



12 RESPONSIBLE
CONSUMPTION
AND PRODUCTION



Saint Louis University

**works towards an efficient use of
resources and minimization of waste.**





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12.2.7 Disposable Policy: Extensions to Services

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SLU, Smart Roll Out E-waste Bin



The E-Waste Management Camp ensures that sustainability practices go beyond campus operations and into collaborative environmental action. Through its partnership with Smart Communications, the City Government of Baguio, and DENR-EMB-CAR, SLU promotes responsible electronic waste disposal, recycling, and circular economy principles. By providing accessible e-waste collection services and raising community awareness, the initiative models responsible consumption, reduces hazardous waste, and integrates environmental stewardship into public engagement and institutional services.

<https://www.slu.edu.ph/2025/02/27/slu-smart-roll-out-e-waste-bin/>



12.2.7 Disposable Policy: Extensions to Services

Trainings and awareness programs for students, employees, and external partners serve as an effective means of fulfilling the SDG 12 criterion on “Ensuring policies extend to outsourced services and the supply chain.” Extending sustainability policies beyond the university goes beyond written guidelines or contractual obligations—it involves education, engagement, and capacity building for all stakeholders in the waste management and consumption chain. Through regular trainings and workshops on waste segregation, recycling, and sustainable consumption, Saint Louis University (SLU) ensures that internal stakeholders (students, faculty, and staff) actively practice waste reduction, while external stakeholders (outsourced services, suppliers, and community partners) align their operations with the university’s sustainability standards and environmental policies.

The following Saint Louis University projects exemplify the university’s commitment to extending sustainability policies and practices

1. **SLU-Smart Rollout of E-Waste Bins** – Promotes proper disposal and recycling of electronic waste
2. **AWE Program Strengthens Community Livelihoods** – Empowers women through skills training and sustainable livelihood initiatives.
3. **SLU Hydroponics: Growing Sustainability and Community** - Advances sustainable food production and resource-efficient agriculture. Slice, Spice, and Skill-Up: Turning Waste into Worth – Encourages creative reuse of food waste through innovation and skill-building.
4. **Unearthing Sweet Success: CGaPTA and SLU Forge a Path to Sustainable Chocolate Production** – Integrates sustainable practices into cacao farming and product development.
5. **SLU Champions Eco-Friendly Food Upcycling at the Sustainability Fair** – Showcases innovations in food waste reduction and circular economy practices.
6. **Smart Waste Solutions: SLU Presents AIWAN-Based Framework for Waste Management** – Utilizes data and smart technology to enhance waste segregation, collection, and recycling efficiency.



12.2.7 Disposable Policy: Extensions to Services

AWE Program Strengthens Community Livelihoods



The Academy for Women Entrepreneurs (AWE) livelihood training programs ensures that sustainability principles are embedded in community-based training and livelihood support. By teaching participants to produce, package, and manage food products responsibly—such as home-made longganisa, tocino, and hotdog—the program promotes efficient resource use, waste reduction, and sustainable local production. This initiative not only empowers non-working mothers to create viable livelihoods but also models responsible entrepreneurship, where production processes and product management align with environmental stewardship and community well-being. Through this integration of livelihood skills and sustainability values, SLU demonstrates how service-oriented programs can advance responsible consumption and production practices beyond the campus.

<https://www.slu.edu.ph/2024/11/13/awes-livelihood-program-empowers-slu-partner-community/>



12.2.7 Disposable Policy: Extensions to Services

SLU Hydroponics: Growing Sustainability and Community



The SLU Hydroponics Initiative extends its Disposal Policy to Services by applying sustainability and waste-reduction principles to community engagement, education, and agricultural innovation. Through the integration of hydroponics, composting, and food distribution, the initiative promotes responsible resource use, reduces agricultural waste, and supports circular food systems. By turning biodegradable waste into compost and incorporating it into the hydroponic process, SLU demonstrates how sustainable consumption can be practiced within academic and outreach services. This initiative empowers students and communities to adopt eco-efficient food production methods, translating classroom learning into responsible action and reinforcing the university's role as a catalyst for sustainable development.

<https://www.slu.edu.ph/2025/05/28/slu-hydroponics-initiative-cultivates-sustainability-and-community-empowerment/>



12.2.7 Disposable Policy: Extensions to Services

Slice, Spice, and Skill-Up: Turning Waste into Worth



The “Slice, Spice, and Skill-Up” activity transforms surplus vegetables into valuable, safe, and market-ready food products—demonstrating responsible production and waste reduction in practice. By extending SLU’s Disposal Policy to Services, the initiative integrates sustainability into community training and educational outreach, ensuring that even service-oriented activities like workshops embody waste minimization and resource efficiency. Through upcycling cabbage into achara, students learned to apply sustainable food preservation techniques that reduce post-harvest losses and promote circular food systems. The project empowers learners to value resources, avoid food waste, and adopt eco-conscious habits—strengthening the culture of sustainability from classroom to community.



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Unearthing Sweet Success: CGaPTA and SLU Forge a Path to Sustainable Chocolate Production



This initiative between Saint Louis University (SLU) and the Cacao Growers and Processors Tublay Association (CGaPTA) promotes sustainable and responsible production practices in the local cacao industry. Through the Equipment Transfer Agreement and accompanying training on cacao grinding and refining, SLU enables farmers to adopt efficient, low-waste, and quality-focused production processes, minimizing resource use and maximizing product value. The project exemplifies responsible production by transforming raw materials into high-value chocolate products locally, reducing dependency on imported or mass-produced goods, and supporting ethical sourcing and fair trade principles. Moreover, by extending SLU's Disposable Policy to Services, the initiative reinforces waste reduction and responsible resource management within production and community training activities. This holistic approach ensures that economic growth, community empowerment, and environmental stewardship advance together—embodying the essence of SDG 12's call for sustainable consumption and production systems.



12.2.7 Disposable Policy: Extensions to Services

SLU Champions Eco-Friendly Food Upcycling at Sustainability Fair



The participation of Saint Louis University in the 9th Ecological Solid Waste Management Sustainability Fair through its Food Upcycling Booth particularly the promotion of sustainable consumption and production systems. By extending the Disposal Policy to Services, SLU demonstrates its commitment to minimizing food waste, reusing resources, and transforming surplus or discarded food into value-added products. This initiative not only supports responsible waste management but also fosters innovation in sustainable food systems. Through community engagement, education, and eco-conscious practices, SLU advances the goal of reducing environmental impact from consumption and production, while empowering individuals to make informed, sustainable choices that contribute to a circular economy.



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Smart Waste Solutions: SLU Presents AIWAN-Based Framework for Waste Management



Saint Louis University ensures that sustainability practices extend beyond campus operations to include outsourced services, suppliers, and collaborative initiatives. This approach reinforces the university's commitment to minimizing disposable items and promoting environmentally responsible practices across its extended network.

The SLU School of Engineering and Architecture – Industrial Engineering Department has taken proactive steps to advance sustainable waste management through academic research and community partnership. In a joint effort with government and institutional stakeholders, SLU-SEA IE launched the project “Evaluating Barangay Waste Management and MRF Utilization in Baguio City: An Adoption of Intelligent Waste Actions through a Smart Network System (A.I.W.A.N)-Based Framework for Smart, Sustainable Waste Solutions.”

The collaboration, supported by the City Planning, Development, and Sustainability Office, CEPMO, GSO, UNDP, and the University of the Philippines Baguio, demonstrates how SLU extends its environmental policies and sustainability principles to external partnerships and local governance systems.