

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.**

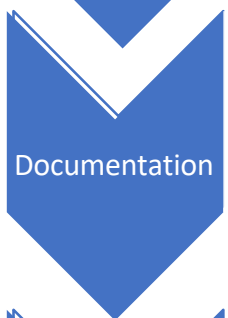
Addressing the food waste issue is an essential part of building healthier communities!

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.

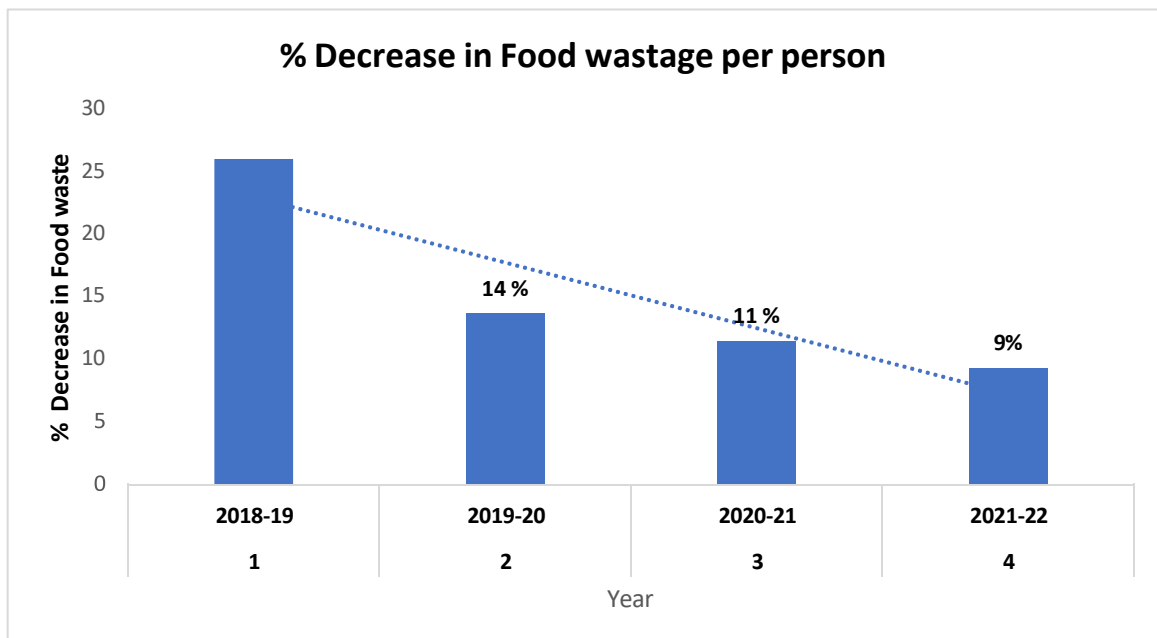
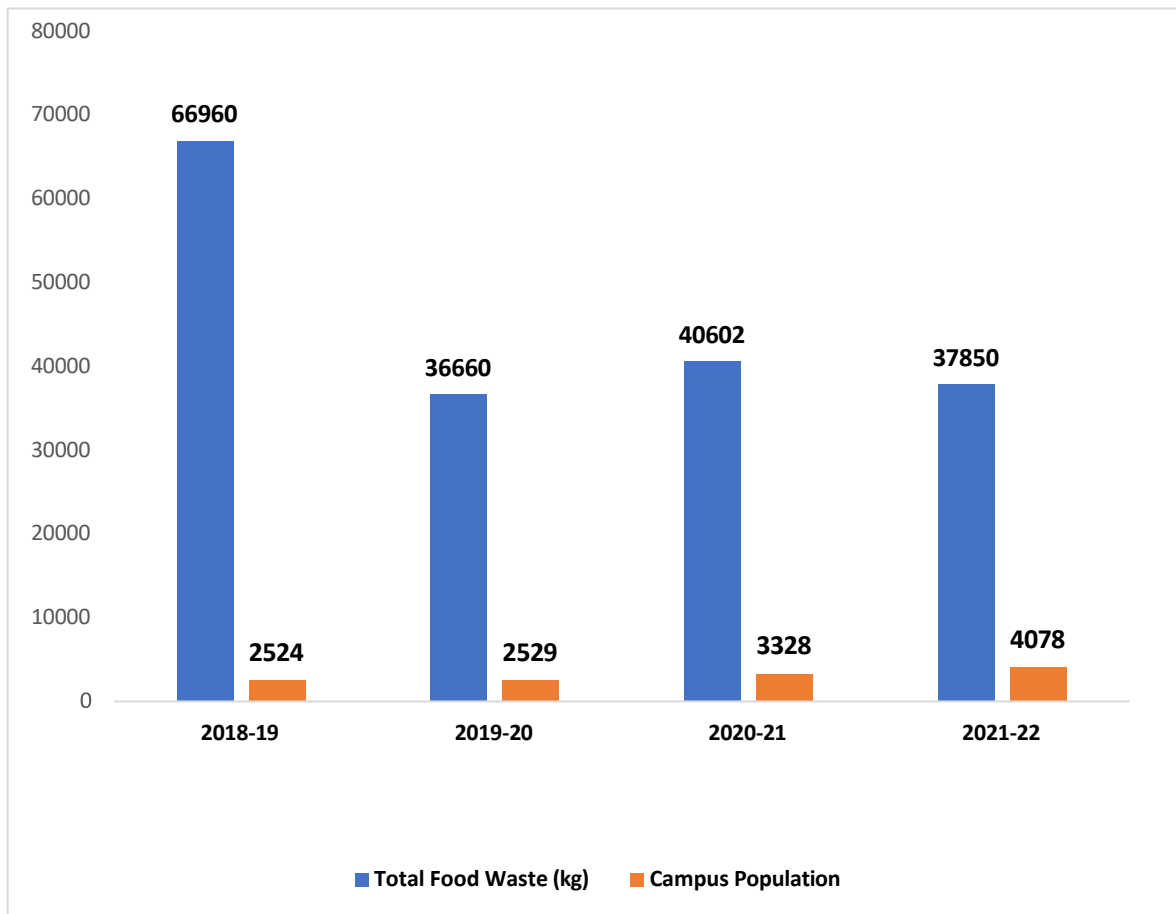


