



# REPORT

THE AHMEDABAD  
 CONCLAVE,  
 TUESDAY  
 AUGUST 28, 2018

## 12 RESPONSIBLE CONSUMPTION AND PRODUCTION



Ensuring sustainable consumption and production to achieve food security, reduced wastage and improved environmental impact.

UNDP created a set of goals known as the Sustainable Development Goals, aimed at improving social and economic conditions across the globe.

The twelfth goal aims towards 'Responsible Consumption and Production'. The thrust of this goal is centered around the agenda, 'Reduce food wastage by 50% at consumption and production levels'. This agenda is at the core of the 'Don't You Waste Food' campaign.

## NATIONAL CAMPAIGN ON REDUCING FOOD WASTAGE

The campaign enables by providing a platform for centralising and sharing information, developing analysis, creating necessary coordination mechanisms and supporting capacity building on food waste reduction.

## Here's the buzz on **Don't You Waste Food Campaign**

**F**ood waste is getting a lot of attention lately. No matter how you slice it, the statistics are downright alarming. The world produces 17% more food than it did 30 years ago, yet almost half of it never reaches our bellies.

In a way, it's a testament to the incredible progress we've achieved as a species by producing an overabundance of food to ensure survival. And while we continue to make progress through technology to increase efficiencies in our food system, we're moving in an unsustainable direction, with more and more food being produced while nearly a billion people still don't have enough to eat.

The most effective way to describe our campaign was presented by Mrs Jayanti Ravi, Commissioner and Principal Secretary, Health and Family Welfare Department, Government of Gujarat, in her article for DNA when she wrote, "As articulated in 2011 by the then UN Secretary General, Ban Ki-Moon, there is enough food in the world, yet millions are starving. So, what is needed is a systematic, sustainable, planned 'Don't You Waste Food Campaign' and a call for action to roll this out".

Tristram Stuart in his viral Ted Talk assumes that nine slices of bread represent the world's food supply. Every year, one slice is lost on the farm because of poor handling, lack of sufficient storage, etc. Three slices are fed to animals to produce meat, eggs and cheese. Unfortunately, animals are horribly inefficient when it comes to producing protein, so they replace only one slice of bread, and the other two slices wind up as waste (manure). That leaves only six slices of the original nine. Then, we lose two slices to food that ends up in the garbage for various reasons (spoilage, sell-by-date confusion, imperfect appearance, etc.). So in the end, we're left with four slices to consume. What a colossal mess.

Reducing food losses by just 15 percent would save enough food to feed more than 25 million Indians every year at a time when one in 106 rural Indian lacks a secure supply of food. ■



- 05 The Hon'ble Governor of Gujarat endorses the campaign.
- 07 The Campaign seeks to convene the most effective ideas to make an impact on food waste reduction.
- 09 With raising social disparity in India's developing economy, the problem of wastage will grow with time. The need is to responsibly act and minimize this disparity. A report on Ahmedabad conclave.
- 11 We intend to become a radical catalyst in the system to initiate the minimization of wastage by the year 2030.
- 14 Other than spreading awareness and capacity building, the organization feeds the hungry and takes care of children by providing them food, shelter and education.
- 15 System Research Society runs multiple projects across seven states in the country. A summary.
- 16 We Walk to Save Food in different cities. This time it was Ahmedabad.

# Road Map to Achieving SDG Target 12.3

12 RESPONSIBLE  
CONSUMPTION  
AND PRODUCTION



2016-2018

2019-2021

2022-2024

2025-2027

2028-2030



The twelfth goal of Sustainable Development Goal, is 'Responsible Consumption and Production'. The thrust of this goal is centered around the agenda, '...reduce food wastage by 50% at production and consumption levels'. This agenda is at the core of the 'Don't You Waste Food' campaign. Therefore tackling and realising SDG 12.3 will also benefit other goals directly. Example, Goal 1 (No Poverty), Goal 2 (Zero Hunger), Goal 13 (Climate Action) and Goal 14 (Life Below Water).

## Roadmap

In September 2015, the United Nations General Assembly adopted a set of 17 Sustainable Development Goals (SDGs), which includes target 12.3's call for halving food waste and reducing food losses worldwide by 2030.

Targets set ambition, and ambition motivates action. A first step to reducing food loss and waste is for governments and companies to set specific reduction targets aligned with SDG Target 12.3. Nearly two-thirds of the world's 50 largest food companies participate in programs that have a food loss and waste reduction target consistent with SDG Target 12.3. Previously, most targets had been set by food retailers and manufacturers. This past year, more companies in other parts of the food supply chain, such as hotels and restaurants, started to set targets.

## What Gets Measured Gets Managed

Quantifying food loss and waste can help decision makers better understand and respond to how much, where, and why food is being lost or wasted. One highlight from the past year is that a number of companies in the food sector—including Ahold Delhaize, ConAgra Brands, Danone, Kellogg Company, Nestlé, Pick n Pay, Sainsbury's, and Tesco—are not just measuring but also publicly reporting their food loss and waste inventories, thereby

pioneering best practices for the private sector. More than a quarter of the world's 50 largest food companies now measure food loss and waste within their operations. A number of them are also working with their suppliers to help them measure and report on their food loss and waste.

## What Ultimately Matters Is Action

Reducing food loss and waste is everyone's responsibility. One noteworthy development over the past 12 months occurred in September 2018 when the African Union Commission launched the "Continental Post Harvest Management Strategy" that will support the realization of the Malabo Declaration, which calls for halving food losses on the continent by 2025.

Another development is the emergence of more national-level public-private partnerships on food loss and waste reduction, with new partnerships established in the Netherlands and Indonesia.

## Setting Targets to Reduce Food Loss and Waste

**Governments.** Countries representing more than 30 percent of the global population now have a target aligned with SDG 12.3.

**Companies.** Nearly 2/3 of the world's 50 largest food companies participate in programs that have a food loss and waste reduction target.

## Acting to Reducing Food Loss and Waste

**Governments.** Countries representing 14 percent of the global population are acting at scale to reduce food loss and waste.

**Companies.** Twenty percent of the world's 50 largest food companies have established food loss and waste reduction programs. ■

## Raising Awareness and Encouraging the Community to Engage

The campaign shall lead to coordination of world-wide initiatives on food loss and waste reduction. The call to action plan would provide solutions for policy, strategy and programme development for food loss and waste reduction.

**T**he National Campaign on Reducing Food Wastage: Don't You Waste Food (DYWF), a pan-India movement, was launched in Patna in December 2017.

DYWF is a call-to-action plan of UNDP's Sustainable Development Goals (SDG) to improve the social and economic conditions of people across the globe. The twelfth goal of SDG aims at responsible consumption and production, the thrust of which is to "reduce food wastage by 50% at production and consumption level" by 2030. The goal also highlights the underlying reasons for fast depleting resources. This is where the campaign is drawn from. The DYWF Campaign seeks to convene the most effective ideas to make an impact on food waste reduction. The awareness programme is aimed at reducing food wastage at the individual, household and institutional level, creating an impact at the local, national and global level.

Tackling and realising SDG 12.3 will also benefit other goals directly. Example, Goal 1 (No Poverty), Goal 2 (Zero Hunger), Goal 13 (Climate Action) and Goal 14 (Life Below Water).

