



**TEERTHANKER
MAHAVEER UNIVERSITY**
Moradabad

Accredited with NAAC **A** Grade

12-B Status from UGC



SUSTAINABLE DEVELOPMENT GOALS

Report on
SDG-2

2 ZERO
HUNGER





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Hunger and food insecurity remain pressing global challenges, affecting millions and hindering sustainable development. Universities, as centers of knowledge and community engagement, have a critical role in promoting food security, nutrition, and sustainable agriculture. Teerthanker Mahaveer University (TMU) aligns its educational, research, and outreach initiatives with SDG 02 – Zero Hunger by integrating campus sustainability, student and staff nutrition, and regional food security programs. TMU reduces food waste through systematic tracking and management while ensuring access to healthy, affordable, and culturally diverse food across multiple campus outlets. Student and staff hunger interventions, including food banks and emergency support, complement sustainable procurement and local farmer engagement initiatives. Research, workshops, and curriculum integration enhance knowledge on nutrition and sustainable food systems. Through these holistic, evidence-based strategies, TMU addresses immediate nutritional needs, strengthens community resilience, and advances its long-term commitment to Zero Hunger, fostering equity, sustainability, and social responsibility across campus and the wider region.



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Publications on Various SDG's (2024)

S.No	Sustainable Development Goals	No of Publications
1.	No poverty	5
2.	Zero hunger	33
3.	Good health and well-being	332
4.	Quality Education	239
5.	Gender equality	43
6.	Clean water and sanitation	19
7.	Affordable and clean energy	45
8.	Decent work and economic growth	75
9.	Industry, innovation, and infrastructure	366
10.	Reduced inequalities	6
11.	Sustainable cities and economies	33
12.	Responsible consumption and production	22
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Teerthanker Mahaveer University (TMU) –

SDG 02: Zero Hunger

Metric 2.2.1 & 2.2.2 – Campus Food Waste (2024)

Teerthanker Mahaveer University (TMU) is committed to promoting sustainable food management and minimizing waste across all campus operations. In 2022, the university implemented the Campus Food Waste Monitoring Policy, which mandates:

- Systematic measurement of all food discarded from dining facilities, including hostels, staff canteens, and outsourced catering units.
- Full campus coverage in monitoring, with reporting and verification by the Sustainability and Green Campus Committee (SGCC).
- Inclusion of both edible and non-edible waste in the measurement, while donated food intended for consumption is excluded.
- Integration of waste measurement requirements in contracts with outsourced vendors to ensure accountability and compliance.

This policy aligns with UN SDG 2 – Zero Hunger and TMU’s sustainability goals, emphasizing resource optimization, environmental stewardship, and social responsibility.

Activities Undertaken

TMU has implemented a comprehensive framework to track and manage food waste:

1. **Food Waste Tracking System:** Digital weighing scales installed in all dining units to measure daily discarded food.
2. **Monthly Data Consolidation:** Waste data is aggregated and analyzed by SGCC to identify trends, peak periods, and high-waste areas.
3. **Vendor Participation:** Outsourced catering units are contractually obligated to submit waste reports monthly.
4. **Student Engagement:** Awareness campaigns such as “No Waste, Full Plate” encourage responsible consumption and minimize unnecessary waste.





- Food Redistribution and Composting:** Edible surplus is donated to local NGOs, while non-edible waste is composted to support campus gardens and landscaping.

Monthly Food Waste Data – 2024

Month	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total
Food Wasted (Kg)	217	628	637	745	405	184	Nil	340	755	905	723	686	5,230



Signages for Preventing Food Wastage

Observations and Analysis

- Full campus-wide food waste tracking achieved by 2024, covering 100% of dining facilities.
- Peak waste observed in October (905 kg) and September (755 kg), reflecting higher campus activity and events.
- Minimal waste occurred in July (Nil) and June (184 kg), corresponding with vacations.
- Total annual waste of 5,230 kg provides a baseline for per capita normalization and future reduction planning.





The collected data enables TMU to optimize meal production, portion sizes, and event catering, while targeting awareness campaigns for high-waste months. Redistribution and composting ensure maximum utilization of resources and reduce environmental impact.



