Diary methodology

Recommended method: diaries

- Asking people to log how much they wasted, and why
- Degree of information gathered and level of standardisation can vary
 - E.g. asking if edible/inedible, cooked/uncooked, type of food and so on
- Need to be mindful of data entry burden

Day 1:



BREAKFAST: What food did you throw away from breakfast?

What?	How Much?	Where?	Why?
eg: cereal	1/4 bowl	council food waste collection	served too much
table is left blank s	tate why: No food waste Other:	: Meal eaten out:	Meal skipped:
unch : What food	d did you throw away	from Lunch?	
What?	How Much?	Where?	Why?
eg: sandwich	1/2	kitchen bin at work	didn't have time to eat

vvnat?	How Much?	where?	wny?
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Example from: If table is left blank state why: No food waste: Meal eaten out: Meal skipped: https://www.cumbria.gov.uk/eLibrary/Content/Internet//538/6976/17173/42781133240.pdf

Underestimation

Behavioural reactivity: Households waste less during the diary period

- Explicitly ask households not to do anything differently
- Make it clear that they are not being judged

Misreporting: Not all food waste recorded in diary

- Ask participants to involve all members of their household
- Design diary to maximise interaction (e.g., physical diary)

Reminders

Measurement bias: Amounts recorded inaccurate

Provide quick yet accurate measurement method, e.g., measuring jug for sewer waste

Self-selection bias: Those completing diary not being representative of population

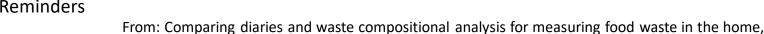
- Consider ways of maximising participation of those approached, e.g.,:
 - reducing participant burden
 - well-designed 'first contact'

https://doi.org/10.1016/j.jclepro.2020.121263

incentives

Misunderstanding system boundaries: Participants have different view of what should be measured

- Provide clear guidance of what should be included and excluded from diary
- Set clear definitions of terms, e.g. 'edible'



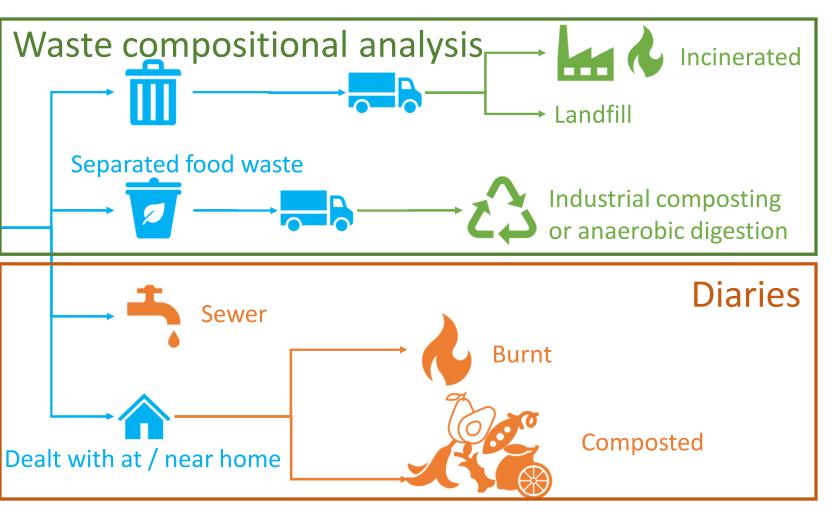


Diaries – Recommendations

- Sample size:
 - For a week-long diary, 300 households sufficient
 - Larger sample size for shorter diary period
- Sample should reflect the population
- Undertake sampling at least two points during the year
- Approximate cost: \$100-\$300 per household
- Additional benefits of diaries
- Needed less frequently than waste comp. data for tracking c. every six years (?)



Destinations of household food waste



Level 2 reporting

Level 3 reporting



Is a diary methodology used for any food-related research in your country?



Diaries, causes and drivers of waste

Why is food wasted?

- Not necessary for Food Waste Index reporting
- Very useful for planning strategies and interventions to reduce food waste
- First two things to capture:
 - **Demographic determinants** e.g. household type, age, income, region etc.
 - **Reasons for disposal (causes)** e.g. past use-by-date, cosmetic damage, spoilage, preferences etc.



Demographic determinants

- Do certain households or population groups waste food at different rates from others?
 - Is there more or less among different groupings?
- Do certain households or population groups waste different foods from others?
 - Is the composition of waste different? More which is edible/inedible, more of specific categories of food?

