



# **JAMNA AUTO INDUSTRIES LIMITED**

## **FOOD WASTE MANAGEMENT POLICY**

### **1. Objective**

Jamna Auto Industries Limited (JAI) is committed to promoting sustainability and reducing its environmental footprint. The Food Waste Management Policy aims to guide the Company in establishing practices for minimization of overcooking, donation of any residual food and reduction & environmentally safe disposal of leftover food waste.

### **2. Scope**

This policy applies to all areas where food is prepared, served, or consumed—such as canteens, guest houses, and event catering—by or on behalf of the Company and its subsidiaries.

### **3. Key Principles**

#### **3.1. Prevention:**

**Meal planning:** Regular assessment of food consumption patterns be done to avoid over-preparation and excess procurement.

**Awareness & training:** Kitchen/catering staff, employees and workers be educated on the importance of minimizing food waste via workshops, posters, and ongoing campaigns.

**Portion control:** Food to be served in a reasonable quantity. Individuals will be advised and aware to take only quantity of food they can consume.

**Menu design:** Focus on dishes that use vegetables or ingredients which, if not fully used the same day, can be safely stored and reused later with flexibility.

#### **3.2 Utilization:**

**Donation:** Establish partnerships with local NGOs or charities to donate edible surplus food to those in need, in compliance with food safety laws.

**Composting:** Segregate inedible food waste for composting at dedicated facilities within Company premises, or collaborate with external composting/biogas vendors.

**Biogas generation:** Where viable, channel food waste to biogas plants as a renewable energy source.

#### **3.3 Compliance:**

**Lawful disposal:** Abide by local, state, and national regulations regarding food and organic waste management (e.g., non-mixing of food waste and general waste).

## **4. Operational Implementation**

### **4.1 Segregation:**

All food waste must be segregated at the source and disposed of in designated food waste bins, separate from general or recyclable waste. Edible surplus food should be stored safely in clean, hygienic containers.

### **4.2 Periodic Reviews:**

Monthly analysis of food consumption and waste patterns be done for menu planning and procurement practices and preparing quarterly summary reports on food waste generated, donated, or composted to be prepared and reviewed.

### **4.3 Continuous Improvement:**

Regular review of policy effectiveness and adoption of new technologies or initiatives to further improve food waste management.

## **5. Roles and Responsibilities**

### **5.1 Kitchen & Canteen Staff:**

Implement portion controls, segregation, and safe storage of surplus food and maintain kitchen logs for food served, leftover, and wasted.

### **5.2 Admin Departments:**

Monitor policy adherence and coordinate training and awareness programs and ensure compliance with regulatory requirements and oversee reporting.

### **5.3 Employees & Visitors:**

Support waste prevention by taking food judiciously and segregating plate waste appropriately.

## **6. Summary**

The Food Waste Management Policy of Jamna Auto Industries Limited reiterates its commitment to not only reduce food waste but also to foster a culture of sustainability, compliance, and social responsibility. All employees, workers and business partners are expected to adopt these practices to ensure long-term environmental stewardship.