Weighing Machine

Key Highlights

- Full implementation of campus-wide waste tracking.
- Total food waste in 2024: 5,230 kg.
- Integration of outsourced vendors into the monitoring framework.
- Student engagement initiatives effectively reinforce responsible consumption behaviors.
- Data-driven planning has resulted in measurable reductions in avoidable waste.

Metric 2.3.1 – Student Food Insecurity and Hunger (2024)

Teerthanker Mahaveer University (TMU) recognizes that student food insecurity can negatively affect health, learning outcomes, and overall academic performance. To address this, TMU





established the Student Food Security Program (SFSP) in 2022. The program is coordinated by the Student Welfare and Sustainability Office, ensuring that students who face food insecurity have access to nutritious meals at all times.

The program aligns with UN SDG 2 – Zero Hunger, emphasizing the importance of equitable access to food and promoting a healthy, productive learning environment. The SFSP integrates both preventive measures (awareness, nutrition guidance) and support measures (meal provision, food pantries, and emergency assistance).

Activities Undertaken

1. Identification of Students at Risk:

- Annual survey conducted among students to assess food insecurity.
- Criteria include financial status, living arrangements, and reported difficulty in accessing meals.

2. Food Assistance and Meal Provision:

- Distribution of meal vouchers redeemable at campus cafeterias.
- Access to the TMU Student Food Pantry, stocked weekly with non-perishable and fresh food items.
- Collaboration with local NGOs to provide supplemental meals during peak academic periods and holidays.

3. Awareness and Education:

- Workshops and seminars on balanced nutrition, budgeting, and meal planning for students.
- Campaigns promoting sustainable and healthy food consumption, reducing unnecessary food waste on campus.

Data for 2024

- Total enrolled students surveyed: 6,500
- Students identified as food insecure: 210 (~3.2% of total student population)
- Meal vouchers distributed: 2,520 (average 12 vouchers per student per month)
- Food pantry utilization: 3,150 visits





- Average number of students accessing emergency food support per month: 25–30

Evidence and Reporting

- Records maintained by the Student Welfare Office, including voucher distribution logs and pantry usage reports.
- Monthly summary reports detailing student support interventions are reviewed by the Sustainability and Green Campus Committee (SGCC).
- Program outcomes are summarized in the Annual Student Welfare Report, ensuring internal transparency and monitoring.



Provision of Meals for Students

Impact and Observations

- All identified students had access to at least one nutritious meal daily, ensuring no student experienced hunger during academic sessions.
- Feedback surveys indicate 90% satisfaction with the accessibility and quality of food assistance.
- Awareness campaigns contributed to reduced food waste and promoted healthy eating habits among both beneficiaries and the wider student population.





- TMU's integrated approach supports both physical well-being and academic performance, reducing barriers caused by food insecurity.

Key Highlights

- Full program coverage across all faculties.
- 210 students assisted directly through vouchers and pantry support in 2024.
- Collaboration with NGOs and campus services ensures sustainability and scalability of interventions.
- Evidence maintained internally with robust documentation and reporting for SDG compliance.

Metric 2.3.2 – Student Hunger Interventions (2024)

Teerthanker Mahaveer University (TMU) provides targeted interventions to prevent and alleviate student hunger, complementing the Student Food Security Program (SFSP). These interventions ensure that all students have consistent access to nutritious meals and support services, regardless of financial constraints. The program is coordinated by the Student Welfare and Sustainability Office and integrates seamlessly with campus dining services, food pantries, and local NGO partnerships.

This approach aligns with UN SDG 2 – Zero Hunger, reinforcing TMU's commitment to equitable access to food and creating a supportive learning environment.



Food Preparation Area





Activities Undertaken

1. On-Campus Food Banks and Pantries

- Operated in multiple locations across the campus to ensure accessibility for all students.
- Stocked weekly with fresh produce, non-perishable items, and ready-to-eat meals.
- Prioritized distribution to students identified as food insecure or facing temporary financial difficulties.

2. Emergency Food Assistance

- Quick-response meal support for students experiencing sudden hunger due to unexpected financial or personal challenges.
- Collaboration with hostel mess and cafeterias to provide prepared meals or meal vouchers.

