

Fight Food Waste Limited

A Comparison Between Hospital and Aged Care Food Waste Reduction Best Practice Guidelines

Internship available for Semester 1, 2022

Fight Food Waste Ltd. is an independent not-for-profit company with two operating components, the Fight Food Waste Cooperative Research Centre and Stop Food Waste Australia. We work with partners across Australia to reduce food waste, drive innovation and improve productivity, resilience and sustainability of our food systems.

Project: A Comparison Between Hospital and Aged Care Food Waste Reduction Best Practice Guidelines

Internship Details:

- Internship Availability: Semester 1, 2022
- Internship Discipline: Environment & Sustainability; Science Communication; Health Science; Climate Change; Environment; Environmental Science
- Internship Level: Undergraduate 3rd year, Postgraduate Coursework
- Available to International Students: Yes
- Preferred Project Skills:
 - Project management
 - Research
 - Critical thinking & analysis
 - Writing
 - Communication
- Clearances Required: No
- Host Supervisor: Dr Dianne McGrath, Fight Food Waste Cooperative Research Centre (CRC) REDUCE Program Coordinator (E: dianne.mcgrath2@rmit.edu.au; dianne@fightfoodwastecrc.com.au; Ph: +61 3 9925 5457)
- Location
 - Regus Offices
 - Office 117, 15 Tench Street
 - Kingston, ACT
- If necessary, does this internship offer an online only option: Yes
- Project opportunities/benefits for the intern: The student will gain experience in conducting background research to inform larger research projects, presenting to premiere research experts in the field, and drafting a journal article for publication.

Summary:

The student will develop a comparative picture of food waste reduction Best Practice Guidelines for the Hospitals and the Aged Care sectors.

This may include undertaking an extensive review of the literature, in particular the grey literature, in both sub-sectors of healthcare at the international, Australian and State and

Territory levels. The final report should present current Best Practice in managing food waste in both sub-sectors, noting key similarities, differences, and challenges. The student is expected to recommend potential inclusions and exclusions for future Australian Best Practice Guidelines.

The final outputs will include a report (3,000-5,000 words max), a 20–30-minute presentation, and a drafted co-authored publication.