



# The SDG Accord

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

## 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

## *SDG Accord Reporting 2021 CASE STUDY*

### **Biowaste**

One of the SDG 12 targets is to cut the amount of food waste to half and to minimize the food lost. Our campus restaurant (Kampusravintolat Oy, LUT University owns a half of it) wanted to raise campus members to think of the biowaste amount they produce. The biowaste scale was developed in the University of applied science (located in the same campus as LUT University) and taken into use in two restaurants (owned by Kampusravintolat Oy) located in our campus. The biowaste monitoring systems helps customers to notice concretely, each day, how many grams of loss food are left on her/his plate. It teaches restaurant customers to smaller single portions.

Bio scales show the amount of loss food left by the customer immediately after the customer has emptied their plates into the biowaste scale. At the same time, the system provides direct feedback to the customer, showing how much biowaste was produced relative to other customers in the restaurant.

### **BENEFITS**

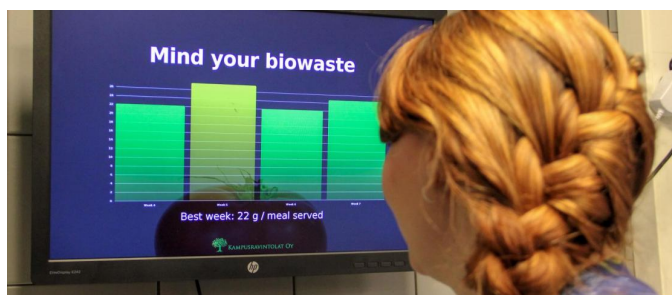
1. Campus members became more aware of the amount of biowaste they produce and raised the discussion about biowaste.
2. The amount of biowaste decreased.
3. The campus restaurant achieved money savings and helped to plan more customer friendly

### **BARRIERS**

1. Cost of the biowaste scales might be a barrier. To our campus restaurants it was not, because they could already see the benefits (also money savings).

### **CONCLUSIONS**

Monitoring the amount of biowaste has positive impacts on the biowaste amounts produced by students and staff members on campus. It is recommended to start monitoring the amount of biowaste produced by campus members and also to tell them the results of the monitoring. The amounts of biowaste will decrease.



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