3. Awareness and Nutrition Support

- Regular workshops on healthy meal preparation, budgeting, and sustainable food consumption.
- Student-led campaigns such as “No Waste, Full Plate” to encourage responsible consumption and reduce food wastage.

Data for 2024

Intervention	Quantity / Reach
Students assisted via food bank	180
Weekly pantry utilization	350–400 visits
Meal vouchers distributed	2,400
Emergency meal support	25–30 students/month
Awareness workshops conducted	12 (1 per month)

- Total number of students benefiting from interventions: approximately 220 (~3.4% of the student population).
- Average frequency of assistance per student: 12–15 instances per year.

Evidence and Reporting

- Records maintained by the Student Welfare Office, including pantry logs, voucher distribution sheets, and attendance at emergency meal support programs.





- Monthly and quarterly reports reviewed by the Sustainability and Green Campus Committee (SGCC).
- Evidence of activities and interventions is documented internally and is available for monitoring and reporting purposes.

Impact and Observations

- Regular access to food banks and meal support ensures that students do not skip meals due to hunger.
- Feedback surveys indicate high satisfaction (92%) with the quality, accessibility, and timeliness of interventions.
- Interventions have reduced incidences of food insecurity and improved student focus, engagement, and overall well-being.
- Integration with awareness campaigns has promoted sustainable food habits, reducing campus food waste.

Key Highlights

- Comprehensive coverage for students experiencing hunger across all faculties.
- Collaboration with campus dining and external NGOs ensures sustainability of interventions.
- Evidence-based tracking ensures transparency and accountability for SDG reporting.

Metric 2.3.3 – Sustainable Food Choices on Campus (2024)

Teerthanker Mahaveer University (TMU) prioritizes sustainable and healthy dietary practices across campus. The university's food policy ensures that all students, staff, and visitors have access to nutritious, environmentally responsible, and culturally diverse food options. Sustainability considerations include offering vegetarian meals, minimizing food waste, sourcing local ingredients, and maintaining high standards of hygiene in all food service operations.





Campus Food Outlets and Services

1. Main Vegetarian Cafeterias

- Multiple food outlets on campus operate completely vegetarian kitchens.
- Menus include a variety of dishes and delicacies from across India, catering to diverse tastes and nutritional needs.
- Outlets operate 24x7, ensuring access to fresh and wholesome meals at all times.
- Standard hygiene practices are strictly followed, including daily sanitation, routine kitchen inspections, and certified food handling procedures.

2. Grocery Stores

- Two on-campus grocery stores provide students with daily essentials and fresh ingredients.
- Support convenient access to ingredients for students preparing meals in hostels or for personal use.

3. Hostel-based Mini Outlets

- Smaller outlets attached to each hostel serve basic confectionaries, beverages, and snacks.
- Designed to ensure convenience while maintaining hygiene standards and complementing the main cafeterias.



Students Being Served Food



**Food Outlets****Data for 2024**

Food Outlet Type	Number / Coverage	Notes
Main vegetarian cafeterias	6	24x7 operations, diverse menu
Grocery stores	2	Daily essentials & fresh produce
Hostel-based mini outlets	8	Snacks and beverages
Students utilizing sustainable meals	5,500 (~85% of student population)	Includes regular cafeteria users

Observations and Impact

- High accessibility ensures no student or staff is forced to compromise on nutrition due to limited food options.
- Integration of vegetarian and sustainable food choices reduces environmental impact by lowering carbon footprint and resource consumption.





- Hygiene and operational standards maintained consistently across all outlets.
- Student surveys indicate 90% satisfaction with food variety, quality, and availability.
- Grocery stores and mini outlets contribute to convenience, affordability, and healthy dietary habits.

Evidence and Reporting

- Menu plans, outlet inspection reports, and operational logs maintained by the Campus Dining and Sustainability Office.
- Photographic evidence and student feedback reports support the provision of sustainable food choices.
- Reports are available for internal SDG reporting and monitoring purposes.



Food Outlet at University

Key Highlights

- Comprehensive vegetarian food coverage across campus.
- Multiple access points, including main cafeterias, hostels, and grocery stores, ensure equitable food availability.
- Commitment to hygiene, nutritional quality, and sustainability.
- Supports both student well-being and SDG 02 – Zero Hunger objectives.





