



SUSTAINABLE DEVELOPMENT GOALS (SDG)

SDG 2 – ZERO HUNGER



GLOCAL UNIVERSITY

INDIA

2023

SDG 2 - ZERO HUNGER

Glocal University is dedicated to supporting the global goal of Zero Hunger by tackling food insecurity and advancing sustainable practices. Through community outreach, research, and education, we work to improve food availability, minimize waste, and promote sustainable agricultural development. Our initiatives empower local communities with the knowledge and resources to enhance food production and access, ensuring that no one goes hungry. By combining innovation with social responsibility, we aim to create enduring solutions for a hunger-free world.



2.2: Campus Food Waste

Glocal University is deeply committed to sustainability, food security, and supporting local communities i.e. local schools and madrasa. Through initiatives like reducing campus food waste, addressing food insecurity, promoting sustainable diets, and providing healthy, affordable meals, the university fosters a responsible and inclusive campus environment. By collaborating with local farmers, hosting knowledge-sharing events, and offering access to facilities and resources, Glocal University empowers local food producers and supports sustainable agriculture. These efforts reflect our dedication to environmental consciousness, community well-being, and creating lasting solutions for a hunger-free and sustainable future.







2.2.1: Data Collection and Analysis: Waste data is collected, analyzed, and reported to identify trends and areas for improvement.



Student and Staff Engagement: We encourage students and staff to reduce waste by offering portion control options and educating them about food waste reduction.

Composting Initiatives: Organic food waste is separated for composting, turning it into valuable soil for campus gardens.



2.2.2:

Glocal University is committed to tackling student food insecurity and hunger through well-rounded programs that provide both immediate support and long-term solutions. Initiatives such as meal assistance programs and campus community gardens have played a vital role in addressing the needs of students facing food challenges. Alongside these efforts, awareness campaigns and financial aid programs have fostered a supportive and inclusive environment. By continually assessing and refining these initiatives, the university ensures that every student has access to nutritious food, promoting their well-being and enabling them to thrive academically.

2.3.1:

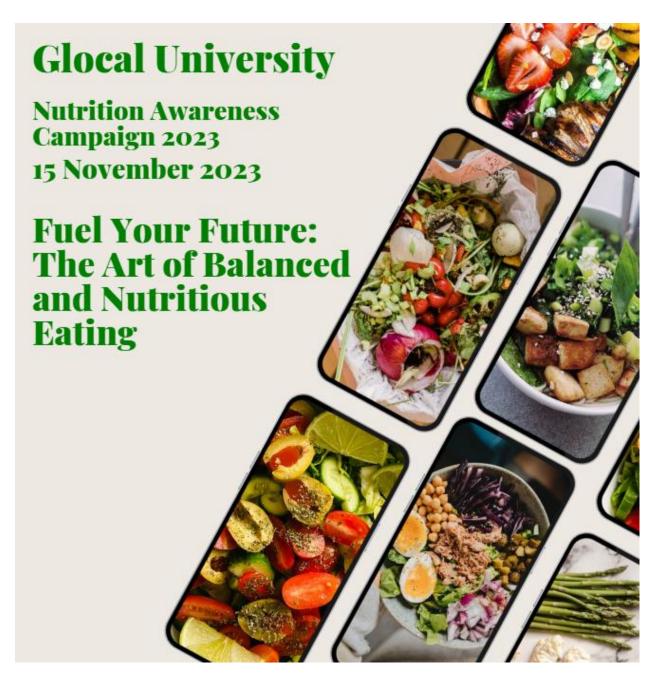
Glocal University remains steadfast in addressing student food insecurity through a holistic program designed to ensure reliable access to nutritious meals for all. Key measures include operating a campus food pantry that provides free, non-perishable items to students facing financial challenges and offering meal assistance programs, such as vouchers or subsidized meal plans, for those in need. Collaborations with local food banks and charities enhance the support available, while awareness campaigns and outreach initiatives ensure students are informed about the resources at their disposal. These efforts reflect the university's

commitment to creating a supportive environment where no student faces hunger, enabling them to focus on their education and well-being.

2.3.2:

Glocal University provides key interventions to prevent and alleviate hunger among students, ensuring they have access to nutritious food. These include:

- Campus Food Pantry: We operate a food pantry stocked with non-perishable items and fresh food, available to students facing financial difficulties.
- Emergency Meal Vouchers: Students in need can access emergency meal vouchers that allow them to obtain meals at on-campus dining facilities.
- Partnerships with Local Organizations: Through collaborations with local food banks, we ensure a steady supply of food for students in need, especially during peak times such as exams.
- Awareness and Support: We offer counselling and awareness programs to help students understand and access available food resources.



