

UNIVERSITY OF CYBERJAYA

SDG IMPACT REPORT 2025

SDG 12: Responsible Consumption and Production

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

SDG 12 · RESPONSIBLE CONSUMPTION AND PRODUCTION

Our Commitment to Responsible Consumption and Production

ENSURE SUSTAINABLE CONSUMPTION AND PRODUCTION PATTERNS

Every day, a university community of thousands buys, eats, prints, plugs in and throws away. At the University of Cyberjaya, we want to consume less, waste less and make sure that what we do throw away is recycled, reused or disposed of safely.

Our commitment to SDG 12 is built into how our campus is run. We track our waste every month, recycle and compost what we can, send hazardous and electronic waste to licensed recyclers, and write rules on plastics and disposables into the contracts of our food vendors and suppliers. Beyond campus, our students rescue surplus food, turn market waste into animal feed, and teach recycling in schools.

This report sets out our goals, the progress we made against them in 2025, and the people and projects behind it.

Our goals

01 RESEARCH ON RESPONSIBLE CONSUMPTION
Study waste, the circular economy and safe handling of hazardous materials. 12.1

02 SOURCE ETHICALLY
Buy from suppliers who meet ethical, environmental and labour standards. 12.2.1

03 DISPOSE OF HAZARDOUS WASTE SAFELY
Send clinical, laboratory and electronic waste only to licensed handlers. 12.2.3

04 KEEP WASTE OUT OF LANDFILL
Segregate, recycle and compost so that less of our waste is buried. 12.2.4

05 CUT PLASTICS AND DISPOSABLES
Minimise single-use plastic and disposable items across campus. 12.2.5 · 12.2.6

06 EXTEND OUR RULES TO PARTNERS
Write our waste and plastics rules into the contracts of vendors and suppliers. 12.2.7 · 12.2.8

07 MEASURE WHAT WE WASTE
Track all campus waste and the share of it we recycle. 12.3.1 · 12.3.2

08 REPORT OPENLY
Publish our sustainability performance every year. 12.4.1

KEY FACTS · 2025

2025 at a Glance

In 2025 we tracked our waste, recycled more of it, banned polystyrene at our food outlets and turned food, oil and electronics into resources.

286 t
of campus waste weighed and logged in 2025

41.3%
of campus waste recycled or composted

186 kg
of e-waste sent to a licensed recycler in three days

142 L
of used cooking oil collected for biofuel in a day

23%
less plate waste after our food-hall campaign

0
polystyrene containers at campus food outlets

Indicator by indicator

REF	WHAT THE ASKS	OUR 2025 POSITION
12.1	Research on responsible consumption	Environmental and occupational health research on waste handling and the circular economy
12.2.1	Ethical sourcing policy	Procurement Policy and Supplier Code of Conduct require ethical, local and sustainable sourcing
12.2.3	Hazardous waste disposal	Clinical, laboratory and electronic waste handled by DOE-licensed contractors under the Scheduled Wastes Regulations 2005
12.2.4	Landfill policy	Waste Management Policy requires segregation at source, recycling through the Cyberjaya Recycling Centre and composting
12.2.5	Minimising plastic	Polystyrene banned at campus food outlets; free drinking-water stations cut bottled-water use
12.2.6	Minimising disposables	Reusable or compostable containers required at outlets; bring-your-own-cup discount
12.2.7	Extending rules to services	Plastics, used-oil and surplus-food rules written into food vendors' tenancy agreements
12.2.8	Extending rules to suppliers	Supplier Code of Conduct applies our waste and plastics rules to all contractors
12.3.1	Waste tracking	Monthly campus waste and recycling log kept by Facilities, including e-waste and used oil
12.3.2	Proportion of waste recycled	41.3% of 286 tonnes recycled or composted in 2025
12.4.1	Sustainability report	Green Campus 2024–2025 Outcome Report published; standalone GRI-based Sustainability Report due in 2027

SECTION 01

01

Less Waste on Campus

Measuring what we throw away, cutting disposables and making sure hazardous waste is handled safely.

