

# Department of Lifelong Learning and Extension

## (DLLE)

### Zero Food Waste

Zero food waste is a sustainability goal aimed at eliminating food waste throughout the entire food system, from production to consumption. It involves reducing food waste at all stages, including farming, processing, distribution, retail, and consumption. That is why we conducted a seminar for DLLE students on conserving food. Strategies for achieving zero food waste include improving food storage and transportation.

#### **Objectives: -**

1. Reduce food waste generation.
2. Increase food recovery and redistribution efforts.
3. Raise public awareness and promote education on food waste reduction

#### **Outcome:**

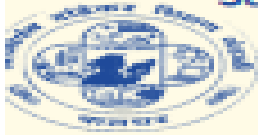
1. Recognize how food waste affects the environment, society, and economy. It also contributes to resource depletion, greenhouse gas emissions, and food insecurity.
2. Develop your knowledge and abilities in food management techniques to reduce food waste at home, at workplaces, and across the food supply chain. These techniques include meal planning, appropriate storage, portion control, and inventive ways to use leftovers.

#### **Participants:**

1. Chief Guest
2. Extension Teacher
3. DLLE students



Extension Teacher,  
DLLE, Palghar Unit



SONOPANT DANDEKAR SHIKSHAN MANDLI'S  
SONOPANT DANDEKAR ARTS  
V. S. APTE COMMERCE  
M. H. MEHTA SCIENCE COLLEGE  
(PALGHAR)

DEPARTMENT OF LIFE LONG LEARNING &  
EXTENSION ORGANIZES

# ZERO FOOD WASTE

The zero wastage concept is based on using ingredients in a manner that leads to minimal or no wastage.

## The food waste stats you should know

**2ND  
BIGGEST**

Insert a compelling statistic about food waste here.

**28,930  
TONS**

Insert a compelling statistic about food waste here.

**30% OF  
ALL FOOD**

Insert a compelling statistic about food waste here.

**DATE: 12/8/2021**

**TIME: 12:30 pm**

**PLATFORM: ZOOM APPLICATION**

**RESOURCE PERSON NAME: Prof. Jaya Pawar**

# Department of Lifelong Learning and Extension

## ACTIVITY REPORT

**Name of the Activity** – Zero Food Waste

**Date** –12 /8/ 21

**Time-** 12:30 p.m.

**No. of Students Participated** – 30 (Boys: 12 & Girls: 18)

**About the Activity** –

DLLE students were joined through the ZOOM platform, resource person Prof. Jaya Pawar, HOD of Elphinstone College, Churchgate presented the insights of ZERO FOOD WASTE presentation. Prof. Prashant Mogle presented a vote of thanks.

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## Students Attendance



Prof. Jaya Pawar Madam delivered an online lecture on “Zero Food Waste”