2.3.3:

Glocal University offers a variety of sustainable food choices on campus to support environmental and health goals. Key initiatives include:

- Vegetarian and Vegan Options: We ensure that all dining facilities provide a wide range of vegetarian and vegan meals, catering to diverse dietary preferences.
- Locally Sourced Ingredients: Our campus cafeterias prioritize locally sourced, seasonal produce, reducing the carbon footprint of food transportation.
- Sustainable Sourcing: We work with suppliers who use environmentally responsible farming practices, such as organic and fair-trade certified products.



• Plant-Based Menu Promotion: We actively promote plant-based meals as a more sustainable food choice, offering discounts or special events to encourage students and staff to try them.



• These initiatives aim to reduce the environmental impact of food consumption while providing healthy and inclusive meal options for the campus community.

2.3.4:

Glocal University is committed to offering healthy and affordable food choices for all students and staff on campus. Our initiatives include:

- Affordable Meal Options: We provide budget-friendly meals across campus dining facilities, ensuring that nutritious options are accessible to all, regardless of financial status.
- Balanced and Nutritious Meals: Our menus focus on offering well-balanced meals
 with fresh fruits, vegetables, whole grains, and lean proteins to promote overall
 health.
- Subsidized Meal Plans: We offer subsidized meal plans for students in need, making healthy meals more affordable.
- Educational Campaigns: We run campaigns to raise awareness about healthy eating, helping students make informed food choices.



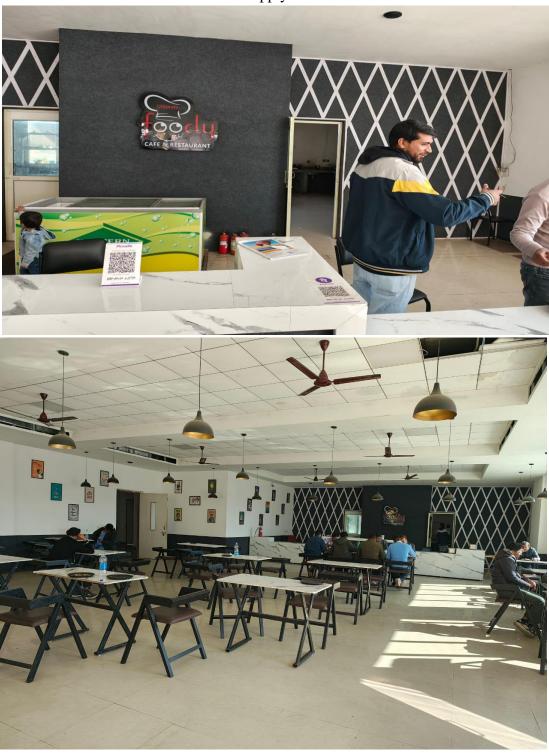


2.3.5:

Glocal University provides interventions to prevent and alleviate hunger among staff members. Key initiatives include:

- Staff Food Pantry: We offer access to a food pantry stocked with non-perishable food items, available for staff facing food insecurity.
- Meal Assistance Programs: Staff experiencing financial difficulties can access subsidized or emergency meal options at campus dining facilities.

- Flexible Meal Hours: Dining services are available during extended hours to accommodate staff working late shifts, ensuring access to nutritious meals.
- Collaborations with Local Partners: We collaborate with local food banks and charities to ensure a consistent supply of food resources for staff in need.

