

TU Dublin SDG 12: Responsible Consumption and Production

The vision for TU Dublin Strategic Intent 2030 is to 'Create a Better World, Together'. In developing our TU Dublin strategy, and over the course of our conversations with over 2,500 stakeholders, we viewed the challenges facing us through the lens of the UN Sustainability Goals (SDGs). Some clear areas of focus emerged which resulted in shaping our plan to tackle our task through the following themes - People, Planet, Partnership and underpinned by the key SDG goal of 'Quality Education'. These pillars inform our approach to educational, research and engagement practices, ensuring that TU Dublin delivers real change, innovation and impact for society.

This is TU Dublin's third report on how the University has been addressing the SDGs. It includes examples of initiatives, events and project work that are having an impact across the 17 SDGs.

Year	Event
October 2022	The EPA-funded CircBioCityWaste project featured in TU Dublin's Annual Report (p. 39). The Project examines how to
	convert municipal and dairy industry wastes into a clean source of energy and develop the residuals into novel bio-
	fertilisers for plant growth and soil health. The Principal Investigator on the Project is Dr Anushree Priyadarshini, a
	lecturer at TU Dublin.
October 2022	The TU Dublin's Annual Report (p. 31) featured the Minister of State launching Ireland's first Whole of Government
	Circular Economy Strategy at TU Dublin's Grangegorman campus. During the launch, three projects were showcased as
	examples of the circular economy in action at TU Dublin.
May 2022	The Dublin Gastronomy Symposium was hosted in the School of Culinary Arts and Food Technology's new home in the
	Central Quad at Grangegorman. The exciting, multidisciplinary gathering welcomed academics, practitioners from food
	production, researchers and scientists to network and engage in academic discourse regarding "all things food".

March 2022	The new TU Dublin Sustainability Statement was approved by the University in March. Climate Action forms one of the
	three key pillars which commits to a portfolio of activities, including practicing circular economy and sustainable
	procurement principles and reducing waste.
March 2022	During TU Dublin Green Week, various seminars, workshops, films and talks are organised exploring various
	topics related to climate action, sustainability and protecting our environment, including:
	- 8th March (Grangegorman Campus): Clean Up & Responsible Waste Awareness
	- 8th March (Grangegorman Campus): The Use of Reusables on Campus, the Circular Economy and Green Public
	Procurement
	- 10th March (Online Event): Single-Use Plastics in BioPharma
March 2022	As part of Green Week, TU Dublin's Environmental Sustainability and Health Institute (ESHI) hosted a daylong series of
	events to celebrate TU Dublin's research. One event focused on 'Sustainability Along the Supply Chain for Fresh
	Produce'.
February 2022	Bio Wrap were the winners of TU Dublin's first international ClimateLaunchpad competition, which celebrates pitches
	for business ideas with climate impact. The winning pitch, Bio Wrap, is a biodegradable, weatherproof alternative to
	standard plastic pallet wrap.
Ongoing	Two <u>TU Dublin researcher projects were shortlisted</u> as part of the <i>Science Foundation Ireland Future Innovator Prize</i> .
	One project was Bluestreambio, which seeks to transform waste fish blood into a biodegradable ink for 3D printing!
	The second was Leaf No Waste, which focused on extending the shelf life and reducing waste of salad leaves and
	progressed to the Seed Phase of the competition., which focuses on extending the shelf life of salad leaves in an
	attempt at reducing waste.
Ongoing	TU Dublin's catering contractor, <u>Sodexo</u> , is committed to sustainability, with a corporate citizen goal to reduce food
	waste by 50% by 2025 and to source sustainably to assist in reducing their carbon emissions by 35%. They also have
	100 million Stop Hunger beneficiaries.
Ongoing	Aramark, one of TU Dublin's catering suppliers, had a goal of 'Less Waste, More Impact' and has a commitment to
	reduce food loss and waste by 50% by 2030 in all its operations.