

Report on

Sustainable Development Goal 2



**ZERO
HUNGER**



Sustainable Development Goal 2: Zero Hunger

Sustainable Development Goal 2 aims to end hunger, achieve food security, improve nutrition, and promote sustainable agriculture by 2030. At Swami Rama Himalayan University (SRHU), Dehradun, this goal resonates with the institution's commitment to community well-being and sustainable development in the Himalayan region.

Through initiatives such as the Sustainable Agriculture and Food Security Club, rural outreach by the Faculty of Bio Sciences, and nutrition-focused programs led by the Himalayan Institute of Medical Sciences, SRHU promotes climate-resilient farming, nutrition awareness, and sustainable food systems. The University's teaching, research, and community engagement collectively strengthen local agricultural capacity and contribute to advancing SDG 2 in the region.

Cultivating a Hunger-Free Future: SRHU's Journey Towards Zero Hunger (SDG 2)

Swami Rama Himalayan University is deeply committed to advancing Sustainable Development Goal 2 (Zero Hunger) — striving to end hunger, ensure food security and improved nutrition, and promote sustainable agriculture. Guided by its vision of holistic well-being and service to humanity, SRHU integrates academic excellence with community action to address the multifaceted challenges of food and nutrition insecurity, particularly in the Himalayan region.

The University's efforts span academics, healthcare, outreach, and research. Academic programs in public health, nutrition, and sustainable agriculture prepare students to design practical, community-based solutions. Healthcare initiatives through the Himalayan Institute of Medical Sciences provide nutritional support and awareness to vulnerable populations. Meanwhile, outreach programs and the Sustainable Agriculture and Food Security Club empower rural communities to adopt climate-resilient and eco-friendly farming practices to alleviate Zero Hunger.

Together, these initiatives reflect SRHU's unwavering commitment to transforming the vision of Zero Hunger into a lived reality—strengthening food systems, improving nutrition, and fostering a sustainable and equitable future.

2.1 Research on Hunger

Hunger and malnutrition remain critical challenges, particularly in the Himalayan region of India, where geographic and socio-economic constraints amplify food insecurity. Addressing these issues requires a multidisciplinary approach, combining nutrition, sustainable agriculture, technological innovation, and community-focused research.



At Swami Rama Himalayan University, research underpins the University's commitment to Sustainable Development Goal 2 (Zero Hunger). SRHU's scholars engage in a wide array of projects aimed at enhancing food security, improving nutrition, and promoting sustainable agricultural practices tailored to the Himalayan ecosystem. These research initiatives draw upon cutting-edge technologies and traditional knowledge alike, ensuring practical solutions for local communities while contributing to global knowledge.

Key focus areas of SRHU's SDG 2 research include:

- **Sustainable Agriculture and Climate-Resilient Farming:** Developing eco-friendly crop management strategies, biofortification techniques, and microbiome-based approaches to enhance crop yield and nutritional quality. Recent studies have explored nanoparticles and biochar applications to mitigate plant stress and improve soil health.
- **Nutrition and Food Security:** Investigating dietary patterns, nutritional status, and interventions among vulnerable populations, including children, women, and the elderly in rural and hilly regions of Uttarakhand. This work informs targeted nutrition programs and community health initiatives.
- **Food Quality, Functional Foods, and Nutraceuticals:** Research on functional foods, underutilized Himalayan fruits, edible flowers, and nutraceuticals highlights opportunities to enhance maternal and child nutrition while supporting local livelihoods.
- **Technological Innovations in Food Systems:** Exploring the role of nanotechnology, biofortification, and IoT applications for monitoring and improving food quality, safety, and processing efficiency.