The campaign has been categorized into three major phases. The ongoing phase involves building awareness and capacity in tier two cities of the country. Seminars and awareness walks are being conducted to achieve the target of reducing food wastage by 50% by year 2030.

Following the launch of the campaign in Patna, two major conclaves have been organised; in Nagpur and Ahmedabad in April and August 2018 respectively. The seminars were followed by an awareness walk on Food Waste Reduction, led by school and college students, educators, NCC cadets and officers and people from all walks of life. Presently, the campaign is being hosted in tier two cities of the country every quarter. Subsequently as we gain momentum it will be organised on a bi-monthly basis.

The fourth in the series is being held in Guwahati.

### Where Does it Lead to

Planned in two levels, the campaign is spread over two days. Day one is a seminar to discuss multiple aspects of food waste and conservation. The speakers and delegates are invitees from the intelligentsia. This is followed by a press conference to discuss the outcome and the conclusion of the seminar.

Day two is a walk by the school children trying to draw the attention of people on an impending problem that is looming large, food wastage. The walk is joined by luminaries, thinkers, academicians, media people and all those who think that the food waste is an issue they need to draw and immediate stop to.

Events such as this help raise awareness of wastage of food and encourage the community to engage with children and adults on the spectrum to help them integrate fully the concept of non-wastage in their lives.

However, DYWF Campaign is only possible with the support of individuals, established organizations and institutions who are committed to open a dialogue in mobilizing effort to stop food waste, awareness.

This would increase the impact of food loss and food waste collaboration. It would also lead to coordination of world-wide initiatives on food loss and waste reduction. The call to action plan would provide solutions for policy, strategy and programme development for food loss and waste reduction.

We seek your effort and support and looking forward to make an important contribution to DYWF Campaign's ambition to inspire even more young people to reclaim their future.

The DYWF Campaign seeks to convene the most effective ideas to make an impact on Food Waste reduction.

### The Role We Play

We are being a catalyst to create a forum for creating awareness and informing the populace through collective and coercive action. We will be training children across schools and colleges by organising two-days workshops in association with Henry Harvin Education Services.

This constitutes the second phase of the campaign. It also marks as a beginning of [dywf.org](http://dywf.org), the print and an online magazine which is being launched shortly

After launching the webzine, print magazine and mobile application, the third phase would effect collective actions like reaching out to the institutions, hotels and restaurants with larger number of people and enforcing the action of saving food.

Our ultimate aim is to inch towards the Right to Food Bill and become radical and important stakeholder in the value chain. We are trying to create an ecosystem where the wastage is marginalised and the society move towards reduction in households, in institutions and in public interface.

**Campaign Logos:** The campaign has travelled through three cities raising and building substantial capacity. The logos illustrate the message loud and clear. The pointed finger illustrates that each one of us is responsible for wastage of resources. The other logo illustrates that there is a huge amount of good food going into the bin. ■

## SRS Delegation meets the Governor of Gujarat

The Ahmedabad conclave was marked by the campaign being endorsed by the Hon'ble Governor of Gujarat. He extended support to the cause and presented his endorsement to the delegates of System Research Society at the Raj Bhavan.

A seven member delegation of SRS, led by Smt. Priya Dasgupta (Ammaji) met the Governor of Gujarat Shri OP Kohli. She briefed him of the impact of the campaign carried out in the past in Patna and Nagpur.

Mr. V Ajay Kumar (Regional President, SRS) presented an overview of the National Campaign on Reducing Food Wastage, Don't You Waste Food Campaign (DYWF). Showing keen interest in the concept, approach and the plan of action, the Hon'ble Governor extended his support for the cause by endorsing the campaign.

The Governor congratulated the team members of SRS for taking up this challenging initiative. He suggested that the school principals should be approached to help organize workshops with school children and encouraging them not to waste food and thus changing their outlook ■



The SRS delegation was led by Smt. Priya Dasgupta (Ammaji), shown here presenting a bouquet to Hon'ble Governor of Gujarat - Shri. OP Kohli.



Ammaji briefing Hon'ble Governor about the projects and awareness campaign undertaken by SRS since past twelve years across the country.



Hon'ble Governor presenting the letter of appreciation to SRS team members for their extraordinary initiative.

**O. P. Kohli**  
Governor of Gujarat



Raj Bhavan  
Gandhinagar. - 382 020.

27 August 2018

1. I am pleased to hear about the initiative called "Don't You Waste Food" by System Research Society. I find this national awareness campaign not only very socially relevant but I feel it is the need of the hour. It is very heartening that System Research Society has chosen to highlight and bring awareness across the country on the self-sustainable goals enunciated by the United Nations Development Programme, with a special focus on goal number 12 pertaining to responsible production and consumption of food.

2. I sincerely hope your organisation will be immensely successful in bringing a complete awareness across the country over the next few years and help in meeting the stated target of reducing food wastage by 50% by 2030.

3. My best wishes to you all.

  
(Om Prakash Kohli)  
Governor of Gujarat

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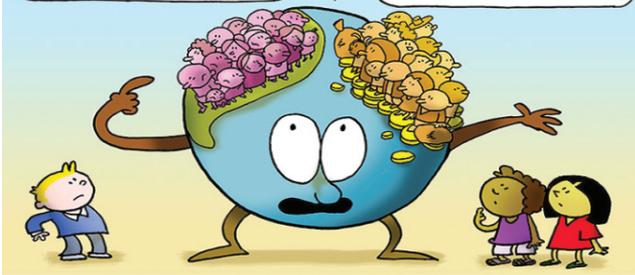
# GOAL 1: NO POVERTY

BY: MARGREET DE HEER



HALF OF ALL THE PEOPLE LIVE IN **POVERTY**!

BUT EVERYONE DESERVES THE CHANCE TO PROSPER!



BUT WHAT CAN WE DO ABOUT IT...?

A LOT!

WE CAN ENSURE "SOCIAL PROTECTION"

ACCESS TO HEALTH CARE + PROTECTION AGAINST UNEMPLOYMENT



WE CAN MAKE SURE THERE IS **EQUAL ACCESS** TO THINGS LIKE:

- BASIC SERVICES
- LABOR & LAND
- TECHNOLOGY
- BUSINESS AND JOB OPPORTUNITIES



# GOAL 2: ZERO HUNGER

BY: MARGREET DE HEER



SOME PEOPLE HAVE **SO MUCH FOOD** THEY THROW PART OF IT AWAY, WHILE OTHERS HAVE **TOO LITTLE**, OR **TOO MUCH** OF ONLY ONE SORT OF FOOD...



HERE'S WHAT WE CAN DO ABOUT IT!

END MALNUTRITION

IMPROVE EDUCATION AND SOCIAL PROGRAMS FOR MOTHERS, CHILDREN AND THE ELDERLY

PREVENT/MANAGE NATURAL DISASTERS

SUCH AS FLOODING!

