Campus Food System

The food system on many university campuses is not sustainable. From food waste to single-use plastics and from energy-intensive food production to transportation, there are numerous issues that need to be addressed. This challenge represents a significant opportunity for sustainability improvements and emphasizes the need to reconceptualize the campus food system.

Objective

Design a sustainable food system for your college campus that minimizes waste and reduces the carbon footprint.

Constraints

1. The solution must be cost-effective.
2. The solution should be scalable and adaptable for other campuses.
3. The solution must adhere to health and safety regulations.
4. The solution should ideally involve local communities.

Design Thinking Steps

1. Empathizing: Conduct role-played interviews and possibly surveys among stakeholders, such as students, faculty, and staff, to understand their needs, preferences, and pain points related to the current food system.
2. Re-defining to understand: Clearly articulate the problems you are trying to solve based on your research. Create a problem statement.
3. Ideating: Using design thinking techniques, explore a wide range of ideas that could solve the problem. Role-play involving experts in sustainability, nutrition, and food technology.
4. Prototyping: Develop low-fidelity prototypes of your solutions. Building on your previous prototyping experience, why not try a different material or strategy?
5. Evaluating: Evaluate your prototype with stakeholders. Collect feedback/feedforward and make necessary adjustments.
6. Implementing: Populate a business model canvas for your sustainable campus food system.