

Campus Food Waste Tracking System

Wasted food is not just a social or humanitarian concern—it is an environmental one. When we waste food, we also waste all the energy and water it takes to grow, harvest, transport, and package it. Moreover, **if food goes to the landfill and rots, it produces methane—a greenhouse gas even more potent than carbon dioxide.**

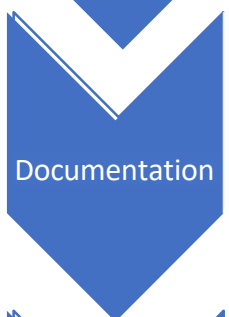
Addressing the food waste issue is an essential part of building healthier communities!

SNU has a comprehensive and documented food waste tracking system that ensures measurement and monitoring of food waste from each level i.e. production, handling and storage, processing, distribution.

Process of food waste tracking:



- Food waste is collected while storage, preparation of food, distribution and consumption.



- The collected food waste is measured and documented
- Data gets reported into Lean path software
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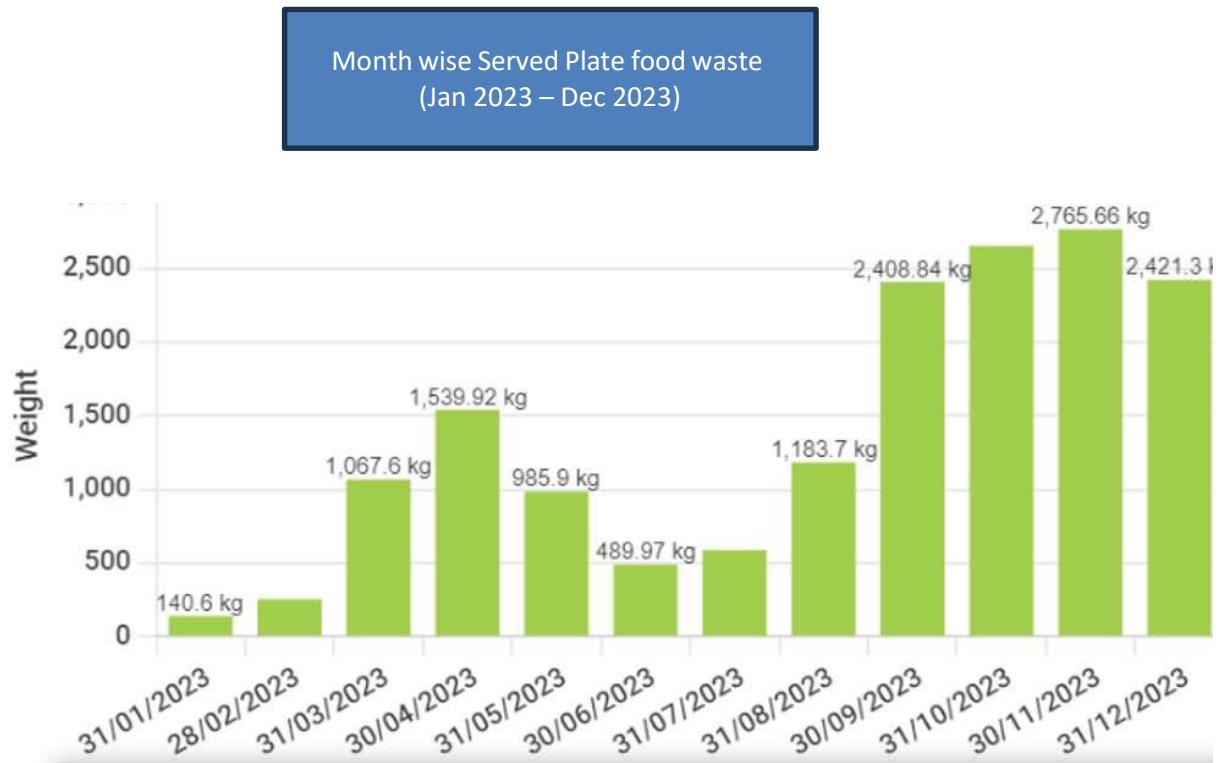


- The food waste is then processed via Organic waste compost Plant for horticulture activities
- We also provide the food waste to piggery farm near the campus
- The food waste record is shared with administration department as well for carbon footprint computation for the whole **University**

