

Policy subject: Campus Food Waste Management Policy	Policy number: 7/P.D/2024	Date of last revision: 2024/11/15
Implementing body: Administrative Affairs Department	Implementing start date: 2024/11/20	Policy reference: Planning and Development Department

Overview

The **Campus Food Waste Management Policy** at Palestine Ahliya University is aimed at reducing the environmental impact of food waste while fostering sustainability, resource conservation, and social responsibility. The policy promotes practices like food waste prevention, reduction, and recycling to minimize ecological footprints, divert organic waste from landfills, and contribute to a circular economy. Through education, infrastructure improvements, and partnerships, the university aims to make food waste management a central part of its sustainability efforts.

Objectives

- 1. Reduce Food Waste Generation:** Encourage efficient food consumption and waste-prevention practices across the campus.
- 2. Promote Recycling and Composting:** Implement recycling and composting programs to divert organic waste from landfills.
- 3. Educate the University Community:** Raise awareness about food waste's environmental and social impacts and the importance of responsible consumption.
- 4. Encourage Sustainable Food Practices:** Collaborate with food vendors and services to adopt practices that reduce food waste.
- 5. Track and Measure Progress:** Monitor food waste and assess the effectiveness of reduction initiatives.
- 6. Foster Partnerships for Resource Recovery:** Partner with local organizations and food banks for food recovery and redistribution.

Scope

Applies to:

- **Students:** Individuals who purchase, consume, or dispose of food on campus.
- **Faculty and Staff:** Those who participate in food-related activities on campus.
- **Campus Dining Services:** Food providers, including dining halls, vendors, and caterers.
- **University Operations:** Departments responsible for waste management and sustainability.
- **External Partners:** Community organizations, food banks, and recycling partners involved in food recovery and redistribution.

Statements

1. **Commitment to Sustainability:** Palestine Ahliya University is dedicated to minimizing the environmental impact of food waste through comprehensive waste reduction and recycling programs.
2. **Responsible Consumption:** Encouraging all campus members to adopt mindful food consumption practices, including portion control and reducing waste during meals.
3. **Waste Segregation and Recycling:** The university will implement proper waste segregation and establish composting and recycling programs.
4. **Collaboration and Community Engagement:** The university will collaborate with local organizations to redistribute surplus food to those in need.
5. **Continuous Improvement:** Regular assessments will refine and improve food waste management practices based on feedback and data.

Procedures

1. **Food Waste Prevention and Reduction:**
 - **Portion Control:** Encourage vendors and dining services to offer variable portion sizes and minimize food overproduction.
 - **Educational Campaigns:** Raise awareness about sustainable eating habits and food waste reduction practices.
 - **Promote Leftovers:** Encourage students and staff to take leftovers home, offering reusable containers where possible.
 - **Food Planning and Forecasting:** Utilize data to predict meal preferences and prevent overproduction, with technology helping track food consumption patterns.
2. **Food Waste Recycling:**
 - **Composting Programs:** Set up composting bins in dining halls and food courts, supported by educational initiatives for proper disposal.
 - **Recycling Stations:** Place food waste recycling stations across campus with clear signage for proper waste segregation.
 - **Food Waste Audits:** Conduct regular audits to measure food waste levels and identify opportunities for further reduction.
 - **Waste Diversion Goals:** Set targets to divert a significant percentage of food waste from landfills through composting and recycling.
3. **Food Recovery and Redistribution:**
 - **Partnerships with Food Banks and Charities:** Work with local food banks, charities, and NGOs to redistribute surplus or unsold food to those in need.
 - **Surplus Food Donations:** Facilitate food donation programs for leftover prepared food, helping reduce hunger in the local community.
 - **Regular Food Drives:** Organize food drives to collect non-perishable food items for local food banks, fostering sustainability and community support.
4. **Collaboration with Food Services and Vendors:**
 - **Sustainable Food Practices:** Require vendors to adopt sustainable practices, such as sourcing local food and minimizing packaging waste.
 - **Waste Audits and Feedback:** Collaborate with food service providers to regularly assess food waste data and adjust operations to reduce waste.
5. **Monitoring and Evaluation:**
 - **Tracking Food Waste:** Implement systems to track food waste generation, composting efforts, and donation totals to set reduction targets.

- **Annual Reporting:** Provide an annual report on the progress of food waste management, including the amount diverted from landfills and food donations.
- **Feedback Mechanisms:** Establish surveys or focus groups to gather feedback on food waste practices and areas for improvement.

▪ **Key Performance Indicators (KPIs):**

1.	Total Food Waste Generated
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