



Date - 1/4/2024

Education & Engagement at Amrita Vishwa Vidyapeetham

7. Education & Engagement

- **"Sustainable Plate" Signage**

Informational displays in all dining halls illustrate the environmental footprint of plant-based versus animal-based meals, highlighting water usage, greenhouse gas emissions, and land conservation benefits.

- **Workshops & Cooking Demonstrations**

Regular sessions led by campus nutritionists cover:

- Home composting techniques
- Meal-planning strategies to minimize food waste
- Basic vegetarian and vegan cooking tutorials

- **Digital Feedback Kiosks**

Interactive kiosks at each serving station enable diners to:

- Rate menu items on taste, nutritional value, and sustainability
- Provide comments and recipe suggestions
- View real-time popularity metrics that guide future menu development

Goal:

These engagement activities foster awareness, build practical skills, and empower the

campus community to make informed, sustainable dining choices. Feedback collected drives continuous improvement in our sustainable food programs.