

The Sustainable Development Goals: The Global Goals



SDG 2

Zero Hunger

(End hunger, Achieve Food security, improve nutrition, Promote Sustainable Agriculture)

2021



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About Us

Sri Sri University was established as a State Private University in Odisha, India which started its first academic year in 2012 and has been envisioned by Global Humanitarian, Gurudev Sri Sri Ravi Shankar ji. The University offers a range of pivotal, unique, and cutting-edge undergraduate, postgraduate degree programs under eight Faculties, short-term, diploma, and certificate courses, Doctoral studies (Ph. D.), that offers the best of the East and offers the best of the West.

Sri Sri University consistently recognized and ranked as an educational enterprise dedicated to delivering academic excellence, advancing research-based solutions for humanity, producing human values based leaders, all the while working in partnership to ensure a peaceful planet with prosperity for all the people.

The impressive list of undergraduate programmes offered at Sri Sri University includes B. Sc. Data Science, B. Sc. Osteopathy, B. Sc. Psychology & Contemplative Studies, B.Sc. Agriculture, B.Sc. Horticulture, B. Sc. Food, Nutrition, and Dietetics, B. Sc. Agri-business, Bachelor in Interior Design, etc., and that of post graduate programmes offered includes M.Sc. Osteopathy (first time in Asia), MBA (Entrepreneurship), MBA (General Management), MBA (Agri-Business Management), M.Com., M.A./M.Sc. in Psychology and Contemplative Behaviour, M.Sc. Environment Science, B. Tech. & M. Tech. (Artificial Intelligence & Machine Learning), etc.

Located in a sprawling 188- acre green lush campus, Sri Sri University takes pride in offering a curriculum that enriches both domain expertise and life skills. It provides a unique social culture that nurtures a rich learning environment and aids excellence in students through its virtually smoke-free, alcohol-free, drug-free, and completely vegetarian campus. The University defines Excellence as an academic process of motivating the students to learn in ways that make a sustained, substantial, and positive influence on how they think, act, and feel which defines our core value of **Learn-Lead-Serve**.

Sri Sri University has been ranked by Times Higher Education World University Impact Rankings on Sustainable Development Goals (SDGs) in the band of 601-800 based on all 17 SDGs. In the top four individual SDGs, Sri Sri University was ranked in the band of **101-200** for SDG 12: Responsible Consumption & Production. For the SDG 2: Zero Hunger, SDG6: Clean Water & Sanitation stands in the band of 201-300. Sri Sri University has been ranked **1st in Odisha, 6th in India, and 238th in the world** as per UI Green Metric Awards World University Rankings 2020 which is a quantum jump from 2020's ranking which was 3th in Odisha, 7th in India, and 304th in the world.

Being from the parentage of the Art of Living, one of the largest volunteer based organization in the world, and given the stature of the work of our founder Poojya Gurudev Sri Sri Ravi Shankar ji in the last four decades, we aspire to contribute in finding solutions to the problems faced by the world at large by way of conflict resolution, agriculture, Arts & Crafts, etc. Few of our initiatives in this regard includes the creation of Sri Sri University Resource Centre for Climate Change & Sustainability Education & Practices, Sri Sri Advanced Global Centre for Conflict Resolution and Peace Studies, and Sri Sri Centre for Advanced Research in Water Resources and Environment Management, to name a few.

Sustainable Development Goals



In 2020 around 811 million people suffered from hunger and 250 million children under 5 years of age were affected from the stunting. To avoid these hunger problems, United Nations Organizations framed SDG-2 (Zero Hunger) to end all forms of malnutrition and hunger by 2030. Efforts are placed to make food availability to all the age group especially in children through collective international efforts by focusing the development of technologies to improve sustainable agriculture. Since two decades considerable progress has been

achieved in reducing hunger throughout the world, however, still a lot to accomplish.

Sri Sri University food service operations are aligned to SDG-2 through tracking and managing the food waste generated on a daily basis. Hunger interventions for staff and students are also considered in this objective. Additionally, it facilitates the availability of food services establishments, affordable, and healthy food on campus. As an educational institution, we are offering courses related to sustainable agriculture as well as horticulture. Sri Sri University also deals with issues relating to national hunger, hidden hunger and awareness to the local, national communities about the accessible food resources, along with the food security scenario both nationally and globally. Programme and seminars are scheduled for local farmers and food producers to disseminate the knowledge related to the aspects of sustainable agriculture. The main objectives of SDG 2 is to eradicate hunger, achieve food security, and improve nutrition through promotion of sustainable agriculture and Sri Sri University has a commitment to achieve this goal in its vicinity.