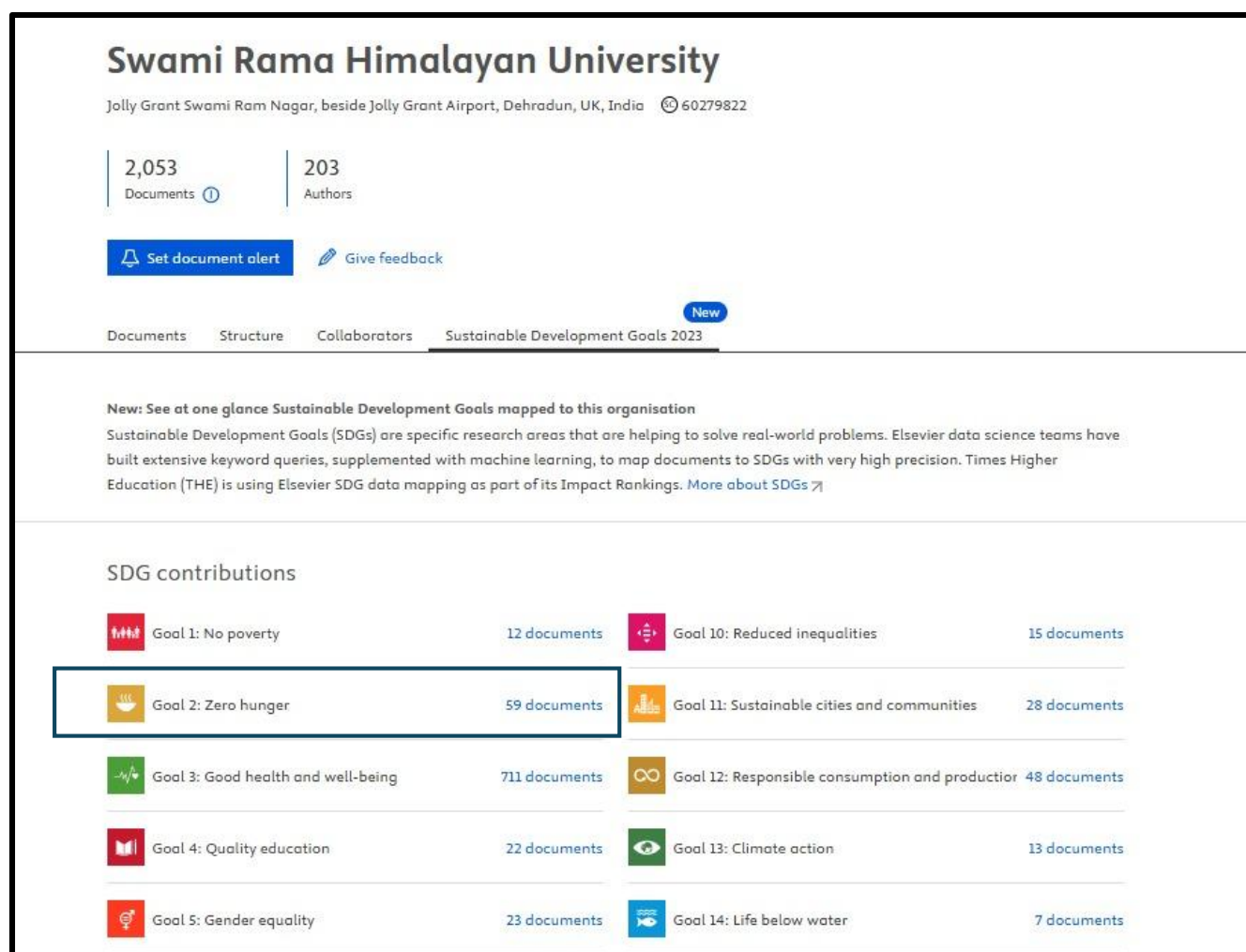
SRHU's research is characterized by **interdisciplinary collaboration**, both within the University and with external partners, including local communities, healthcare providers, and agricultural stakeholders. This ensures that findings are translated into actionable solutions, such as climate-resilient cultivation practices, nutrition education programs, and sustainable food systems interventions.

Collectively, these initiatives demonstrate SRHU's dedication to leveraging research and innovation to tackle hunger, improve nutrition, and promote sustainable agriculture-transforming the vision of Zero Hunger into tangible outcomes for the Himalayan region and beyond.



2.1.1 Zero Hunger (CiteScore), 2.1.2 (FWCI), 2.1.3 (Publications):

59 published papers (SCOPUS)/ books/ book chapters have been mapped under SDG 2:



