



**SGT UNIVERSITY**

*Sh* Registrar  
SGT University  
Budhera, Gurugram

**Shree Guru Gobind Singh Tricentenary University**  
Budhera, Gurugram-Badli Road, Gurugram- 122505, Haryana, India.



**Policy on Food Waste Management  
in Alignment with  
SDG 2: Zero Hunger**



## INDEX

S.No.	Title	Page No.
1	Policy statement	1
2	Objectives	1
3	Scope	1
4	Key strategies and implementation	2
	4.1. Prevention and Reduction (Source Reduction)	2
	4.2. Food recovery and redistribution (Hunger intervention)	2
	4.3. Recycling and disposal (waste management)	2
5	Education and Awareness	3
6	Community engagement and partnership:	3
7	Monitoring, Reporting and Review	3
8	Policy Revision	3

  
Registrar  
SET University  
Budhera, Gurugram



## Shree Guru Gobind Singh Tricentenary (SGT) University

### Policy on food waste management in alignment with SDG 2: Zero Hunger

#### 1. Policy statement

SGT University reaffirms its commitment to contributing to the United Nations Sustainable Development Goal2: Zero Hunger by reducing food loss and waste generated on campus and addressing food insecurity within its community, by reducing food loss, redistributions surplus food to those in need and promoting sustainable food procurement.

#### The university aims to:

- Reduce per-capita food waste on campus by 10% by 2027 compared to 2024 baseline.
- Ensure that at least 20% of food procured annually is locally produced and organically certified.
- Publish annual data on food waste reduction, composting and redistribution outcome as SDG impact report.

#### 2. Objectives

- Minimize food waste through improved planning, storage, and consumption practices.
- To ensure all edible surplus food is recovered and redistributed to those in need.
- To divert all non-edible food waste from landfills through composting or other sustainable methods.
- To raise awareness and educate the campus community about the environment, social, and economic impacts of food waste.
- Support local farmers, cooperatives and self helps groups through responsible procurement.

#### 3. Scope

This policy applies to all university-managed food service establishments procurement & storage and all University, dining halls, cafeterias, kiosks hostels, catering services on campus events, and all members of the university community including students, staff, faculty, and third-party contractors.

  
Registrar  
SGT University  
Budhera, Gurugram

## 4. Key strategies and implementation

### 4.1. Prevention and Reduction (Source Reduction)

- **Menu planning and Procurement:** Implementation of demand-driven forecast to prevent overproduction and change in menu-planning to use leftover item, creatively in other dishes. Prioritize sourcing food from local and organic sources to reduce environmental impact and support the local community.
- **Portion Control and Service:** Offer varied portion sizes (e.g., small, medium, large) and explore "pay-per-item" systems to encourage individuals to take only what they can eat. The use of smaller plates or trayless dining options can be encouraged to reduce over-plating.
- **Inventory Management:** Adopt a "first-in, first-out" (FIFO) approach for food storage and use proper preservation techniques (e.g., freezing near-to-spoil items) to extend shelf life.

### 4.1. Food recovery and redistribution (Hunger intervention)

- **Surplus Food Donation:** Establish partnership with local nonprofit organisations and food banks to safely recover and donate access edible food that would otherwise be wasted.
- **Student initiatives:** support student – led initiatives, such as a campus chapter of food recovery network, to facilitate the collection and distribution of surplus food to food insecure individuals within the campus or local community.
- **Campus food pantries:** Explore the establishment of campus food pantry to provide discreet access to nutritious food for students experiencing food insecurity. A permanent pantry shall be established by the end of 2026.

### 4.2. Recycling and disposal (waste management)

- **Segregation at source:** implementation of a clear, colour coded system for separating food waste (wet/biodegradable) from general waste (dry/non-biodegradable) at all dining and kitchen facilities.
- **Composting/anaerobic digestion:** operate on site composting units. Compost to be used for landscaping or supplied to local farmers and monthly record will be maintained.
- **Cooking oil Reuse:** Collect used cooking oil for biodiesel or industrial use in accordance with FSSAI Guidelines.



## 5. Education and Awareness

- **Campaigns:** Regular awareness program using posters, digital displays and informational session to be conducted to educate the community on the importance of food waste reduction and encourage responsible consumption behaviour.
- The university shall integrate concept of sustainable food system, nutrition and circular economy into all relevant academic curriculum, training modules and student research project.
- **Staff training:** Food service staff will receive ongoing training on efficient ongoing training on efficient food preparation, storage, and waste separation procedures.

## 6. Community engagement and partnership

- Collaborate with local Panchayat SHG's and farmers to supply organic produce and utilize compost generated on campus.
- Participate in National Campaigns

## 7. Monitoring, Reporting and Review

**7.1.Waste Audits:** University should conduct regular food waste audits (e.g., daily logs, weighing methods) in dining areas to quantify waste access progress and identify areas for improvements.

**7.2.Canteen committee:** A dedicated committee comprising of students, staff, and food service providers to be established to monitor policy.

**7.3.Sustainable Food procurement Framework:** University will prioritise purchasing food items from suppliers located within 100 Km radius of the campus and preference to be given to local producers who are certified in organic farming.

**7.4.Vendor Requirements:** All procurement tenders will include clear sustainability guidelines giving preferences to suppliers who are eco certified, follow ethical practice or community-based farming group.

**7.5.Reporting and data maintenance:** - each dining facility will maintain record of daily food waste. The record will be reviewed by the canteen committee/maintenance committee and suggest ways to reduce it further.

Each year, the procurement committee will prepare and share summary of food purchase as a part of university's SDG – 2 documentations and share the same with IQAC.

**Annual Review:** IQAC will review policy effectiveness every year, publish result and recommend improvement.

**8. Policy Revision:** The Policy shall be revised in every two years to incorporate new sustainability standards and emerging technology.

\*\*\*\*\*

  
Registrar  
SET University  
Budhera, Gurugram