- The collected food waste is measured and documented in two ways
- Daily records are maintained in the log book
- Data gets reported into Lean path software as well



- 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**

Campus Food Waste Tracking



Our cafeteria service provider "Sodexo" ensures food waste log is maintained as a record register. In addition, "lean path" software is used to maintain data on food waste on day to day basis.

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



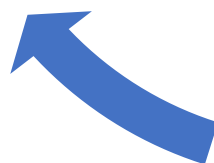
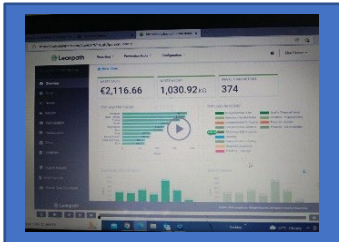
Collection of Food Waste



Collected food waste is measured and documented



Data gets reported into Lean path software as well



Daily records are maintained in the log book



Garbage wet Qty(in kg)	Garbage Dry Tin Qty(in no)	Garbage dry Card board(kg)	Garbage Collection Agency	Garbage Collector	Sodexo Supervisor
25	3	0	Vikas Ente	Vikas	Fanish
29	2	0	Vikas Ente	Vikas	Fanish
25	1	0	Vikas Ente	Vikas	Fanish
31	2	0	Vikas Ente	Vikas	Fanish
32	3	0	Vikas Ente	Vikas	Fanish
28	4	0	Vikas Ente	Vikas	Fanish
27	3	0	Vikas Ente	Vikas	Fanish
32	4	1	Vikas Ente	Vikas	Fanish
35	35	1	Vikas Ente	Vikas	njeev tiwari
34	5	1	Vikas Ente	Vikas	njeev tiwari
21	4	1	Vikas Ente	Vikas	njeev tiwari
25	3	1	Vikas Ente	Vikas	njeev tiwari
26	3	1	Vikas Ente	Vikas	njeev tiwari
52	4	4	Vikas Ente	Vikas	Fanish
62	3	0	Vikas Ente	Vikas	Fanish
55	2	0	Vikas Ente	Vikas	Fanish
54	3	3	Vikas Ente	Vikas	Fanish
33	5	0	Vikas Ente	Vikas	Fanish



Collected data is also used as part of carbon footprint computation process

Water	Water from Municipal Water Supply	0	
	Water purchased from Tanker suppliers	0	
	Bottled water purchased	3050 Ltr	Academic and Non Academic= 5500 Bottle of 250 MI Cafeteria= 4040 Bottle of 250 MI 2385000MI 2385 Ltr Clubhouse= 359Ltr VH=306 Ltr
	Waste Water Treated	109899000 Ltr	
	Treated waste water consumption	109899000 Ltr	
	Food waste	37850 Kg	Sodexo : 37490 (Actual 43490Kg) 6000 kg for OWC and Club House : 360 Kg
	Organic Composting	6000 Kg	
	E waste (Maintenance: UB)	8000000 KG	
	Plastic Food Cling Wrap Film Cafeteria	374.5 Kg	One roll is 3.5 Kg(Cafeteria= 82 roll of 400 m 287 Kg)
	Academic area		Academic Area= 25 Roll of 400m 87.5Kg)
	Plastic Scrap (PET/LDPE/HDPE)	507.75 kg	16926 Pcs
	Ewaste (IT)	200 Kg	
	Hazardous Waste (Hexone, Methanol, Organic Halogenated, Aqueous Waste, Solid waste)	Solvent Water hazardous= 3928 Ltr	Solvent Waste= 3928 Ltr Gloves= 180 Kg E-waste= 271 Kg