



University : Alnoor University  
Country : Mosul / Iraq  
Web Address: <https://alnoor.edu.iq/>

## SDG2: Zero Hunger

**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.**

“Food waste” is defined as food and the associated inedible parts removed from the human food supply chain. “Removed from the human food supply chain” means one of the following end destinations: co/anaerobic digestion; compost / aerobic digestion; land application; controlled combustion; sewer; litter/discards/refuse; or landfill. “Food” is defined as any substance – whether processed, semiprocessed or raw – that is intended for human consumption. “Food” includes drink, and any substance that has been used in the manufacture, preparation or treatment of food. Therefore, food waste includes both: “edible parts”: i.e. the parts of food that were intended for human consumption, and “inedible parts”: components associated with a food that are not intended to be consumed by humans. Examples of inedible parts associated with food could include bones, rinds and pits/stones. “Food loss” is defined as all the crop and livestock human-edible commodity quantities that, directly or indirectly, completely exit the post-harvest/slaughter production/supply chain by being discarded, incinerated or otherwise, and do not reenter in any other utilization (such as animal feed, industrial use, etc.), up to, and excluding, the retail level. Losses that occur during storage, transport and processing, also of imported quantities, are therefore all included. Losses include the commodity as a whole with its non-edible parts decrease in edible mass at the production, post-harvest and processing stages of the food chain.

Alnoor University implemented many strategies and procedures for treating food waste at all its branches. At Alnoor University, the only buildings that produce food waste is Buraj Alnoor restaurant. the cafeteria of Alnoor University measure and control their daily food waste. cafeteria created as less as it could of food waste on average in 2023. Alnoor 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, Alnoor 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.