Targets

GOAL 2.2: Campus food waste

Goal 2.2.1: Campus food waste tracking

Goal 2. 2. 2: Campus food waste estimation

GOAL 2.3: Student Hunger

Goal 2.3.1: Student food insecurity and Hunger

Goal 2.3.2: Student and staff hunger intervention

Goal 2.3.3: Sustainable food choices on campus

Goal 2.3.4: Healthy and affordable food choice

GOAL 2.4: Proportion of graduates in agriculture and aquaculture and aquaculture including sustainable aspects

Goal 2.4.1: Proportion of graduates in the agriculture and aquaculture

GOAL 2.5: National Hunger

Goal 2.5.1: Access to food security Knowledge

Goal 2.5.2: Events for local farmers and food producers

Goal 2.5.3: University access to local farmers and food producers

Goal 2.5.4: Sustainable food purchase.

Introduction

India has experienced remarkable economic growth in recent years and remains one of the fastest growing economies in the world. However, poverty and food insecurity are still areas of concern in spite of many strides.

Hunger is a critical condition where adequate quantity and quality of the food is not provided. In comparison to 2019, the level of hunger has increased drastically due to the blockage of logistics chains across the world during the Covid-19 pandemic.

According to the World Bank, health systems will need to be strengthened to continue to deliver essential health and nutrition services. And countries will need to build a food system capable of delivering healthier economies, healthier people, and a healthier planet.

For decades, the way food is produced and consumed has been associated with under-nutrition, obesity, diet-related chronic diseases, and undermining the sustainability of food production. The pandemic offers a once-in-a-generation chance to pivot towards green, resilient, and inclusive development.

Sri Sri University is committed to achieving transformational change by following an integrated path to food security and more importantly nutritional security.

Our efforts for sustainable food and nutrition security

Traditional agriculture practices are more sustainable than the modern agricultural systems. Modern agriculture is energy intensive, uses higher quantities of chemical pesticides, and provides a variety of genetically modified foods. This approach has had a tremendous impact on the environment.

Today, however, the food supply chains are tuned into global business practices and are growing at a rapid rate throughout the world in relation to food and agriculture. At this point in time traditional sustainable agriculture practices are rapidly decreasing in number as modern agriculture promises to meet the current food demands of the population.

It is a known fact that such food produced has a low nutritional value and leads to hidden hunger. Overall, an increase in hunger around the world can be observed because there is less availability of both quantitative as well as qualitative food with higher unaffordable prices for organic and traditional crops grown using sustainable methods (i.e., sustainable agriculture).

Sustainable agriculture is a practice and process with a strong correlation already established between sustainable agriculture and Zero hunger. Sustainable agriculture works on three main objectives: (i) healthy environment, (ii) economic profitability and (iii) social economic equity. All the parties involved in the food supply chain (growers, processors, distributors, cold storage agents, retailers, consumers) play an important role in a sustainable agriculture system. There are many approaches that are required to be followed by each stakeholder in the food supply chain to promote sustainable agriculture. For instance, food growers maintain or enhance the soil health, reduce the water usage in agriculture and decrease the pollution levels in farming practice. In the case of consumers and retailers, they must consider the value addition of food articles in terms of environmentally friendly, availability of fresh and better quality food at affordable prices. Similarly, researchers are working on the multidisciplinary innovative approaches with the amalgamation of basic science, agricultural science, engineering, economics and community development domains. There is a strong correlation between sustainable agriculture and Zero hunger because both these activities are aimed at reducing hunger through adopting practices that address problems related to food security or resource conservation. Sri Sri University is strongly

committed to enhance food security by reducing hunger by following broader approaches in line with UN SDG goals.

1. Food waste tracking and reduction

Food waste occurs at different points starting from food production to consumption. Sri Sri University is committed to the reduction of the food waste at all the food service establishments. The University administration has constituted a canteen committee for tracking and reducing the food waste. Additional facilities are established to collect the dry and wet food waste at the ISO certified central kitchen and the waste quantities are monitored regularly. University also provides awareness programmes on the reduction of food waste among the students and staff with the help of posters indicating national value of the food items being provided during the meal.

