GITAM

DEEMED TO BE UNIVERSITY

BENGALURU • HYDERABAD • VISAKHAPATNAM

SDG # 2

Progress Report : 2022-23

GITAM University – SDG #2 – Zero Hunger – Progress report 2022-23

Introduction:

GITAM Deemed to be University aims contributing to end hunger, achieve food security and improved nutrition and promote sustainable agriculture with respect to the Sustainable Development Goal 2. GITAM University is committed to contributing towards this goal through its research, educational programs, its operations and its partnerships with government and non-governmental organisations.

Research:

- Research Publications in Scopus Index: GITAM has a relative activity index of in its Scopus indexed publications relating to SDG 2 during the reference period of 2021-2023.

- Projects:

1. Empowering Jenu Kuruba: DST Grants INR 2.04 Cr for Sustainable Smart Honey Harvesting Project. We are delighted to announce that the Department of Science & Technology (DST), Government of India, New Delhi, has provisionally sanctioned a project titled "Empowering Jenu Kuruba Community through Sustainable Smart Honey Harvesting Techniques, Skill Development, and Digital Marketing." This initiative has received financial assistance of INR 204.00 Lakhs and is led by Prof. I. Jeena Jacob from the Department of CSE at the School of Technology, Bengaluru campus. This innovative project has a dedicated team of Co-Principal Investigators from the Bengaluru campus, including Dr. Prasanna Venkatesan, Dr. Viswa Bharathy A M, Ms. Geetha K, Dr. Nirmala Devi, and Dr. Sujit Basak.

2. Upcycling food waste through a unique compost pelletization project:

   GITAM has received a grant of close to INR 40 lakhs from the Science for Equity Empowerment and Development (SEED) Division under the Department of Science and Technology, Government of India. The project is also helping the farmers in improving their sustainable agricultural and entrepreneurial practices. It aims to uplift the economic status of farmers by providing them with training in producing compost pellets — made by compressing composted food waste into small pellets, making them easy to handle and transport. The project is led by Prof. N. Srinivas, Principal Investigator and Prof. Ch. Ramakrishna and Dr. K. Suresh Kumar (Co-PI), Department of Environmental Science, GITAM School of Science.

Education:

- GITAM Offers Under Graduate program (B. Sc.) in Food Science and Technology.
- GITAM offers Post Graduate program (M.Sc.) in Food Science and Technology.
- GITAM offers PhD in Food Science and Technology is a research-oriented programme designed to cultivate highly skilled professionals capable of making significant contributions to the field, delving deeper into the scientific principles and practical applications of food production, processing, and safety.

Key initiatives:

1. **Measuring and reducing the Food waste in the campus:**

- GITAM University has established a well set process and procedure to measure the food waste systematically. By analysis the food waste data, it always takes initiatives to reduce the food waste. Daily food waste is tracked by using the spread sheets. From all the campuses, the data would be consolidated and decisions would be taken how to reduce the food waste by improving its process system.

  The decisions would range from procurement process to food preparation process.

  Similarly, awareness and motivating the students and staff to avoid the food waste by putting signage boards.

2. **Utilizing the food waste:**

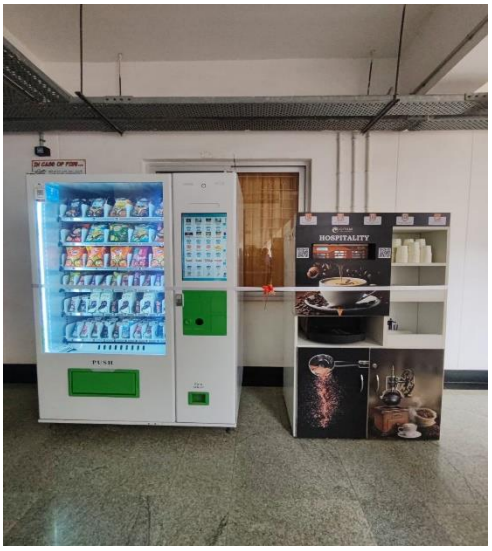
- Similarly, as we can't bring the food waste to zero practically, it also concentrated to utilize the generated food waste in a more sustainable way.

  Some quantity of food waste is set to the nearby piggery unit as a feed.

  Some quantity is utilized in the process of compost generation and then pellet making, which is used as a fertilizer to improve the quality of the agriculture farm.

3. Hunger initiatives:

- ❖ GITAM introduced different initiatives to address the hunger among students and staff by running the night mess, food vending machines etc.
- ❖ GITAM ensures to provide sustainable healthy, nutritious, affordable and healthy choices for the desired persons on across the campus.
- ❖ GITAM uses the technology in providing food services for its campus population. Hunger box app is used to order the desired food. And also GITAM has the hospitality management system, where the total operations are automated and decision making process made easy with the help of data analytics.



