



Evidence(s)

THE-Impact Ranking



HEI: TRIDENT ACADEMY OF TECHNOLOGY

COUNTRY: INDIA

2.5.4:SUSTAINABLE FOOD PURCHASES POLICY

2.5.4: Sustainable Food Purchases Policy

At Trident Academy of Technology, sustainability is a guiding principle that shapes our approach to responsible food purchasing and waste management. Our **Sustainable Food Purchases Policy** aims to promote environmental stewardship, support local economies, and minimize the ecological footprint of our dining operations. Through this policy, we are committed to fostering a campus culture that values health, sustainability, and community well-being.

1. Prioritizing Local Sourcing

We actively strive to source food from local farmers and suppliers whenever possible. By choosing locally grown and produced food, we reduce the carbon emissions associated with long-distance transportation and contribute to the growth of regional agricultural communities. This approach ensures fresher, seasonal meals on campus while strengthening the connection between our institution and the local economy.

2. Promoting Organic and Eco-Friendly Products

Trident Academy of Technology integrates organic and eco-certified products across campus dining services to reduce the environmental impact of harmful chemicals and unsustainable farming methods. By incorporating organic options, we enable students and staff to make food choices that align with their values of environmental responsibility and personal health.

3. Implementing Food Waste Reduction Strategies

To address food waste, several targeted initiatives are in place:

- **Accurate Portioning:** Meals are served in appropriate portions to prevent excess food waste and optimize resource use.
- **Recycling and Composting:** Clearly marked bins for recyclables, compostables, and general waste encourage responsible waste segregation.
- **Food Donation Programs:** Surplus food from campus events and dining outlets is collected and donated to **local food banks and shelters**, ensuring that nutritious meals reach those in need.

4. Offering and Promoting Plant-Based Meal Options

Recognizing the environmental advantages of plant-based diets, the academy offers a wide variety of vegetarian, vegan, and plant-forward menu options. These



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meals help lower our carbon footprint by reducing reliance on resource-intensive animal products. Through awareness and menu diversity, we encourage our campus community to explore and adopt more sustainable eating habits.

5. Ensuring Transparency and Traceability in Food Sourcing

Transparency is central to our sustainability commitment. We ensure that details regarding the origins, certifications, and environmental impact of food products are readily available. By communicating this information, our dining services empower students and staff to make informed, ethical, and environmentally conscious food choices.



Plate1-Green house Plate2- Organic waste compost Plate 3-Food Distribution

By upholding this Sustainable Food Purchases Policy, Trident Academy of Technology demonstrates its dedication to creating an eco-conscious and socially responsible dining culture. We continuously evaluate and enhance our practices to



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support the health of our community, conserve natural resources, and contribute to a more sustainable future.

Description :

Trident Academy of Technology's Sustainable Food Purchases Policy promotes environmental responsibility and wellness within the campus community. The policy focuses on sourcing food locally to strengthen regional economies, selecting organic and eco-friendly products to minimize environmental impact, and reducing food waste through accurate portioning, recycling, and donation initiatives. The academy also encourages plant-based meals to lower its carbon footprint and ensures transparency in sourcing to help students and staff make informed, sustainable dining choices. Collectively, these measures create a healthier, more responsible food culture across the campus.