



SWAMI VIVEKANAND
SUBHARTITM
UNIVERSITY
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Report on UN SDG 2 — Zero Hunger



University's contributions in achieving
UN SDG — 2
Year - 2024



1 University Initiative in Alignment with United Nations Sustainable Development Goal 2: Zero Hunger

Swami Vivekanand Subharti University, in its enduring commitment to community welfare and global citizenship, launched a meticulously planned initiative with the express objective of advancing the United Nations Sustainable Development Goal 2 (SDG-2): *Zero Hunger*. The program was conceptualized as a multidisciplinary effort that transcends the traditional understanding of hunger eradication, addressing not only food scarcity but also the broader aspects of nutritional adequacy, sustainability, and human well-being. Recognizing that hunger is not merely the absence of food but a complex issue linked to poverty, education, and awareness, the University endeavored to create an educational model that integrates knowledge, skill, and social responsibility.

The initiative began with a series of workshops and interactive sessions organized under the guidance of the Faculty of Management and Commerce, in collaboration with the Department of Nutrition and Dietetics and the University's Community Outreach Cell. The central theme revolved around promoting affordable, accessible, and nutritious meal planning—especially in low-income and student communities. Through expert lectures, live demonstrations, and group activities, participants learned how to design balanced meal plans that are both cost-effective and nutritionally rich. Emphasis was placed on using locally available and seasonal ingredients to encourage sustainability and reduce food wastage, aligning with the principles of responsible consumption and production (SDG-12).

Beyond the theoretical component, the initiative focused strongly on practical exposure. Students were trained in the preparation and presentation of wholesome meals, ensuring that the food served was not only healthy but also visually appealing to enhance acceptability and consumer satisfaction. These sessions fostered creativity, teamwork, and a sense of purpose among students, as they learned to balance nutritional value with culinary aesthetics. The workshops also highlighted the significance of food hygiene, storage, and safe cooking practices—critical elements that contribute to community health and well-being.

Importantly, the initiative reflected the University's broader pedagogical vision—using education as a tool for social change. By engaging students in hands-on, socially relevant projects, the program cultivated empathy, civic engagement, and leadership skills. Participants were encouraged to identify community needs, conduct mini-surveys on food insecurity within their localities, and design small-scale interventions that could be replicated at the grassroots level. These efforts helped students connect classroom learning with real-world challenges, thereby reinforcing the concept of *learning through service*.

Furthermore, the University ensured that the outcomes of this initiative were disseminated through awareness campaigns, poster exhibitions, and community outreach drives. Faculty



members and student volunteers visited nearby villages and urban slums to educate residents about balanced diets, portion control, and the importance of micronutrients. In some areas, the University collaborated with local NGOs to distribute meal kits and nutritional supplements to undernourished children and expectant mothers, demonstrating a tangible commitment to social responsibility.

This holistic approach—combining academic rigor, practical training, and community engagement—underscored Swami Vivekanand Subharti University’s dedication to advancing global sustainable development through education. The initiative not only contributed directly to SDG-2 but also intersected with related goals such as SDG-3 (*Good Health and Well-Being*), SDG-4 (*Quality Education*), and SDG-17 (*Partnerships for the Goals*). By nurturing a generation of socially conscious and skilled youth, the University reaffirmed its role as a catalyst for positive change.

In conclusion, this program stands as a testimony to the University’s unwavering resolve to translate global objectives into local action. It represents a model of how higher education institutions can integrate sustainability, innovation, and compassion into their curriculum and community initiatives. Through consistent efforts such as these, Swami Vivekanand Subharti University continues to embody the spirit of its motto—promoting knowledge for service to humanity—and ensuring that the dream of *Zero Hunger* becomes a shared and achievable reality for all.

2 Subharti University Initiative on “Food as Medicine: A Step Towards Nutritional Well-Being and Zero Hunger”

Food constitutes the most fundamental pillar of human existence — a non-negotiable element without which life cannot be sustained. Yet, its significance extends far beyond the satisfaction of hunger. It is deeply interwoven with physical health, cultural identity, community life, and economic growth. Recognizing this multidimensional importance of food, Swami Vivekanand Subharti University (SVSU) undertook an innovative initiative aimed at promoting holistic awareness about nutrition, sustainable eating, and the therapeutic value of food in human health.

