

Campus food waste

Cafeteria/Restaurant



Shakarim University actively monitors food waste generated from meals served on campus. The university has implemented a structured program to track and reduce food waste, demonstrating responsible food management and contributing to sustainability objectives.

University Commitment

The university is committed to measuring and managing food waste to ensure efficient use of resources and minimize environmental impact.

Implementation

- **Monitoring:** Total food waste is tracked annually. In 2024, food waste decreased from 31 tons (2023) to 29 tons, reflecting a reduction in waste generation.
- **Responsible Use:** Surplus food is repurposed as feed for animals maintained on campus.
- **Organic Waste Processing:** Non-consumable food waste is composted on campus to support soil enrichment and sustainable campus practices.
- **Outsourced Food Providers:** All external food service providers are required to track and report the amount of food waste generated.

How It Works

- Food waste is recorded systematically by the university and by outsourced providers.
- Surplus food that is safe for consumption is redirected to campus animals.
- Non-consumable food is processed through composting programs, creating biohumus that enhances soil quality.

Results

- Reduction in food waste from 31 tons (2023) to 29 tons (2024).
- Improved accountability and awareness among staff and students regarding food consumption and waste.
- Contribution to the university's broader sustainability goals, including environmental footprint reduction and responsible resource management.