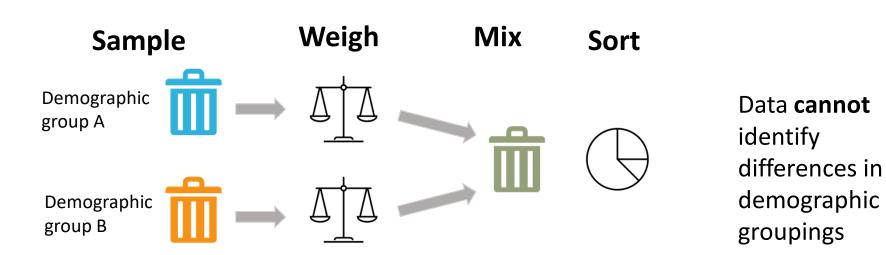


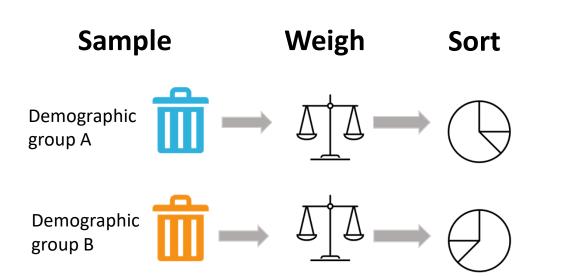


Demographic determinants

- Can be measured through our waste composition analysis
 - Capture basic demographic data in short survey when getting household consent & planning sample
 - Ensure composition is done at smaller groupings before waste is mixed
 - To track differences between groups, sample sizes would need to increase: somewhere between 1,000
 - 2,000 households would likely see major differences in household types







Data **can** identify differences between groupings



- Causes are the immediate reason for disposal (e.g. food is mouldy)
- **Drivers** are the **longer-term reason** for the cause emerging (e.g. food not stored properly)
- What causes can you think of?





• Broadly, 5 main cause groups:

Cause group

Not used in time

Cooked/prepared/served too much

Classified inedible part

Personal preference

Accidents/Other





Cause group	Examples / possible sub-groups	Possible drivers
Not used in time	Food is mouldy/stale/no longer judged edible	Purchased too much; poor inventory management; Inadequate storage; lack of infrastructure (refrigeration);
	Food is past its 'use-by', 'sell-by' or 'best-before' date (or equivalent)	Purchased too much; poor inventory management; confusion over date labels or over-reliance on them
Cooked/prepared /served too much	Cooked/prepared too much (food not served)	Cultural norms or expectations – presentation of abundance; portion control; packaging portions too large
	Served too much (food left on plate/in bowl/in cup)	Cultural norms around leftovers; portion control
Classified inedible part	Researchers/survey classifies a part as inedible	
Personal preference	Household considers a part inedible or undesirable	Lack of cooking skills/creativity; lack of knowledge; fussy eating/preferences
	Prepared meal rejected: tasted bad or below expectations	Poor cooking skills; errors/accidents made; fussy eating
Accidents/Other	Burnt	Food as secondary concern; lack of infrastructure (cooking over charcoal, harder to control heat)
	Dropped / spilled	Lifestyle stresses, food as secondary concern
	Other	Responses which may not fit in other categories

- Identify the causes for disposal
- Infer behaviours related to the drivers
- Use these to design **interventions**

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Possible drivers

Purchased too much; poor inventory management; Inadequate storage; lack of infrastructure (refrigeration);

Purchased too much; poor inventory management; confusion over date labels or over-reliance on them

Behavioural outcomes	Behaviour examples	
	Plan your meals	
Buy the right amount	Check what you already have in storage (fridge, cupboard etc.)	
Convert share as	Refrigerate food at correct temperature	
Correct storage	Store products in appropriate place	
	Eat or freeze ahead of 'use by' date	
Eat what you have bought (inventory management)	Eat past 'best before' date	
	East leftovers	





How to measure?

- 1) Food waste diary
 - Participants fill out reason when they record food waste disposal
 - Group / categorise these into causes
 - Can be combined with quantification
- 2) Survey
 - · Ask people why they most recently wasted food
 - Likely to have challenges with memory and self-perception
 - Should not be used to quantify amount of food wasted
- 3) Ethnography, interviews & in-home research
 - Qualitative research helps understand complex issues including emotions, behaviours and contexts
 - Does not develop quantitative understanding of causes

