influenced by the Multiphase Optimisation Strategy (MOST), a method used to build, optimise, and evaluate behaviour change interventions. This approach can develop robust, scalable interventions, ideal for reducing food waste in diverse retirement sector settings across Aotearoa New Zealand. I'm looking forward to blending Elena Piere's interest in organisational behaviour with my experience of individual-level behaviour change to engineer an effective, efficient food waste reduction intervention.

What is a recent exciting discovery from your research?

I've recently completed testing a behaviour change intervention in a complex patient population. The preliminary results suggest a benefit to tapping into people's values to ignite sustainable behaviour change. I think we can keep that in mind as we tackle food waste. There are many ways that food waste reduction could align with the values of retirement village managers, kitchen staff, residents, etc.

What actions do you personally take to combat food waste?

Meal planning is a useful approach for working within my budget, energy, and time constraints and making sure I purchase only the ingredients that are needed. Each night of the work week has been assigned a type of meal (e.g. curry, burger, pizza), and I look at our favourite recipes to plan the supermarket shop, given what staples are still in the cupboard.



STUDENT SPOTLIGHT

Elena Piere
 Department of Management

What brought you to the University of Otago?

After an early career in outdoor leadership and management, I completed my undergrad at the business school, gaining a BCom in Management. This was followed by a Masters of Sustainable Business. For the research component of my master's, I completed a systematic literature review of how food waste is understood within aged care globally. This work provided a solid base to launch into the PhD research.

What is your research topic?

My PhD, funded by the Ministry for the Environment, aims to reduce food waste in the retirement sector by 10%. While precise data is scarce, literature indicates that 20-36% of food in aged care facilities is wasted, highlighting an opportunity to reduce the rate of food waste within the retirement sector.

What does your research involve?

The research will take a mixed methods approach. Using food waste audits, we will establish a baseline for the amount of food currently wasted within the sector. We will conduct interviews with various key stakeholders within the aged care facilities participating in the study. This information and existing literature will inform a set of behaviour change interventions we wish to test. Using an experiment design, we will test the behaviour change interventions in aged care facilities to see what interventions are the most effective. This will then inform the design of a food waste reduction campaign to be rolled out sector-wide.

FOOD WASTE SUMMER INTERNSHIP

The start of Semester One marks the end of the Food Waste Innovation summer internship. The 2023/24 cohort was our biggest yet, comprising eight students from a diverse range of disciplines. We would like to thank the student sponsors and supporters! Each student and their project are profiled below.



Charli May Christensen - Food Science & Human Nutrition Student

Sponsored by Waste-Ed by Kate, Charli's project aimed to analyse behaviour change towards minimise food waste behaviour change through workshop intervention.



Cinamin Collins - Political Science & Environmental Management Student

Cinamin's project aimed to understand supplier perceptions towards providing surplus food to a social enterprise, such as the Bowling Club.



Max Doyle - Economics & Accounting Student

Max interned with the Auckland Council learning about their kerbside food scrap collection and managing the data dash board.



Saffron Elliott - Entrepreneurship & Marketing Student

Saffron's project aimed to understand consumers' response to food date labels (best-before and expiration) using biometric data tracking.



Ana Gibson - Consumer Food Science & Human Nutrition Student

Sponsored by the Riddet Institute, Ana's project aimed to explore food waste initiatives within tertiary institutes across the Pacific Region.



Zahrah Hatraby - Human Nutrition Masters Student

Zahrah conducted a pilot food waste audit in aged care using Method Insight Technology as part of a wider project in the aged care sector.



Jackson McBreen - Botany & Agriculture Innovation Student

Sponsored by the Prime Minister's Chief Science Advisors Office (OPMCSA), Jackson conducted a review of on-farm food waste and loss.



Megan McKenzie - PPE & Psychology Student

Sponsored by the Prime Minister's Chief Science Advisors Office (OPMCSA), Megan conducted an international policy review of organics bans to landfill.

PŪHAU ANA TE RĀ: TAILWINDS SUMMER STUDENT SEMINAR

The students presented their research projects at the Pūhau ana te Rā: Tailwinds Seminar 2024 hosted by the University of Otago's Sustainability Office. Pūhau ana te Rā is an academic journal that focuses on gathering insights from the work of students and emerging researchers in the broad field of sustainability. This seminar brought together four summer internship groups, providing the students with a platform to share their work in a formal setting. You can find the link to the seminar proceedings in Our Resources Hub.



WHY THE WASTE ART EXHIBITION

FOOD WASTE INNOVATION PRESENTS...

WHY THE WASTE

18-24 MARCH,
2024HELD IN THE LINK,
UNIVERSITY OF OTAGO

WWW.FOODWASTE-OTAGO.ORG



We are hosting an art exhibition during Food Waste Action Week, 18th-24th March. This in collaboration with Hannah Morgan Savage - an artist from Kirikiriroa, Waikato, who studied a BSc in Physical Geography.

RESOURCE HIGHLIGHT

The Food Waste Innovation 2023 Impact Report marked our third impact report. The report presents a summary of key research outputs, funding summary, outreach activities, and stakeholder engagement. It highlights Food Waste Innovation undergraduate student research and acknowledges the contribution of the wider network.



You can find the full report in Our Resources Hub.

CHAMPIONS 12.3 FOOD WASTE ECOSYSTEM WEBINAR

New Zealand Food Waste Champions 12.3 is hosting a webinar to introduce Aotearoa's first Food Waste Ecosystem map. The map aims to bring together the 100 + food waste solution providers and enablers to support collaboration and identify gaps and opportunities. The interactive session will also include a presentation from Prime Minister's Chief Science Advisor Juliet Gerrard on the most recent report in their series on food waste and MfE on their related work programmes. The webinar will be held from **12 – 1 pm on Wednesday the 13th of March**. Register [here](#).

NEW RESOURCES

You can find all the new and older resources in Our Resources Hub - link [here](#)

Croad, T., Campbell, H., & Miroso, M. (2024). Investigating systemic and social dynamics of food loss and waste: An application of waste regime theory to food production in Aotearoa New Zealand. *Cleaner Waste Systems*, 7, 100125. <https://doi.org/https://doi.org/10.1016/j.clwas.2023.100125>

Zwagerman, E. (2024). A Toast to Sustainability. University of Otago. [Report]

Crang, M. (2023). The Champions of Food Waste. University of Otago. [Report & Podcast]

Goodman-Smith, F., Bhatt, S., Grasso, S., Deutsch, J., & Miroso, M. (2023) Consumer Acceptance of Upcycled Craft Beer: A New Zealand Case Study. *Frontiers in Nutrition, Food Policy and Economics*, 10. <http://dx.doi.org/10.3389/fnut.2023.1235137>

Shared Horizon 23 - University of Otago. (2023). NZ Food and Grocery Council, in partnership with ASN Media [Video].