Metric 2.3.4 – Healthy and Affordable Food Choices (2024)

Teerthanker Mahaveer University (TMU) is committed to ensuring that all students, staff, and campus residents have access to nutritious, balanced, and affordable meals. The university’s food policy emphasizes health-conscious meal options, cost-effectiveness, and equitable access. TMU aligns these initiatives with SDG 2 – Zero Hunger and broader sustainability goals by promoting dietary diversity, portion control, and responsible consumption.

Campus Food Services

1. Main Cafeterias and Dining Halls

- All six main vegetarian cafeterias provide balanced meals including grains, legumes, vegetables, and fortified foods.
- Affordable pricing is ensured, with meals subsidized for students from low-income backgrounds.
- Nutrition information is displayed at the point of sale to encourage informed choices.

2. Grocery Stores

- Two on-campus stores stock fresh produce, whole grains, dairy alternatives, and other healthy staples.
- Prices are maintained at levels accessible to students and staff to support daily healthy eating.

3. Hostel-based Mini Outlets

- Provide healthy snacks, beverages, and light meals at reasonable prices.
- Complement the main cafeterias to ensure 24/7 access to nutritious food.

Data for 2024

Food Outlet Type	Healthy & Affordable Options	Students/Staff Utilizing
Main cafeterias	100% of meals	5,500 (~85% of students)
Grocery stores	90% of stocked items	4,800
Hostel-based mini outlets	70% of products	3,200
Average cost per meal	₹45–₹60	-





Observations and Impact

- Meals provide balanced nutrition across macronutrients and micronutrients, supporting student health and academic performance.
- Affordable pricing ensures inclusive access, particularly for students from economically disadvantaged backgrounds.
- Student surveys indicate 88% satisfaction with food quality, variety, and affordability.
- Healthy options and portion control contribute to reducing food wastage on campus.



Food Lobby

Evidence and Reporting

- Menu audits, cafeteria sales records, and price lists are maintained by the Campus Dining and Sustainability Office.
- Internal reports include student feedback surveys and photographs documenting healthy meal options.
- Data is compiled for internal monitoring and SDG reporting purposes.





Key Highlights

- Comprehensive healthy and affordable food coverage across campus.
- Integration of cafeterias, grocery stores, and hostel outlets ensures equitable access.
- Nutrition-focused meals support overall student and staff well-being.
- Strong alignment with SDG 02 – Zero Hunger and sustainable campus initiatives.

Metric 2.3.5 – Staff Hunger Interventions (2024)

Teerthanker Mahaveer University (TMU) recognizes that ensuring access to nutritious meals for staff is critical for workplace well-being, productivity, and overall staff satisfaction. To address potential hunger or food insecurity among employees, TMU has established the Staff Welfare Food Assistance Program (SWFAP), coordinated by the Human Resources and Staff Welfare Office.

The initiative aligns with SDG 02 – Zero Hunger by promoting equitable access to healthy meals, reducing financial stress, and fostering a supportive working environment.

Activities Undertaken

1. Subsidized Staff Canteens

- Staff canteens provide nutritious, well-balanced meals at subsidized rates.
- Menus include vegetarian options, high-protein dishes, and healthy snacks.
- Daily availability ensures employees can access meals throughout the workday.

2. Emergency Meal Support

- Employees facing unexpected food shortages or personal challenges can access meal vouchers or prepared meals.
- Managed discreetly to maintain dignity and confidentiality.

3. Awareness and Nutrition Support

- Workshops on balanced nutrition, healthy snacking, and meal planning conducted quarterly.
- Collaboration with health and wellness initiatives to promote overall staff well-being.





Data for 2024

Intervention Type	Quantity / Reach
Staff utilizing subsidized meals	700 (~90% of employees)
Emergency meal vouchers distributed	180
Workshops on nutrition conducted	4
Average meals served per day	450

- Total number of staff benefiting from interventions: approximately 700.
- Average frequency of meals consumed through the program: 1–2 meals per day per staff member.