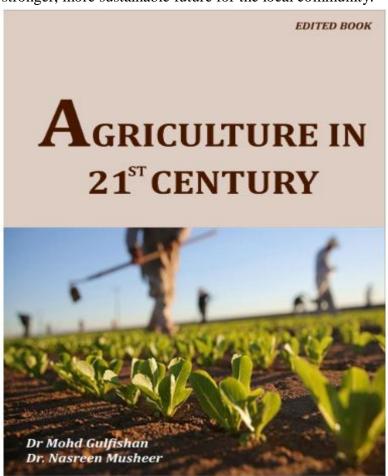


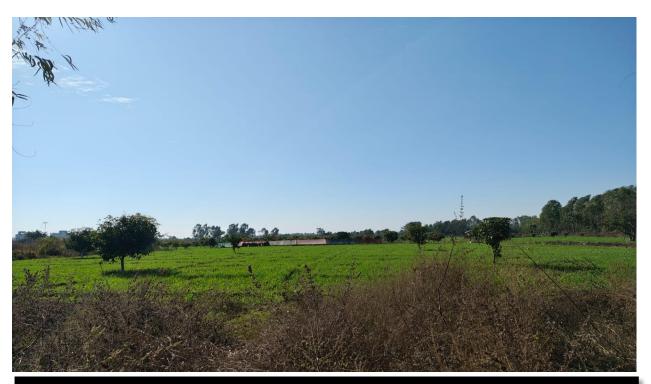
2.4: Glocal University tracks the proportion of graduates in agriculture and aquaculture to assess the impact of our programs in these fields. Key efforts include:

- Agriculture and Aquaculture Programs: We offer specialized degrees in agriculture, sustainable farming practices, and aquaculture, preparing students for careers in these vital industries.
- Graduate Data: We monitor and report the percentage of graduates in these fields, ensuring we meet demand for skilled professionals in sustainable agriculture and aquaculture.
- Industry Partnerships: Our strong links with local and global agricultural and aquaculture industries enhance our programs and provide students with opportunities for internships, research, and employment.

2.5:

Glocal University is committed to empowering local farmers and food producers by providing access to knowledge, skills, technology, and resources to promote sustainable agriculture, food security, and aquaculture. Through training programs, workshops, and research collaborations, the university fosters innovation and equips farmers with sustainable practices. By hosting events that facilitate networking and knowledge exchange, offering access to advanced facilities, and prioritizing local sourcing and environmentally friendly practices, Glocal University supports both community development and environmental sustainability. These efforts reflect our dedication to creating a resilient agricultural ecosystem and a stronger, more sustainable future for the local community.







2.5.1:

Glocal University is dedicated to providing local farmers and food producers with access to knowledge, skills, and technology on food security, sustainable agriculture, and aquaculture through several initiatives:

• Training and Workshops: We offer programs on sustainable farming practices, water conservation, and efficient aquaculture methods to enhance food security.

- Extension Services: Our faculty and students work closely with local farmers, providing expert advice on improving agricultural productivity while ensuring environmental sustainability.
- Research and Collaboration: We conduct research on food security and sustainable farming techniques, sharing our findings with the community to help local producers adopt innovative solutions.
- Technology Transfer: We introduce cutting-edge technologies like advanced irrigation systems and eco-friendly tools to local farmers, promoting sustainable practices and increasing efficiency.







Save Water, Save Life



2.5.2:

Glocal University organizes events to connect local farmers and food producers, facilitating knowledge transfer and fostering collaboration. These events include:

- Workshops and Seminars: We host sessions on sustainable farming techniques, aquaculture practices, and new agricultural technologies, providing a platform for farmers to learn and share insights.
- Networking Events: We organize networking opportunities where local farmers can meet industry experts, agricultural researchers, and peers to discuss challenges, innovations, and solutions.
- Field Demonstrations: Our events often feature live demonstrations of new farming tools, technologies, and sustainable practices, allowing farmers to see their practical applications.
- Collaborative Forums: We facilitate open forums where local producers can discuss common challenges, share successful practices, and collaborate on regional agricultural projects.





2.5.3:

Glocal University provides local farmers and food producers with access to our facilities and resources to enhance sustainable farming practices. Key initiatives include:

• Laboratory Access: Local farmers can utilize our state-of-the-art labs for soil testing, crop analysis, and research to improve farming practices and yield.

- Technology and Equipment: We offer access to advanced agricultural technologies, such as precision farming tools and irrigation systems, to help farmers optimize their operations.
- Plant Stocks and Research: Local producers can access our plant stocks and participate in research initiatives focused on developing more resilient and sustainable crops.
- Workshops and Training: We provide hands-on training in our facilities, teaching sustainable farming methods, pest management, and eco-friendly farming practices.

2.5.4:

Glocal University supports environmentally friendly practices and promote community development. Our initiatives include:

- Local Sourcing: We prioritize sourcing food and supplies from local farmers and producers who practice sustainable farming, reducing the environmental impact of transportation.
- Sustainable Suppliers: We work with suppliers who are committed to sustainable practices, such as using eco-friendly packaging and supporting fair trade.
- Seasonal and Organic Products: We focus on purchasing seasonal, organic products to minimize carbon footprints and support environmentally responsible farming practices.
- Community Engagement: We encourage collaboration with local food producers, strengthening the local economy while ensuring the sustainability of resources.

