Interview with Jessica Loyva

1. What current systems are in place to evaluate and reduce food waste?
2. During your time at Mount Saint Joseph Hospital, have you observed a reduction in food waste, an increase, or has it stayed the same?
3. If increase or decrease: why do you think this is?
4. How often do you complete plate waste audits and for which foods?
5. How often are plate waste audits given a “failed” score?
6. Does the hostess visit the majority of patients?
7. Why are marked menus only given to some patients?
8. BC Children’s and BC Women’s Hospital implemented a “made to order” style of food service where patients call the diet office to place their order. This has greatly reduced food waste since patients only eat when and what they want. Although this exact system wouldn’t be feasible at MSJ, do you think giving patients more autonomy regarding when and what they eat would be effective at this facility?