Snippet from Scopus highlighting publications under SDG 2: No Hunger

Scopus Indexed Publications aligned with SDG 2						
SN	Title	Authors	Journal/Book	Year	FWCI	DOI
1	Enhancing the functionality of extruded snack (namkeen) using indigenous ingredients of Uttarakhand, India: A predictive modelling approach for shelf-life optimization	Kandpal, R.; Anand, S.; Choudhary, A Rustagi, S.; Tavassoli, M.	Discover Food	2025	-	10.1007/s44187-025-00333-6
2	Green and sustainable utilization of underutilized exudate gums from the Himalayan region: Advances in nutraceutical and pharmaceutical applications	Anand, A.; Nayak, P.; Boruah, T.; Naik, B.; Vijay, K.	Sustainable Chemistry and Pharmacy	2025	-	10.1016/j.scp.2025.102160
3	Isolation and Characterization of Plant Growth Promoting Endophytes from <i>Linum usitatissimum</i>	Bhandari, G.; Choudhary, S.; Deogaonkar, A.; Mittal, A.; Gangola, S.	Research in Ecology	2025	-	10.30564/re.v7i2.9406
4	The Silent Crisis: Malnutrition in Uttarakhand's Children	Halдар, P.; Viswanath, L.; Srivastava, A.K.; James, A.; Sati, H.C.	National Journal of Community Medicine	2025	-	10.55489/njcm.160720255203



5	<i>Rhizobium</i> as a potential biofertilizer and its quality control analysis for sustainable agriculture	Bahuguna, V.K.; Matura, R.; Farswan, A.S.; Sharma, N.; Chaudhary, M.	Journal of Applied Biology and Biotechnology	2025	1.15	10.7324/JABB.2025.197428
6	Exploration of compositional, functional, nutraceutical, and metabolites of Ram kandmool (<i>Agave sisalana</i> Perrine) for potential application in food systems	Rawat, M.; Varshney, A.; Kandpal, R.; Jha, A.K.; Rustagi, S.	International Journal of Biological Macromolecules	2025	0.97	10.1016/j.ijbiomac.2025.142095
7	Spectroscopy: A powerful tool for evaluating soil fertility and assessing soil health	Bhatt, P.; Pant, P.K.; Sharma, D.; Joshi, S.; Kumar, P.	<i>Modern Spectroscopic Techniques for Drug Discovery and Environmental Sustainability</i>	2025	-	10.4018/979-8-3693-7473-3.ch014
8	Millet biofortification for enhanced iron content: Roadmap for combating hidden hunger	Chaudhary, R.; Sharma, C.; Vijay, K.; Sharma, S.V.; Kumar, V.	Journal of Agriculture and Food Research	2025	1.88	10.1016/j.jafr.2025.101654
9	Harnessing nanotechnology for sustainable agriculture: From seed priming to encapsulation	Mahra, S.; Tripathi, S.; Tiwari, K.; Kumar, V.; Sharma, S.V.	Plant Nano Biology	2025	6.59	10.1016/j.plana.2024.100124
10	Vitamin D insufficiency in the cleft population of the Sub-Himalayan region	Vathulya, M.; Singh, N.; Naithani, M.; Chattopadhyay, D.; Kessler, P.A.W.H.	Cleft Palate Craniofacial Journal	2025	2.3	10.1177/10556656251325943
11	Green chemistry revolutionizing sustainability in the food industry: A comprehensive review and call to action	Gupta, A.K.; Boruah, T.; Ghosh, P.; Vijay, K.; Rustagi, S.	Sustainable Chemistry and Pharmacy	2024	0.81	10.1016/j.scp.2024.101774
12	Himalayan fruit and circular economy: nutraceutical potential, traditional uses, challenges and opportunities	Ritika; Bora, B.; Ismail, B.B.; Kumar, H.; Gupta A.K.	Food Production Processing and Nutrition	2024	1.74	10.1186/s43014-023-00220-6
13	Advanced technologies for realizing sustainable development goals: 5G, AI, big data, blockchain, and Industry 4.0 application	Bhatt, A.; Joshi, P.; Joshi, K.P.; Bijalwan, A.	<i>Advanced Technologies for Realizing Sustainable Development Goals...</i>	2024	0.57	10.2174/97898152566801240101
14	Biochar production methods and their transformative potential for environmental remediation	Rajput, V.; Saini, I.; Parmar, S.; Naik, B.; Rustagi, S.	Discover Applied Sciences	2024	1.91	10.1007/s42452-024-06125-4
15	Nanoparticles as a tool for alleviating plant stress: Mechanisms, implications, and challenges	Kumari, A.; Gupta, A.K.; Sharma, S.; Chun, S.C.; Sivanesan, I.	Plants	2024	1.59	10.3390/plants13111528
16	Sustainable solutions for food security: Evaluating pre-treatment technologies in the growing fruits and vegetables industry of India	Joshi, A.; Gupta, A.K.; Mansi; Rustagi, S.; Preet, M.S.	Sustainable Chemistry and Pharmacy	2024	1.14	10.1016/j.scp.2024.101580
17	Biofortification as a solution for addressing nutrient deficiencies and malnutrition	Naik, B.; Vijay, K.; Rizwanuddin, S.; Khan, J.M.; Rustagi, S.	Heliyon	2024	2.8	10.1016/j.heliyon.2024.e30595