SUPPORT SMALL FARMERS ESPECIALLY WOMEN AND INDIGENOUS PEOPLE

PROTECT VARIETY OF CROPS AND FARM ANIMALS



# GOAL 12: RESPONSIBLE CONSUMPTION AND PRODUCTION

BY: MARGREET DE HEER



WE MUST MAKE SURE THE **PRODUCTION PROCESS** FROM MANUFACTURER TO CONSUMER DOES NO HARM TO NATURE NOR HUMANITY AND GENERATES AS LITTLE WASTE AS POSSIBLE!



WE MUST HAVE **INTERNATIONAL AGREEMENTS** FOR THE HANDLING OF HARMFUL CHEMICALS.

WE MUST PREVENT **FOOD WASTE!**



# GOAL 13: CLIMATE ACTION

BY: MARGREET DE HEER

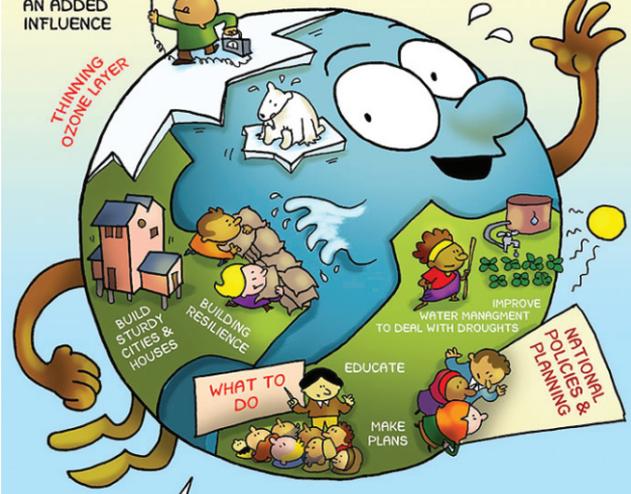


THE CLIMATE IS **CHANGING!**

EVEN WITH ALL THE MEASURES TAKEN, IT WILL TAKE DECADES TO REVERSE GLOBAL WARMING - SO WE MUST BE **PREPARED** TO MANAGE EXTREME WEATHER AND NATURAL DISASTERS!

THE CLIMATE IS ALWAYS CHANGING NATURALLY, BUT IN THE LAST 200 YEARS, HUMAN BEHAVIOR HAS HAD AN ADDED INFLUENCE

CO<sub>2</sub> IN THE ATMOSPHERE → GLOBAL WARMING



ALL NATIONS MUST **WORK TOGETHER** TO HELP MITIGATE AND ADAPT TO CLIMATE CHANGE AND ITS IMPACTS FOR THE BENEFIT OF PEOPLE EVERYWHERE.



## Target **Contributes to Achieving** other SDGs such as **Zero Hunger**

Aim to spearhead change: reaching out to young students will enable the campaign to touch the very foundation of the society. It is expected that the set of people who presented their views and perspectives on the issue of food waste and the need to eliminate it, will create an all pervasive awareness.

**T**he conclave shall spark off a critical engagement on the issue within wider community. With the third conclave, the trajectory of awareness building can be traced. Continuous engagement and focus on the problem is expected to yield tangible results in terms of food waste reduction.

In light of these impacts, reducing food loss and waste can be a triple win. It can help feed more people. It can save money for farmers, companies, and households while creating new business opportunities. And reductions can alleviate pressure on climate, water, and land resources and bring about an impact on other goals too. Example, Goal 1 (No Poverty), Goal 2 (Zero Hunger), Goal 13 (Climate Action) and Goal 14 (Life Below Water).

### **A Historic Opportunity**

In September 2015, a historic window of opportunity opened to elevate the issue of food loss and waste reduction on the global agenda. At the United Nations General Assembly, countries of the world formally adopted a set of 17 SDGs as part of the 2030 Agenda for Sustainable Development: global goals to end poverty and hunger, protect the planet, and ensure prosperity for all populations and generations.

These SDGs and their associated targets came into effect on January 1, 2016. This ambitious yet achievable target has the potential to embed the reduction of food loss and waste firmly in public and private-sector strategies around the world for the first time. It is truly a global target. Although solutions may differ between the global North and global South, every country, company, and individual has a role to play.

This target contributes to achieving other SDGs and international aspirations such as the Zero Hunger Challenge, the UN Framework Convention on Climate Change, and more. The Paris Agreement on climate change calls for nations to take action on climate mitigation and adaptation; reducing food loss and waste is a strategy that addresses both.

We see the impact of the programme to pick up pace gradually and will enable each participant, be the speakers or the delegates, to become local champions of the cause,

thereby spreading the message. Engaging in further discussions on the same with sustained energy and focus will help to create far outreach of the campaign.

### **Generating Effective Knowledge Base**

One of the main outcomes DYWF Campaign is vouching for is to generate data on food wastage. This data shall help in finding better solutions for the country and create effective roadmap for a country specific solution. This will further help in achieving our goal of reducing food wastage.

It is the objective of the campaign, as it spreads through the cities, to leave lasting imprints in the cities covered. These imprints will structure to expand and deepen the impact of the message. Towards this goal we shall forge lasting relationships with key citizens and stakeholders of these cities, who will then be the engines that will drive the message in the region.

We wish to achieve through the seminars and walks an understanding amongst people that propels them to plan their consumption, make judicious food choices, curtail excess and prevent mishandling of food. We also wish to bring together other bodies and action groups to spread the word that food being wasted from ones plate can result in a lot more than just feeding a hungry person.

The awareness drive reiterates the need for collective action required today and appeals to the participants to become ambassadors for the cause. Reaching out to young students will enable the campaign to touch the very foundation of the society.

Getting this section of the spectrum to become brand ambassadors of the campaign will entail a wider and stronger impact. As future leaders, we see students playing a major role in creating this awareness with us and being aware in the process.

We thereafter plan to create a body which will not only work in these cities to educate people but also bringing together the civil society to work towards collecting and channelizing excess food. The vision of a hunger free nation cannot be fulfilled until food wastage is eliminated. ■



**D**on't You Waste Food (DYWF) campaign is a National Campaign on Reducing Food Waste. It is envisaged to create awareness regarding food waste and concerns attached to it. Food wastage is a global problem.

The effect of rampant food waste is visible socially as hunger, environmentally as climate change layered with economic distress caused by lost resources. The current food model is linear and the need of the hour is to make it circular. The circular food system shall aim at adoption of good practices to refuse, reduce, reuse, recycle, and recover food at every level.

DYWF is an initiative that seeks to reach people globally by retracing their relationship with food and the reiterating the need to save it. Food wastage is a problem that needs urgent attention. A global concern that it has become today, it affects the life of every individual.

The urban areas account for large amounts of food wastage and mishandling. The production of food starts in the rural areas and ends up getting lost in large quantities in urban settings.

It is a 121 campaign that brings into focus the problem that is looming large. The attempt is to critically intervene, research and sensitize all the stakeholders in the value chain.