“lean path” software is used to maintain data on food waste on day to day basis

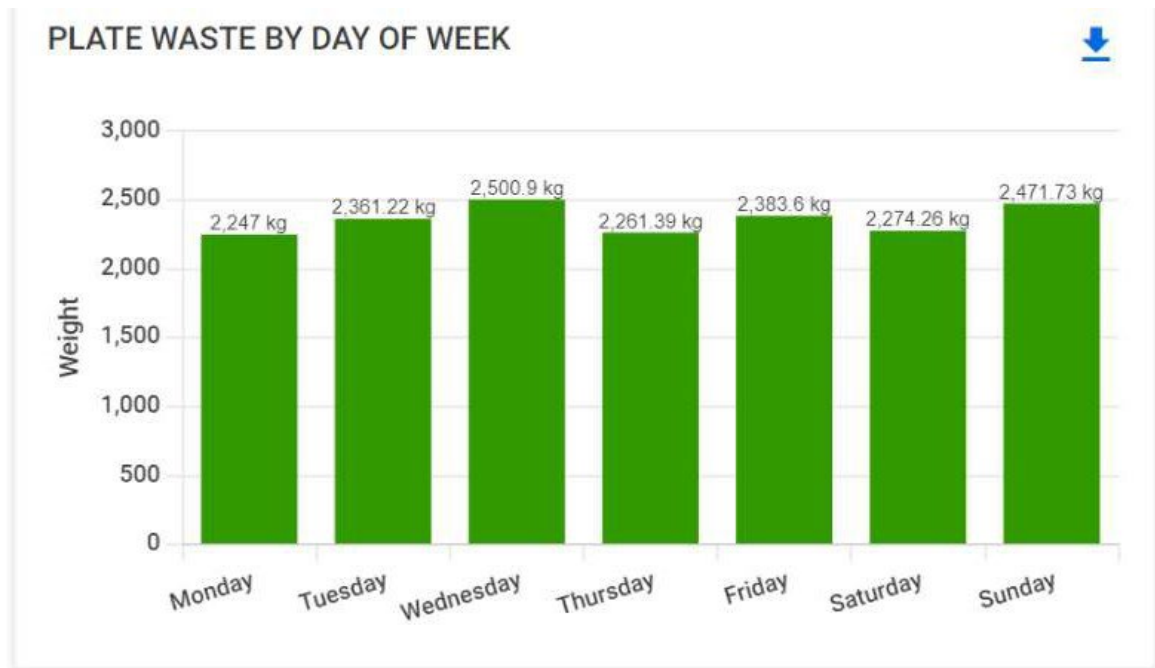
Lean path impact update provides an overview of food waste prevention impact with lean path to date using data recorded by the kitchen team.

Below mentioned details covers the period January 2023 and December 2023



Total annual food waste (2023) = 16.5 MT

Total Food Waste day wise for the year Jan 2023 – Dec 2023



Food Composting: Shiv Nadar university has not only made sure to account for its food measurement but also has the provision of organic composting of food waste (OWC) having capacity of 200 kg per day. In the plant, a defined methodology is used to convert food waste into manure and it takes around 21-22 days for the process to be completed for one batch

Raise awareness.



SNU is committed to ensure promotion of importance of reduction food wastage inside the campus by way of scheduled Menu options, catering to wide variety of food options. When you plan, you can determine exactly what groceries you need from the store and how much of everything you may need and thus reduces wastages.

SNU has at present 3 dining halls, more than 10 food kiosks, Vending Machines for snacks, Vending machines for tea/coffee, Pantry at each floor in Academic area and a pantry in each Hostels, free purified drinking water across the campus to cater to 2800+ student/staff/residents inside the campus.

We ensure to provide sustainable food choices to our students and staff and in consideration the rich diversity of our student population. The choices and variety of foods made in Dining Halls are available on SNU links <https://messmenu.snu.in/>.

Food insecurity and the degree of unavailability of food around the world has made it necessary for ensuring that steps are taken by all sectors in the direction of ensuring that no food is wasted.



The food waste is then processed via Organic waste compost Plant for horticulture activities. Also providing food waste to piggery farm near the campus



Collection of Food Waste



Collected food waste is measured and documented



Data gets reported into Lean path software as well

