



# REDUCING FOOD WASTE, FEEDING THE FUTURE

## What We Do?

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In July 2023, Chitkara University, Punjab launched a comprehensive **Food Wastage Reduction Program** under the dynamic leadership of the **Head, Food and Beverages**. This program, aimed at mitigating food wastage on the campus, resulted in a significant reduction in per-student food wastage during the months of August and September. In just two months, this initiative spearheaded by the HFG, has demonstrated a remarkable decrease in per-student food wastage, setting a positive precedent for sustainable practices within the campus community

## Initiatives

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Staff Training

Portion Control

Student Awareness

Better menu designs

Supervision of Students

White boards displaying previous day's food wastage

## Staff Training

In our Food Wastage Reduction Program, a crucial focus was comprehensive staff training. Our dedicated kitchen personnel and cafeteria staff received thorough education on the importance of reducing food waste, the economic benefits, and the positive environmental impact. This training extended to waste monitoring, efficient food storage, and precise meal portioning to ensure food is prepared in quantities that match actual demand, reducing unnecessary waste



## Student Awareness

The program's success was strongly dependent on active student engagement. Therefore, we launched a multifaceted awareness campaign, featuring workshops and guidance sessions specifically designed to enlighten students about the significance of food waste reduction. Through these efforts, we aimed to foster a sense of responsibility and conscious choice-making among students, inspiring them to select food more mindfully and promote responsible consumption.







## Portion Control

An essential component of the reduction program was the implementation of portion control measures. Through meticulous portion size management for every meal served, our program aimed to guarantee that students received only what they could comfortably consume.

## Better Menu Design

The program also involved a strategic overhaul of the campus menus. Our redesign focused on providing a broader array of meal choices, alleviating food monotony, and motivating students to opt for meals they could fully enjoy. In addition, our menu optimization considered diverse dietary preferences, catering to a wider spectrum of student tastes.

## Active Student Supervision

To ensure the program's success, active student supervision during meal times played a pivotal role. Our dedicated staff members were stationed in the dining areas, carefully observing food choices and gently guiding students to be mindful of portion sizes. This hands-on approach not only led to a reduction in food waste but also cultivated a culture of conscientious dining among our students.



## White Boards Displaying Previous Day's Food Wastage

Transparency was a key element of our Food Wastage Reduction Program. We strategically positioned whiteboards in the dining areas to showcase data on the previous day's food wastage, promoting a culture of accountability and awareness.



**As a result of these comprehensive measures, we are proud to announce that our Food Wastage Reduction Program has successfully reduced food waste by a remarkable 50%, making a substantial impact on our campus's sustainability efforts.**