
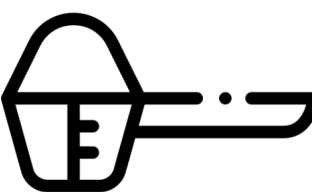
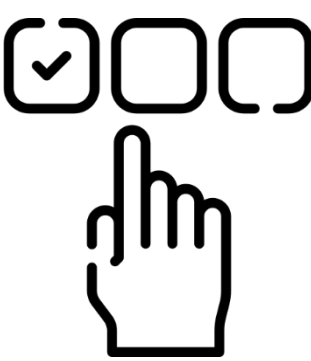
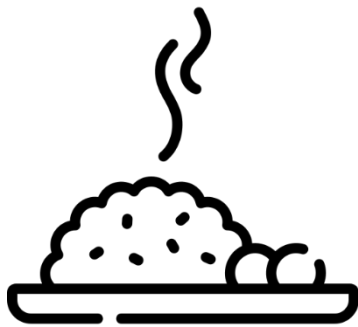


Join NEA YES Leaders Programme to tackle the Goldilocks Estimation Challenge in Food Catering || Sign up by 22 Mar
14 Feb 2025 || TO NUS Students

Join the NEA Youth for Environmental Sustainability (YES) Leaders Programme and tackle the “**Goldilocks estimation challenge**” - **Ordering the *just right* food portion.**
 Food catering is a common occurrence on campus - over 3,000 purchase orders were issued in 2023, often with leftovers cleared through the activation of ‘buffet response teams’. Beyond asking the community to clear leftovers, we are looking for interventions to cut food wastage **from the onset**.

Consider this scenario: You are planning a buffet lunch for an event with over 100 guests.

 <p>1. You start by browsing through catering menus from different caterers. You want to minimise food wastage by not over-ordering, but are not sure how to gauge the food portion sizes.</p>	 <p>2. One caterer clarifies that their portion estimation varies by type of food. For example, rice portions are approximated by trays, with each 4-inch deep tray for 80 people, while pastries and finger food are based on unit per person.</p>	 <p>3. Without any further clarity, you select the menu that you think would be popular and indicate the order to be 10% less than registered attendance in case of attrition.</p>	 <p>4. However on the day of the event, you notice that some dishes have run out, while others have a lot of leftovers...</p>
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*Icons from flaticon.com

How would you solve this problem so people would order the *right* amount they need? Perhaps through a behaviour intervention, e.g. a new catering menu, or other innovative ideas to prevent food waste generation from source?

Start your sustainability journey with YES to tackle the Goldilocks Challenge



The NEA YES Leaders Programme is a platform for passionate and active youth leaders to develop skills and knowledge to champion impactful sustainability projects within their campus communities.

In collaboration with University Campus Infrastructure (UCI), NUS youth leaders will apply their learnings and hone skills by developing a behavioural project to tackle portion estimation problem in food catering, contributing to the [Campus Sustainability Roadmap 2030](#) towards a Zero Waste campus. Selected proposals will get support in project funding and mentorship by industry and government practitioners to trial creative, behavioural interventions on campus, working with appointed caterers.

Learn more at go.gov.sg/yeslp

Registration closes on 22 March 2025

To sign up, complete the attached form, and seek nomination from UCI through zerowaste@nus.edu.sg. Nominees will go through a selection exercise before being accepted to the programme.