This initiative was conceived in alignment with the timeless Hippocratic doctrine, “*Let food be thy medicine and medicine be thy food.*” The University sought to reinterpret this ancient wisdom in the context of contemporary scientific understanding. In a world facing the dual burden of malnutrition — where undernutrition coexists with rising obesity and lifestyle-related disorders — the initiative intended to educate and empower students, faculty, and the community to view food not merely as sustenance but as a tool for healing, disease prevention, and well-being.



The event was structured as a comprehensive Workshop on Therapeutic and Functional Nutrition, organized jointly by the Faculty of Science and the Faculty of Allied Health Sciences at SVSU. The program aimed to bridge the gap between theoretical nutrition science and its practical, everyday application. Participants were introduced to the latest global research in dietetics, functional foods, nutraceuticals, and traditional Indian dietary practices. Emphasis was placed on the role of local, seasonal, and plant-based foods in maintaining a balanced diet and supporting sustainable agriculture.

Through this initiative, students were not only taught the principles of nutritional balance but also engaged in hands-on sessions focusing on therapeutic culinary preparation. The experiential learning component allowed them to experiment with ingredients, understand nutrient retention, and design meal plans targeted at specific health needs such as diabetes management, cardiovascular wellness, and post-surgical recovery. These sessions encouraged innovation, creativity, and collaboration — essential skills for the next generation of nutritionists, dieticians, and healthcare professionals.

The workshop also highlighted the importance of food safety, hygiene, and affordability — three critical dimensions often neglected in discussions about nutrition. By integrating theoretical instruction with live demonstrations and case-based discussions, the program helped participants appreciate the interconnectedness of food systems, health outcomes, and socio-economic development. The initiative underscored how mindful consumption patterns can mitigate food wastage and support the United Nations Sustainable Development Goal (SDG) 2: Zero Hunger, which envisions a world free from malnutrition in all its forms.

Swami Vivekanand Subharti University views such academic and outreach activities as part of its broader mission to build socially responsible and health-conscious citizens. The initiative reflected the University's commitment to combining traditional wisdom with scientific innovation, creating an ecosystem where learning leads to tangible community impact. Students were encouraged to conduct mini-projects and awareness drives within local communities, promoting affordable nutritional choices and spreading awareness about lifestyle diseases linked to poor dietary habits.

Moreover, the event facilitated cross-disciplinary collaboration among faculties of Medical Sciences, Home Science, and Management, emphasizing that food security and nutrition are not isolated subjects but shared responsibilities that require joint academic and societal efforts. Discussions during the workshop also explored India's indigenous food diversity — millets, pulses, herbs, and spices — as a foundation for both preventive healthcare and economic empowerment of local farmers.

This initiative by Swami Vivekanand Subharti University successfully transformed a simple theme — “Food as Medicine” — into a vibrant educational experience. It empowered participants to appreciate food as a dynamic element of health, heritage, and humanity. The



University reaffirmed its vision of contributing to national and global priorities through education, research, and community engagement, demonstrating that a healthy society begins with informed, conscious, and compassionate choices about what we eat. Through such efforts, SVSU continues to nurture future leaders who will advance the cause of nutrition security, public health, and sustainable living in alignment with the spirit of *Vasudhaiva Kutumbakam* — “The world is one family.”

3 University Initiative: Practical Application of Therapeutic Nutrition through Experiential Learning

As part of its ongoing commitment to holistic education and skill-based experiential learning, Swami Vivekanand Subharti University, Meerut, organized a hands-on practical workshop on *Applied Therapeutic Nutrition* on January 12, 2024. This initiative was designed under the broader vision of the university to blend academic rigor with real-world application, ensuring that students acquire not only theoretical understanding but also practical proficiency in their chosen disciplines.

The Department of Home Science took a leading role in conceptualizing and executing this workshop, which was held in its state-of-the-art cooking laboratory—a facility equipped with modern culinary instruments, nutritional assessment tools, and hygiene-controlled working stations. The event brought together a diverse group of undergraduate and postgraduate students from Home Science and allied disciplines who participated with immense enthusiasm, curiosity, and professional discipline.

The session was organized and guided under the expert supervision of Ms. Swati Sharma, Workshop Coordinator, and Dr. Ankit Srivastava, whose collective mentorship ensured that the activity transcended conventional practical sessions. Their approach transformed the session into a research-driven and pedagogically rich learning experience, integrating theory, experimentation, and innovation. The workshop was meticulously planned to foster a deeper understanding of the therapeutic value of food—how specific nutrients and cooking methods contribute to health restoration and disease prevention.