18	Fishers 4.0: Revolutionizing contemporary fisheries management through Industry 4.0 integration	Joshi, P.; Bhatt, A.; Aggarwal, G.	Proc. 2024 Int. Conf. on Healthcare Innovations Software and Engineering Technologies (HISET 2024)	2024	1.12	10.1109/HISET61796.2024.00054
19	Green synthesis of Al ₂ O ₃ nanoparticles from agro-waste as a sustainable approach	Santhanam, A.; Dhasmana, A.; Sati, A.; Bhandari, G.; Gupta, S.	Proc. 2024 Int. Conf. on Healthcare Innovations Software and Engineering Technologies (HISET 2024)	2024	-	10.1109/HISET61796.2024.00045
20	Rhizomicrobiome as a potential source of microbial inoculants for use in in vitro biotization mediated acclimatization of micropropagated plants	Jadon, V.S.; Joshi, N.; Bhandari, G.; Rana, D.; Sharma, V.	<i>Rhizomicrobiome in Sustainable Agriculture and Environment</i>	2024	1.55	10.1016/B978-0-443-23691-4.00015-4
21	United Nations sustainable development goals in the context of hydrological extremes	Uniyal, A.; Kaushik, N.; Uniyal, H.P.	<i>Water Sustainability and Hydrological Extremes: Quantity, Quality and Security</i>	2024		10.1016/B978-0-443-21499-8.00014-3
22	Nutraceutical potential of staple food crops	Joshi, A.; Gupta, A.K.; Jha, A.K.; Vijay, K.; Rustagi, S.	<i>Herbal Nutraceuticals : Products and Processes</i>	2024		10.1002/9781394241576.ch16
23	Edible Flowers: Health Benefits, Nutrition, Processing, and Applications	Gupta, A.K.; Vijay, K.; Naik, B.; Mishra, P.	<i>Edible Flowers...</i>	2024	3.07	10.1016/C2022-0-02601-5
24	Microbial Technology for Agro-Ecosystems: Crop Productivity, Sustainability, and Biofortification	Kumar, V.R.; Iram, S.	<i>Microbial Technology for Agro-Ecosystems...</i>	2024	0.77	10.1016/C2021-0-03424-6
25	Traditional and underutilized fruits and vegetables for attaining Zero Hunger	Ritika; Mansi; Rizwana; Ranjan, R.; Gupta, A.K.	<i>Advances in Science, Technology and Innovation</i>	2024	1.16	10.1007/978-3-031-51647-4_8
26	Nutrition related practice of mothers' under-five children	Halder, P.; Viswanath, L.; Srivastava, A.K.	Indian Journal of Community Health	2024	-	10.47203/IJCH.2024.v36i01.012
27	Insights into the harvesting tools and equipment for horticultural crops: From then to now	Kaur, B.; Mansi; Dimri, S.; Rustagi, S.; Preet, M.S.	Journal of Agriculture and Food Research	2023	6.5	10.1016/j.jafr.2023.100814
28	Insights on bio-functional properties of <i>Myrica esculenta</i> plant for nutritional and livelihood security	Bhatt, S.C.; Vijay, K.; Gupta, A.K.; Rustagi, S.; Preet, M.S.	Food Chemistry Advances	2023	0.58	10.1016/j.focha.2023.100434
29	Novel food materials: Fundamentals and applications in sustainable food systems for food processing and safety	Gupta, A.K.; Nayak, P.; Das, T.; Ranjan, R.; Mishra, S.	Food Bioscience	2023	0.89	10.1016/j.fbio.2023.103013



