



## PROJECT:

Upscaling sound food waste management practices through youth and community education in schools and institutes of higher learning in **Malaysia**



**Implementing entity:**  
Forum Air Malaysia (FAM)



**Project partners:**  
Solid Waste Corporation (SWCorp);  
Malaysian Association of  
Standards Users; Federation of  
Malaysia Consumers Associations  
(FOMCA)



**Amount:**  
Budgeted: USD109,961  
Spent: USD100,227



**Duration:**  
31.01.2017 – 31.10.2018



## Project objective:

The project aims to provide local communities, schools and higher learning institutes as well as policy-makers with the knowledge and skills to better reduce and manage food waste at local and national levels. The outcome will be supported through efficient and responsible use and preparation of food, increased engagement in food waste reduction, composting and decrease of greenhouse gas emissions. More specifically the project seeks to:

- Establish shared understanding and review current food waste management strategies to identify implementation strategies, measurement of GHG contribution (of food waste) along with short term incentives;
- Development of supporting tools and materials (primarily online) to help sustain responsible food consumption, preparation and waste management;
- Organise responsible preparation, consumption and waste management of food – among households/schools and Food Service Operators (FSOs);
- Incorporate best practices and the Malaysian standards in food and beverage and hospitality course modules.

## Project status: Completed

01

Web-site was developed at the start of the project where information on food waste management was uploaded. The Web-site is online source of information for various target audiences. It provides a food waste management toolkit with the link to calculate the Green House Gas (GHG) emissions from food waste.

02

Awareness raising on responsible preparation, consumption and waste management reached 400 students and 400 households. 8 schools that participated in the awareness programme showed reduction in the volume of food waste before and after the programme.

03

Over 300 FSOs participated in awareness raising programme. 27 of them showed reduction in the volume of food waste before and after the programme.

04

Letters of Support for the project were received from the National Solid Waste Management Department and Restaurants association, as well as from the Ministry of Education.

05

Training module on the importance of food waste management and impact of food systems on the environment was developed and introduced in Polytechnic of Jeli, The National University of Malaysia (UKM), and University of Technology (UiTM).