Throughout the day, participants were encouraged to explore the scientific foundations of diet therapy, emphasizing the role of nutrition in clinical and preventive healthcare. They worked collaboratively to design and prepare a variety of therapeutic dishes, each crafted with an understanding of nutritional composition, caloric balance, and biochemical compatibility. The students selected ingredients based on their medicinal and restorative properties, catering to conditions such as diabetes, hypertension, malnutrition, and gastrointestinal disorders.

Every step of the process—from ingredient selection to cooking and presentation—was conducted with methodological precision. The workshop followed scientifically validated



protocols to maintain nutrient integrity during cooking, such as temperature control, minimal oil usage, and incorporation of fiber-rich, low-sodium components. These principles reinforced the university's emphasis on evidence-based nutrition education, encouraging students to adopt a research-oriented approach to dietary planning.

Additionally, stringent hygiene and safety measures were observed throughout the session. Participants adhered to global food safety standards, maintaining sterile workstations and ensuring that every utensil, surface, and ingredient met quality requirements. Personal hygiene practices, such as proper hand sanitation and use of protective gear, were strictly enforced, reflecting the institution's dedication to promoting a culture of cleanliness and professionalism in all laboratory activities.

Beyond culinary proficiency, the workshop emphasized critical thinking, teamwork, and ethical responsibility. Students learned to appreciate the interdisciplinary nature of therapeutic nutrition—where biology, biochemistry, dietetics, and psychology converge to improve health outcomes. Faculty mentors provided continuous feedback, connecting classroom concepts such as nutrient metabolism, therapeutic diets, and food–drug interactions to the practical applications demonstrated in the lab.

This initiative also reflected the university's broader social responsibility. By training students to prepare health-promoting meals, the program aligned with national priorities related to nutrition awareness, preventive healthcare, and sustainable food systems. The outcomes of the workshop are expected to contribute to future community outreach projects, hospital dietetic internships, and interdisciplinary research in health sciences.

The successful conduct of this Applied Therapeutic Nutrition Workshop exemplifies *Swami Vivekanand Subharti University's* vision of combining academic excellence with experiential learning. It reaffirmed the university's belief that education must empower students to apply scientific knowledge toward societal well-being. The initiative not only enriched the participants' technical competencies but also nurtured their sense of responsibility as future professionals in health, wellness, and nutrition sciences—echoing the university's enduring motto of *"Education for Global Harmony and Human Advancement."*

4. Initiative by Swami Vivekanand Subharti University: Experiential Workshop on Nutritional Excellence and Sustainable Food Practices

The workshop culminated as a resounding success—an outcome that stands as a testimony to Swami Vivekanand Subharti University's unwavering commitment to experiential learning, innovation, and holistic student development. Organized under the broader institutional vision of integrating academic knowledge with practical application, the event exemplified the University's dedication to bridging the gap between classroom theory and real-world



practice. Students from diverse academic streams came together with enthusiasm and curiosity, demonstrating the University's interdisciplinary ethos and culture of collaborative learning.

From the initial planning to the final evaluation, the workshop reflected the meticulous efforts of faculty mentors, coordinators, and student participants who worked collectively to ensure that the learning objectives were not only achieved but exceeded. The preparatory sessions emphasized the importance of nutrition, hygiene, and sustainability—values that align closely with the University's mission of nurturing socially responsible and environmentally conscious citizens. Participants engaged in discussions on food safety standards, the role of balanced diets in public health, and the significance of locally sourced ingredients. This academic-practical integration enabled students to translate theoretical concepts into tangible, outcome-driven activities, reinforcing Subharti's student-centric pedagogical approach.

The workshop's success was substantiated by the remarkable levels of student engagement and the quality of the culinary output produced. Each student took active ownership of their assigned roles—planning menus, preparing balanced meals, managing time efficiently, and adhering to hygiene protocols. The process itself became a dynamic classroom, where critical thinking, teamwork, creativity, and leadership converged in an atmosphere of joyful learning. Faculty members observed that students not only applied their theoretical understanding but also demonstrated problem-solving abilities and adaptability—skills that are essential for success in today's competitive and rapidly changing world.

