

SDG 17 – Partnership for Goals

17.3.2 Report on SDG 2 – Zero Hunger

The goals of the Zero Hunger initiatives at GMRIT are aimed to end students hunger and make sure that enough nutritious foods are available to students. Apart from that ending all forms of malnutrition and promoting sustainable agriculture for the development of students and country as well. The objectives are achieved by the following practices:

1. Campus food waste tracking

Reducing food wastage is an important goal of ensuring food security in GMRIT. Food security is achieved through increasing agricultural productivity and reducing wastage. GMRIT Food and Beverage Department has the goal of reducing food waste and ensuring food security. Students are involved in the Food Committee (FC) and given opportunity to take part in the meetings for effective functioning of catering services on monthly basis. The food committee meets once in a month. The quality of food served, weekly menu, food wastage quantity on daily basis, feedback from the students are part of the agenda of FC meetings. The action taken report for actionable points are reviewed. The food waste is divided into categories and the same is precisely documented. Waste is weighed, photographed and recorded. The daily wastage quantity is displayed in the mess display board to create awareness among the students on food wastages and need for reducing the wastage of food.

2. Student food insecurity and hunger

Food insecurity is a complex public health problem that exists among students attending higher education institutions. GMRIT aims to achieve all of its students should have access to nutritious, and affordable food. Following are the efforts being taken to achieve the target:

Food pantries, meal-donation programmes, free weekly meals, cooking classes, and community partnerships. These programmes are often led by student volunteers, campus community members and staff/students. GMRIT is celebrating **World Hunger Day every year to create awareness among the students for not wasting food.**

3. Students and staff hunger interventions

The GMRIT Food bank (FB) works with an objective of distributing food and groceries to nearby community who is below poverty line, school drop outs, aged and physically challenged people in and around the nearby villages. Food bank volunteers identify the need for food distribution to cross section of people in and around Rajam and distribute accordingly. The F&B team actively involves in preparing the food based on the need. Our faculty and students are generously donating for the good cause.

4. Sustainable food choices on campus

The GMRIT is committed to provide healthy, affordable and sustainable food options for everyone across all of its campuses. The institution's primary dining contractor has committed to sourcing and serving more healthy, affordable, responsible and sustainable foods. This includes purchasing more local, ecological and humane foods. Additionally, food vendors on campus offer a variety of healthy and affordable meal

options that suit vegetarian, non-vegetarian and organic diets. A complete list of GMRIT food menu can be accessed online.

5. Healthy and affordable food choices

Having a healthy diet has a lot of benefits. It can help lose weight or maintain desired weight. It also can lower cholesterol and prevent certain health conditions. The F&B team of GMRIT ensures that healthy and affordable food choices with balanced diet of whole grains, proteins, dairy, fruits, and vegetables are made available to students. The efforts taken has improved the academic performance of the students. Planning healthy meals in advance help students save time and money. Menu is prepared based on the Nutrition facts labels help to maintain better eating habits and aid in attaining a balanced energy level.

6. Access to food security knowledge

Each year the GMRIT invites a speaker to present current research and updates in areas relating to soil science and sustainable agriculture. Current students and faculty members as well as members of the public benefit from these presentations. Each year a wide variety of topics are presented ranging from sustainable food choices, nutrition and sustainable agricultural practices. This practice will enable the students, staff members and local farmers to get know knowledge on food security.

7. Events for local farmers and food producers

Farmers need to look at how “sustainable” they are in terms of their own farming operations. Interactive sessions with the local farmers on the following points made the farmers to get know awareness on sustainable farming practices:

- Reduce the use of pesticides
- Application of integrated crop protection methods
- Manure storage and management
- Using water more efficiently in irrigation systems and waste-water recycling
- Greenhouse horticulture
- Precision farming techniques
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8. University access to local farmers and food producers

GMRIT provides complete access to its facilities (e.g. labs, technology, plant stocks) to local farmers and food producers to improve sustainable farming practices. The lab facilities in Civil Engineering and Mechanical Engineering are utilized by the farmers to improve their agriculture yield. The soil testing and image processing applications for crop cultivation has improved the productivity of the agricultural products. The knowledge shared by the faculty members on latest agricultural techniques such as Smart Farming, drones for applying pesticides are found useful to the farmers which help the farmers to apply those techniques in their fields.

9. Sustainable food purchases

Our College as a body prioritizes purchase of products from local sustainable sources. GMRIT has 3.5 acres of cultivatable organic farm which is located with in the campus and 32 varieties of vegetables are cultivated through it. The organic vegetables and fruits are supplied to the Hostel mess. Most of the groceries, milk, egg, poultry, fish, oils,

curd etc are purchased from local farmers. There is a growing movement to purchase local, seasonal, and sustainable food. We have established a strong relationship with local farmers and distributors by visiting farms and get to know growers.