



2025 Menus of Change Leadership Summit

# REPURPOSED SOLUTIONS

## IMPACT TRACKING REFERENCE GUIDE



Culinary Institute  
of America

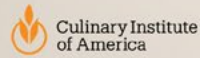


**MCURC**  
THE MENUS OF CHANGE  
UNIVERSITY RESEARCH COLLABORATIVE



**ReFED**

# REPURPOSED SOLUTIONS COMPETITION



Below you will find helpful guidance on how to plan and track the impact of your repurposed solution. The recommendations provided were co-developed by ReFED and the Menus of Change University Research Collaborative (MCURC) based on prior research conducted on repurposing as a food waste solution in 2023-2024. You can read more about that research [here](#) (see Appendix for more details on the formulas and research protocol).

## GENERAL IMPLEMENTATION AND IMPACT TRACKING GUIDELINES



### How to Implement

- Over the course of a two week period, track **how much** and **what** is available to repurpose.
- Track **what you actually repurposed** using the selected repurposing strategy
- Be sure to track your food waste by **weight** (lbs. or kg.)
- You are welcome (though not required) to [use this tracking spreadsheet](#) by making a copy and printing it out for your teams (or entering the info online).

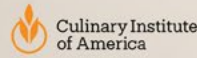


### Measuring the Impact of your Solution

- Measure the **weight of all food** that was diverted (from landfill or compost) by the repurposing solution.
- Track **everything** repurposed using your solution.
  - Indicate the destination where the food would have gone (ex. landfill or compost)
  - Indicate the food category associated with the food item:
    - Standard Mix (mix of food categories)
    - Produce
    - Dry Goods
    - Dairy & Eggs
    - Frozen
    - Fresh Meat & Seafood
    - Ready-to-drink beverages
    - Breads & Bakery
    - Prepared Foods
- When you've completed the two week measurement period, enter the information tracked (food item, weight, standard destination, and food category) into the [ReFED Impact Calculator](#).
- Note the environmental impact findings in your [competition submission form](#) (note: you can come back to edit this form until April 30th).



# REPURPOSED SOLUTIONS COMPETITION



## Helpful Measurement Tips

- Tare the weight of containers before you enter the food you're tracking by weight.
- For liquids, measure in liquid volume and convert to weight.
- When using the impact calculator, be sure to select either lbs. or kgs. to accurately reflect your measurements.
- Results should be reported in absolute terms (total weight of food repurposed) instead of relative terms (a % reduction in food waste per meal served).
- Consider the comparative impact of your solution
  - Before you implement your solution, consider tracking how much product is available to repurpose (leftover food that was useable). *This is your baseline.*
  - Of the baseline amount, how much are you *already* repurposing in normal operations? *This is your status quo.*
  - Be sure to note the difference that the repurposing solution you are tracking makes compared to your baseline and status quo operations.



## Calculating Economic Impact

- Track the change in cost/serving: Calculate the difference in cost per serving of a repurposed recipe compared to a from-scratch recipe (cost savings are realized through the repurposed ingredients).



## Calculating the Environmental Impact

- Use the total weight of repurposed food by category using the ReFED Impact Calculator.
- Note: you will need to identify where the food would have gone (landfill, compost, etc.) to accurately measure the environmental impact.



## Calculating the Social Impact

- Social impact is more qualitative and therefore we can offer some suggestions, not a formula, for measuring the social impact of your repurposing solution.
- Consider the impact of your solution on the following, and tell us the story in your **submission form**:
  - Employee engagement
  - Morale
  - Compliance improvements
  - Community benefits
  - Consumer engagement
  - Inclusive menu or improved allergen benefits
  - Staff or consumer buy-in or acceptance

Questions? Contact Abby Fammartino: [abby.fammartino@culinary.edu](mailto:abby.fammartino@culinary.edu)