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## University Food Waste Reduction Policy

*(As approved by the Academic Council in its meeting held on 24 July 2020)*

### Purpose

This document aims to outline the standards and goals of the University's Catering Department regarding the reduction, reporting, and responsible management of waste produced by our catering services.

### Scope

This policy delineates Catering's dedication to the sustainable management of food waste within all of our commercial catering operations, encompassing each step of the food supply chain, from sourcing and production to final consumption, and ultimately, environmentally responsible disposal. As a socially responsible entity, we are dedicated to integrating these pertinent objectives into our academic processes. Notably, Sustainable Development Goals (SDGs) 2, 3, 6, 11, 12, 13, 14, and 15 hold particular relevance to this policy. Uttaranchal University Catering works in partnership with Estates Service in managing the disposal of food waste.

Collaborating proactively with the Sustainability Committee, Environment Steering Groups, and Students Council at Uttaranchal University, we are committed to ensuring that our goals are in harmony with both legal requirements and the overarching objectives of Uttaranchal University.

### Considering food waste from each potential source:

#### *Food production processes.*

- Food that has spoiled or exceeded its expiration date due to excessive ordering or production.
- Inedible by-products- bones, tea leaves, and vegetable peel offs.
- Factors related to human error, such as portion control mistakes, ensuring adequate food availability, and miscommunications in the ordering process.
- Consumer waste.

#### Catering areas included in the policy are:

- Event Catering
- Delivered Catering (internal and external)
- Restaurants, Cafes
- Hostel Catering

### Objectives

#### Sourcing

- Catering will reduce food waste at source, through efficient procurement.

- Menus will be designed considering the cross utilisation of products to maximise the efficiency of raw ingredients reducing unnecessary generation of waste.
- Ensuring our suppliers adhere to waste control standards as defined by the government and the university.

## Environment

- We will value the resources we procure and consider where they come from, acting responsibly towards the environment.
- Careful consideration will be given to the quantities of food produced to ensure tight control with a **'just enough approach'**, to benefit.
- **Cost control-** Avoiding extra expenses on unneeded food purchases.
- **Food waste-** by preventing the production of additional portions not required.
- Food waste generated by the kitchen production operations will be disposed of through food recycling bags/bins within the kitchen environments. Food waste from university is taken off site by Waste Collection staff to waste composting units. This is a sustainable way of recycling food waste, producing biofertilizer.
- Waste bins designated for food waste disposal are accessible to both students and staff at all dining areas within Uttaranchal University, and this waste is collected as **part of the university's routine waste collection procedure.**
- University catering service has strict food safety guidelines that must be adhered to by Law. One of these guidelines pertains to the duration for which food can be safely stored outside temperature-controlled conditions. Once food has been removed from this controlled environment, it should be disposed of. **Consequently, non-pre-packaged catering food waste cannot be repurposed or donated to charities or food banks.**
- Our university catering service provides guidance to end users on how to properly recycle food waste, **along with offering a complimentary food waste bag to promote eco-friendly disposal practices.**
- **Reutilising by-product food-** The production of food for consumption creates unavoidable natural food waste such as: vegetable peelings and meat bones. University Mess/Cafe kitchen will reuse as many food by-products as possible across the catering operations to produce in-house items such as soups and gravies etc. Lowering ingredient expenses will contribute to reaching budgetary goals.
- Reuse coffee grounds, tea bags, and similar items by packaging them for the **university gardening staff** to collect and use in their gardens.
- **Reutilising produced food-** University catering service actively re-utilises food on a routine basis. For instance, in the hostel catering department, any suitable surplus hot food remaining after dinner service is integrated into a subsequent salad choice. Each kitchen is equipped with blast chillers, allowing excess food to be safely cooled and frozen for future use in another service.
- Maintain records of the quantity of waste being disposed of in the Mess/Cafe/Food court kitchens and explore optimal approaches to minimize food waste levels.

## Society

- University catering service will consider re-purposing and supporting food charities, engaging with the wider community and act responsibly.
- Training for university catering service staff conducted by accredited agencies.

- We will engage actively in and offer our support to initiatives related to environmental protection, sustainable urban development, and food charity.
- Internal awareness campaigns of responsible usage of natural resources to be introduced.
- Sessions and communications related to the "Love Food, Hate Waste" campaign will be conducted across various **university catering service locations** and through our social media platforms and **Sustainability committee action group**.
- Placing posters at waste collection points within dining rooms and cafes to promote proper disposal of food waste.

### Learning, teaching and research

- The university catering service will actively seek opportunities to back research projects, university initiatives, and student-led efforts aimed at enhancing comprehension, cooperation, and action on the issue of food waste.
- Encourage and assist staff and student-led initiatives that foster a positive food culture within the university, particularly concerning the issue of food waste.
- Support research and teaching on sustainable food systems and use research to reduce food waste.

### Monitoring:

#### Targets

- To report food waste generated by genre:
  - 1) Food that has spoiled or exceeded its expiration date due to excessive ordering or production.
  - 2) Inedible by-products- bones, tea leaves, and vegetable peel offs.
  - 3) Factors related to human error, such as portion control mistakes, ensuring adequate food availability, and miscommunications in the ordering process.
  - 4) Consumer waste.
- To progressively reduce food waste annually.

### Review

These guidelines will be reviewed periodically to rectify anomalies (if any), and to incorporate feedback received from the university catering staff & the experts, through impact analysis and deliberations of the committees, constituted by the Vice Chancellor.



  
S. C. Sharma  
Registrar