Further, Sri Sri University is committed to the effective utilization of food waste. The quality of the waste is monitored and used in different ways. Dry waste generated from the kitchens (dry foods, Vegetable shavings, Fruits peels, pulps) are diverted as the fodder to the indigenous cattle dairy farm. In addition, dry food which is not fit for the cattle fodder is employed for the compost production. The liquid waste is successfully treated in sewage treatment plants to decrease the environmental effects and zero effluents are released into the nearby water body.

To reduce the food waste and enhance the utilization of the waste generated at Sri Sri University a policy is notified and followed stringently.



Figure 1. Containers for the separate collection for Wet and Dry food

Table 1. Month Wise Food Waste Details in Sri Sri university food service establishments

Month/Year	Quantity of Waste Generated(kg.)
Jan-2021	925
Feb-2021	772
Mar-2021	515
Apr-2021	609
May-2021	701
June-2021	560
July-2021	471.5
Aug-2021	490
Sep-2021	431.3
Oct-2021	475.8
Nov-2021	340.5
Dec-2021	418.9
Total waste in year 2021	6234.2
Jan-2022	478
Feb-2022	468.5
March-2022	438.5
April-2022	384.3
May-2022	417.1
June-2022	642.9
Total waste in first half year if 2022	2829.3

The food wastage is segregated into wet waste and dry waste forms. Further, the dry food waste is used as fodder for the cows at the Gaushala (cow farm) which inhabit 51 indigenous cows.

The liquid waste is processed through a Sewage Treatment Plant (STP). The raw vegetables waste and other plant-based wastes are utilized in the composting process along with biomass and leaf litter available on the campus premises.

The generated compost is used as manure in agricultural crops production. This process of making manure is organic & natural as well as economical and cost effective.

2. Food serving facilities available in Sri Sri University:

Sri Sri University is committed to providing abundant, healthy, quality and affordable food for all the students and staff. At Sri Sri University community there is a provision of a central kitchen, cafeterias (Vishwa, Cinnamon and Ayurveda college), and pantries to satisfy the food and hunger requirements of all the residents and non residents of the University. These units provide a broad range of food varieties from traditional dishes to modern staple diets including snacks, beverages, ready to eat foods, fruits based foods and others with jaggery is utilised and no processed sugar being used for preparing the articles.

To support the sustainable food production, around 20% fresh commodities like vegetables, fruits and cereals are produced on campus with the organic agricultural practices. Considerable amount of the milk demand is sourced from the on campus cattle farm inhabited with more than 50 indigenous cows.

The food serving establishments are registered under the appropriate licensing authorities like FSSAI etc. They maintain healthy, hygienic food from morning 7 am to night 10 pm through the year.



Figure 2. The central kitchen (Kaivalya) located in Sri Sri university

3. Academic efforts for sustainable agriculture:

Sri Sri University is promoting the academic activities related to Sustainable agriculture, by establishing the Faculty of Agriculture (which is one of the Largest faculty in the University) and offering the courses in the agriculture, horticulture and allied areas. In Sri Sri University there are 4 Bachelors programmes of (i) B.Sc. in Agriculture;(ii) B.Sc. in Horticulture, (iii)

B.Sc. in Agri-business and (iv) B.Sc. in Food Nutrition and Dietetics. With more than 600 students enrolled in these programmes, The university has taken a strong commitment to cultivate the innovative food based startups through the Sri Sri Innovation Pvt. Ltd. which helps in publishing patents to creation of a Minimum Viable product to the stage of commercialisation of the agro based product. This year 158 Bachelor students graduated successfully in B.Sc. Agriculture and B.Sc. Horticulture program. Similarly, to intensify the higher education and research in the field of Agriculture, faculty of agriculture has spearheaded the Masters programme M.Sc. in Agriculture and M.Sc. in Horticulture program. and allied areas. The doctoral programme in Agriculture and Horticulture and related areas is a very unique program measuring the spillover effects of the research into the agricultural communities to commence from June 2023.

Table 2: Programs offered in the Faculty of agriculture related to the Agriculture

Program offered	Student enroll number				Total number of students in each program
	Year-1	Year-2	Year- 3	Year-4	
B.Sc. (Hons) Agriculture	115	111	115	115	456
B.Sc. (Hons) Horticulture	19	17	36	43	115
B.Sc. (Hons) Agribusiness	9	5	9	NIL	23
B. Sc. (Hons.) Food Nutrition and Dietetics	18	15	NIL	NIL	33
Total number of student's study in the Agriculture and related courses					627

4. Events organized on Sustainable Agriculture:

Sri Sri University is committed to knowledge sharing with everyone, as the motto of Sri Sri University is Learn, Lead and Serve. Different programs are organized for the promotion of sustainable agricultural activities in the surrounding communities. For this the following activities have been conducted.

