



HEI:TRIDENT ACADEMY OF TECHNOLOGY

COUNTRY: INDIA

2.3.3. SUSTAINABLE FOOD CHOICES ON CAMPUS

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Plate 1- Canteen at TAT



Plate 2- Different Food Courts at TAT

At Trident Academy of Technology, sustainable food choices are actively promoted as part of our commitment to environmental responsibility and student well-being. The campus encourages the consumption of locally sourced, seasonal, and organic foods through its canteen and hostel dining services. Initiatives such as minimizing food waste, reducing single-use plastics, and promoting plant-based meal options are integrated into daily operations. Students and NSS volunteers conduct awareness drives on mindful eating and sustainable agriculture practices. Composting of organic kitchen waste is practiced to produce manure for the campus green spaces, closing the loop between food and environment.

Description

Trident Academy of Technology has introduced sustainable food options in campus dining to promote healthier and eco-friendly choices. The initiative includes a diverse range of vegetarian and vegan meals designed to reduce the environmental impact of food consumption and encourage mindful eating. With a commitment to transparency, the academy publicly shares evidence of its sustainability efforts and maintains a zero-plastic policy, minimizes food waste, and supports on-campus organic farming. By collaborating with sustainable suppliers, Trident offers nutritious meals free from processed sugars and carbonated drinks, fostering a more environmentally responsible dining culture within its community.