



Campus food waste tracking

The Women University of Azad Jammu and Kashmir (WUJ&K), Bagh, committed to sustainability and responsible consumption, has implemented a **Campus Food Waste Management Policy** to systematically track, reduce, and responsibly manage food waste generated in cafeterias and hostel messes. The policy, currently in effect, provides a structured framework for sustainable food management and continuous monitoring. Food waste tracking is conducted through manual recording, staff reporting, and periodic evaluation to ensure effective implementation.

WUJ&K strives to minimize food wastage by promoting sustainable food choices, portion control, and awareness among students and staff. The university also employs practical strategies such as forecasting daily meal demand based on student attendance, displaying anti-waste messages in cafeterias and hostels, and conducting periodic food waste audits to analyze trends and implement corrective actions. A copy of the policy is attached as [Annex I](#) for reference.

To effectively control and reduce food waste, the following strategies have been adopted:

Forecasting Daily Meal Demand

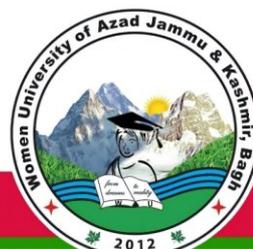
The hostel and cafeteria staff forecast daily meal requirements based on student and staff attendance data to prevent over-cooking and minimize leftover food.

Awareness and Behavior Change

Anti-waste posters, banners, and digital messages are displayed across cafeterias, hostels, and dining halls to raise awareness among students and staff about responsible food consumption.

Periodic Food Waste Audits

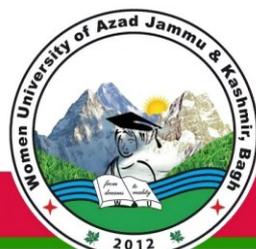
The university conducts periodic food waste audits to record and analyze the quantity and type of food waste generated. The data collected is used to identify trends and implement corrective actions for future reduction.