Comprehensive photographic documentation captured every stage of this engaging process, serving both as a record and as an assessment tool. These photographs reflect more than just participation—they tell a story of transformation. The images portray students collaborating with peers, handling ingredients responsibly, ensuring cleanliness, and presenting aesthetically appealing dishes that mirrored the principles of nutrition, sustainability, and innovation. The documentation has been archived as part of the University's best practices portfolio, symbolizing how Subharti University fosters hands-on learning experiences that nurture both intellect and empathy.

Beyond the visual and immediate achievements, the workshop holds long-term educational value. It reinforced awareness among students regarding the global challenges of food insecurity and malnutrition, and emphasized how micro-level actions—such as responsible consumption, mindful preparation, and reducing waste—contribute to macro-level goals like those defined under the United Nations Sustainable Development Goals (SDGs). Specifically, the initiative supported SDG-2 (Zero Hunger) and SDG-3 (Good Health and Well-Being) by encouraging innovative and sustainable approaches to food preparation and nutrition management.



This initiative, therefore, stands as a proud representation of Swami Vivekanand Subharti University's strategic focus on Education for Sustainable Development (ESD). It highlights how academic institutions can play a transformative role in achieving global objectives through local action. By integrating sustainability themes into co-curricular and extra-curricular engagements, the University continues to nurture future leaders who are not only skilled professionals but also conscientious citizens of the world. The workshop's success will serve as a model for future programs across various faculties, ensuring that Subharti's legacy of excellence, innovation, and social responsibility continues to inspire generations of learners.

Culinary Skill Development Workshop – An Initiative under SDG 2 (Zero Hunger)

As part of its unwavering commitment to the United Nations' Sustainable Development Goals, Swami Vivekanand Subharti University (SVSU) organized a hands-on *Culinary Skill Development Workshop* under the aegis of the Faculty of Management & Commerce. The initiative was directly aligned with SDG 2 – Zero Hunger, which emphasizes improving nutrition, promoting sustainable agriculture, and ensuring food security through education, innovation, and community participation.

The workshop aimed to sensitize students to the importance of food sustainability, nutritional awareness, and responsible consumption. Participants were guided through every step of meal preparation—from ingredient selection and portion control to hygienic cooking practices and aesthetically balanced presentation. Under faculty supervision, students engaged in practical exercises designed to foster teamwork, efficiency, and an appreciation for food as both a social and economic resource.

The attached photograph captures a crucial moment of experiential learning: students preparing ingredients under guided instruction within the department's modern cooking laboratory, equipped with professional-grade appliances and safety infrastructure. The session emphasized minimizing food waste, using locally available produce, and adopting energy-efficient cooking methods. By integrating theory with practice, the university enabled learners to connect global sustainability goals with everyday culinary choices.

The culmination of the workshop featured plated dishes that highlighted creativity, nutritional value, and presentation quality, symbolizing the harmony between health, aesthetics, and sustainability. All recipes were designed to be cost-effective and replicable in community kitchens, promoting the idea of accessible nutrition for all.

Through this initiative, Swami Vivekanand Subharti University reaffirmed its dedication to *education for sustainable development*, nurturing responsible citizens capable of contributing to food security and community well-being. The event not only strengthened practical

competencies among students but also served as a model for integrating SDG-based learning outcomes into mainstream higher education curricula.



Students preparing ingredients under guided instruction.

Culinary Innovation and Nutrition Awareness Workshop

In alignment with the United Nations Sustainable Development Goal **SDG 2: Zero Hunger**, **Swami Vivekanand Subharti University (SVSU)** organized a *Culinary Innovation and Nutrition Awareness Workshop* under the Faculty of Management & Commerce. This initiative aimed to promote food literacy, nutritional awareness, and sustainable cooking practices among students, thereby linking higher education with global sustainability goals.

The workshop encouraged students to understand the value of nutritious, locally sourced, and economically viable food preparation methods. Participants worked collaboratively in the university's **modern cooking laboratory**, engaging in the complete process—from ingredient preparation to cooking and plating—under the guidance of experienced faculty experts. The interactive nature of the session helped bridge the gap between theoretical nutrition knowledge and practical application.

The attached photograph captures a dynamic moment of **students actively participating in the cooking process**, demonstrating teamwork, creativity, and precision under faculty supervision. The activity focused on reducing food waste, using seasonal ingredients, and implementing energy-efficient cooking techniques. Faculty mentors emphasized the social responsibility of future professionals in addressing issues of hunger, malnutrition, and food wastage within their communities.