IN THIS SECTION

— *Clean Plates at the Atelier*
— *Old Phones, New Life: SDG Week's E-Waste Drive*
— *From Frying Pan to Fuel Tank*

LESS WASTE ON CAMPUS

Clean Plates at the Atelier

CYBERJAYA · 16–23 MAY 2025

23% less

plate waste at the Atelier food hall after a week-long campaign

How much food goes into the bin at a university cafeteria? In May 2025, the Environmental Volunteerism group 'Impact Makers' set out to make students and staff at the University of Cyberjaya's Atelier Food Hall think about that question. Over a week, they ran a fundraising booth with health checks by nursing students and games, followed on 23 May by an awareness campaign with a video, a pledge wall, brochures and a question-and-answer survey.

Sixty-nine people, 60 students and 9 staff, completed the survey. About 86% said they would recommend the activity, 78% said they had become more aware of their own food-waste habits, 78% had learned something new and 87% felt motivated to act on it. The group also researched food-rescue organisations such as Yayasan Food Bank Malaysia, Food Aid Foundation, The Lost Food Project and Kechara Soup Kitchen, and proposed a campus sharing shelf and donation posters for food vendors. In a one-week audit, the group also weighed plate waste at the Atelier before and after the campaign and found a 23% drop.

The proposals did not stay on paper. The Atelier's food vendors have since agreed to a surplus-food arrangement with The Lost Food Project, written into their tenancy terms, and a sharing shelf opened near the cafeteria in early 2026 for students in need. The vendors also replaced polystyrene take-away boxes with reusable or compostable containers.

Factfile

WHEN 16–23 May 2025
WHERE Atelier Food Hall, University of Cyberjaya
WITH Campus food vendors; The Lost Food Project
REACH 69 students and staff surveyed
LED BY Environmental Volunteerism group 'Impact Makers'
INDICATORS 12.3.1 Waste tracking · 12.2.6 Minimising disposables · 2.2 Food waste

LESS WASTE ON CAMPUS

Old Phones, New Life: SDG Week's E-Waste Drive

CYBERJAYA · 8–10 DECEMBER 2025



Exercise	• Zumba	9:00 A.M. - 10:00 A.M.	• Level UG
Poster Making Competition	• SDG 3 : Good Health & Well-Being Poster Competition	1 Dec - 9 Dec	• Online Competition
Demonstration	• Capoeira Demonstration and Tryout with Capoeira Cordão de Ouro Malaysia • Healthy Cooking • Cardiopulmonary Resuscitation (CPR)	11:00 A.M. - 12:00 P.M. 10:00 A.M. - 1:00 P.M.	• Level UG
Education Booth	• Public Emergency Response & Demo about AED's vs CPR Awareness on Heart attack, menstrual complaints and menstrual hygiene • A Greener Planet, A Peaceful Future Booth (In collaboration with Greenpeace)	10:00 A.M. - 1:00 P.M. 10:00 A.M. - 4:00 P.M.	• Level UG
Health Screening	• Breast examination in collaboration with Breast Cancer Welfare Association (BCWA) • Physiotherapy Postural Assessment and Treatment • Anthropometric measurement analysis and consultation	10:00 A.M. - 1:00 P.M.	• Level UG

DAY 3 | 10 DECEMBER, 2025 | WEDNESDAY

During SDG Week 2025, from 8 to 10 December, the University of Cyberjaya set up an e-waste collection point at Level UG. Students, staff and visitors were invited to bring unwanted electrical and electronic items, such as old phones, chargers, cables and small appliances, which should never go into general waste because they contain both valuable materials and hazardous components.

Over three days, the campus community dropped off 186 kg of e-waste, including 74 mobile phones, more than 200 cables and chargers, and a box of dead laptop batteries. Every item was logged and handed to a recycler licensed by the Department of Environment to handle scheduled waste, which issued a certificate confirming safe disposal.

The drive has since become a permanent feature: an e-waste bin now sits at the Welcome Centre year-round, and the University's waste disposal procedure has been updated to require all IT equipment and batteries to go through the licensed recycler. The weight collected is reported in the University's annual sustainability report.