A. Online seminars, webinars, and guest talks are arranged under different clubs (Framers, Eco club, Science club, Fitness club) for sharing the recent developments and knowledge related to sustainable agriculture, nutrition and health. These events are highly helpful for the stakeholders in acquiring the knowledge.

B. Sri Sri University students participate in different farmer awareness events. The

Agriculture students of Sri Sri University established the exhibition stalls in different events and displayed the models with the help of other aids like posters and pamphlets.

C. The Academic programs offering in Sri Sri University is highly practical and community intensive. The curriculum of the Faculty of Agriculture is designed to intensively engage students in the community related activities like Rural Agriculture Work Experience (RAWE), Industrial attachment, KVK (Krishi Vignan Kendra) and KUS(Krushi Unnat Sahjogi). These programs encapsulate community activities for 6 months with the help of local governmental agencies throughout the 33 districts of Odisha. In these programs, students are engaged with the local farms and sharing their knowledge, experience and organizing the community interaction sessions.



Figure 3: Different workshops conducted in Sri Sri University on sustainable agriculture.



Figure 4: Sri Sri University students are interacting with the farmer's community

5. Facilities available for local farmers and food producers:

Sri Sri University is working with the commitment of serving the community by following the legacy received from its parent organization Art of Living. Accordingly, Sri Sri University contained different facilities to share with the local farmers and food producers.

- A. Sri Sri University established state of the art 13 laboratories with advanced modern facilities for determination of different quality parameters of the soil, water samples and other food products. These facilities are accessible to the local stakeholders at affordable charges.
- B. Sri Sri University established demonstration units related to the sustainable organic agriculture practices. The University has the poly-house and greenhouse facility

utilised for the protected cultivation and precision agriculture. Expert Faculty members are involved in the training sessions on mushroom cultivation, Apiary, Azolla production, Compost production with the local farmers and women based Self Help Groups(SHG's).

C. Farm land of 40 acres of Sri Sri University is utilized for sustainable organic agriculture and open to local farmers and visitors. The uniqueness of these farms is that they are cultivated by the students under the able supervision of faculty guides.



Figure 5. Different stakeholders experiencing the Azolla production, mushroom cultivation and Honey production



Figure 6. Different laboratory facilities available in Sri Sri University

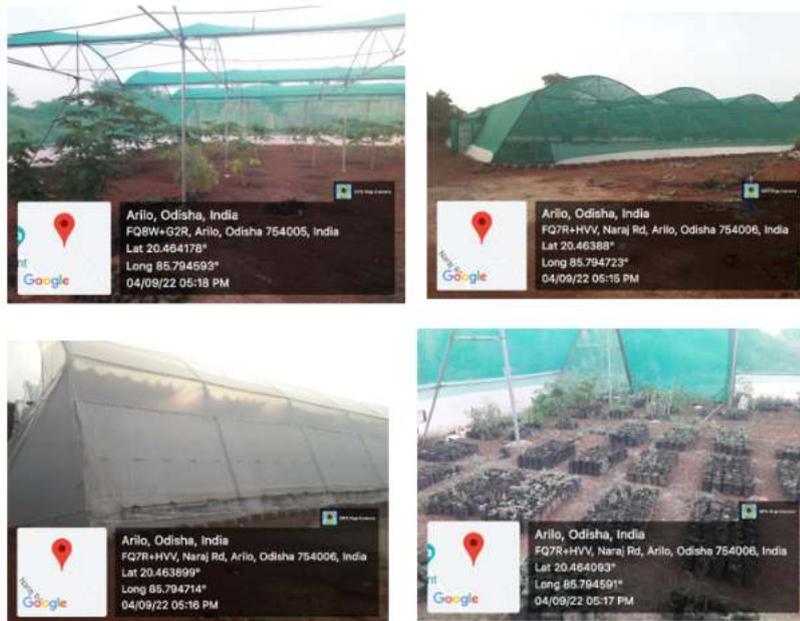


Figure 7. The poly houses and greenhouse structures located in Sri Sri University