



Date - 1/4/2024

Zero-Waste Practices at Amrita Vishwa Vidyapeetham

3. Zero-Waste Practices

- **On-Site Composting Units**

All dining halls are equipped with composting bins that collect vegetable and fruit scraps. These scraps are processed into nutrient-rich compost used in campus kitchen gardens and landscaping projects.

- **Bulk Dispensers**

Grains, pulses, spices, and condiments are dispensed from large refillable silos to minimize single-use packaging. Diners fill reusable containers or use biodegradable cups.

- **Reusable Cutlery & Crockery**

Dining halls utilize durable stainless-steel plates, bowls, and cutlery. After every meal, dishes are collected and passed through high-temperature sterilization stations before reuse.

Goal:

These measures reduce landfill waste, lower procurement costs, and foster a campus culture of sustainability. Feedback can be submitted via the internal sustainability portal.