

# The SDG Accord

*The University and College Sector's Collective Response to the Global Goals*

**SUNWAY**  
UNIVERSITY



## **Integration of SDGs in**

- ☐ Institutional governance/strategic level
- ☐ SDGs in research
- ☐ SDGs in campus operations
- ☐ SDGs in curriculum development
- ☒ SDGs in student engagement activities
- ☒ SDGs into community activities
- ☐ SDGs at a whole-institution level

## **Focus on**

- ☐ Goal 1 - No poverty
- ☒ Goal 2 - Zero hunger
- ☐ Goal 3 - Good health and wellbeing
- ☒ Goal 4 - Quality education
- ☐ Goal 5 - Gender equality
- ☐ Goal 6 - Clean water and sanitation
- ☐ Goal 7 - Affordable and clean energy
- ☐ Goal 8 - Decent work and economic growth
- ☐ Goal 9 - Industry, innovation and infrastructure
- ☐ Goal 10 - Reduced inequalities
- ☐ Goal 11 - Sustainable cities and communities
- ☒ Goal 12 - Responsible consumption and production
- ☐ Goal 13 - Climate action
- ☐ Goal 14 - Life below water
- ☐ Goal 15 - Life on land
- ☐ Goal 16 - Peace, justice and strong institutions
- ☐ Goal 17 - Partnerships for the goals

## **Summary**

### **Rethinking Food Waste: Transforming Edible Waste into New Dish**

Inspired by Sunway University's commitment to the United Nations Sustainable Development Goals (UN SDGs) and Worldchefs' Feed the Planet initiatives, the Sunway University Young Chefs published a digital cookbook to transform edible food waste into new dishes.

The United Nations (UN) has highlighted that approximately 931 million tonnes of food are wasted each year. The UN Environment Programme's (UNEP) Food Waste Index Report 2021, has stated that 17% of global food production are wasted, with 61% coming from households, 26% from food services while 13% from retail. Food waste which increases food insecurity, also has significant impact on societies, economies, and the environment.

Producing this wasted food also wastes other natural resources such as water and creating 3.3 billion tons of greenhouse gases. Ending food waste is a radical shift, but it's one that communities can be a part of by simply reducing our own food waste. The UN Sustainable Development Goal, particularly Goal 12.3 - Global Food Loss and Waste, aims to halve global food waste by 2030.

Although food waste could be converted into compost; the Sunway Young Chefs have tried to repurpose edible food waste such as vegetable peels and scraps, leftovers, food trimmings and excess ingredients, into a new dish before it reaches the bins.

According to project lead Chef Soon Pau Voon, "the recipes shared in this digital cookbook reflects some of the practices in the culinary labs which can be easily reproduced in home kitchens."

Divided into five sections: essentials, salads and soups, bread and bites, desserts and sweets, drinks; the cookbook features over 30 beautifully illustrated dishes and beverages by Chiang Sweetie, Christina Megan Liew, and Sunway University alumna Alicia Tay.

The cookbook has garnered some impressive accolades including being the national winner for the prestigious Gourmand World Cookbook Awards 2021 under the category of B14 Digital, B22 University Press and D01 Food Waste. The cookbook has also recently been shortlisted for the Best of the World Award which will take place in Umea, Sweden in 2022.

**Outline the barriers or challenges encountered in integrating this theme and how you overcame these:**

1. The term food waste needs to be carefully defined; examples of edible food waste are provided in the cookbook.
2. Household kitchens might not understand professional culinary terms; a glossary has been provided for this purpose. Recipes are also tested by non-professionals before being included in the cookbook.
3. eBooks might be difficult to read during the cooking stage in the kitchen; the book will also be published as a printed version by the Sunway University Press.

**Outline the benefits of integrating this theme:**

1. When applied the techniques from the cookbook in the culinary labs, there was a significant drop in food waste.
2. Young Chefs (project team - students) were able to appreciate the importance of edible food waste. Instead of only learning theoretical concepts, these practical components further enhanced their learning experience and understanding towards the UN SDGs Particularly SDG12 – Responsible Production and Consumption.
3. Through this eBook, domestic households are encouraged to manage their food waste more efficiently and effectively.

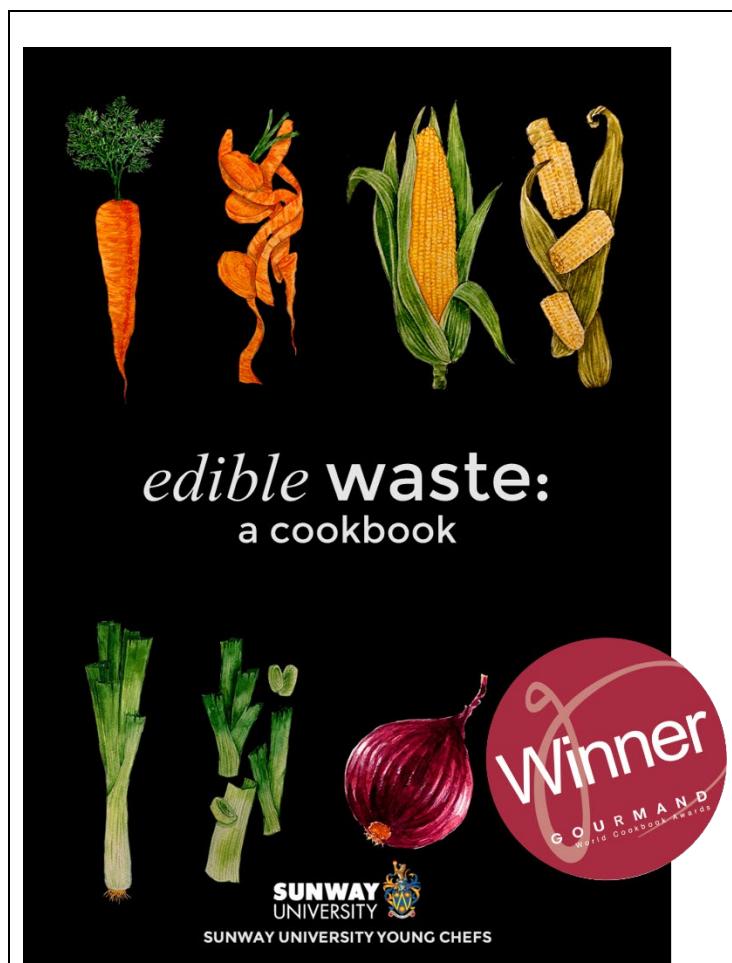
### **Conclusions and recommendations**

Transforming the idea of repurposing edible waste into new dishes and to publish these recipes as an eBook has given a new meaning to managing food waste.

For the Young Chefs (project team - students), embarking on such a project provided them with an in-depth understanding and a deeper appreciation to the meaning of Sustainability. It was not just a theme, but a theme with an action and a purpose.

For the readers, they will be able to explore 'sustainability' through food and begin to rethink of how to manage their food waste effectively.

The eBook hopes to reach out to a larger audience and impact the community at large. An Interactive link or QR code will also be made available for video demonstrations on how to prepare the dishes.



The image represents the cover of the cookbook.