

Day 17 – Greenest Challenge | Project Green Challenge 2025

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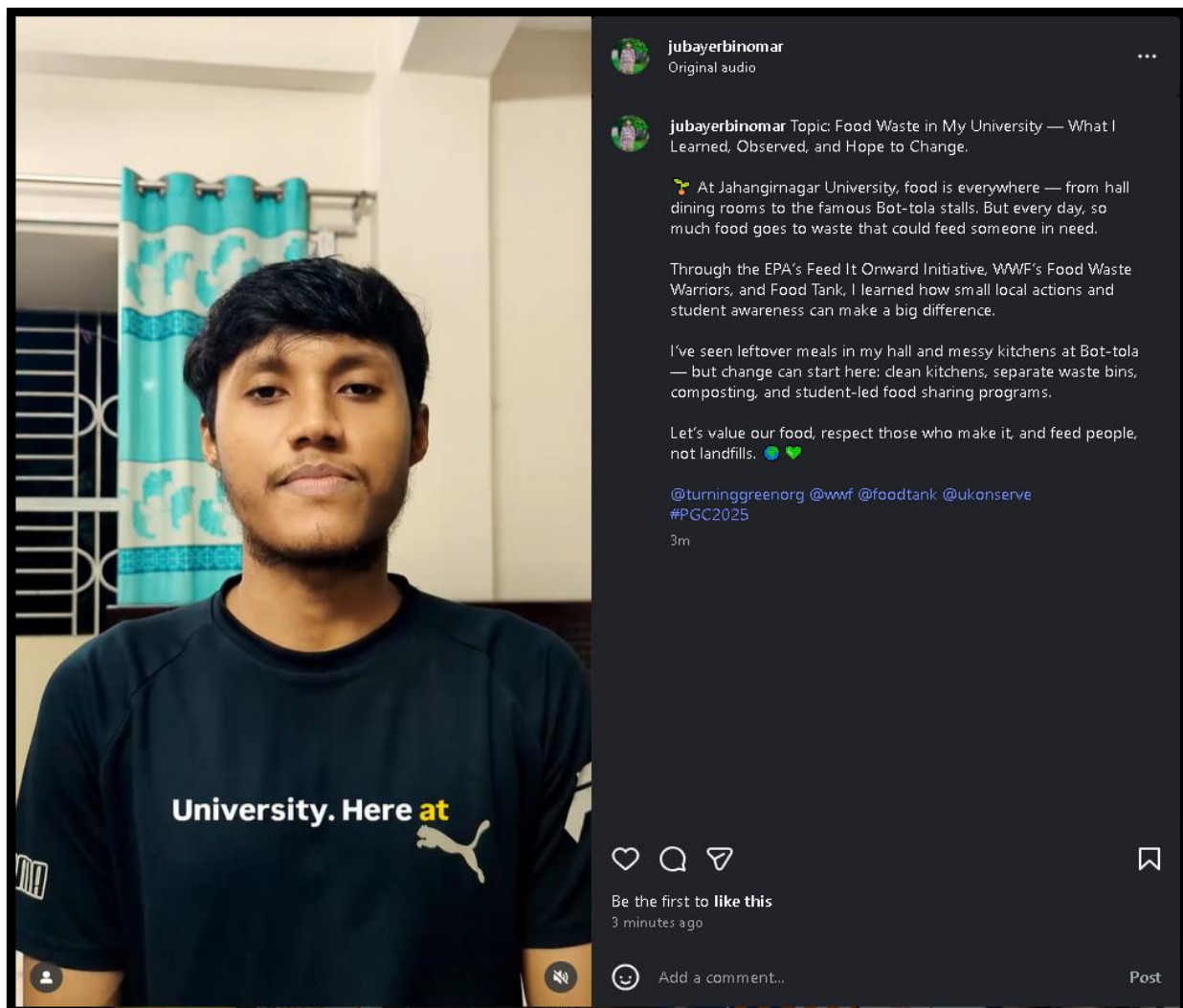
 Watch my video here:

Instagram Post Link : <https://www.instagram.com/p/DP8eNfLkbpw/>

This video tells the story of - food waste at Jahangirnagar University, shares what I learned from the resources, includes personal observations, highlights existing efforts, and presents the solutions I'd like to see.:

Topic: *“Food Waste in My University — What I Learned, Observed, and Hope to Change”*

Instagram Post screenshot :



1. Observations of Food Waste at JU

- Plates of rice, curry, and snacks often go uneaten in halls.
- Unsold cafeteria food is thrown away.
- Bot-tola kitchens mix spoiled food with general waste; hygiene issues exist.

2. Learnings from Resources :

• EPA – Feed It Onward Initiative:

- Shows how local actions (like redistributing leftover food) contribute to national waste reduction goals.
- Highlights partnerships between communities, nonprofits, and businesses for food rescue.
- Emphasizes that even small habits, like proper storage and sharing, make a measurable difference.

• WWF – Food Waste Warriors Program:

- Focuses on tracking and reducing food waste in schools and campuses.
- Demonstrates that student engagement can spark awareness campaigns, policy discussions, and behavioral change.
- Provides tools and resources to monitor waste and promote sustainable habits.

• Food Tank:

- Reframes food as a resource rather than disposable.
- Shares success stories of urban farms, food-sharing apps, and creative solutions to reduce waste.
- Encourages thinking about circular systems—composting, redistribution, and resource recovery.

3. Personal Stories / Experiences

- Observed leftover food in my hall dining room.
- Realized even small efforts (sharing or proper disposal) can reduce waste.
- Felt the gap between food prepared and food consumed.

4. Existing Efforts / Initiatives

- Some awareness programs exist, but not widespread.
- Limited monitoring of kitchens and waste management in halls.
- Student groups occasionally share food, but on a small scale.

5. Solutions I'd Like to See

- Clean and monitored kitchen spaces.
- Separate bins for leftover food, compostables, and recyclables.
- Composting systems in halls.
- Student-led food sharing programs to donate extra meals.

6. Vision / Takeaway

- JU can model sustainability alongside education.
- Encourage valuing food and reducing waste at the campus level.
- Every student action matters in creating systemic change. 🌱