



2.2.1 - Does your university as a body measure the amount of food waste generated from food served within the university? If food provision is outsourced this will include requiring this data to be tracked.

The Imam Ja'afar Al-Sadiq University implemented many strategies and procedures for treating food waste at all its branches. At the Imam Ja'afar Al-Sadiq University, the only buildings that produce food waste are cafeterias. All of the cafeterias of Imam Ja'afar Al-Sadiq University measure and control their daily food waste. According to statistics, all cafeterias created less than 0.033 tons of food waste on average in 2021. The Imam Ja'afar Al-Sadiq University classifies the daily food waste produced by the food trash bins that are installed in every cafeteria as part of the policy aimed at reducing food waste. To recycle resources, food waste is collected daily by specially assigned cleaners and on a regular basis by recognized enterprises. Following are some tactics for reducing food waste:

1. When preparing meals, Imam Ja'afar Al-Sadiq University implements a standardized production procedure that makes efficient use of the materials and decreases serving sizes to guarantee that students may eat all of their food while minimizing wastage. For instance, by giving the student a large tray on which to place his meal, he is forced to select a smaller amount of food that he can hold in his hands and consume entirely rather than loading the tray with a quantity of food that he cannot finish.
2. Food and drinks are frequently available in the cafeteria and are typically supplied in plastic or cans that are pre-packaged in excess. To encourage students to pour out the amount that is right for them and prevent food waste, the remaining food, including juices and soft drinks, is set out in large glass bottles and coolers in a cool area of the cafeteria.



