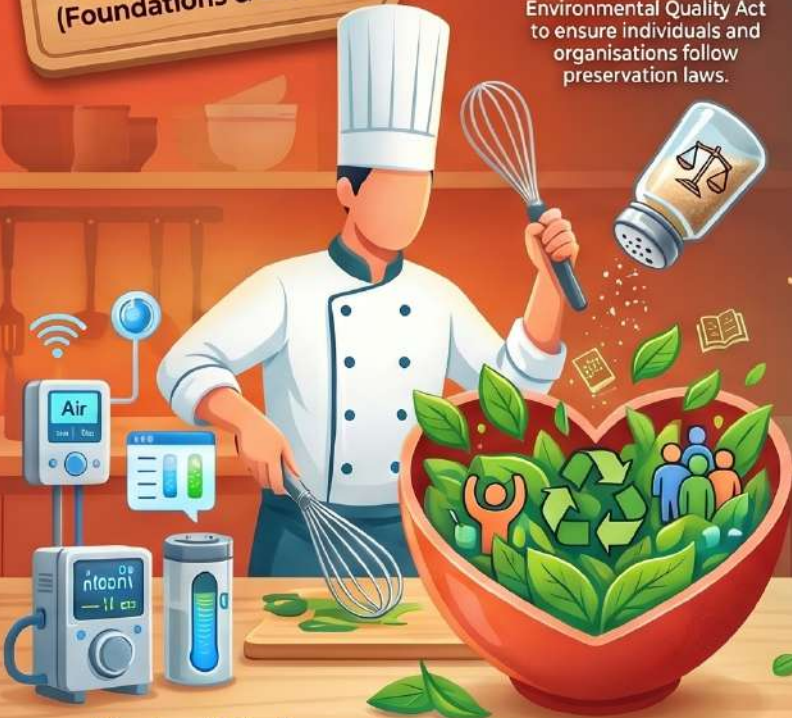


A Recipe for Sustainability: *The Nasi Goreng of Nature*

Phase 1: Preparing the Base (Foundations & Experts)

Legal Seasoning: The 1974 Act

JAS enforces the Environmental Quality Act to ensure individuals and organisations follow preservation laws.



The Lead Chef: Jabatan Alam Sekitar (JAS)

The government agency ensuring environmental balance through strict monitoring of air and water quality.

The Main Ingredient: Environmental Love

A deep sense of responsibility toward nature, translated into consistent daily actions and recycling.

Phase 2: Stir-Frying into Action (Daily Habits & Goals)

The Perfect Garnish: Student Awareness

Equipping 1,000 students to become "green agents" who lead by example in their communities.



Sautéing Daily Habits

Practise waste separation, reduce single-use plastics, and conserve electricity at home and school.

Long-Term Nutritional Value



Creating a healthy, sustainable ecosystem for future generations through lifelong civic responsibility.



Ingredient Cards



Waste Separation |
Recycling Rins |
Reduced Pollution



Water Conservation |
School Tallets |
Resource Sustainability



Bringing Own
Containers | Canteen |
Zero Plastic Waste