University Mess Mission of "Zero Food Waste"

Our institution has implemented a "Zero Food Waste" initiative, focusing on effective food measurement, surplus management, and community support. This effort aims to ensure sustainability, reduce waste, and foster a culture of responsibility and community contribution.

Key Components

1. Food Measurements and Calculations

- > A structured approach to food preparation ensures minimal surplus.
- > Real-time data on food consumption patterns helps in precise calculation of daily meal requirements.
- > Feedback mechanisms from students and staff aid in adjusting portion sizes and menu options to match demand.

2. Surplus Food Circulation in the Local Community

- > Surplus food is systematically distributed to local communities in collaboration with recognized organizations.
- > Certificates and acknowledgments from community groups highlight the impact of this initiative on addressing local food security challenges.
- > Records of distributed food, including photographs and detailed reports, ensure transparency and accountability.

3. Monitoring and Awareness Programs

- Mess staff are trained in portion control and waste management.
- > Students are educated about the importance of reducing food waste through campaigns and workshops.
- > Regular audits and evaluations are conducted to track progress and identify areas for improvement.

4. Mess Menu Card

- > A carefully curated menu caters to diverse dietary needs while minimizing leftovers.
- > Seasonal and locally sourced ingredients are prioritized to ensure freshness and reduce wastage.
- > Menu flexibility allows for quick adjustments based on daily consumption data.

Achievements

- 1. **Zero Food Waste**: Consistent monitoring has resulted in negligible food wastage.
- 2. **Community Impact**: Hundreds of local families benefit from the redistributed surplus, fostering goodwill and social responsibility.
- 3. **Recognition**: Certificates from local community organizations highlight our efforts in addressing food insecurity.





NISHI MEMORIAL

SENIOR SECONDARY SCHOOL

Prem Vihar, Badshahibagh, Saharanpur (U.P.) 247122

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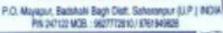
Dated .. 12/02/2024

Certificate of Appreciation

This is to acknowledge and sincerely appreciate the Glocal University, Saharanpur, for consistently providing food facilities to our school students. This generous initiative plays a vital role in encouraging students to adopt nutritious eating habits while promoting their interest in education and overall well-being. Your efforts significantly contribute to fostering a healthy and motivated learning environment, and we deeply value your support in this regard.

Principal Nishi Memorial School Prem Vihar, Badshahi Bagh Saharanpur (81098)

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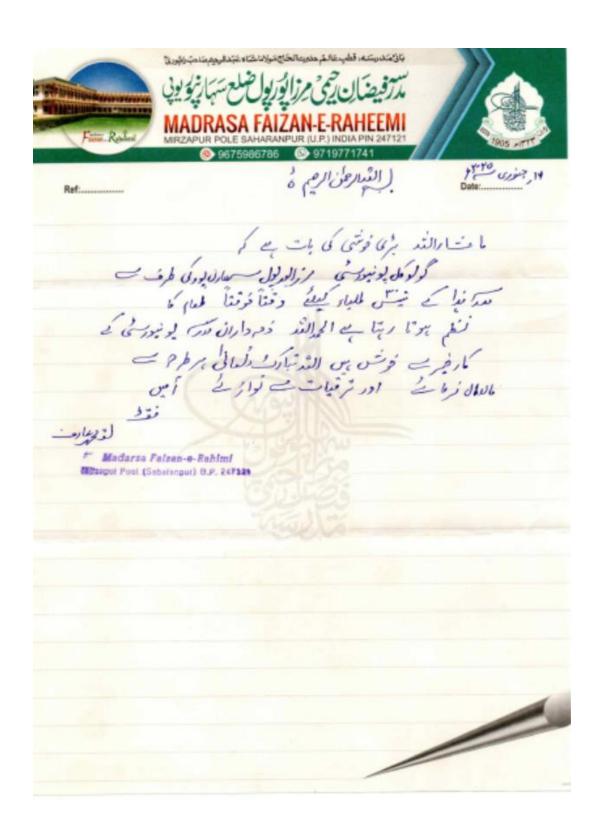


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Date 16/1/25

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MADRASA NASIR-UL-ULOOM

EID GAH VILL. QASIMPUR P.O. KHAS DISTT. SAHARANPUR (U.P.) INDIA PIN-247121 MOB. 9927543550 / 9720797663

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ماشادالة الخدالة براى فوشى كى مات بيع كم

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