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Zero Hunger

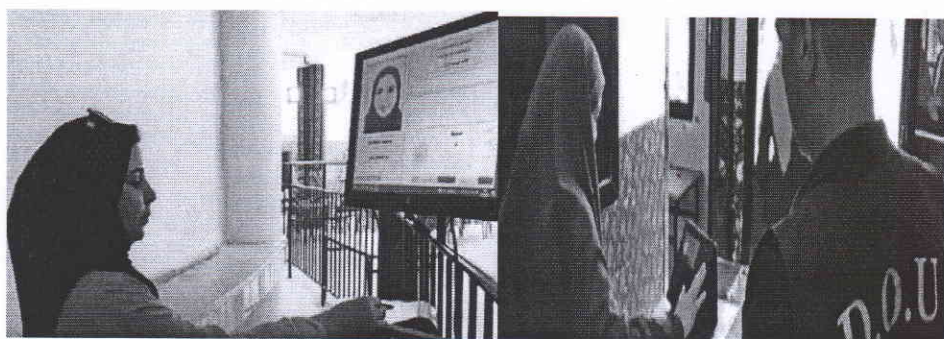
02-02 Food Waste on Campus

01-02-02

Does your university, as an institution, measure the amount of food waste generated from food served on campus? If food is outsourced, this data tracking will be necessary.

Yes. Abbas Laghrour University of Khenchela, Algeria, has adopted a comprehensive and effective approach to sustainability, social welfare, and community development. Within this framework, it has digitized meal service in all student residence halls and the central cafeteria, significantly reducing food waste and improving service efficiency. This is achieved by digitally registering each student's entry to the residence hall via facial recognition or fingerprinting, allowing for the tracking of student numbers at any given time. This enables the estimation of the number of students per meal, which is also digitally recorded.

Consequently, all quantities, both served and stored, are accurately accounted for. Staff have also been trained in digitizing warehouse management. This initiative aligns with the university's vision of building an environmentally responsible campus based on the rational use of resources and minimizing waste. A dedicated team monitors waste levels regularly to ensure the efficient and sustainable operation of food services. This structured approach has yielded tangible results, most notably a significant reduction in food waste on campus.



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Total Food Waste

Yes, the amount of food wasted is measured, and what can be recycled is identified. The amount of food wasted reached 50 kg per week, of which 35 kg can be recycled, while the remaining 15 kg is discarded. This is a result of digitizing the food service process at all its stages.

02-01-02-02

Number of Campus Residents