

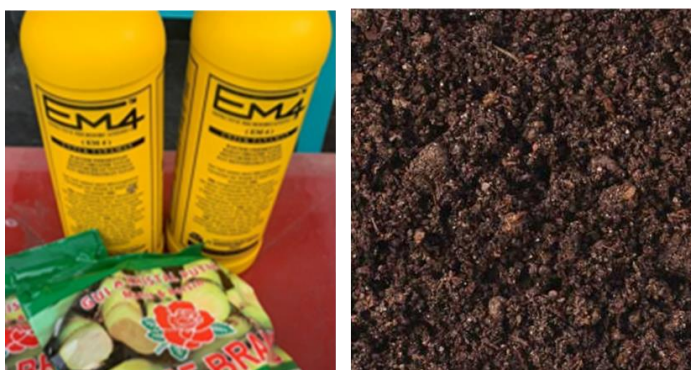
Tracking the food waste

The amount of food waste depends on the population of the community. Each individual needs to eat. However, to calculate the amount of waste in diverse communities is a difficult challenge. The work culture in universities is different from the work system in government and production activities in industrial environments. The academic community sometimes must work on Saturdays and Sundays, during normal business hours, working on and/or off campus.

Since Covid19, the culture of teaching and learning has changed significantly, the implementation of teaching has varied from the classic face-to-face way, completely online, or hybrid. The majority of managerial or administrative employees have worked from the office, while lecturers and students are still carrying out learning from outside the campus. Those who teach from off-campus certainly do not affect the volume of food waste generated on campus. Meanwhile, researchers generally still carry out their research activities in campus laboratories.



Indonesia generates 23-48 million tons of food waste per year (The Indonesian National Development Planning Agency). The total population of Indonesia in 2022 was 275.77 million. The average per individual food waste ranges from 83.4 – 174.0 grams. **Food waste production at the Sriwijaya University campus in 2022 was estimated at around 3.66 tons/year.** Low food waste is also related to the culture of people bringing home unconsumed food from their office. Also, they bring home their own leftovers to throw away when they return home.



One hundred percent of food is an organic material. Thus, food waste consists of organic substances that are easily decomposed and can be processed into organic fertilizers that are useful for crop farming. Therefore, a part of food waste is recycled into compost.