

Campus Food Wastage Management

There is an extensive system for handling, disposal and management of food waste at University of Poonch Rawalakot. The University has adapted a food waste policy, and it strives for minimum food waste generation through various approaches most prominently; adapting sustainable food choices, and appropriate food technologies. **Our food outlets, cafeterias and hostels serve freshly cooked food sourced from the local plant food and fresh meats and eggs.** The University constituted a committee that is responsible for food waste management in the premises of the University. The Committee track and reduce the food waste within the campus in the following manner.

- ✓ Participatory menu planning, promoting local cuisines and setting appropriate portion sizes which reduces food waste on the plates or in the service area.
- ✓ Purchasing and cooking the appropriate quantity based on well-maintained data base at the cafeterias according to daily routine of the campus e.g. each Friday there are less food cooked on the campus due to half working day and may student and staff mostly leave before noon. A daily food forecasted table is maintained based on the time series data by number of persons visit to food outlets.
- ✓ Installation of storing; controlled temperature, humidity and ventilation conditions at the food serving and storage area.
- ✓ Food Waster Sensitization program, display of anti-waste banners/posters in the Dinning Halls, cafeteria and other food outlets.

This year, by the implementation of “Food Waste Management Policy” and launching of regular awareness programs to prevent food wastage at campus, and offering trainings workshops for students and University staff, the food waste on the campuses and boarding facilities is reduced to 70 gram/sale including packaged food and remaining portions at the plates and non-consumed drinks. This waste is disposed off properly in collaboration with the Municipal Authorities of Rawalakot.

