

Metric 2.5

AY 2024 - 2025



Saint Louis University

Encourages the eradication of hunger as well as advancements in the physical and mental well-being of its numerous constituents and partners



2 ZERO HUNGER



Indicator 2.5.4

AY 2024 - 2025



Saint Louis University Sustainable food purchases



2 ZERO
HUNGER



Promoting Sustainable Food Purchases Through SLU's Food Upcycling Initiative



Saint Louis University (SLU) advanced its advocacy for sustainable and eco-friendly food systems through its participation in the 9th Ecological Solid Waste Management Sustainability Fair held on 16 March 2025 at Malcolm Square, Baguio City. SLU's food upcycling booth highlighted the University's commitment to responsible consumption by demonstrating how food resources can be transformed into value-added products—an initiative that directly aligns with THE 2.5.4: Sustainable Food Purchases, particularly through the promotion of organic, locally sourced, and sustainably produced food items.

The booth captured strong public interest as visitors learned how SLU's food upcycling efforts contribute to reducing food waste, supporting local farmers, and encouraging sustainable procurement practices. Participants explored products made from upcycled ingredients, such as sauces and other value-added items, showcasing practical examples of how food that might otherwise be discarded can be repurposed into healthy, marketable goods. The discussions emphasized how sustainable food choices—especially organic and minimally processed items—can address nutritional challenges in diverse communities.



Published on the SLU website:

<https://www.slu.edu.ph/2025/03/17/slu-highlights-sustainability-through-food-upcycling-booth-at-9th-ecological-solid-waste-management-sustainability-fair/>

Sustainable Food Sourcing at SLU

Saint Louis University advances its commitment to sustainable food systems through its campus dining initiatives, as highlighted in its program offering healthy, green, and wellness-focused meals for students and staff. Several SLU concessionaires intentionally incorporate locally sourced and sustainably produced ingredients, strengthening the University's efforts to support responsible food consumption and procurement.

One of the featured outlets, Amare Caffe, prepares its dishes using fresh, locally sourced herbs and produce, supporting small growers and reducing the environmental footprint associated with long-distance food transport. Similarly, Alpine Green Foods offers menus centered on plant-based, nutrient-rich selections—such as fruit smoothies, vegetarian and vegan meals, and turmeric-based drinks—which rely on whole, minimally processed ingredients aligned with sustainable dietary patterns.

By curating food providers that emphasize natural ingredients, plant-forward meals, and locally sourced components, SLU actively promotes sustainable food sourcing across its campuses. This commitment not only enhances the nutritional options available to the Louisian community but also contributes to more resilient, eco-friendly food systems. These efforts demonstrate SLU's alignment with THE Indicator 2.3.6, which encourages universities to prioritize products from local, sustainable sources within their food services.

