



LEARN LEAD SERVE

Sri Sri University

Sri Sri Vihar, Bidyadharapur Arilo, Ward No-3, Cuttack-754006

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| Name of Policy | Food Waste Management Policy | Department Responsible | Executive Registrar |
| Department | All Food services establishments in the campus | Prepared By | Dr. Neela Satheesh and Dr. Prajjal Dey |
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Introduction

Food waste is considered as any waste generated in the food preparation or service units in the process of preparation of food, intermediately prepared ingredients, food leftover by the consumers and food leftovers (cooked excessively). The food wastes are highly effective on the environment as they are composed of moisture and nutrients and it supports the microorganism's growth and produces foul odor, attracting different insects. This directly or indirectly influences the food safety in the food preparation and servicing establishments and on the broader it affects food security. Globally 931 tonnes of food have been wasted in recent years. Food service establishments are responsible for 32% of the food waste. In India 50 kg is per capita food wastage in recent years. Food waste can be reduced drastically and by using the proper awareness and stringent guidelines with the help of modern technologies.

Also food waste can be used and the source for the different industries like, animal husbandry, poultry, fishery and composting. Hence, the handling and proper disposal of the food waste is very important in the food consumption chain. Specific to the Sri Sri University, the main central

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kitchen, food service cafeterias and pantry corners are the major sources for the waste generation. The present food waste policy addresses the objectives, policy statement, and scope.

Policy Statement

We, at Sri Sri University, are committed to follow the prevailing guidelines of "Food Waste generated and Recycling of food waste for value addition and secondary utility in the University Campus". The University shall adopt best practice measures while providing waste management services. The University ensures the implementation of this Policy and encourages teaching staff, non-teaching staff, students and others to follow the guidelines of this Policy.

Objectives

The objectives are:

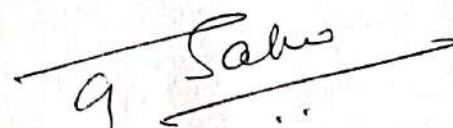
- i). To comply with the guidelines stipulated in food safety and standards authority of India and other agencies.
- ii). To ensure the safe handling, storage and effective utilization of food wastes generated on University campus
- iii). To ensure our commitment to Food waste reduction and effective management
- iv). To implement processes, procedures, and initiatives that ensure compliance with environmental legislation and best practices
- v). To promote environmental awareness and proper resources utilization

Scope

1. Food waste in all the food service establishments should be measured and documented accordingly.
2. All the food serving establishments in the university shall be mandated to formulate their manuals focusing on the proper utilization and safe disposal of food wastes
3. High priority shall be provided to segregation of food waste generated as the dry, wet waste and Biodegradable and non-biodegradable.
4. University shall ensure that non-degradable waste (from packing materials) shall not be disposed of through the general or waste recycling streams.



5. University shall establish isolation and accumulation areas for food waste.
6. The food waste disposal should be regular and immediate as they are highly degradable in nature (can be omitted)
7. Prior to the safe disposal, the food waste shall be stored in closed containers. Containers shall be permanently closed until the waste is transported to the next process.
8. All containers shall be labeled with proper understandable words/ languages identifying the content and nature of the food waste
9. Containers shall be maintained in good conditions and prepared from the environmental friendly and reusable materials
10. All communication systems and equipment shall be maintained and monitored on a regular basis.
11. The crew working with the collection and segregation of food wastes shall be mandated to use all protective equipment and follow the guidelines stipulated in the manuals.
12. In order to ensure the secure collection, deposition, and disposal, all the Heads/ Owners/ Managers food service establishments are responsible for executing the policy.
13. While handing over to contractor(s) for the disposal, the contractor(s) shall be made aware of the nature, and consequence of the food waste in the containers.
14. All students, staff and others using the premises shall be made aware of the adverse consequences of the food waste.
15. The other uses of the food waste should be explored and used accordingly.
16. The semi processed food (raw and packaged) in the food service establishments should be properly stored in the cold chain and should be reused.
17. If excessive food (unconsumed) cannot be preserved, they must be immediately distributed to the needy people (Orphanages) after ensuring safety and quality by the appropriate authority.
18. Always educate the stakeholders about the impact of food waste and make them aware on how to reduce it.



Executive Registrar