



RESPONSIBLE CONSUMPTION AND PRODUCTION

- INTEGRATING 3R PRINCIPLES IN FOOD
WASTE REDUCTION AND UTILIZATION



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Sakon Nakhon Rajabhat University (SNRU) has established a comprehensive framework to embed 3R Principles (Reduce, Reuse, Recycle) within its daily operations, with a particular focus on minimizing and utilizing food waste. This initiative is a core component of the university's commitment to campus sustainability and resource management. The university actively promotes reduction at the source through campus dining awareness campaigns and by optimizing food preparation processes to prevent excess. Furthermore, SNRU implements practical reuse and utilization programs for unavoidable food scraps. This includes the collection and transformation of organic waste from cafeterias into high-quality organic fertilizer or compost, which is then used to enrich the soil in campus green spaces and demonstration farms. Crucially, SNRU extends this knowledge beyond the campus boundaries. The university acts as a regional resource center, organizing training workshops and knowledge transfer sessions to educate local communities and schools on effective food waste separation techniques and the creation of valuable byproducts like bio-fertilizers. By transferring these practical 3R and food waste management skills, SNRU ensures that its sustainable practices are not confined to the institution but actively contribute to the environmental resilience and resource optimization of the wider Sakon Nakhon region.

Campus-Wide Implementation of 3R Principles

The images highlight several key initiatives: the Reduce principle is promoted by encouraging the use of personal reusable items, such as water bottles and eco-friendly tote bags. The recycling aspect is supported by installing dedicated, clearly labeled bins for waste separation across the campus, ensuring proper resource recovery (seen in the image of designated waste collection). Furthermore, the university actively practices Composting and Reuse, turning organic waste, such as dried leaves and yard trimmings (seen in the large pile of organic material), into valuable mulch and soil amendments for campus landscaping. These practical, visible efforts underscore SNRU's commitment to creating an environmentally responsible and resource-efficient learning environment. By integrating 3R principles into everyday campus life, the university is not only achieving its sustainability targets but also cultivating a strong sense of ecological awareness among its community members.

Promoting the reduction and utilization of food waste

Based on an initial field survey of food waste issues in Sakon Nakhon Province, the project gained insight into the existing problems and the needs for promoting the reduction and utilization of food waste to mitigate this problem. The activities conducted under this project are therefore aimed at establishing a platform for joint consultation and brainstorming to discover sustainable approaches for food waste development. This effort is designed to encourage community members to collaborate and participate in the management of local community resources, while also helping to restore these resources and provide communities with knowledge regarding the promotion of food waste reduction and utilization.

