2.2.1 Campus Food Waste Tracking and Reduction

The Women University of Azad Jammu & Kashmir (WUAJ&K), Bagh, is committed to environmental sustainability and responsible consumption through its Campus Food Waste Management Policy and related practices. The policy provides a framework for monitoring, minimizing, and responsibly managing food waste generated in university cafeterias and hostel dining facilities. Through systematic meal planning, awareness initiatives, regular monitoring, and improved food management practices, the University strives to reduce food wastage and promote sustainable consumption across the campus. The University encourages efficient food preparation and consumption practices to ensure the responsible use of food resources.

Demand-Based Food Preparation and Meal Management

To minimize food overproduction, hostel and cafeteria management estimate daily meal requirements according to student attendance and expected demand. In hostel facilities, student meal requirements are confirmed in advance through communication channels, including WhatsApp groups, before food preparation begins. This demand-based approach helps avoid excess cooking, reduce surplus food, and ensure efficient utilization of food resources. The University promotes responsible food consumption through awareness campaigns, posters, banners, and digital messages displayed in cafeterias, hostels, and common areas. Students and staff are encouraged to take appropriate food portions, avoid unnecessary leftovers, and recognize the importance of preventing food waste. These initiatives foster responsible consumption habits and a campus-wide culture of food conservation.

Food Waste Monitoring and Management Assessment

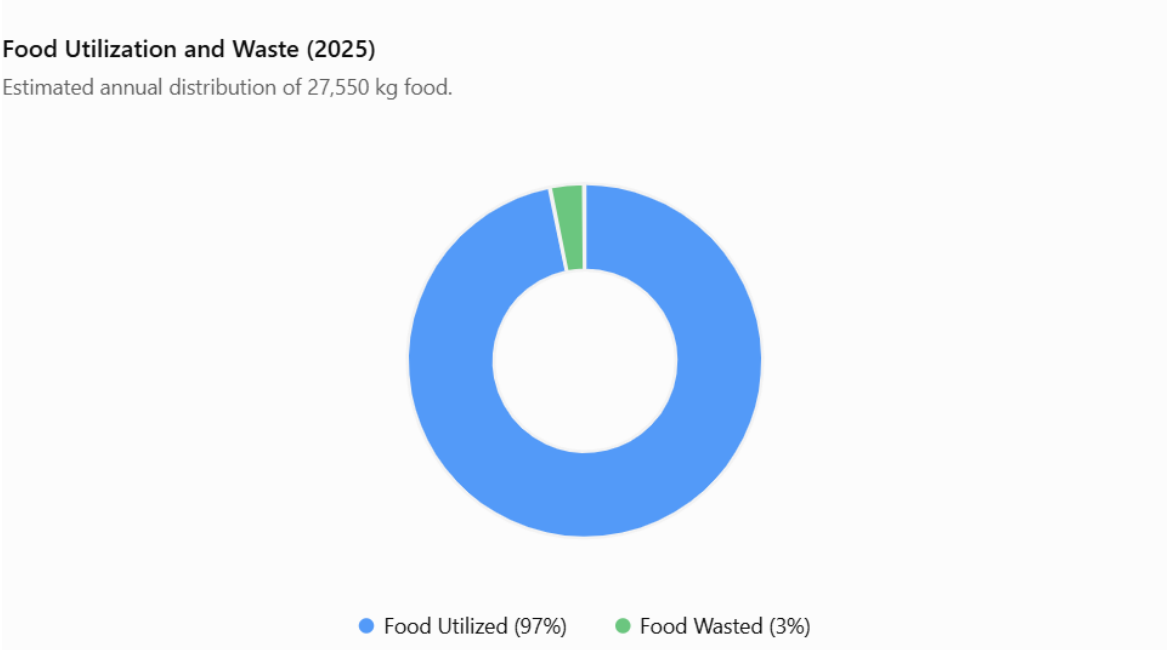
Food waste is monitored through manual records, staff observations, and periodic assessments of food preparation and consumption practices. These activities help identify the sources and patterns of food wastage and highlight areas requiring improvement. The findings support better meal planning, appropriate food preparation, and continuous improvement in campus food waste management.

Through these measures, WUAJ&K promotes sustainable food consumption, resource efficiency, and environmental responsibility while encouraging the active participation of students, hostel administration, and cafeteria staff in reducing food waste. 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.

Annual Food Preparation and Waste Monitoring Data (2025)

Month	Food Cooked (kg)	Food Wasted (kg)	Waste (%)
January	2,400	70	2.9
February	2,200	66	3.0
March	2,400	74	3.1
April	2,300	69	3.0
May	2,500	75	3.0
June	2,100	62	3.0
July	2,000	58	2.9
August	2,300	70	3.0
September	2,400	72	3.0
October	2,450	75	3.1
November	2,300	69	3.0
December	2,200	66	3.0
Total	27,550	826	3.0



Annex I

WOMEN UNIVERSITY

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CAMPUS FOOD WASTE MANAGEMENT POLICY

1. Introduction

The Women University of Azad Jammu and Kashmir (WUAJ&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), WUAJ&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 WUAJ&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.