- 01 | Dr. Jayanti Ravi
- 02 | Dr. Arti Trivedi
- 03 | Mr. Narendra Somani
- 04 | Mr. Behram Mehta
- 05 | Mr. Yogesh Bhatt
- 06 | Mr. TJ Venkateshwaran
- 07 | Mr. Jagdeep Kochar
- 08 | Mr. Anil Mulchandani
- 09 | Dr. Megha Saleel Bhatt
- 10 | Brigadier Rajesh Magotra
- 11 | Dr. Preeti Shroff
- 12 | Mrs. Farzana Kadri
- 13 | Miss. Aarushi Sharma (pg 10)
- 14 | Mr. V Ajay Kumar (pg 10)

**a nationwide campaign**

# A Clarion Call to Reduce Food Wastage

An initiative that seeks to reach people globally by retracing their relationship with food and the reiterating the need to save it. Food wastage is a problem that needs urgent attention. It is a problem that perhaps many of us have contributed towards during our lifetimes. As responsible citizens, it is an issue all of us should take upon ourselves within our own capacity.



Sustained sensitization through DYWF campaign, at the producer and consumer level will help de-commodification of food. With raising social disparity in India's developing economy, the problem of wastage will grow with time. The need is to responsibly act and minimize this disparity between production and consumption, between need and want of a resource such as food thereby minimizing waste.

The first phase of the campaign is to visit cities and draw attention of people towards this cause. We organized conclaves in Patna and Nagpur, wherein socially active people from various walks of life shared their experiences, thoughts and ideas on the subject. The speakers and delegates were invited from the intelligentsia, followed by press conference to discuss the outcomes of the seminar. On the second day an awareness walk was organized in Patna to spread the message with the locals.

Awareness followed by adoption of solution oriented practices can bring acute changes in the food system. We believe that elimination of food waste will result in mitigation of hunger among those who do not have access to it. Our aim is to meet UNDP's 2030 target of food waste reduction by 50%.

System Research Society has taken up this cause with the guidance and inspiration of our spiritual mentor Sri Sri Babaji. He has understood that food is at the core of sustenance of the soul. In furtherance of this understanding, his organization feeds thousands of people daily across the country. The initiatives have afforded Sri Sri Babaji and his team a first-hand experience of hunger and it's potentially debilitating impact. This experience has been instrumental in emergence of Don't You Waste Food campaign.

Don't You Waste Food is envisaged as an awareness programme that will be implemented in key tier two and three cities of our country. The programme is being taken up to Patna, Nagpur, Ahmedabad and Guwahati. Upon consolidation in phase one cities, the similar footprint will be followed all across the country.



The format of the program requires us to identify key persons in these cities who are working on ground and have the potential to take forward the cause. This engagement with social workers shall help the message to spread far across.

As a part of the process, we further work with the local representatives to organize conclaves and seminars with their active guidance, support and participation. For this conclave we invite key people who can take ahead the onus of devising strategic approaches, undertake policy interventions at different levels and infuse the program with missionary zeal in their respective cities.

The Ahmedabad Conclave was held on August 28, 2018 at The Lemon Tree Hotel, The Atrium. It was based on the theme Save Food. Think today. Tomorrow will be too late. The conclave was blessed by Sri Sri Babaji by lighting of the ceremonial lamp and was inaugurated by Dr. Jayanti Ravi,



Principal Secretary and Commissioner of Health, Govt. of Gujarat.

The programme began with the welcome of the august gathering, followed by the presentation of an overview of the campaign and the organization, SRS.

Further, the Nagpur conclave report was released by Dr. Jayanti Ravi. The Nagpur Conclave was held on April 7, 2018 revolving around the pivotal theme, 'Effective Ideas to Impact Food Waste Reduction'.

The conclave also featured dignitaries like Dr. Preeti Shroff (Dean at Mudra Institute of Communications), Dr. Vikrant Pandey (Collector, Ahmedabad City) and Brigadier Rajesh Magotra (Deputy Director General, NCC Directorate, Gujarat, Dadra Nagar Haveli and Daman and Diu) amongst several other experts.

The Keynote Address was delivered by **Mr. V Ajay Kumar**, the Regional President of SRS

He began his address with the genesis of the campaign. He explicated how food is life and how wasting food is a sin. Talking of the food waste problem, he focused on the two important requirements to grow food- land and water.

This planet's growing population comes along with growing demand for food, the current crisis is sure to become larger, he said.

He stressed on the need for mass participation to move towards change. Deliberating how changes are required at every stage from farm to fork, he appealed the need to target sites of over-supply to channelize the excess food.

He mentioned the inefficiency of Food Security Act, 2013 lies in the dilapidated FSSAI godowns where grains get spoiled, even before reaching the people.

He illuminated a perspective around the consumerist model of the supermarkets wherein food aesthetics drive people to not buy the fruits and vegetables that look different from the normal, and even are rejected by the supermarkets.

What is the use of dumping the 20% of what is brought beyond need, he argued. He mentioned about the labeling on the food packets. The lack of literacy and knowledge of the labels leads to throwing away of food.

**Dr. Preeti Shroff** | Dean, Mudra Institute of Communications (MICA)

Dr. Shroff delivered the inaugural address. She expressed her gratitude to Sri Sri Babaji and his team for bringing DYWF campaign to Ahmedabad. She termed the crisis of food wastage as a personal crisis. Referring to the lost relationship with food she suggested that the role of schools to engage with students and parents is huge, in rebuilding the connection with food, farmers, land and the resources.

Emphasizing the need of a warfooting intervention in this domain, she praised that a commitment such as the DYWF campaign would be fundamental in such mediation. She confirmed her and MICA's alignment and support to the cause.

**Dr. Jayanti Ravi** | Principal Secretary and Commissioner of Health, Govt. of Gujarat

Dr. Jayanti Ravi delivered an enlightening Presidential address. She drew attention to the Indian culture of Annam Brahma that reflects how food is sacred and is worshiped. This can only be realized when people become mindful human beings, she suggested.

As the Commissioner of Health, Government of Gujarat, she talked about the problem of malnourishment. She added a dimension of encouraging breast feeding through the initiative of the Government helps not only to encourage the most nutritious natural food for the child but also curbs the over usage and wastage of artificial foods.

As proactive approach to food waste reduction she encouraged to consume everything one takes. She emphasized the need to incorporate this cause in everyday living to make the larger and substantive impact.

**Brigadier Rajesh Magotra** | Deputy Director General, NCC Directorate, Gujarat

"Who would know the value of food better than a soldier" is what Brigadier Magotra began with. He explained how the defence services operate on most efficient supply chains and how wastage is not an option for the soldier on duty. Moving on to the issue of prevalent wastage of food, he probed on the issue of food insecurity that prevails due to lack of availability of food for many. He went on to say that even after being food sufficient, we



as a nation remain food insecure because of the urban trends of food wastage.

Brigadier Rajesh Magotra stressed on the need to inspire the people of all age groups to join the cause so that population of the country is food sufficient and thus an asset to the nation.

The seminar was attended by delegates from all walks of life. The speakers and the delegates were people belonging to different fields, administration, academia, food and beverage industry, armed forces, hospitality sector etc. The speakers had their experiences and thoughts to share regarding food wastage and its possible solutions, at various levels and in different spaces and sectors.

The pre-lunch session was chaired by **Mr. Jagdeep Kochar**, an expert in Change Management. He pressed the issue of horrific juxtaposition of hunger and food wastage. He mentioned a very important site where food gets wasted that were the flights.

Around 4500 flights fly in India every day, the amount of food that gets thrown from the flyers end is really despicable.