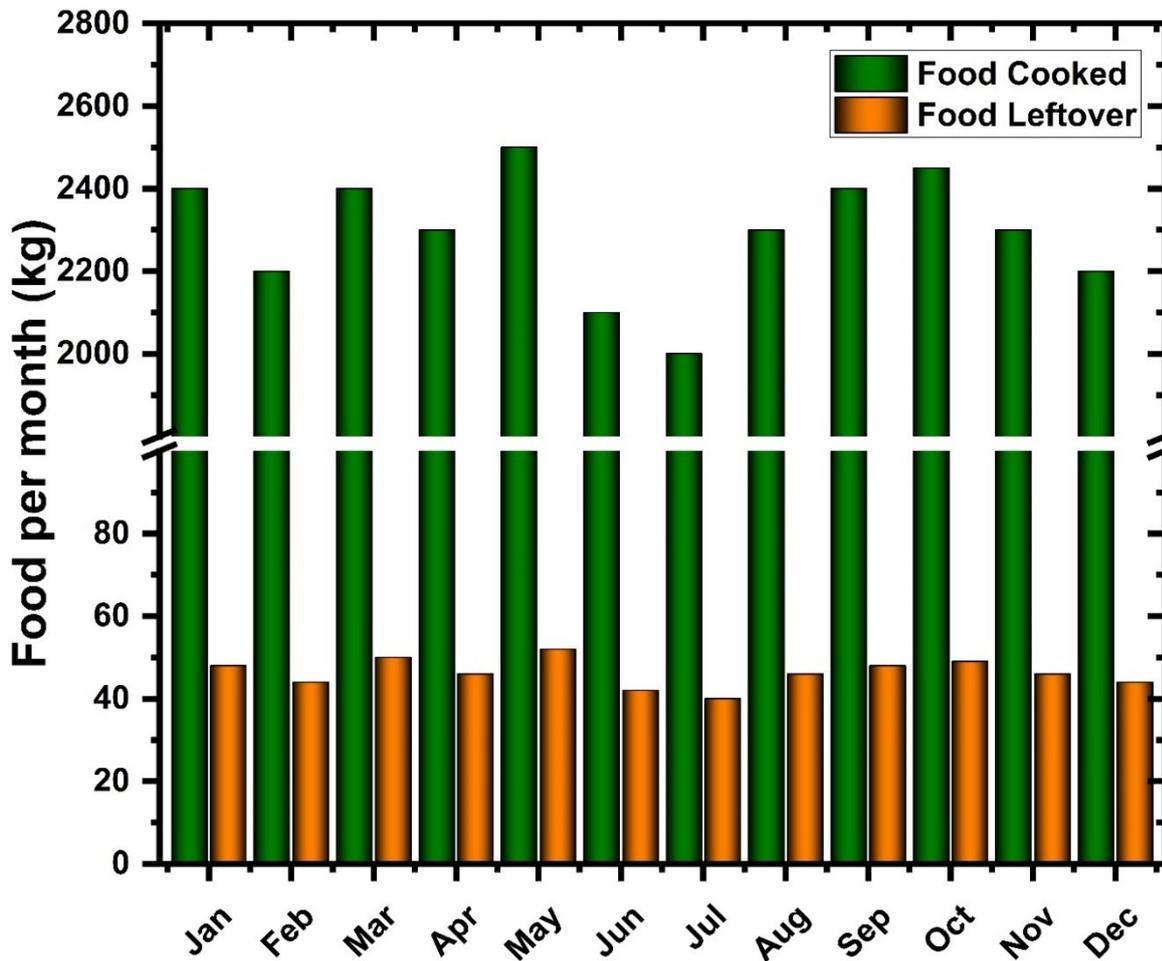




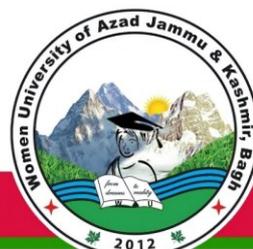
Currently, in the university hostel, approximately 100 students are residing. On average, around 80 kilograms of food are cooked daily. The hostel warden makes every effort to minimize food waste by confirming student attendance through WhatsApp groups before meal preparation begins. This effective strategy has significantly reduced excess cooking. The food waste report for the year 2024 is summarized below in a Table and in a bar graph:

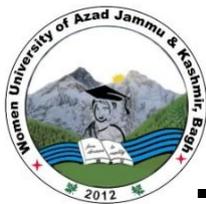
<i>Month</i>	<i>Estimated Food Cooked (kg)</i>	<i>Estimated Food Wasted (kg)/ month</i>	<i>% Waste</i>
<i>Jan</i>	<i>2,400</i>	<i>48</i>	<i>2.0</i>
<i>Feb</i>	<i>2,200</i>	<i>44</i>	<i>2.0</i>
<i>Mar</i>	<i>2,400</i>	<i>50</i>	<i>2.1</i>
<i>Apr</i>	<i>2,300</i>	<i>46</i>	<i>2.0</i>
<i>May</i>	<i>2,500</i>	<i>52</i>	<i>2.1</i>
<i>Jun</i>	<i>2,100</i>	<i>42</i>	<i>2.0</i>
<i>Jul</i>	<i>2,000</i>	<i>40</i>	<i>2.0</i>
<i>Aug</i>	<i>2,300</i>	<i>46</i>	<i>2.0</i>
<i>Sep</i>	<i>2,400</i>	<i>48</i>	<i>2.0</i>
<i>Oct</i>	<i>2,450</i>	<i>49</i>	<i>2.0</i>
<i>Nov</i>	<i>2,300</i>	<i>46</i>	<i>2.0</i>
<i>Dec</i>	<i>2,200</i>	<i>44</i>	<i>2.0</i>
<i>Total</i>	<i>27,550</i>	<i>555</i>	<i>2.0</i>





The leftover food that remains in good and consumable condition is collected and distributed to needy individuals in nearby communities and markets. This practice not only minimizes food waste but also supports underprivileged people, reflecting the university's commitment to social responsibility and sustainability.





