Benji Reade Malagueño is a third-year undergraduate studying Sustainable Food & Agriculture. He is passionate about the intersection between development, inequality, and the environment in agricultural systems.

“I am incredibly grateful to have been involved with R&DE Stanford Dining’s food waste efforts during my time on campus. Along with other Sustainable Food Interns, I helped spearhead a program to package and donate excess dining hall food to community organizations in the Bay Area. I also utilized Stanford Dining’s Leanpath platform to quantitatively explore food waste trends over time, and I participated in food waste audits to gather data on the composition of food waste in different dining halls” he says. These audits were critical in supporting Stanford Dining’s food waste reduction efforts, as part of its sustainable food program, One Plate, One Planet.

It’s one thing to study food waste statistics in classes, and totally another to interact hands-on with these issues on a regular basis. As such, Benji appreciates that this internship helped him gain a more nuanced understanding of what “sustainable food” means. Moreover, he is humbled by the opportunity to have made an impact in a food system that encompasses thousands of students on a daily basis. Benji hopes to take the lessons from this internship with him as he aspires to a career as an environmental researcher in the public or nonprofit sector.

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