

Reducing Food Waste at Home

Design 4650/5650 Collaborative Studio, Spring 2025, [Maria Palazzi](#)



“In the United States, 31 percent of the food grown and raised – the equivalent of 133 billion pounds of food per year with a retail value in excess of \$161 trillion, according to the **USDA** – is never eaten.”

That means **the average American family throws out \$1,600 of edible food annually.**

How might we, as designers, empower family, friends and community to embrace healthy eating and save money by minimizing food waste at the household level?

In this Collaborative Design Studio, we will work with Dr. Brian Roe, Fred N. VanBuren Professor of Farm Management and Jennifer McNally, Community Outreach Representative in the *Dept. of Agricultural, Environmental, and Development Economics* to address multilingual communication for food priority and product enhancement and spatial organization of composting can systems that will encourage and accommodate the reduction of food waste in the home.