WOMEN UNIVERSITY

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CAMPUS FOOD WASTE MANAGEMENT POLICY

1. Introduction

The Women University of Azad Jammu and Kashmir (WUJ&K), Bagh, remains deeply committed to promoting sustainability, responsible use of resources, and environmental protection. In line with the United Nations Sustainable Development Goals (SDG 2: Zero Hunger and SDG 12: Responsible Consumption and Production), WUJ&K recognizes the growing challenge of food wastage across campuses. The university has therefore adopted a Campus Food Waste Management Policy to ensure responsible food handling, minimize waste, and encourage sustainable practices within cafeterias and hostels in the University premises.

2. Scope

This policy applies to all university food service facilities, including hostels, cafeterias, canteens, event catering, and any other area where food is prepared, served, or consumed within WUJ&K. It provides a framework for reducing food wastage through better planning, awareness, measurement, and disposal practices. The policy aligns with the university's sustainability agenda and national environmental goals, promoting responsible food management across all stakeholders — students, staff, and vendors.

3. Policy Guidelines

The main objectives of the Campus Food Waste Management Policy are:

- a) To minimize food waste generation at all stages — purchasing, preparation, serving, and consumption.
- b) To promote sustainable food sourcing, menu planning, and portion control.
- c) To enhance awareness and educate students and staff about responsible food consumption.
- d) To establish systems for food waste segregation, recycling, and composting.
- e) To encourage food recovery and redistribution of surplus food to those in need in collaboration with local authorities and NGOs.
- f) To promote ethical, local, and environmentally friendly food sourcing practices.

- g) To integrate sustainable dining initiatives, including trayless dining, awareness campaigns, and campus-wide anti-waste programs.
- h) To regularly measure, monitor, and report food waste through data collection and audits.

4. Strategy

WUAJ&K adopts the following strategies to manage food waste on campus effectively:

a) Source Reduction

- Implement portion control and meal planning to reduce overproduction and plate waste.
- Forecast daily meal demand based on attendance data to prevent excess cooking.
- Prioritize procurement of long-shelf-life and locally sourced food items.

b) Food Recovery and Redistribution

- Partner with local food banks, community kitchens, or shelters to donate surplus edible food.
- Encourage students and staff to share surplus food through supervised collection programs.

c) Composting and Recycling

- Establish composting systems for organic waste from cafeterias and hostels.
- Promote recycling of packaging materials and encourage eco-friendly alternatives.

d) Education and Awareness

- Conduct workshops, seminars, and campaigns to sensitize the university community about food waste reduction.
- Display anti-waste posters and messages across cafeterias, hostels, and dining halls.
- Include discussions on food sustainability in the classroom and co-curricular activities.

e) Monitoring and Measurement

- Conduct periodic food waste audits to track the quantity and type of waste generated.
- Maintain records of food purchases, consumption, and waste for continuous improvement.

f) Collaboration and Committees

- A Food Waste Management Committee shall be responsible for policy implementation, monitoring, and awareness activities.
- The Mess Management Committee will oversee meal planning, quality control, and hygiene standards in hostels and cafeterias.
- The Food Safety and Quality Committee will ensure compliance with hygiene protocols and sustainable practices.

5. Report on Violation

All members of the WUAJ&K community — students, faculty, and staff — are encouraged to report any violation of this policy to the Registrar’s Office or the Food Waste Management Committee without fear of reprisal. Violations such as deliberate wastage, non-compliance with hygiene or sustainability protocols, or food safety negligence may lead to disciplinary action as per university regulations.

6. Revision of Policy

This policy will be reviewed periodically by the Registrar Office in coordination with the Food Waste Management Committee to ensure it remains aligned with evolving sustainability goals and government regulations. Updated versions will be communicated to all stakeholders through official university channels.