Through this initiative, **SVSU reaffirmed its dedication to sustainable education** by integrating skill-based learning with ethical and environmental consciousness. Students were inspired to think beyond the classroom and reflect on their potential role in creating food-secure communities. The workshop concluded with an engaging discussion on sustainable

diets and community outreach, underscoring the idea that combating hunger begins with informed choices and responsible practices.

This event stands as a shining example of SVSU's holistic approach—where academic learning meets social responsibility—to empower students as active contributors to the global movement toward *Zero Hunger and Sustainable Living*.



Photographic evidence from the workshop

5. Critical Analysis: Challenges Encountered and Resource Assessment

As a part of Swami Vivekanand Subharti University's ongoing commitment to experiential learning, quality enhancement, and academic excellence, a detailed post-event analysis was undertaken following the successful completion of the workshop. The objective of this review was not only to assess the operational efficiency of the event but also to identify the institutional strengths that contributed to its success, ensuring that future initiatives of similar nature continue to uphold the highest standards of organization, learning, and impact.

The university follows a structured review mechanism after every major academic or co-curricular activity. This mechanism emphasizes documentation, reflection, and continuous improvement—core principles that align with the National Education Policy (NEP-2020) and the university's vision of holistic education. The post-event analysis was conducted by the organizing team in collaboration with faculty coordinators and student volunteers to evaluate logistical arrangements, resource utilization, coordination efficiency, participant satisfaction, and overall event outcomes.

Problems Encountered and Lessons Learned



It was noted with satisfaction that the workshop progressed with remarkable smoothness and efficiency across all phases—from pre-event planning to on-ground execution and feedback collection. No significant logistical, technical, or operational obstacles were reported that could have hindered the progress or objectives of the event. This outcome reflects the meticulous pre-planning and strong coordination between the organizing faculty, support staff, and student volunteers.

The absence of major challenges also highlighted the effectiveness of Subharti University's internal event management protocols. Each unit within the Faculty of Management & Commerce functioned in synergy, supported by the proactive involvement of the administrative and technical departments. The entire event followed a pre-approved checklist covering venue readiness, material availability, technical setup, safety measures, and contingency planning. As a result, even minor procedural requirements—such as participant registration, feedback documentation, and time management—were handled with exceptional precision.

This level of preparedness demonstrated that Subharti University's culture of planning, accountability, and coordination has matured into a sustainable model of academic event management. The collaborative effort reaffirmed the university's dedication to nurturing professionalism and teamwork among students and staff alike.

Resources Utilized and Infrastructure Efficiency

The workshop was entirely hosted within the state-of-the-art facilities of the department's modern Cooking Laboratory, which serves as a practical hub for skill-based learning and culinary innovation. The laboratory is equipped with advanced, professional-grade tools, utensils, and high-efficiency workstations designed to simulate real-world industry environments. The event drew full advantage of these facilities—ranging from induction cooking platforms, refrigeration and storage units, to measurement and presentation equipment—all of which ensured that the participants could focus on learning rather than logistical constraints.

The availability of all required ingredients and consumables on campus minimized external dependencies and exemplified SVSU's policy of resource optimization. The university's support units, including procurement, maintenance, and technical services, worked seamlessly in the background to ensure uninterrupted operation. Additionally, hygiene and safety protocols were strictly followed, reflecting the institution's adherence to quality assurance and occupational safety standards.

Institutional Impact and Future Directions

Beyond its immediate operational success, the event served as a benchmark for how academic departments can integrate practical skill-development with institutional resource



management. The model adopted here—self-sufficiency through internal infrastructure—can be replicated across other faculties and departments, fostering interdisciplinary collaborations and enhancing the university’s overall operational resilience.

The findings of this post-event analysis will be compiled into a short internal report to be shared with the Dean and the Quality Assurance Cell for institutional record and benchmarking. The report will include best practices observed, lessons learned, and recommendations for scaling similar initiatives across departments.

By undertaking such comprehensive post-event evaluations, Swami Vivekanand Subharti University demonstrates its proactive approach to continuous improvement, innovation, and accountability. The successful execution and subsequent analysis of this workshop reflect the university’s mission to provide an enabling environment for both faculty and students—one that promotes applied learning, institutional excellence, and community engagement.