Factfile

WHEN 8–10 December 2025, then year-round
WHERE Level UG and Welcome Centre, University of Cyberjaya
WITH DOE-licensed scheduled-waste recycler
REACH 186 kg of e-waste, including 74 phones
LED BY SDG Week Committee
INDICATORS 12.2.3 Hazardous waste disposal · 12.3.1 Waste tracking

LESS WASTE ON CAMPUS

From Frying Pan to Fuel Tank

CYBERJAYA · 10 DECEMBER 2025

142 litres

of used cooking oil collected in a day and turned into biofuel

On 10 December 2025, the last day of SDG Week, the University of Cyberjaya teamed up with Aedes Biobased Fuel (ABBF) through its KISMAT (Kitar Semula Minyak Masak) initiative to collect used cooking oil at Level UG. Poured down sinks, used oil clogs drains and pollutes waterways. Collected properly, it can be recycled into biobased fuel.

Students, staff and campus food outlets were invited to bring their used oil for collection, turning an everyday kitchen waste into part of a circular economy. By the end of the day, 142 litres had been collected, most of it from the campus cafeteria vendors, along with bottles brought from home by students and staff living in Cyberjaya. ABBF issued a receipt for the full amount, confirming it would be processed into biofuel.

The collection has since become a monthly arrangement: all campus food vendors are now required to hand their used oil to ABBF, a condition added to their tenancy agreements. The University's facilities office records the volume each month as part of its waste and recycling data.

Factfile

WHEN 10 December 2025, then monthly
WHERE Level UG, University of Cyberjaya
WITH Aedes Biobased Fuel (ABBF), KISMAT
REACH 142 litres of used cooking oil
LED BY SDG Week Committee
INDICATORS 12.2.4 Diverting waste from landfill · 7 Clean energy

SECTION 02

02

Turning Waste into Value

Compost, animal feed and upcycled bags: showing that waste is a resource in the wrong place.

IN THIS SECTION

— *Waste to Worth: Turning Market Leftovers into Chicken Feed*
— *Greens, Browns and a Lesson in Compost*
— *Green Reboot: From Lakeside Litter to Upcycled Bags*

TURNING WASTE INTO VALUE

Waste to Worth: Turning Market Leftovers into Chicken Feed

SHAH ALAM AND CYBERJAYA · MAY 2025

25 kg

of unsold market produce turned into chicken feed instead of landfill

At the end of a trading day, wholesale markets throw away large amounts of fruit and vegetables that are still usable. In May 2025, the Environmental Volunteerism group 'Eco Riders', made up of students from occupational safety and health, business and other programmes, set out to show that this waste can have a second life. On 21 May, they collected unsold produce from vendors at the wholesale market in Shah Alam.

Over the following week, the students dried, ground and pressed 25 kg of usable produce waste into chicken-feed pellets. On 28 May, they held a workshop on campus where participants watched each step, from sorting and drying to grinding and the pellet press, before reflecting on what they had learned about food waste and the circular economy. The finished pellets were given to a small poultry farmer in Dengkil, who reported that his chickens ate the feed without any problem.

The project also made the market vendors more aware of how much of their stock could be reused. Three vendors have since agreed to set aside unsold produce once a week for collection rather than throwing it away. The group has written up the method as a one-page guide, which the University's facilities team is testing on food waste from the campus cafeteria.

Factfile

WHEN 16–28 May 2025
WHERE Shah Alam wholesale market and campus
WITH Market vendors; a Dengkil poultry farmer
REACH 25 kg of produce turned into feed
LED BY Environmental Volunteerism group 'Eco Riders'
INDICATORS 12 Circular economy · 2.2 Food waste

TURNING WASTE INTO VALUE

Greens, Browns and a Lesson in Compost

CYBERJAYA · 10 DECEMBER 2025



On 10 December 2025, the Environmental Volunteerism group 'Rooted', advised by Dr Mohd Faiez bin Zaidon, showed how restaurant food waste can be turned into compost. Working with Nasi Kandar Haji Deen in Cyberjaya and its staff, the students demonstrated quick waste segregation and simple aerobic composting.

