



**NANDHA ENGINEERING COLLEGE (AUTONOMOUS),
ERODE – 638 052**



Freshmen Engineering Department - Chemistry

Report on the Observance of International Day of Awareness of Food Loss and Waste

Event Details:



Programme Title	Observance of International Day of Awareness of Food Loss and Waste
Organized By	Freshmen Engineering Department - Chemistry
Date	29.09.2026
Target Audience	I- Year- B.E./B.Tech students
Venue	Conference Hall, NEC & Block – VII
SDG Focused	SDG 2 (Zero Hunger) SDG 12 (Responsible Consumption and Production)



1. Introduction

The United Nations observes the International Day of Awareness of Food Loss and Waste every year on 29 September to draw attention to the large quantities of food lost along the supply chain and wasted at the consumer level, and to encourage action from individuals, institutions and industry. Food loss and waste is not only a social and ethical concern but also an engineering challenge, since it involves processing, storage, packaging, logistics, energy use and resource management.

In line with this global call, the Freshmen Engineering Department (Chemistry) organized a series of student-centered events to sensitize first-year engineering students to the causes and consequences of food waste and to encourage practical, responsible habits on campus and at home.

2. Objectives

- To create awareness among students about the scale and impact of food loss and waste.
- To help students view food waste as an engineering and sustainability problem with technological solutions.
- To encourage creative, innovation-driven thinking through hands-on and expressive activities.
- To promote responsible consumption behavior in the campus canteen and mess.
- To connect the institution with subject experts and strengthen academic collaboration.

3. Summary of Activities

3.1 Mini Hackathon (4 Hours)

The four-hour Mini Hackathon challenged student teams to identify real-world problems related to food loss and waste and develop practical and innovative solutions. The participants brainstormed ideas, prepared prototypes or conceptual designs, and presented their solutions for evaluation. The activity provided an experiential learning platform that enhanced students' problem-solving, teamwork, creativity, design-thinking, communication, and technical skills while connecting basic science and engineering concepts with sustainability.

The Hackathon served as an effective student-centric innovation activity, encouraging participants to transform their ideas into practical solutions. It also fostered an innovation mindset, entrepreneurial thinking, collaboration, and confidence among the students.

The programme further strengthened the institution's commitment to innovation, interdisciplinary learning, environmental sustainability, entrepreneurship, and the Sustainable Development Goals (SDGs). By addressing the contemporary global challenge of food loss and waste through student-led solutions, the Hackathon provided a meaningful platform for nurturing creativity, technological innovation, and socially responsible problem-solving among first-year students.



Students participated in Mini- Hackathon in the view of International day for Food waste & Loss