Evidence and Reporting

- Records maintained by HR and Staff Welfare Office, including canteen attendance logs, voucher distribution, and workshop attendance.
- Internal reports summarize monthly and quarterly interventions.
- Documentation is available for monitoring, evaluation, and SDG reporting purposes.

Impact and Observations

- Staff have consistent access to nutritious and affordable meals, reducing workplace hunger and associated stress.
- Surveys indicate 92% staff satisfaction with meal quality, affordability, and availability.
- Integration with wellness initiatives encourages healthy eating habits, supporting both productivity and overall health.
- Emergency meal support ensures no staff member experiences hunger during work hours, enhancing inclusivity and equity.

Key Highlights

- Comprehensive staff coverage across all faculties and departments.
- Multiple channels of support: subsidized canteens, emergency meals, and nutrition awareness.





- Evidence-based tracking ensures accountability and transparent reporting for SDG 02 compliance.

Metric 2.5.1 – Access to Food Security Knowledge (2024)

Teerthanker Mahaveer University (TMU) recognizes the critical role of knowledge, research, and awareness in promoting food security and sustainable agriculture practices. The university is committed to disseminating food security knowledge among students, staff, and the wider community through curriculum integration, workshops, research initiatives, and outreach programs.

This initiative aligns with SDG 02 – Zero Hunger, particularly UN Targets 2.1 and 2.2, emphasizing the need to ensure access to knowledge and skills that enable food security, nutrition, and sustainable agricultural practices.

Activities Undertaken

1. Curriculum Integration

- Undergraduate and postgraduate programs in Nutrition, Food Science, Agriculture, and Allied Health include modules on food security, sustainable agriculture, and nutrition planning.
- Practical labs and case studies expose students to real-world food security challenges.

2. Research and Innovation

- Faculty and students engage in research projects on hunger alleviation, sustainable farming, and food waste reduction.
- TMU publishes reports, papers, and case studies on campus food security interventions and sustainable practices.

3. Workshops, Seminars, and Awareness Campaigns

- Regular workshops on food safety, nutrition, and sustainable food choices for students, staff, and the community.
- Outreach programs in local communities to raise awareness of food security, nutrition, and resource-efficient practices.





4. Digital Platforms and Knowledge Sharing

- TMU maintains online portals, newsletters, and resource libraries accessible to students and staff.
- Knowledge materials include reports, videos, and interactive modules on nutrition, food security, and sustainability.

Data for 2024

Activity Type	Quantity / Reach
Students enrolled in food security modules	2,000 (~30% of total student population)
Workshops & seminars conducted	10
Community outreach programs	5
Research papers/publications	12
Online knowledge resources accessed	1,500 logins/month

Observations and Impact

- Students and staff have regular access to structured knowledge on food security and nutrition.
- Research outputs have informed campus policies on food sustainability and waste reduction.
- Awareness campaigns have enhanced responsible consumption habits among students and staff.
- Community outreach extends TMU's impact beyond campus, promoting regional food security and sustainability.





Community Involvement of Students

Evidence and Reporting

- Module syllabi, workshop attendance sheets, research publications, and online platform analytics maintained by the Sustainability and Academic Affairs Office.
- Annual reports summarize knowledge dissemination activities and outcomes.
- Evidence is available for internal monitoring and SDG reporting purposes.

Key Highlights

- Comprehensive integration of food security knowledge into curriculum and research.
- Multi-pronged approach including teaching, research, workshops, and community outreach.
- Digital resources ensure continuous accessibility for students and staff.
- Strong alignment with SDG 02 – Zero Hunger, supporting education, awareness, and practical solutions.





Metric 2.5.2 – Events for Local Farmers and Food Producers (2024)

Teerthanker Mahaveer University (TMU) is committed to supporting local agriculture and food producers by facilitating knowledge-sharing, capacity building, and sustainable practices. TMU organizes regular events, workshops, and exhibitions to connect students, researchers, and the local farming community. These activities strengthen food security, local economy, and sustainable agriculture, aligning with SDG 02 – Zero Hunger, particularly UN Target 2.a, which promotes investment in rural infrastructure, technology, and capacity building.

Activities Undertaken

1. Farmer Workshops and Training Programs

- Conducted workshops on sustainable agriculture practices, organic farming, soil health management, and crop diversification.
- Practical training sessions include modern irrigation techniques, pest management, and post-harvest handling to reduce losses.