Progress:

- ☞ The total food waste generated in the university during 2022-23 is 316 million tons.
- ☞ This is part of our continuous improvement process. As mentioned, we've implemented several measures to enhance efficiency and reduce waste:

☞ 1. *Food Production Planning*

On daily basis, the student head count would be prepared taking into account, the class schedules, holidays, special occasions, outside campus visits etc. Food prepared based on student headcounts and projected consumption according to the menu, ensuring minimal food waste.

☞ 2. *Menu Planning*

A committee which includes the students will decide the menu items the caters the needs of vegetarians, non-vegetarians, international students, sports persons and sick students.

☞ 3. *Training and Development*

GITAM organised training programmes for the cooking staff on new cooking techniques and recipes, which enhances food quality and preparation standards.

☞ 4. *Awareness on Food Nutrition and Well-being*

GITAM organized different events to create awareness around nutrition and well-being to support better food choices for its stakeholders.

MENU GRID 2023 -2024 - CAMPUS LEVEL								
				Lunch		Hi Tea		Dinner
Fun Day - Cook Your Home Food				One Monday in a month		Two Tuesdays in a month		One FRIDAY in a month
			1	Salad			1	Salad
			2	Curd			2	Curd
			3	**Live - Chef at work : Burger / Sandwich**			3	**Live :Students at work : Flavoured Rice / Noodles / Finger food / Nutrition wellbeing**
			4	Veg curry			4	Non VEG (Fish or Chicken)
			5	Dal			5	Dal
			6	Indian Bread	1	Mocktail	6	Indian Bread
			7	Plain rice	2	**Live -Chef at work - Chat Counter**	7	Plain rice
			8	Dessert	3	Tea /Coffee	8	Dessert
		Breakfast		**Lunch**		**Hi Tea**		**Dinner**
This menu grid applicable to all			**1**	Salad			1	Salad
			2	Curd			2	Curd
			3	Pickel			3	Pickel

the Gitam Hostel dinings (Girls + Boys) - The same menu grid will be applicable to international dining aswell , Menu Preperations can be customised as per the requirement.

		4	Condiments			4	Condiments
1	Sprouts - Sunday	5	Papad-			5	Papad-
2	Breads (preferabely Whole wheat or multigrain)	6	Leafy Vegetable / Nutrition Preperation			6	Student's choice (Vge Only- Weekly 4 days Monday - Tuesday - Thursday - Saturday)
3	Cereals	7	Millet Meal - One day ina week			7	Non Veg (Chicken / Fish) - (Weekly 3times Wednesday - Friday -Sunday)
4	Nutrition Preperation	8	Veg Curry - Dry Prepearation			8	Veg Curry - Dry Prepearation
5	Main dish south indian	9	Veg Curry - Gravy Preperation			9	Veg Curry - Gravy Preperation (Not required on non veg day))
6	Main dish indian	10	Flavoured Rice	1	Snack Hot / Cold	10	Flavoured Rice
7	Boiled Egg / Egg Preperation	11	Plain Rice	2	Cereals	11	Plain Rice
8	Fruits 7days (Whole or fresh cut)	12	Lentil Preperation	3	Bread	12	Lentil Preperation
9	Milk	13	Sambar / Rasam	4	Milk	13	Paneer (Weekly 3times Wednesday - Friday - Saturday Only for vegeterian) -4 days Sambar / Rasam
10	Horlicks / Bournvita	14	Indian Bread	5	Horlicks / Bournvita	14	Indian Bread
11	Hot Beverage	15	Desert (Weekly 3 days (Tuesday - Wednesday - Friday) Sunday icecream	6	Hot Beverage	15	Fresh Fruit (Weekly 3times Monday - Thursday - Saturday)

Nutrition Week Program

Training program for Chiefs

Engagement:

GITAM conducted campaigns in Srikakulam and Vizianagaram, collaborated with local farmer associations to create awareness among more than 250 farmers and to train 100 farmers in the production of compost pellets. The training involves preparing the compost and converting it into pellet form using scientific methods. This training is critical to ensure the quality of the product. The project is led by Prof. N. Srinivas, Principal Investigator and Prof. Ch. Ramakrishna and Dr. K. Suresh Kumar (Co-PI), Department of Environmental Science, GITAM School of Science. By converting food waste into compost, the project promotes a circular economy and reduces the environmental impact of food waste. It increases farming livelihoods and reduces food loos.

Way forward:

GITAM is committed to continue efforts and collaborative activities to address the complex challenges of poverty effectively. The commitment to education, helping the farming community, and research will remain at the core of our mission to eradicate poverty in all its forms.