



ADMINISTRATION DIRECTORATE
FOOD WASTAGE POLICY

NATIONAL UNIVERSITY OF TECHNOLOGY (NUTECH)
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FOOD WASTAGE POLICY

1. **General.** The policy aims to minimize food waste on campus, promote responsible consumption, and implement sustainable practices in dining facilities, catering services, and events, while fostering a culture of waste reduction among students, faculty, and staff.
2. **Aim.**
 - a. Reduce food waste within campus at every function/event/cafes.
 - b. Promote the responsible purchase, preparation, and consumption of food.
 - c. Encourage food donation, composting, and other sustainable disposal methods.
 - d. Raise awareness of the environmental and social impacts of food waste.
3. **Guidelines.** Following are guidelines for food wastage practices.
 - a. **Planning & Procurement.**
 - (1) **Efficient Procurement.** Ensure accurate demand forecasting for food orders to avoid over-purchasing. Use historical data and predictive models to align supply with actual needs.
 - (2) **Sustainable Sourcing.** Prioritize local and seasonal produce to minimize environmental impacts and support sustainable food systems.
 - (3) **Flexible Menu Options.** Design flexible menus that allow for adjustments based on ingredient availability and excess stock, minimizing surplus and spoilage.
 - (4) **Smaller Portions.** Offer smaller portion sizes or allow diners to select their portion size to reduce plate waste.
 - b. **Standardized Kitchen Operating Procedures.**
 - (1) **Batch Cooking.** Prepare food in smaller batches throughout service to reduce surplus and ensure freshness.
 - (2) **Reusing Ingredients.** Use leftover ingredients in new meals (e.g., turning surplus vegetables into soups or stir-fries).

- (3) **Food Storage.** Implement best practices for storing perishable foods to extend shelf life and prevent spoilage (e.g., proper refrigeration and storage rotation systems).
- (4) **Training.** Train kitchen staff to monitor food waste during preparation and explore ways to optimize ingredient use.

c. **Café/Hostel Mess Dining areas food Service Practices.**

- (1) **Tray-less Dining.** Eliminate trays in dining halls to encourage students to take only what they can eat, reducing food waste and water usage from washing trays.
- (2) **Self-Serve Stations.** Implement self-serve options where diners can choose their portion sizes, allowing for greater control and reducing plate waste.
- (3) **Food Recovery Programs.** Establish partnerships with local food banks or charities to donate edible surplus food, following health and safety regulations.
- (4) **Takeaway Containers.** Encourage the use of reusable takeaway containers or provide eco-friendly packaging for leftover food.

d. **Food Waste Management.**

- (1) **Distribution of leftover food.** Food leftover during big events must be distributed to orphanage or slums, catering social service responsibility.
- (2) **Waste Audits.** Conduct regular food waste audits to identify problem areas in procurement, preparation, and consumption, and adjust policies accordingly.
- (3) **Waste Segregation.** Ensure proper segregation of food waste from other waste streams to facilitate recycling, composting, or donation.
- (4) **Composting.** Introduce or expand composting programs for organic food waste, using designated bins in dining halls and kitchen areas.

e. **Awareness and education.**

- (1) **Food Waste Campaigns.** Organize campus-wide awareness campaigns on the impact of food waste and encourage mindful consumption.
- (2) **Food Waste Champions.** Appoint student or staff “Food Waste Champions” who monitor food waste and help identify areas for improvement.
- (3) **Feedback Mechanisms.** Establish a feedback system where diners can suggest ways to reduce food waste or report over-preparation or spoilage issues.

f. **Benchmarking and Evaluation.**

- (1) **Responsibility.** The university's sustainability office, in collaboration with dining services, will oversee the implementation of this policy and its adherence across campus.
 - (2) **Penalties.** Set guidelines for vendors and caterers to reduce waste, with penalties for excessive food wastage or non-compliance with the policy.
- g. **Continuous Improvement.** The policy will be reviewed annually, based on waste audit data, feedback from stakeholders, and evolving sustainability practices.