**Dr. Arti Trivedi** | Principal, Shreyas Foundation

She channelized the thoughts of the audience towards the solutions we adopt to curb the problems that are approaching. Her approach to the subject helped develop an understanding of how parents and children, who are an important part of the spectrum, attach value with food.

She mentioned how their school has Food and Nutrition as a part of the syllabus and meal planning is undertaken by the nutritionists. She pressed the importance of planning the meals of children.

She iterated that it's the consumer and the consumer behavior that shapes the space and scope of food waste. She said that this seminar is calling out the 'ignored elephant' in our collective consciousness.

And an urgent need to act collectively is here today, said Dr. Trivedi. She explained how packaged food entails larger attitudinal problems as the packaging has to be thrown thus what lies inside can also be squandered off. She ended her speech by saying "Let's not move towards a society that says it is okay to throw what you can't eat."

The Don't You Waste Food (DYWF) campaign has been taken up under the active guidance and inspiration of our Spiritual Mentor, Sri Sri Babaji. The program is aimed towards achieving the desired end.

For Babaji food is at the core of sustenance of the soul. In furtherance of this understanding, he works to feed thousands of people, across various cities in this country. Some of the cities covered presently by his food programme are Hyderabad, Ajmer, Noida, Delhi and Visakhapatnam.

The implementation of the feeding program has afforded Babaji and his team a first-hand experience of hunger, and its potentially debilitating impact on those who experience it.

Guided by the divine grace, Babaji has touched the lives of thousands of families and lakhs of people. His religion is service, his faith is love. He advocates love, compassion, empathy.

The principal idea behind all his actions is, 'Give, not because you have enough, but you know how it feels to have nothing'.

Starting these programmes with his own hands, Babaji has been the lamp dispelling darkness in the lives of people he has met. He has been in service for twelve years now and plans to continue that forever more.

A seer, a reincarnate of Dattatreya lineage, Babaji has been initiated in the Sufi tradition. He is a mystic who has attained very high order of spiritual development. His mission in life is to set man free.

His presence dispels darkness, sorrow and misery and brings love, light and grace in the lives around him. He preaches universal brotherhood. Babaji is spiritually connected and guided by his masters.

A spiritual master of the modern world, Babaji is not bound by dogmas, ritualistic practices and religion. For a kalandar or an avdhoot like Babaji, the purpose is to be here and now.

His life is his message. ■



**Mr. Yogesh Bhatt** | Vice President, Vadilal Industries Ltd

He highlighted how the industries can help reduce the waste footprint. He exemplified the edible oil industry use of pressed nuts clay to make biscuits thereby recovering food waste and implementing a solution that further generates business. He also emphasized that the micro level changes will make a large impact in the food system.

Mr. Bhatt presented in his speech a spectrum of models being followed in the West. He suggested that such models can be used in India by using innovative technology. He mentioned that it is not a question of shortage of food; it is the lack of preservation of it. The DYWF campaign is a movement to bridge the gap between the food producers and the consumers, he said. He thanked the organizers for bringing this movement to Ahmedabad city.

**Mrs. Farzana Kadri** | Owner, Divan's Bungalow

Mrs. Kadri who further took on the stage, mentioned how food is so central to an individual thus the individual plays a key agent in food waste reduction. Being the owner of a heritage hotel, kitchen plays a very important in making the hotel Divan's Bungalow a culinary destination. She used her observatory as well as hands on kitchen experience to discuss day to day solutions that help combat wastage.

Mrs. Kadri stated the need for householders to be aware of their needs so that waste generated is the least. She mentioned the dialectical statistics of undernourished children and obese children thus questioning the simultaneous presence of scarcity and abundance of resources.

Mr. Kochar concluded the session with some deep insights. Control of consumption is aligned to minimalist living he said. Saving food is a spiritually mindful act that people must follow, he appealed.

The idea of the forum is to bring together grass root leaders and service providers in the critical examination of food waste.

The post lunch session was chaired by **Mr. Behram Mehta**, Managing Director of AAVA Waters.

**Mr. Narendra Somani** | President, Federation of All India Caterers Association

Mr. Somani propounded that saving food is our duty,



our responsibility. Having a vast experience in the banqueting and catering industry his insights were valuable for the sector that generates waste at both the industrial as well as at consumers end. He prepositioned that first conscious step to save food from getting wasted in the catering line is to make purchase wisely. He explained how such a line involves a large number of people, engaged in preparing the food. Thus adequate practical training about the rules of movement in the kitchen and respecting of the sequence of actions can help in avoiding unwanted bumping that otherwise result in slow service and frequent spilling of food.

Mr. Somani also suggested that the knowledge about the taste of communities being catered can help cooking sufficient amount of food thereby reduce waste. He suggested that giving incentives to employees for saving raw material is a way to sow the seed of food waste reduction in the hotel industry.

His insights highlighted the need to sensitize the guests as well. He mentioned the quantum of waste that gets generated after every catering event is around 200-300 kg, which is alarming.

The problem of humungous wasting of food is also because the food industry mostly is under the unorganized sector. Bringing the industry under the fold of the organized sector will not only improve quality of food but also reduce wastage, he suggested.

Sri Sri Babaji appealed him to take forward the proposal to Federation of Hotels and Restaurants Association of India (FHRAI) to effectuate the concept of controlled serving of water and thus saving it. Also the need of ownership of saving food by the restaurants by taking the initiative of packing the leftover food themselves for the customers was important to become a part of the restaurant work culture, said Sri Sri Babaji.

**Dr. Megha Saleel Bhatt** | Scientist and Educationist

Dr. Bhatt began with the definition of waste and emphasized on the use of the Five-R philosophy for waste management. The environmental concerns that food wastage and its mishandling carry, are a huge problem she mentioned.

“The 5Rs Principle: Refuse, Reduce, Reuse, Recycle, and Recover offers a sustainable, environment friendly



alternative to deal with the enormous challenge posed by waste with its obvious impact on human health, environment and natural ecosystems”, quoted Dr. Bhatt.

The social disparity of availability of resources in the country pushes everyone to think of a world with scarce resources. Recovering food product and also its by-products can help moving towards a circular economy, she mentioned.

**Mr. Anil Mulchandani** | Independent author, Travel and Food writer

Mr. Mulchandani discussed elaborately about his restaurant and travel experiences. His keen observations lead him to throw light on the fact that daily a lot of wastage occurs of the food items served on the side of a main dish for example the chips, mashed potatoes, vegetables, chutneys, pickles, etc.

His suggestion of giving customers the choice to choose the side dishes was valuable. He also pushed his argument further to explain how buffets operate in the minds of people. And rampant wastage of food occurs in buffets.

He thereafter suggested multiple solutions that restaurants can adopt to curb wastage. He presented a very compelling idea that the less preferred parts of vegetables and meats can be used in cooking and can be part of dishes with some smart cooking and careful seasoning.

He also suggested channelizing food scraps to compost, kitchen gardens, bird table, fish feed can be small steps to reduce wastage at home as well as at hotels.

The one day seminar was an enriching experience that helped looking into various areas where food wastage is rampant.

The ways of dealing with the waste was discussed subsequently. An array of these shared thoughts served as fruitful learning for all those who attended the seminar.

