

Fight Food Waste Limited

Best Practice Guidelines for Food Waste Reduction in Quick Service Restaurants

Internship available for Semester 1, 2023

Stop Food Waste Australia is the program delivery arm of Fight Food Waste Limited. We are Australia's, and one of the world's, largest food waste research, development, extension and commercialisation initiatives.

We have four main delivery mechanisms: the Australian Food Pact, Sector Action Plans, Engagement and MERI. We are funded by the national government to assist industry and consumers to reduce Australia's food waste by half by 2030 in line with SDG. 12.3.

We pride ourselves on our practical and collaborative approaches to problem solving.

Project: Best Practice Guidelines for Food Waste Reduction in Quick Service Restaurants

| Internship details | |
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| Internship Availability | Semester 1, 2023 |
| Internship Discipline/s | Environment & Sustainability; Science Communication; Climate Change; Environment; Environmental Science |
| Internship Level | 3 rd yr Undergraduate; Postgraduate Coursework |
| Available to International Students | No |
| Preferred Project Skills: | <ul style="list-style-type: none">• Project management• Research• Critical thinking & analysis• Writing• Communication |
| Clearances Required | No |
| Host Supervisor | Dr Dianne McGrath Stop Food Waste Australia Technical Acct Manager dianne@fightfoodwastecrc.com.au +61 3 9925 5457 Carolyn Cameron Stop Food Waste Australia Sector Action Plan Lead Carolyn.cameron@fightfoodwastecrc.com.au |

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| | 0434 666 304 |
| Location | Regus Offices Office 117, 15 Tench Street Kingston ACT 2604 Remote time TBD if desired/required due to COVID restrictions or personal circumstances |
| Project Opportunities/Benefits for the Intern | The student will gain experience in conducting background research to inform larger research projects, working with and presenting to commercial and government stakeholders. |

Summary:

The student will investigate international best practice in reducing food waste in major Quick Service Restaurants (QSRs). This may include undertaking an extensive review of the literature, including grey literature and company's sustainability plans to better understand commitments and effective approaches to reducing food waste in kitchens and QSR venues.

The student will work as a part of a small team, engaging with key Australian QSR chains to better understand opportunities and constraints to reducing food waste across their facilities, franchises and services.

The final outputs will include draft best practice guidelines and a 20–30-minute presentation.