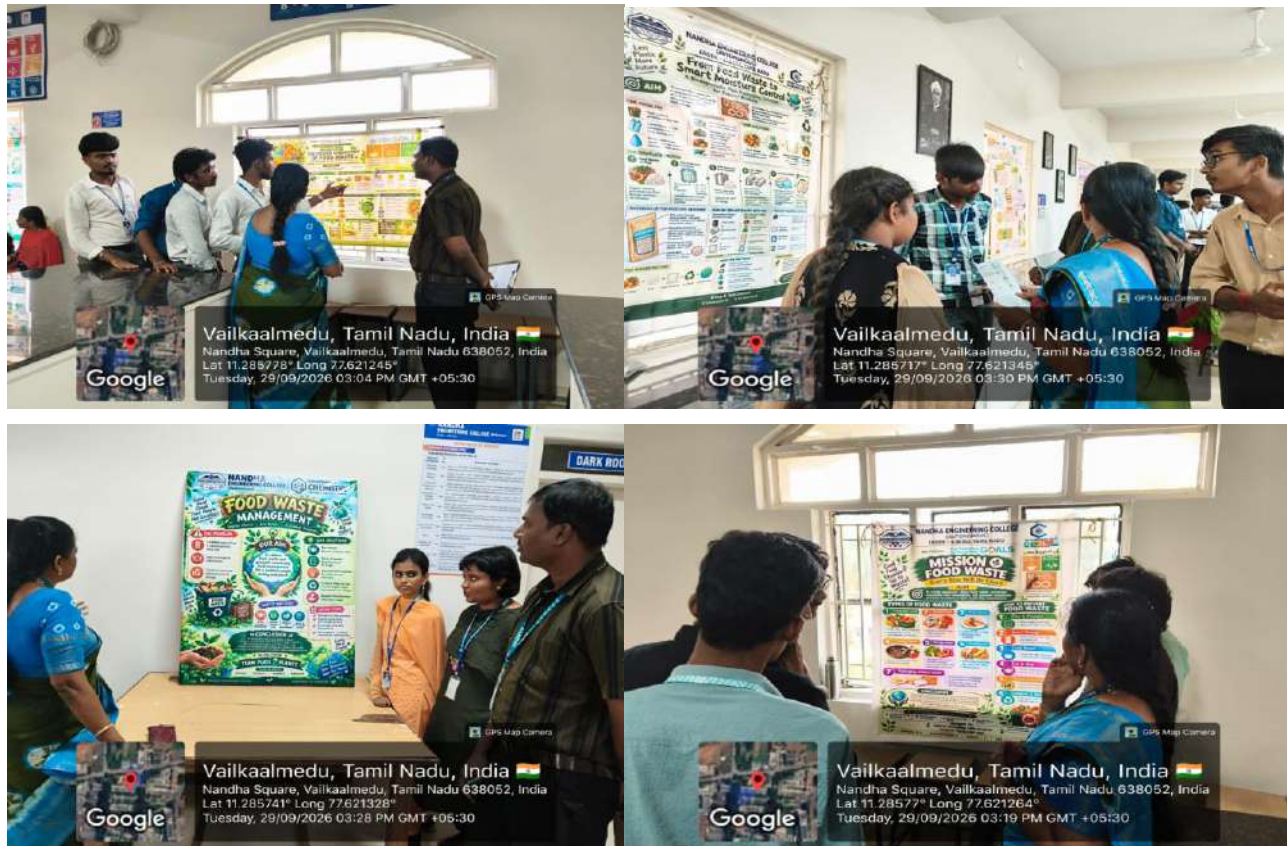
3.2 Poster Presentation

Students prepared and presented posters on various themes related to food loss and waste, including its causes, impacts on hunger and the environment, food preservation and waste valorization, and simple practices for reducing food waste in daily life. The activity encouraged students to conduct research, organize information effectively, and communicate their ideas through creative and visually engaging presentations.

The programme provided an opportunity for students to enhance their creativity, communication skills, scientific thinking, problem-solving abilities, and innovative thinking while developing a deeper understanding of sustainable practices.

The activity supported the institution's commitment to student-centric and experiential learning, innovation, environmental sustainability, and awareness of the Sustainable Development Goals (SDGs). It also provided a platform for first-year students to identify real-world environmental challenges and

develop innovative ideas that could be further explored through academic projects and practical applications.



Students demonstrated their idea to minimize the food waste and loss through poster presentation

3.3 Miming (Street-Play Style Awareness Campaign)

Students performed mime acts in the college canteen and mess, directly at the locations where food is served and consumed. Through expressive, wordless performances, they conveyed important messages about avoiding food waste, taking only the required quantity, and valuing the effort and resources involved in preparing every meal. Conducting the performances at the point of consumption made the message more direct, relevant, and impactful, reaching a wide audience of students and staff.

The competition provided an effective platform for students to communicate socially relevant messages through gestures, facial expressions, body language, creative acting, and visual storytelling without the use of dialogue. The participants enthusiastically presented mime performances addressing

various aspects of food loss and waste, including wastage at household and institutional levels, responsible consumption, food conservation, sustainable food practices, environmental impacts, and the importance of reducing food waste.

The Miming Competition helped students develop creativity, communication skills, teamwork, confidence, leadership qualities, and social awareness. The activity also encouraged active student participation through an innovative and experiential learning approach, motivating students to reflect on their individual and collective responsibility towards reducing food loss and waste. It also contributed to the broader objectives of the Sustainable Development Goals (SDGs) by creating awareness among young learners about responsible consumption, resource conservation, and sustainable practices.



Students performed Miming and conveyed awareness message regarding food waste.



3.4 Special Lecture: "Food Waste: An Engineering Challenge"

Resource Person: Dr. V. Krithika, Assistant Professor & Head, Department of Nutrition and Dietetics, Vellalar College for Women.

Dr. Krithika delivered a special lecture that framed food waste as an engineering challenge, covering its nutritional, social and environmental dimensions and the role of technology, design and responsible practice in reducing it. The session gave students an interdisciplinary perspective and linked classroom learning with real-world issues.