As stakeholders and as key agents of sustainable change, the delegates had a lot to learn and be aware of.

Students from Shreyas Foundation and Sri Narayan College of Commerce, Ahmedabad were also a part of the conference.

The myriad range of thoughts on the subject propounded one dire need to act towards a zero food waste culture.

The large audience was a huge boost to the strength and the spirit of the Campaign which sought to be a platform for all those who wish to come together with us to help in food waste minimization.

The valedictory address was given by **Mr. TJ Venkateshwaran**, a senior member of the SRS who quoted “The vision for SRS is to be able to aggregate resources, expertise, technology and mechanisms to reduce food wastage.”

The vote of thanks was delivered by Ms. Aarushi Sharma, convener of the project. She is also the Project Head of the organization. In her address she thanked everyone who made the event a success. ■



## Service **Makes us Smile**

SRS envisions creating an alternative paradigm that ensures individual welfare, sustainable economic growth and consequential social prosperity.

People think that `about us' have to sound formal to gain credibility and trust. But most people find it easier to trust real human beings, rather than a description that sounds like it came from an automation. Hence trying to sound too professional on our 'about us' page sounded stiff, not-so-safe copy. Instead we decided to make sure our copy blends in with the works and talks about who really we are to drive home the point that we are people with a passion for creating values in human life. Serving makes us happy.

SRS stands for System Research Society that advocates overcoming of social and economic barriers, to help individuals reach their desired goals. Propelled by meaningful social interactions, it vouches to achieve sustainable change.

### **The Mission**

Empowering mankind globally by creating awareness.

### **The Vision**

Shaping the future for an equitable living, discovering means for a possible sustainable change and sharing the

knowledge with the world. Ultimately, the goal of the organization is to help usher in a more compassionate and equitable world for all.

### **The Organisation**

System Research Society (SRS) is an organisation for uplifting lives. Through responsible promotion and by creating ripples of awareness every individual is tried to be touched, through capacity building, research, publicity, publishing, holding conferences and seminars to derive sustainable change. It envisions creating an alternative paradigm that ensures individual welfare, sustainable economic growth and consequential social prosperity. At SRS, empowerment is driven through awareness.

### **The Work**

SRS stimulates collective participation as a tool to propound causes of global concern. SRS inspires solidarity of the community to serve humanity by collating individual skills, time and resources to bring about sustainable change. It initiates and inspires the youth to become leaders and agents of change through grassroots public service opportunities.

To meet its mission of empowerment, SRS makes living, sharing and working in everyday life, an experience to foster the development of service, learning opportunities, becoming a focal point of change.

Along with spreading awareness and capacity building, the organisation feeds the hungry from its soup kitchens and food banks under its various food programmes; the weekly and the monthly food programmes, the relief support programme and the mid-day meal programme for the children of the economically not so privileged sections. Other than that the organisation takes care of orphans, educate children, run weekly clinics and organize free health and eye camps from time to time. With the initiatives around six lakh people are fed every year.

### **The Commitment**

SRS is committed to establish a platform which is humanitarian, and responsible, providing effective services and opportunities that account for development, enhancement in quality of lives and its experiences, and to tie the thread of humanity with compassion, mutual respect and inclusivity. ■



## Our Actions **Serve Humanity**

Spread across India in Delhi, UP, Rajasthan, Telengana, Karnataka, Kerala and Maharashtra, SRS on ground projects empower people at basic levels

**W**e're a community that believe that everyone deserves quality life. We're reshaping the landscape of human life by creating awareness to empower them guided by our hundred percent promise of empowerment.

### **Our Approach**

We build safe ecosystems, support individuals with innovative resources and provide them with supportive programs in order to increase outcomes. As a data-driven organization, we rigorously monitor the effectiveness of every program, project and pilot that we implement.

We value freedom — and real freedom requires an economy that works for everyone. Freedom means being able to make a living and have time for a life — time to take a loved one to the doctor, attend a parent/teacher conference, spend time with family, and retire in dignity.

We, at SRS work to make sure that everyone gets a fair shake, so we all have the freedom to join together in union and negotiate a fair life.

In alignment with the principles of the organisation, many direct and indirect self-funded activities are carried out in seven states of this country.

### **Daily Food Programme**

Around 3500 people are fed; nutritious, wholesome, freshly prepared meals prepared in our community kitchens. The daily food programme channelizes hygienic food, prepared under strict supervision, to those in need.

The process manifests daily through our kitchens in Delhi, Hyderabad, Noida, Ajmer and Vishakhapatnam.

### **Mid-Day Meal Programme**

Through Mid-day meal programme, we ensure that the children, belonging to economically not so privileged backgrounds, attend school regularly. Everyday a different menu is served.

Along with this, meritorious students are awarded with financial aid in the form of scholarships.

### **Weekly Food Programme**

Like all other initiatives, the weekly food programme is a people centric initiative that serves food at certain identified locations. Through this people are given required nourishment while they return to their homes after having toiled for the day. In NOIDA, Vishakhapatnam, Hyderabad and Trivandrum regularly carry out this and similar programmes. We have been conducting rehabilitation camps in Telengana and Andhra Pradesh

### **Monthly Support**

As a core responsibility, fundamental support, both financial and foundational, is given to thirty two orphans in Delhi and fifty orphans in Hyderabad. The idea is to strengthen their capabilities as individuals and is taken care of by SRS, by providing for their education expenses. Many families are also being supported on monthly basis.

### **Relief Support**

During times of natural calamity or a disaster, emergency relief camps have been supplied with food, water and medicine support at site. Emergency Food Relief programmes have been effectively organized in time and with available resources to cater to on-ground needs. ■





## On the **Walk** to Reduce **Food Waste**

Claiming spaces to send out the message of food waste reduction is instrumental to reach out to the people. Following day of the DYWF campaign's Ahmedabad Conclave, an awareness walk was organized. System Research Society in continuation of National Campaign on Reducing Food Wastage: Don't You Waste Food Campaign's (DYWF) Ahmedabad Conclave conducted an awareness walk against food wastage on August 29, 2018, Wednesday at the Sabarmati River Front. The walk was joined by school students, educators, professors, NCC Cadets, people from the food and beverage industry and youth ambassadors of DYWF campaign.

It began from the Sabarmati River Front East side. It was flagged off by Sri Sri Babaji and led by him. The spirit of the campaign doubled when the young students enthusiastically participated and promoted awareness about the cause.

Students from Kendra Vidyalaya, Shreyas Foundation, Shree Narayana College of Commerce and NCC cadets were amongst the flag bearers. Adorning t-shirts and caps that read Don't You Waste Food, the walkers actively walked up to Dadhichi Rushi Bridge. The students are DYWF brand ambassadors who play a critical role in creating awareness regarding food wastage.

The awareness walk was organized to capture the attention and create awareness amongst the locals of the city. The students from schools and colleges held banners that read "Food is Precious. Don't You Waste It"; "Life runs on food. Just Eat it." These placards held the attention of commuters on the road who stopped to read and understand the concern.

The walk envisions building sustained sensitization through its visual impact. The walk was also joined by people from academia, food and beverage industry, media, social organizations as well, who pledged to take up this cause. Put together, around 350 people claimed the Ahmedabad city road to take a major step towards sustainable change.