6. Future Directions and Strategic Suggestions

Building upon the solid foundation established by this successful workshop, the path forward involves strategic expansion and deeper community integration. The core focus must remain unwavering on the triumvirate of principles: **hygiene, economic viability, and superior nutritional quality**. Future iterations of this initiative should be scaled to include a broader participant base from within the university and extended to members of the local community. Furthermore, developing outreach programs where students can apply these skills in real-world settings—such as at health camps, senior citizen homes, or awareness drives in underserved communities—could profoundly amplify the impact on public health nutrition. Such endeavors would not only reinforce the university's dedication to the SDG agenda but also foster a generation of graduates who are socially conscious, skilled, and ready to contribute meaningfully to the critical mission of achieving Zero Hunger.

A community food distribution event was conducted, which aligns directly with Sustainable Development Goal (SDG) 2: Zero Hunger. SDG 2 focuses on ending hunger, achieving food security, improving nutrition, and promoting sustainable agriculture by 2030.

This event demonstrates efforts by local volunteers and organizations to provide meals to marginalized and underserved populations, including women and children. The presence of families and young children in the queue indicates that the initiative aims to reach those most at risk of malnutrition and food insecurity, which are central concerns of SDG 2.

SDG 2 has several main targets, all of which are represented in this food distribution effort:

- End hunger and ensure access to safe, nutritious, and sufficient food all year round for all, especially vulnerable groups such as infants and poor families.



- Strengthen food systems and resilience to shocks by encouraging community-based food initiatives.

By providing direct access to nutritious food, the initiative displayed in the photograph supports improved nutrition and contributes to a holistic approach to food security. Efforts like this also help reduce the prevalence of moderate or severe food insecurity.

Community Impact

Food drives and community feeding programs are recognized as effective approaches to promote SDG 2 locally. These initiatives ensure that no one is left behind, especially children who are most vulnerable to the adverse effects of hunger. The photograph depicts:

- Community mobilization to fight food insecurity.
- Advocacy for social inclusion and engagement of local volunteers.
- Direct aid to families facing immediate food shortages.

Such efforts foster a sense of solidarity, encourage participation, and provide practical support to those in need.

According to SDG 2 guidelines, addressing hunger requires urgent action at multiple levels, including supporting small-scale producers, improving services, and expanding access to healthy diets. Community-based distribution models are important, as they ensure that nutritious food reaches the poorest and most marginalized, thereby bridging gaps left by public systems.

Food distribution events also help raise awareness about hunger issues and mobilize additional resources for long-term food security solutions.

7. Students engagement in hands-on food preparation at University's modern culinary lab.

- In 2024, SVSU organised a workshop in its cooking laboratory where students practiced food preparation under instructor supervision, emphasising skills and nutrition.



- The activity built awareness of healthy, sustainable meals—linking cooking techniques with local ingredient optimisation.
- By involving learners directly, the session fostered a mindset of resource-efficiency (minimising waste) and food security in line with SDG 2.
- The use of professional-grade equipment and on-campus ingredient sourcing eliminated external dependencies, making the learning self-sufficient and replicable.
- This initiative reflects the university's commitment to empowering students not just academically, but also with life-skills that contribute to community nutrition and sustainable food systems.



Swami Vivekanand Subharti University's Contribution towards achieving its Objectives of the United Nations Sustainable Development Goal (UNSDG) 2

The objectives of Swami Vivekanand Subharti University, in alignment with the United Nations Sustainable Development Goal (UNSDG) 2, along with the University's contributions towards achieving these objectives, are outlined below:

UNSDGs and University's Objective	University's Contribution Towards Achieving its Objectives
<p>SDG 2: Zero Hunger</p> <p>University's Objective : To conduct research on sustainable agriculture, nutrition, and food processing, and to organize community outreach programs for local farmers and residents to improve food security and healthy eating practices.</p>	<p>Subharti Sanskriti Vibhag –</p> <ul style="list-style-type: none"> • Supports food donation drives for underprivileged communities. <p>Faculty of Medicine -</p> <ul style="list-style-type: none"> • Regularly organizes nutrition awareness and health camps in rural areas, addressing malnutrition, anaemia, and underweight issues, especially among women and children. • Regularly conducts screening for nutritional deficiencies (iron, vitamin D, calcium, etc.) during community outreach. • Promotes dietary counselling for patients and rural populations during medical camps. <p>Faculty of Dental Sciences -</p> <ul style="list-style-type: none"> • Promotes oral health and nutrition education during dental awareness camps. • Educates children on balanced diets and the impact of sugary foods on dental and overall health. <p>Faculty of Nursing -</p> <ul style="list-style-type: none"> • Regularly conducts community visits and school health programs focusing on maternal and child nutrition. • Trains nursing students in nutritional assessment and counselling, particularly for antenatal and postnatal care. • Participates in Poshan Abhiyan (National Nutrition Mission) in collaboration with local health departments. <p>Faculty of Allied Health Sciences -</p> <ul style="list-style-type: none"> • Regularly conducts nutrition awareness sessions for rehabilitation patients (orthopaedic and neurological) to improve recovery outcomes. • Encourages dietary management for weight control and physical fitness among patients.



