

# SDG 2: Zero Hunger

## Progress Report

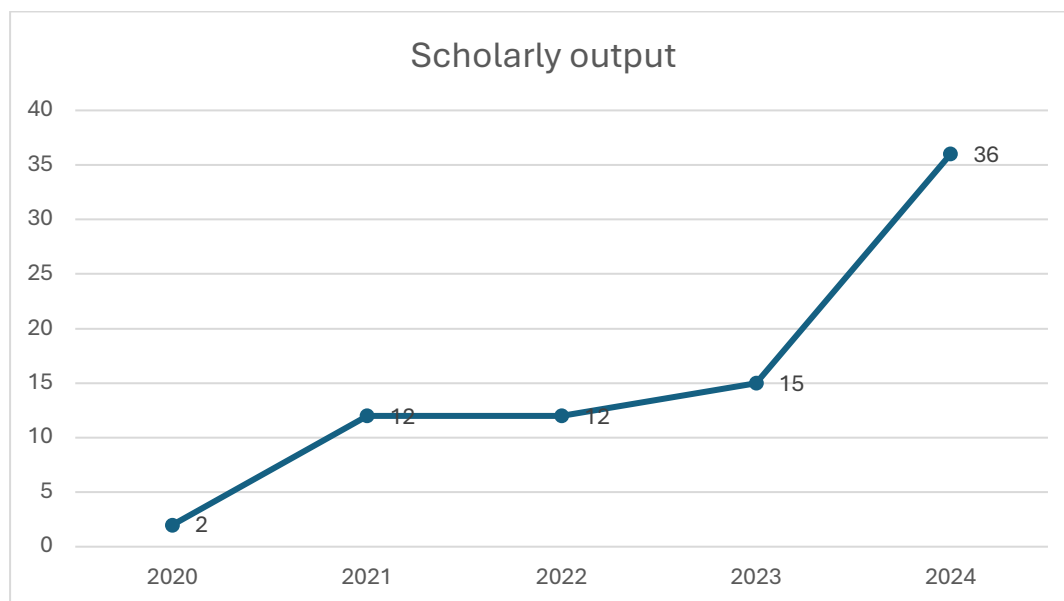
### 2024 – 25

#### Introduction

Eradicating hunger and ensuring access to safe, nutritious, and sustainable food systems are at the heart of **Sustainable Development Goal 2 – Zero Hunger**. At O.P. Jindal Global University (JGU), this vision extends from the dining halls to the surrounding community. The university's approach to food sustainability integrates responsible sourcing, waste prevention, and community engagement. Through data-driven dining operations, local farmer partnerships, and student-led initiatives, JGU demonstrates how institutions of higher education can create real impact—nourishing people while protecting the planet.

#### 1. Scholarly Output

The growing focus on food security, nutrition, and sustainable agricultural systems has led to a steady rise in JGU's research output. From only 2 publications in 2020 to 36 in 2024, the university's scholarly contributions highlight its commitment to exploring food system resilience and equitable access to resources.



#### 2. Food Waste Prevention and Measurement

##### **Source Reduction**

JGU's dining operations take a proactive stance on waste reduction by combining environmental design with behavioral nudges. The trayless dining model—adopted campus-wide—has significantly cut down over-serving and post-meal waste. Portion

sizes are calibrated carefully, and feedback from diners informs menu planning, keeping meals engaging yet efficient. This preventive approach forms the foundation of JGU's wider food sustainability strategy.

### **Kitchen & Consumer Waste Monitoring**

To ensure precision and accountability, JGU uses the Sodexo WasteWatch powered by Leanpath system, which digitally tracks waste three times a day across kitchen prep, serving, and plate returns. This provides real-time insights into waste patterns and drives measurable change. Regular staff training and data reviews ensure that action follows data, helping JGU maintain its target of reducing food waste by 30% annually.

### **Redistribution & Reporting**

Beyond reduction, JGU focuses on **redistribution**. Surplus edible food is now being redirected to the campus food bank, ensuring no meal goes to waste. All results—from source reduction to redistribution—are logged, analyzed, and shared in the **Sustainable Development Report (SDR 2025)** to maintain transparency and accountability.

## **3. Sustainable Food Choices**

### **Responsible and Local Sourcing**

Every fruit and vegetable at JGU comes from prequalified local suppliers, with strict checks on safety, traceability, and quality. The university prioritizes seasonal and regional produce to lower transport emissions and support nearby farmers.

### **Sustainability Culture**

The dining halls are designed as learning spaces for sustainable living—minimizing single-use plastics, encouraging reusable utensils, and promoting waste segregation. Awareness drives and signage across dining areas build a shared sense of responsibility among students and staff.

### **Inclusive and Accessible Dining**

JGU ensures inclusivity in every meal served. Vegan, gluten-free, and allergen-free options are readily available, with diet-specific feedback loops keeping the process responsive and transparent.

### **Herb Garden and On-Campus Cultivation**

The Herb Garden Initiative at JGU brings sustainability directly into the learning environment. Located near the residential and dining zones, this garden cultivates a variety of herbs and edible plants such as basil, mint, lemongrass, and oregano, used in campus kitchens and for educational demonstrations. Managed jointly by the Office of Sustainability and student volunteers, the garden promotes farm-to-table

awareness, local biodiversity, and hands-on learning in sustainable agriculture. It also serves as a sensory and wellbeing space, where students can reconnect with nature and understand the direct link between food systems and ecological health.

*(Insert herb garden images here — as provided)*

#### **4. Community Engagement and Farmer Partnerships**

##### **Farmer Engagement and Village Conclave**

Through the Village Conclave and seasonal outreach programs, JGU builds strong ties with local agricultural communities. These platforms provide farmers with training in sustainable farming practices, climate adaptation, and market access. Faculty and students work alongside farmers to co-develop solutions, integrating academic research with real-world outcomes.

##### **Student Research Impact**

Student-led projects explore critical themes like water-efficient farming, women's roles in food production, and debt-free agriculture. These field-based studies help develop evidence-backed recommendations that influence both campus operations and local policy.

##### **Shared Giving and Food Bank Plans**

The upcoming campus food bank will extend JGU's sustainability mission to the community—redistributing surplus meals and locally sourced produce to students and staff in need. This initiative will also engage local Self-Help Groups (SHGs) and farmers in donation drives and sustainability fairs, reinforcing the university's commitment to equitable food systems.

#### **5. Sustainable Food Purchases and Procurement**

JGU's procurement policy prioritizes local sourcing, traceability, and third-party verification for every consignment. Periodic audits ensure compliance with food safety and sustainability standards. By sourcing primarily from regional vendors, JGU not only supports small-scale producers but also reduces transport emissions and food miles—turning every purchase into a step toward community resilience and regional self-reliance.

#### **Conclusion**

JGU's progress toward SDG 2 shows that addressing hunger is not just about providing food—it's about rethinking how food is grown, consumed, and valued. From waste prevention and responsible sourcing to the creation of the herb garden and upcoming food bank, every initiative reinforces a circular, community-driven model of food sustainability. The results speak for themselves: reduced waste, stronger local

partnerships, empowered farmers, and a dining culture rooted in care and consciousness.