On returning to the starting point all the participants



Combating food waste today, to live a better tomorrow. The roadmap to a sustainable living. A report on the walk

were served with water, refreshments and ice creams by SRS volunteers. The Ahmedabad Police played a great support role in helping us organize, controlling traffic and to move alongside the road. Without their support this wouldn't have been possible. They were also served with refreshments. ■





the coverage

## સિસ્ટમ રિસર્ચ સોસાયટીનો સેવ ફૂડ પર સેમિનાર વેસ્ટફુડમાંથી જનરેટ થતો મિથેન સ્વાસ્થ્ય માટે જોખમી ઘરમાં થતા વેસ્ટફુડને અટકાવવાની ઝુંબેશ

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ઘર કે રેસ્ટોરન્ટમાં થતા વેસ્ટફુડને અટકાવવા માટે 'સિસ્ટમ રિસર્ચ સોસાયટી દ્વારા સેમિનાર યોજાશે. જેમાં ગુજરાત સરકારના પ્રિન્સિપલ સેક્રેટરી એન્ડ કમિશનર જ્યંતી રવી, માઈકાના ડીન પ્રિતી શ્રોક્ષે હાજરી આપશે. આ સાથે ફૂડ વેસ્ટ સબ્જેક્ટ પર એક્સપર્ટ પોતાની વાત સેમિનાર દરમિયાન રજૂ કરશે આ કાર્યક્રમ અંગે વાત કરતા સિસ્ટમ રિસર્ચ સોસાયટીના અજય કુમારે કહ્યું કે, 'અમે સેમિનારમાં આ વિષય પર ચર્ચા અને રિસર્ચ કરી વેસ્ટફુડને રિસાયકલ કરવાના ઉપાય શોધીશું ઘણા લોકોને ખબર નથી કે વેસ્ટફુડને સડાવીને બાયોગેસ પ્લાન્ટમાં યુગ કરીને બળતણ મેળવી શકાય છે.'

### કાર્બનડાયોક્સાઇડ કરતા મિથેન હાનિકારક

વેસ્ટફુડને કચરાપેટીમાં નાંખ્યા બાદ સફાઈ અધિકારીઓ દ્વારા ડમ્પિંગ સાઈટમાં લઈ જવામાં આવે છે ત્યારે તે સડવા લાગે છે. મિથેન વાયુ કાર્બન ડાયોક્સાઇડ કરતા હાનિકારક છે.

### 500 સ્ટુડન્ટ્સ

29 ઓગસ્ટે રિવરફ્રન્ટ અને કેન્દ્રીય વિદ્યાલય અટકાવવાની ટિપ્સ લોકો સુધી પહોંચાડવા કમિશનર ઓફ પોલીસ



Students take part in a rally in the city on Wednesday to create awareness on the need to reduce food waste. —PRAVIN INDREKAR/ DNA

### સેવ ધ ફૂડ પર મોર્નિંગ વોક યોજાઈ



વધી રહેલા ફૂડ વેસ્ટેજને ધ્યાનમાં રાખીને સેવ ધ ફૂડ સબ્જેક્ટ સાથે ફૂડ વેસ્ટેજ ઘટાડવાનાં નેશનલ કેમ્પેઈનનાં ભાગરૂપે સિસ્ટમ રિસર્ચ સોસાયટી દ્વારા ૨૯ ઓગસ્ટનાં રોજ સવારે વેસ્ટેજ નિવારવા લોકોમાં જાગૃતતા આવે તે અર્થે સ્કૂલનાં સ્ટુડન્ટ્સ, ટીચર્સ, પ્રોફેસર્સ, NCC કેડેટ્સ, ખાણી પીણી ઉદ્યોગ તેમજ ડોન્ટ યૂ વેસ્ટ ફૂડ કેમ્પેઈનનાં લોકો પણ જોડાયા હતા.

DNA HOME PHOTO INDIA ENTERTAINMENT SPORTS WORLD BUSINESS TECH LIFESTYLE Qf

### Let's unite in 'Don't you waste food'



Jayanti Ravi. The author is a Harvard-educated civil servant & writer, and has worked in the education sector jayanti.ravi.dna@gmail.com

Last week, I had dinner with one of the most eminent gourmet food designers of Ahmedabad, Susheelaben Subodh. I had a dollop of pickle and a piece of jaggery left on my plate, as I completed the dinner. Susheelaben, sitting next to me, noticed and picked up the pickle and placed it on her plate. Even as I protested that this was 'jhotha', she overruled with an affectionate smile, touching and inspiring me with her simplicity and sensitivity to not waste food. I ate the piece of jaggery, relishing the taste and the resolve of taking and eating food mindfully and not wasting even a bit.

If each one of the 7 billion folks on this planet chooses to eat mindfully, not goaded or driven by greed or want, we would have sufficient food for the starving millions, too.

As articulated in 2011 by the then UN Secretary General, Ban Ki-Moon, there is enough food in the world, yet millions are starving.

So, what is needed is a systematic, sustainable, planned 'Don't You Waste Food Campaign' campaign and a call for action to roll this out.

The thought of the big picture at the national and global level may seem overwhelming.

But, the simple, everyday practices at the level of the individual are doable. As concerned and responsible human beings, our choice of addressing this issue can certainly make a big difference and create a better future. Each one of us straddles the small, individual space to the bigger spaces of families and communities, to the even bigger and overpowering contexts of organisations, nations and the globe. So, we can start by following Gandhiji's efficacious formula of 'being the change we wish to see'.

The System Research Society (SRS) has started a national campaign on reducing food wastage, with a view to reclaiming the future. After successful campaigns in Patna and Nagpur, they have recently initiated the movement in Ahmedabad. The daylong deliberations had participants from schools, colleges, catering associations, and hospitality industry and media presence. Perspectives from the armed forces were very articulated by Brig. Rajesh Mapotra, and academia, shared by Dean Preeti Shroff of MCA added new dimensions to this important campaign. A walk against Food Wastage at the Sabarmati River Front Park last week had institutions like Shreyas Foundation, National Cadet Corps, Kendriya Vidyalaya, Shree Narayan College of Commerce and the citizens of Ahmedabad joining was another highlight of this campaign.

It is reported that the world overall wastes about 1.3 billion tonnes of food a year, while Indians, too, waste as much food as the whole of the UK consumes. It is shown that an average urban middle-income family in India, which spends about Rs 15,000 per month on food, can save up to Rs 900 a month, by merely reducing food wastage by half! We may not be able to completely eliminate food wastage at once, but the journey of efforts to achieve circular economy and reducing waste can start with each one of us doing our small, but sure bit! As we cruise through our days, if we remember to be a tad more mindful of the food we eat, expressing our gratitude for the efforts of all those, right from the farmers to those cooking the food and serving us, this would make us value every morsel and prevent us from wasting. In many parts of the world, there is a practice of offering grace to the Lord for giving us every meal. Just as we began our meal at the Octapuparian Susheelaben's home, we offered a simple, prayerful Annapoorna, (the Goddess of Food). With gratitude for the nourishment and energy, inspiration and goodness, we prayed to be able to give these back manifold times, to humanity. Let's adopt the slogan of 'Don't you waste food, and commit to it at home, workplaces, restaurants and banquets, practising and professing this with compassion and affection.