Faculty of AYUSH -

- Promotes Ayurvedic dietary principles and the use of herbal and natural supplements for balanced nutrition.
- Regularly organizes free consultation camps offering dietary advice based on traditional medicine.

Faculty of Engineering and Technology -

- Provides technical support for hydroponic and organic farming projects with local NGOs.
- Provides technology support in nearby villages to preserve food safely.

The Faculty of Pharmacy -

- Conducts research on nutraceuticals and herbal formulations supporting nutritional health.
- Educates communities on safe and rational use of dietary supplements and vitamins.
- Maintains herbal gardens and conducts demonstrations on medicinal and nutritional plants.

The Faculty of Law -

- Runs legal literacy camps informing communities about the Right to Food, PDS, and Mid-Day Meal Scheme entitlements.
- Offers assistance in resolving cases related to denial of ration or welfare benefits.

Faculty of Science -

- Works on food quality testing, microbial safety and nutritional analysis projects.
- Regularly organizes student seminars and research on sustainable agriculture and food technology.
- Collaborates with Agriculture Department for soil and crop testing to improve yield and food security.

Faculty of Education -

- Regularly conducts awareness programs in schools and villages on healthy eating habits.
- Integrates health education modules in B.Ed., M.Ed., B.P.Ed. and M.P.Ed. curricula.
- Encourages student teachers to promote mid-day meal hygiene and school nutrition programs.

Faculty of Fine Arts -

- Designs posters, campaigns, and social messages promoting zero hunger and good nutrition.
- Regularly participates in awareness drives during



university exhibitions.

Faculty of Management and Commerce -

- Conducts CSR workshops encouraging food security initiatives among industry partners.
- Supports resource mobilization campaigns for underprivileged communities.

College of Hotel Management -

- Ensures zero food waste in training kitchens; extra food is donated through NGOs.
- Regularly conducts community cooking demonstrations on affordable, nutritious meals.
- Promotes food hygiene and safety practices among students and community members.

Faculty of Arts and Social Sciences -

- Produces documentaries and reports on hunger and nutrition issues in rural areas.
- Runs media literacy campaigns highlighting government food security programs and local nutrition success stories.
- Conducts socio-economic surveys on food insecurity in adopted villages.
- Engages in community outreach to support government nutrition and livelihood schemes.
- Provides social work, counselling services, and nutrition/livelihood programs (tailoring, handicrafts, small-scale food processing).
- Supports women's skill centres, community libraries, and digital literacy initiatives.
- Conducts counselling, psychosocial support, moral support programs, and electoral awareness.
- Leads nutrition education, diet planning, and food preservation training for rural women.
- Maintains model kitchens and demonstration units for balanced, low-cost meals.
- Partners with NGOs to train women's groups in food processing, preservation, and micro-enterprise creation.
- Maintains a knowledge repository on food security, nutrition, and sustainable agriculture.
- Supports information literacy sessions for students working on SDG-related research.
- Promotes ethical awareness against food waste and supports community kitchen initiatives.



- Organizes sessions on mindful eating and sustainable consumption rooted in Buddhist principles.
- Conducts policy analysis and seminars on food distribution, and rural poverty.
- Engages students in field surveys and advocacy for better food governance.
- Encourages students to create stories, skits, and poems on food security awareness.

University-wide Initiatives -

- Organizes nutrition and anaemia screening camps with diagnostic facilities.
- Provides diet counselling as part of community health outreach.
- Community Kitchen Drives: Regular food donation and community meal distribution by NSS/NCC volunteers.
- Adopted Villages Program: Continuous nutritional awareness and food security outreach.
- Research & Training: Interdisciplinary projects on sustainable agriculture, food hygiene, and nutrition education.
- Canteen Practices: Encouragement of minimal food waste and provision of balanced meal options.