2. Local Food Producer Exhibitions

- Organized exhibitions and fairs where local farmers and producers showcase their products.
- Promotes direct engagement with students and staff, creating awareness about local and seasonal foods.

3. Knowledge-Sharing Seminars

- Expert-led seminars on agri-technology, food preservation, and value-added product development.
- Sessions include collaborative discussions between university researchers and local producers to identify solutions to regional food security challenges.

4. Community Engagement and Networking

- Networking events facilitate partnerships between farmers, food producers, students, and researchers.
- Encourage adoption of sustainable practices and innovative solutions in local agriculture.





Local Farmers at the University

Data for 2024

Event Type	Frequency / Reach
Farmer workshops conducted	4
Local food producer exhibitions	2
Knowledge-sharing seminars	3
Number of participating farmers	120
Students and staff engaged	350
Collaborative projects initiated	5





Observations and Impact

- Farmers report improved knowledge of sustainable farming techniques and post-harvest management.
- Local food producers gain market access and visibility through exhibitions and collaborations.
- Students benefit from hands-on learning opportunities in agriculture, food production, and sustainability.
- Events foster community engagement, enhance the local food system, and promote sustainable practices.

Evidence and Reporting

- Attendance registers, event photographs, and workshop reports are maintained by the Office of Sustainability and Rural Development.
- Feedback from farmers, producers, and student participants is collected and documented.
- Reports are compiled annually for internal SDG monitoring and THE Sustainability Impact submissions.

Key Highlights

- Focus on sustainable agriculture and food security for local communities.
- Multi-stakeholder engagement: farmers, producers, students, and researchers.
- Hands-on training, seminars, and exhibitions promote knowledge transfer and practical application.
- Strong alignment with bs

Metric 2.5.3 – University Access to Local Farmers and Food Producers (2024)

Teerthanker Mahaveer University (TMU) prioritizes direct engagement with local farmers and food producers to ensure sustainable sourcing, support local economies, and strengthen regional





food systems. The university's policy emphasizes collaborative partnerships, knowledge exchange, and equitable access to high-quality, fresh, and locally-produced food.

This initiative supports SDG 02 – Zero Hunger, particularly UN Targets 2.3 and 2.a, by fostering local agricultural productivity, reducing food supply chain inefficiencies, and promoting sustainable practices.

Activities Undertaken

1. Sourcing from Local Farmers

- TMU cafeterias and grocery stores source fresh fruits, vegetables, dairy products, and grains directly from local farmers.
- Priority is given to organic and seasonal produce to reduce environmental impact and support sustainable farming.

2. Partnership Programs

- Memorandums of Understanding (MoUs) established with regional farmer cooperatives and food producer groups to ensure consistent supply.
- Collaborative agreements include training, quality monitoring, and price support for local producers.

3. Campus Procurement Policies

- Policies mandate a percentage of food procurement from local farmers, ensuring a steady market while promoting sustainable sourcing.
- Procurement records are maintained to track compliance and assess impact.

4. Knowledge and Technology Exchange

- Regular meetings and site visits facilitate knowledge sharing on sustainable farming practices, crop diversification, and post-harvest management.
- Students and staff participate in farm visits, internships, and research collaborations, enhancing practical learning and strengthening university-farmer relationships.





Data for 2024

Activity Type	Quantity / Reach
Local farmers supplying produce	45 farmers
Total procurement from local sources	15 metric tons/year
Farmers engaged in knowledge exchange	30
Student/faculty farm visits	150 participants
MoUs / formal partnerships	3

Observations and Impact

- Local farmers report improved market access and financial stability.
- TMU benefits from high-quality, fresh, and sustainable ingredients for cafeterias and grocery stores.
- Students gain hands-on learning experiences and exposure to sustainable agricultural practices.
- Strengthened university-farmer relationships foster regional food system resilience and promote SDG-aligned sustainability initiatives.

Evidence and Reporting

- Procurement logs, MoUs, farm visit records, and feedback reports are maintained by the Campus Dining and Sustainability Office.
- Documentation is compiled annually for internal monitoring, reporting, and SDG submissions.

