

SUPPLEMENTARY MATERIAL

The Impact of Healthy and Sustainable Food Choices Interventions on Plate Waste: Evidence from Italian Hospital Canteens

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Table S1. Amount of plate waste by course category in each canteen and in the total sample.

Plate waste food course category	C1 (N=1005)			C2 (N=348)			C3 (N=271)			All Canteens (N=1624)			
	Per capita PW (g/tray) [†]	Total PW (g) [‡]	PW (%) [*]	Per capita PW (g/tray) [†]	Total PW (g) [‡]	PW (%) [*]	Per capita PW (g/tray) [†]	Total PW (g) [‡]	PW (%) [*]	Per capita PW (g/tray) [†]	Total PW (g) [‡]	PW (%) [*]	
First course	7.2	7,220	3.9	1.7	576	0.9	2.8	756	1.4	5.3	8,552	2.8	
Second course	8.7	8,723	6.4	1.6	558	1.2	3.6	975	3.1	6.3	10,255	4.8	
Side dishes	13.4	13,418	7.2	2.5	853	2.2	6.8	1,846	4.0	9.9	16,117	6.0	
Bread and substitutes	4.6	4,650	14.8	1.2	414	8.7	1.7	456	9.3	3.4	5,520	13.4	
Fruit	4.4	4,395	4.7	1.9	653	2.4	2.6	718	2.3	3.6	5,765	3.8	
Salad	3.9	3,849	7.3	1.4	484	2.2	0.6	170	1.1	2.8	4,503	5.1	
Dessert	1.0	1,025	4.1	1.8	625	7.1	0.0	0	0.0	1.0	1,650	4.4	
Hard grating cheese	0.0	0	0.0	0.1	50	6.5	0.1	15	2.4	0.0	65	1.3	
Sugary drinks	1.2	1,225	5.4	NA	NA	NA	NA	NA	NA	0.8	1,225	5.4	
Total plate waste		44,505			4,212			4,935			53,651		

PW, plate waste; NA, not applicable. [‡] observed in total in the analysed trays for 5 days; [†] per capita PW was calculated considering all the analysed trays (including those with no waste). ^{*} PW calculated as the percentage of food wasted on the served food for each category.