## સિસ્ટમ રિસર્ચ સોસાયટીના વેસ્ટફૂડ સેમિનારમાં શ્રી શ્રી બાબાએ કહ્યું એક રેસ્ટોરન્ટમાં રોજ 80થી 90 માણસ જમી શકે એટલા ફૂડનો વેડફાટ થાય છે વેસ્ટફૂડ અટકાવવા સેમિનાર યોજાયા: 2030 સુધી અભિયાન ચાલશે

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વધી રહેલા વેસ્ટ ફૂડને અટકાવવાને લઈને શહેરની એક હોટલમાં સિસ્ટમ રિસર્ચ સોસાયટી દ્વારા સેમિનાર યોજવામાં આવ્યો હતો. જેમાં આ ટ્રસ્ટ સાથે જોડાયેલા લોકો તેમજ ગુજરાત સરકારના પ્રિન્સિપલ સેક્રેટરી જ્યંતી રવી, એનસીસીના રેપ્રી ડિરેક્ટર જનરલ પ્રિયેશ્વર રાજેશ મગોત્રા અને માઈકાના ડીન પ્રિતી શ્રોક્ષે હાજરી આપી હતી. સેમિનાર વિશે વાત કરતા સિસ્ટમ રિસર્ચ સોસાયટીના ટ્રસ્ટી શ્રી શ્રી બાબાએ જણાવ્યું હતું એક રેસ્ટોરન્ટમાં એવરેજ રોજ 50-70 કિલો ફૂડ વેસ્ટ જાય છે સાથે જ ઘરમાં પણ ઓછા વાત અંશે ફૂડ વેસ્ટ થઈ જાય છે જો આ સરવાળો કરવામાં આવે તો ખુબ મોટો ધાય જેને કારણે આ કેમ્પેઈન શરૂ કર્યું જેના પ્રથમ તબક્કામાં અમદાવાદ સહીત ભારતના છ શહેરોમાં એવરેનસ સેમિનારનું આયોજન કરી મહત્તમ લોકોને જોડવાનો પ્રયાસ કરવામાં આવશે. આ અભિયાન 2030 સુધી ચલાવવામાં આવશે આજ કેમ્પેઈન અંતર્ગત આવીતકાલે સવારે 9-15 કલાકે શ્રેયશ કાઉન્સિલ, કોનિય વિદ્યાલય, નારાયણ કોલેજના 300 જેટલા વિદ્યાર્થીનો રીવરફ્રન્ટ ગેટ નંબર 2થી દાંડી બ્રીજ સુધી એવરેનસ વોક કરશે.

### ઘર કે રેસ્ટોરન્ટમાં કેવી રીતે અબ્નનો વેડફાટ અટકાવી શકાય છે?

#### 1. દરેક વ્યક્તિ

માર્કેટ કરતા ઓનલાઈનમાં વસ્તુઓ સરતા પરેટ મળે છે, ઓનલાઈન ખાવવાનું ગેટ વન ફી માં ઓર્ડર કરો તો જેટલું ખાઈ શકો તેટલું જ ઓર્ડર કરો, ઓનલાઈન મંગાવ્યા બાદ જો ખાવવાનું વધે તો તેને કેશી નહીં નજીકમાં કોઈ જરૂરિયાતમંદ લોકોને આપી શકાય છે.

#### 2. દરેક ફેમિલી

પરંપરા અનુસાર એક વ્યક્તિની રસોઈ વધારે નાખવાનો, ફેમિલીના મેમ્બર્સને પૂછીને તેમની કિયોસીટીના આધારે રસોઈ કરો, વધેલા ફૂડને રફાઈ જરૂરનો ઉપયોગ કરી તેનો રિસાયકલ થતે તેમને જ કરો, બ્રેડનો ઉપયોગ ઊદાવસથી વધુ ના કરો.



પ્રિન્સિપલ સેક્રેટરી જ્યંતી રવી, એનસીસીના ડે. ડિરેક્ટર જનરલ પ્રિયેશ્વર રાજેશ મગોત્રા ઉપસ્થિત રહ્યા હતા.

#### 3. દરેક રેસ્ટોરન્ટ

રેસ્ટોરન્ટને વધેલું ભોજન પેક કરીને ઓનરને સામેથી આપવું જોઈએ, અનલિમિટેડમાં પસંદગી પ્રમાણે જ ફૂડ સર્વ કરવું. સાથે જ મેન્યુમાં એકસાથે ઘણીભવી વેરાઈટી આપવાના ચક્રમાં ફૂડ વેડફાટ નહીં તેની તકદારી રાખવી જોઈએ, દરરોજ વધેલા ફૂડને જરૂરીયાતમંદ સુધી પહોંચાડવું જોઈએ.



**Sitting** | Smt. Priya Dasgupta (Ammaji) and Sri Sri Babaji (organisation mentor).

**Standing left to right** | Miss Aarushi Sharma, Mr. TJ Venkateshwaran, Mr. Ajay Kumar Vaddi, Mr. Puneet Grover, Mr. Mukul Bhardwaj, Miss Shivika Manchanda, Mr. Atul Tomar and Mr. Prem Kumar



### The Campaign

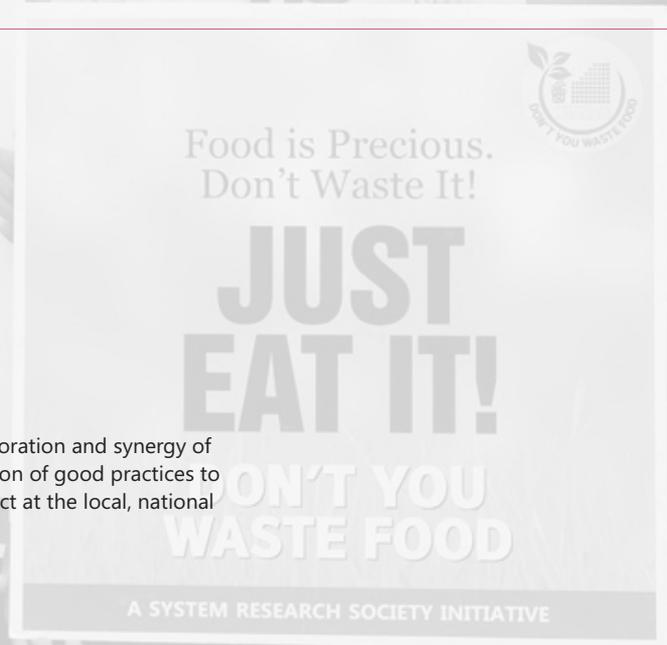
Aims at increasing awareness to reduce food waste, enhance collaboration and synergy of initiatives on food waste reduction. It also aims at increasing adoption of good practices to reduce food waste in specific value chains thereby creating an impact at the local, national and global level.

### SRS Mission

Empowering mankind globally by creating awareness.

### SRS Vision

Shaping the future for an equitable living, discovering means for a possible sustainable change and sharing the knowledge with the world. The ultimate goal of the organisation is to help usher in a more compassionate and equitable world for all.



**System Research Society** (a not-for-profit registered under the societies act 1860)

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