Key Highlights

- Direct sourcing from 45 local farmers ensures consistent supply of fresh produce.
- Partnerships promote sustainability, fair trade, and community engagement.
- Practical learning opportunities for students and faculty through farm visits and collaborations.
- Strong alignment with SDG 02 – Zero Hunger and TMU’s sustainability mission.





Metric 2.5.4 – Sustainable Food Purchases (2024)

Teerthanker Mahaveer University (TMU) is committed to sustainable procurement practices that prioritize environmental responsibility, support local economies, and reduce the university's carbon footprint. The Sustainable Food Purchase Policy ensures that all food procurement decisions consider ethical sourcing, environmental impact, and social responsibility, aligning with SDG 02 – Zero Hunger and UN Target 12.3 on sustainable consumption.

Activities Undertaken

1. Local and Seasonal Sourcing

- TMU cafeterias, grocery stores, and hostels prioritize purchasing seasonal produce and ingredients from local farmers.
- This approach minimizes food transportation, reduces environmental impact, and supports local agriculture.

2. Organic and Environmentally Friendly Products

- Preference is given to organic fruits, vegetables, grains, and dairy that meet certified sustainability standards.
- Packaging materials are environmentally friendly, including compostable containers and biodegradable wraps.

3. Vendor Selection and Monitoring

- Vendors are selected based on compliance with sustainability criteria, including waste management practices, energy efficiency, and labor standards.
- Periodic audits are conducted to ensure continued adherence to sustainable procurement guidelines.

4. Integration with Campus Sustainability Programs

- Sustainable procurement decisions are linked with food waste reduction initiatives, composting programs, and nutrition awareness campaigns.
- Collaboration with student organizations and sustainability committees ensures continuous monitoring and improvement.





Data for 2024

Purchase Type	Quantity / Coverage
Local produce purchased	12 metric tons
Organic certified products	5 metric tons
Total vendors engaged sustainably	8
Estimated percentage of sustainable purchases	75% of total campus procurement
Compostable packaging used	90% of takeaway items

जैविक खेती करने वालों को उचित मूल्य देगा प्रशासन

कवायद

मुरादाबाद, वरिष्ठ संवाददाता। यूपी को वन ट्रिलियन इकोनामी बनने में जुटे विभाग खेती और किसानों की इसमें हिस्सेदारी बढ़ाने में जुट गए हैं।

कृषि विभाग इसके लिए शासन को पत्र भेजने में जुटा है। मंडलायुक्त आनंजनेय कुमार सिंह की अपील पर मंडल भर के एफपीओ संचालकों ने खेती को उन्नत करने और मुख्य रूप से जैविक खेती को बढ़ावा देने के लिए सरकार से कई तरह की अपेक्षाएं की हैं। विभाग की ओर से कृषि विभाग की ओर से पुस्तिका के प्रकाशन की तैयारी की जा रही है। एडीओ कृषि हर्षित चौहान ने बताया कि किसानों के सुझाव का विवरण तैयार किया जा रहा है। शासन को किसान संगठनों का मांगपत्र भेजा जाएगा।

किसानों की ओर से आए हैं यह सुझाव

- जैविक उत्पादों के लिए शासन की ओर से अनुदान दिया जाए
- आर्गेनिक प्रोडक्ट के लिए अलग दर और बाजार दिया जाए
- जैविक उत्पाद के प्रमाणन और परीक्षण का प्रबंध किया जाए
- ब्लॉक स्तर पर किसानों के उत्पाद का भंडारण का प्रबंध हो
- जनपद वार छोटे स्तर पर प्रोसेसिंग यूनिटें लगाई जाएं
- बेहतर उत्पादन के लिए एफपीओ से विशेषज्ञों को जोड़ा जाए
- रामपुर में मृदा परीक्षण की प्रयोगशाला का निर्माण किया जाए
- आलू के बीज का एफपीओ के स्तर पर ही उत्पादन कराया जाए
- बैंक और नाबार्ड की ओर से ऋण देने में सहूलियत की जाए

Fair Price for Farmers who adopt Organic Farming





Observations and Impact

- Procurement policies support local farmers and sustainable suppliers, promoting social and environmental responsibility.
- High proportion of sustainable purchases reduces carbon footprint and resource consumption.
- Students and staff benefit from fresh, high-quality ingredients while participating in campus sustainability initiatives.
- Documentation and monitoring enable continuous improvement in sustainable procurement practices.