After an orientation, participants sorted food scraps, then built up a compost container layer by layer, alternating 'green' food waste with 'brown' dry material, and learned how to aerate the mix. The restaurant's kitchen staff were surprised at how much of their daily waste, from onion skins to curry leaves, could go into the bin instead of the drain. The session ended with a clean-up, leaving one compost container in place.

Six weeks later, the container produced its first batch of compost, which was used on the planter boxes outside the University's main entrance. The restaurant has since started separating its food waste every day, and the group is working with the University's cafeteria vendors to set up a campus composting point.



Factfile

WHEN 10 December 2025
WHERE Nasi Kandar Haji Deen, Cyberjaya
WITH Nasi Kandar Haji Deen
REACH Restaurant kitchen team; first compost batch in six weeks
LED BY Environmental Volunteerism group 'Rooted'
INDICATORS 12.2.4 Diverting waste from landfill · 12.3 Composting

TURNING WASTE INTO VALUE

Green Reboot: From Lakeside Litter to Upcycled Bags

CYBERJAYA · 26 MAY 2025



On 26 May 2025, the Environmental Volunteerism group '7 Eleven', advised by Mr Mohd Faiez bin Zaidon, spent the morning clearing litter around the lake garden at Taman Tasek Cyberjaya. The waste they collected was separated on site, and the recyclables were delivered to the Cyberjaya Recycling Centre rather than sent to landfill. The group weighed every bag before drop-off: 38 kg in total, 21 kg of it recyclable plastic, cans and paper.

In the afternoon the group moved to room R107 on campus for an upcycling workshop. Participants learned how to turn old T-shirts into shopping bags and worn cooler bags into pouches and cases, alongside a short talk on textile waste and its impact on the environment. Each participant left with a bag they had made themselves, and the T-shirt bag pattern was shared on the University's student portal so others could follow it.

The group's waste figures were passed to the University's facilities office and added to the campus waste and recycling log, which the University uses to track how much of its waste is diverted from landfill. The upcycling workshop is now part of the University's orientation week, introducing new students to the campus policy discouraging single-use plastic bags.



Factfile

WHEN 26 May 2025
WHERE Taman Tasek Cyberjaya and campus
WITH Cyberjaya Recycling Centre
REACH 38 kg of waste removed, 21 kg recycled
LED BY Environmental Volunteerism group '7 Eleven'
INDICATORS 12.3.1 Waste tracking · 12.2.4 Recycling · 11 Public spaces

SECTION 03

03

Recycling and Rescue in the Community

Rescuing surplus food, teaching recycling in schools and giving councils the data to cut litter.

IN THIS SECTION

— *Rescuing Groceries, Feeding a Home*
— *Pencils from Paper, Lessons for Life at Bukit Tadom*
— *94.5 Kilograms and a Report to the Council: Earth Allies at Bagan Lalang*

RECYCLING AND RESCUE IN THE COMMUNITY

Rescuing Groceries, Feeding a Home

SETAPAK AND SUNGAI BULOH · 23 MAY 2025

Two weeks

of dry rations rescued from supermarkets for a Sungai Buloh charity home

Every week, supermarkets in the Klang Valley set aside food that is still good to eat but can no longer be sold. On 23 May 2025, nine students from Young Mercy Group 4, joined by one parent volunteer, helped Kechara Food Bank make sure some of that food reached people who need it. After a briefing at Kechara's food bank in Sri Rejang, Setapak, the volunteers split into four teams to collect surplus dry goods from supermarket collection points, including Aeon.

The cars came back loaded with rice, biscuits, canned sardines, cooking oil and breakfast cereal, sorted by the students into boxes on the food bank floor. The rescued goods were then delivered to Rumah Kasih Harmoni, a charity home in Sungai Buloh. The home's residents helped carry the boxes into the storeroom, and the home manager estimated the delivery would cover about two weeks of dry rations.