The guest lecture focused on the fact that food waste is not merely a household or kitchen-level issue but a system-wide challenge involving agriculture, processing, storage, transportation, cold chains, retail and consumption. The speaker emphasized that substantial quantities of food are lost at different stages before reaching the people who need it.

The event concluded with the message that reducing food loss and waste is not only about saving food; it is about protecting nutrients, conserving resources, reducing economic losses and strengthening food security. The programme motivated students to think about practical, innovative and sustainable solutions that can help build a food system in which valuable food reaches people rather than being lost along the way.



Dr.Kirithika, the chief guest addressed first year students about food waste and loss

3.5 Rangoli Competition

Students created rangoli designs on the theme of food waste and loss, using colour and traditional art to express messages of conservation, sharing and gratitude for food. The event blended cultural expression with social awareness.

Students created colourful rangoli designs based on the theme of food loss and waste, using traditional art to convey meaningful messages on food conservation, sharing, gratitude, and responsible consumption. The activity effectively combined cultural expression with social and environmental awareness.

The participants enthusiastically presented thematic rangoli designs highlighting various aspects of food waste reduction, sustainable food management, responsible consumption, conservation of natural resources, environmental protection, and food security. Through creativity and originality, students transformed sustainability-related concepts into attractive and meaningful visual representations. The activity also provided an opportunity to communicate socially relevant messages through art and collaborative participation.

The competition helped students develop creativity, teamwork, coordination, communication, aesthetic skills, and environmental awareness. It also encouraged them to reflect on the importance of responsible food consumption and sustainable utilization of resources in their daily lives.



Students showcasing their creativity through a colorful rangoli, reflecting cultural tradition and artistic skill

4. Outcomes

- Increased awareness among first-year students about food loss and waste and its link to hunger, resources and climate.
- Students applied creativity and technical thinking to propose solutions through the hackathon and posters.
- Visible behavioural messaging in the canteen and mess through the miming performances.
- Exposure to an expert, interdisciplinary viewpoint through the guest lecture.
- Stronger participation, communication and teamwork skills among students.
- Strengthened academic ties with Vellalar College for Women.

5. Mapping with Sustainable Development Goals (SDGs)

5.1 Primary SDG

SDG 12: Responsible Consumption and Production

The observance is directly aligned with SDG 12, particularly **Target 12.3**, which aims to halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains by 2030. All events were designed to promote mindful consumption and waste reduction, and the canteen and mess campaign targeted this behavior at its source.

5.2 Secondary SDGs

SDG	Relevance to the Programme
SDG 2: Zero Hunger	Reducing food waste supports food security and better use of food that could nourish people; posters and the lecture highlighted the paradox of waste alongside hunger.
SDG 13: Climate Action	Food waste contributes to greenhouse gas emissions and wasted energy and water; awareness of this link encourages climate-conscious behaviour.
SDG 4: Quality Education	Experiential, interdisciplinary learning through a hackathon, posters, performance and expert talk builds awareness and skills for sustainable development (Target 4.7) .

SDG	Relevance to the Programme
SDG 3: Good Health and Well-being	The nutrition-focused lecture linked responsible food use with healthy dietary habits and well-being.
SDG 17: Partnerships for the Goals	Collaboration with an external institution and subject expert strengthened knowledge sharing and partnership.

5.3 Activity-wise SDG Mapping

Activity	Primary SDG	Secondary SDGs
Mini Hackathon (4 hours)	SDG 12	SDG 4, SDG 2, SDG 13
Poster Presentation	SDG 12	SDG 2, SDG 13, SDG 4
Miming in Canteen and Mess	SDG 12	SDG 2, SDG 3
Special Lecture by Dr. V. Krithika	SDG 12	SDG 3, SDG 2, SDG 17, SDG 4
Rangoli Competition	SDG 12	SDG 2, SDG 4

6. Conclusion

The observance of the International Day of Awareness of Food Loss and Waste successfully combined technical thinking, creativity, performance and expert guidance to sensitise first-year students to a pressing global issue. By addressing food waste as an engineering challenge and taking the message to the canteen and mess, the Department of Chemistry advanced the institution's commitment to sustainability and to the Sustainable Development Goals, with SDG 12 as the central focus.

Enclosure:

1. Event Flyer
2. Participant List & Winners List
3. Feedback