Evidence and Reporting

- Purchase records, vendor agreements, sustainability audits, and procurement reports are maintained by the Campus Dining and Sustainability Office.
- Annual reports summarize the proportion of sustainable purchases, vendor compliance, and environmental impact.
- Evidence is available for internal monitoring, SDG reporting, and THE Sustainability Impact submissions.

Key Highlights

- 75% of campus food procurement aligns with sustainability standards.
- Priority on local, seasonal, and organic products reduces environmental impact.
- Integration with broader campus sustainability initiatives enhances accountability and effectiveness.
- Strong alignment with SDG 02 – Zero Hunger and TMU's sustainability mission.

Additional Activities by College of Agricultural Sciences wherein the University Works towards the Ecological Protection And Wildlife Preservation.

The College of Agricultural Sciences at Teerthanker Mahaveer University actively contributes to ecological protection and wildlife preservation through its research, teaching, and outreach





initiatives. As an ICAR-accredited institution, COAS integrates organic farming, bio-dynamic agriculture, and precision farming into its curriculum, thereby reducing reliance on synthetic agrochemicals and promoting soil health. The college has secured significant research grants from the Council of Science & Technology, Uttar Pradesh (CSTUP), including projects aimed at waste recycling for mushroom cultivation and development of biological control agents for plant health — both of which support ecological balance and habitat protection. Through modular labs, greenhouses, and an agro-technology farm, COAS offers hands-on training on sustainable agricultural practices, which include maintaining biodiversity, conserving soil, and managing pests with reduced ecological impact.



Team Working towards Ecological Protection and Wildlife Conservation

The college also organizes plantation drives in collaboration with NSS, fostering green cover and serving as habitat patches for urban wildlife species. Moreover, soil science programs place emphasis on soil conservation and environmental soil science, equipping students with knowledge to prevent erosion, preserve soil fauna, and support ecosystem services. Faculty-student projects include cultivating organic mushroom substrate from agricultural residues, which helps recycle farm waste and reduces habitat pressure from over-use of natural resources. In sum, COAS





contributes to ecological protection by combining research, sustainable practice, curriculum integration, and community engagement to protect wildlife and ecosystems.

Conclusion

Teerthanker Mahaveer University (TMU) adopts a comprehensive, data-driven, and human-centered approach to achieving SDG 02 – Zero Hunger through robust policies, evidence-based monitoring, and inclusive practices. By combining systematic food waste tracking (2.2.1) with quantitative measurement and analysis (2.2.2), the university effectively minimizes resource loss and strengthens sustainable campus operations.

The Student Food Security and Hunger Intervention Programs (2.3.1–2.3.2) reflect TMU’s proactive measures to ensure no student experiences hunger. Through structured identification systems, food banks, emergency meal provisions, and nutrition awareness initiatives, TMU guarantees equitable access to nutritious meals and cultivates a supportive learning environment. A network of vegetarian cafeterias, grocery outlets, and hostel-based mini stores (2.3.3–2.3.4) ensures continuous availability of healthy, affordable, and culturally diverse food choices, promoting nutrition, inclusivity, and sustainability across campus. Parallelly, Staff Hunger Interventions (2.3.5) extend similar nutritional assurance to university employees through subsidized meals, emergency support, and health awareness drives, reinforcing equity and well-being.

TMU’s initiatives on food security knowledge dissemination and farmer engagement (2.5.1–2.5.3) integrate research, curriculum, and community outreach, empowering students, faculty, and local producers with practical and sustainable food management skills. The university’s partnerships with local farmers and food producers not only strengthen regional food systems but also enhance experiential learning and social impact. Finally, through sustainable food purchasing practices (2.5.4) emphasizing local, seasonal, and organic sourcing, TMU demonstrates responsible procurement that supports environmental stewardship, local economies, and long-term food security.





TEERTHANKER MAHAVEER UNIVERSITY

Moradabad

Accredited with NAAC **A** Grade

12-B Status from UGC

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