



POLITECNICO  
DI TORINO

# Honors thesis

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Course of Ecodesign

*Abstract*

**Application of systemic design to academic canteens  
management: Olimpia and Galliari case studies**

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Since ancient times, food has been represented a very important value and it has been stored and eaten with parsimony, to be available all year long.

In the past all the food was produced by the nature only seasonally, while in the modern age it can be cultivated and made available throughout the year. The great willingness of foodstuffs and the increasing of financial well-being, are made the majority of the world's population to think about food as a kind of merchandise that hasn't any kind of meaning and isn't indentifiable with people's culture. But food isn't a merchandise. Food is: culture, that links eating habits with the relation between a person and food; tradition, that reveals ethnic, cultural and social identity of a population; science and progresses in quantity and quality of our nourishment; art, literature and religion that show the social status and cultural values of people; conviviality; vehicle to build events and relations. Every time someone sit at table for eating, he is in front of all these definitions of food, so often forgotten.

With this kind of work we want to see at the food underlining its importance as nourishment that needs, to be produced, a huge amount of raw materials, work and energy even if it is used partially.

After collecting food's surpluses from university canteens, about the ones that are cooked and not served, it can be guaranteed their redistribution. About remaining food in plates at the end of each meal, it is partially used in the production of food supplements for animals and partially in the composting process, reducing disposal costs.

The aim is to research solutions and tools to use to transform the waste at the end of the whole process, in a resource. A proper production and an aware management of food can be more controllable and better feasible if it is apply to a private dimension. On the contrary it's harder to modify behaviours and to guide the community, for example a university canteen, to an aware consumption. The research carried out shows that relevant amounts of not consumed foods, intended for landfill, are firstly produced by users' behaviour and staff work.

In order to define solutions that could effectively be applied, systemic design guidelines have been chosen to have a project without wastes and to use the organic matter in its multiple forms. For systemic design, food wastes and surpluses have their own energy that can be used in different activities. Problems connected to wastes have been solved: reducing of food matter or pure raws if it's not necessary; enhancing local resources; promoting local activities; reducing activities and raws from outside of the territory.

In this way, food surplus and wastes, based of their quantities and qualities, have been defined as inputs of other processes in different production systems, without lose their own energetic value.

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