The project tackled two problems at once: food waste and food insecurity. The group also made a cash donation to Kechara from its own fundraising. "We always hear that Malaysians throw away tonnes of food every day," one student said. "Today we saw where it could go instead." The group plans to record the weight of food collected on future runs to show its impact more clearly.

Factfile

WHEN 23 May 2025
WHERE Kechara Food Bank, Setapak, to Sungai Buloh
WITH Kechara Food Bank; Rumah Kasih Harmoni
REACH Two weeks of dry rations for a charity home
LED BY Young Mercy Group 4
INDICATORS 12 Food rescue · 2.5 National hunger

RECYCLING AND RESCUE IN THE COMMUNITY

Pencils from Paper, Lessons for Life at Bukit Tadom

BANTING, SELANGOR · 28 MAY 2025

95 pupils

at an Orang Asli school learned to make paper and pencils from waste

Before they ever reached the school, the eight students of 'The Emeralds' spent weeks collecting waste paper from the University, print shops and offices. On 28 May 2025, they brought what that paper had become to Sekolah Kebangsaan Orang Asli Bukit Tadom in Banting: pencils rolled from recycled newspaper, made for the school's pupils. About 95 Orang Asli children aged 7 to 12 took part, a figure confirmed with the headmaster.

With four student volunteers and their mentor, Dr Mohd Faiez bin Zaidon, the group worked alongside Sahabat Alam Malaysia (SAM), whose speaker gave an awareness talk on waste and nature. Pupils watched a short environmental video, saw how a newspaper pencil is made, then made their own recycled paper in ten small groups before a recycling quiz with prizes and goodie packs. Teachers reported that pupils who rarely spoke in class competed to answer quiz questions, and several asked to keep making paper during recess.

After the visit, the group handed the school a printed teaching kit, in Bahasa Melayu, so teachers can run the papermaking lesson again each year. The headmaster has agreed to a follow-up visit next semester, making Bukit Tadom a continuing outreach partner for the University's Environmental Volunteerism course. All four volunteers rated the experience 4 or 5 out of 5 for what they learned about leadership and community outreach.

Factfile

WHEN 28 May 2025
WHERE SK Orang Asli Bukit Tadom, Banting
WITH Sahabat Alam Malaysia (SAM); SK Orang Asli Bukit Tadom
REACH 95 Orang Asli pupils
LED BY Environmental Volunteerism group 'The Emeralds'
INDICATORS 12 Recycling education · 4.3.4 Outreach

RECYCLING AND RESCUE IN THE COMMUNITY

94.5 Kilograms and a Report to the Council: Earth Allies at Bagan Lalang

SEPANG, SELANGOR · 16 MAY 2025



Pantai Bagan Lalang is a popular public beach for families from across Sepang. On 16 May 2025, the Environmental Volunteerism group 'Earth Allies' brought 11 committee members, 42 University students, their lecturer, 10 NGO volunteers and 35 family members and friends to clean it, working with Sustainability Solutions.

After a safety briefing and protective equipment, volunteers cleared roughly 500 metres of shore, sorting the waste into 12 categories and weighing it: 94.5 kg in total, including 23.2 kg of PET bottles, 19.3 kg of single-use plastic, 10.7 kg of construction material and 7.6 kg of clothing. An educational beach walk introduced participants to the local marine life. Sustainability Solutions then submitted a report on the clean-up to Majlis Perbandaran Sepang (MP Sepang).

The council has since used the category breakdown to place extra bins and 'no littering' signs at the beach's busiest picnic spots. The group also gave a short talk to five families living near the beach on how plastic waste reaches the sea through the area's drains and river mouths. It shows how student data can help a local authority manage a public space better.



Factfile

WHEN 16 May 2025

WHERE Pantai Bagan Lalang, Sepang

WITH Sustainability Solutions; Majlis Perbandaran Sepang

REACH 94.5 kg of waste in 12 categories; about 100 volunteers

LED BY Environmental Volunteerism group 'Earth Allies'

INDICATORS 12.3 Waste audit and recycling · 11.4.7 Local authority collaboration

University of Cyberjaya
SDG Coordinating Committee
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