30	Interaction mechanism between α -Lactalbumin and Caffeic Acid: A multispectroscopic and molecular docking study	Al-Shabib, N.A.; Khan, J.M.; al-Amri, A.M.; Vijay, K.; Sen, P.	ACS Omega	2023	1.05	10.1021/acsomega.3c01755
31	Green nanotechnology in agro-ecosystems: Opportunities for sustainable agricultural practices & environmental remediation	Bhandari, G.; Dhasmana, A.; Chaudhary, P.; Malik, S.M.; Sláma, P.	Agriculture (Switzerland)	2023	2.83	10.3390/agriculture13030668
32	Exploring microbial diversity responses in agricultural fields under pesticide stress vs non-stress	Gangola, S.; Joshi, S.; Bhandari, G.; Bukhari, N.A.W.; Rani, R.	Frontiers in Microbiology	2023	1.85	10.3389/fmicb.2023.1271129
33	Nutritional services in hills of Uttarakhand – An overview	Halder, P.; Viswanath, L.; Srivastava, A.K.	National Journal of Community Medicine	2023	0.18	10.55489/njcm.140820233053
34	Role of nanoparticles in agriculture	Parveen, H.; Chaudhary, P.; Srivastava, P.; Bhandari, G.; Chaudhary, A.	Advances in Nanotechnology for Smart Agriculture: Techniques and Applications	2023	11.04	10.1201/9781003345565-1
35	Impact of nanoparticles on abiotic stress tolerance	Bhandari, G.; Chaudhary, S.; Gupta, S.; Gangola, S.	Advances in Nanotechnology for Smart Agriculture: Techniques and Applications	2023	-	10.1201/9781003345565-12
36	Tobacco smoking-related risk for iron deficiency anemia: A case-control study	Vivek, A.; Kaushik, R.M.; Kaushik, R.M.	Journal of Addictive Diseases	2023	1.63	10.1080/10550887.2022.2080627
37	Pattern of nutritional status in node-negative vs node-positive head and neck cancer patients undergoing treatment	Arora, A.; Saini, S.K.; Gupta, M.	Supportive Care in Cancer	2022	0.18	10.1007/s00520-022-07245-6
38	Nutritional status and its determinants in toddlers: A case study of hilly region of Uttarakhand	Halder, P.; Viswanath, L.; Srivastava, A.K.; Sati, H.C.	Indian Journal of Community Health	2022	0.23	10.47203/IJCH.2022.v34i02.015
39	Impact of endophytic fungi in biotic stress management	Tyagi, J.P.; Chaudhary, P.; Jyotsana; Bhandari, G.; Chaudhary, A.	Plant Protection from Chemicals to Biologicals	2022	6.28	10.1515/9783110771558-017
40	Agricultural Science with IoT	Pant, Y.	Internet of Things for Agriculture 4.0: Impact and Challenges	2022	0.4	https://www.scopus.com/pages/publications/85131984157?origin=organizationpage
41	Metal-based nanoparticles trigger differential expression of iron/zinc homeostasis genes in finger millet	Chandra, A.K.; Pandey, D.; Tiwari, A.; Dhasmana, A.; Kumar, A.	Journal of Cereal Science	2021	1.26	10.1016/j.jcs.2021.103235
42	Approach towards sustainable crop production by utilizing potential microbiome	Rani, U.; Kumar, M.K.M.; Kumar, V.	Microorganisms for Sustainability	2021		10.1007/978-981-15-9912-5_9
43	Diversity and function of microbes associated with rhizosphere of finger millet (<i>Eleusine coracana</i>)	Choudhary, R.; Rawat, G.; Vijay, K.; Kumar, V.R.	Microorganisms for Sustainability	2020	0.86	10.1007/978-981-15-9154-9_17



44	<i>In vitro</i> plant breeding towards novel agronomic traits: Biotic and abiotic stress tolerance	Kumar, M.K.M.; Muthusamy, A.; Kumar, V.V.; Bhalla-Sarin, N.	<i>In Vitro Plant Breeding Towards Novel Agronomic Traits...</i>	2019	0.15	10.1007/978-981-32-9824-8
45	Microbiome in plant health and disease: Challenges and opportunities	Kumar, V.V.; Prasad, R.; Kumar, M.K.M.; Choudhary, D.K.	<i>Microbiome in Plant Health and Disease...</i>	2019	0.33	10.1007/978-981-13-8495-0
46	Probiotics in agroecosystem	Kumar, V.R.; Kumar, M.K.M.; Sharma, S.V.; Prasad, R.	<i>Probiotics in Agroecosystem</i>	2017	1.16	10.1007/978-981-10-4059-7
47	Current scenario of root exudate-mediated plant-microbe interaction and promotion of plant growth	Vishwakarma, K.; Sharma, S.V.; Kumar, V.R.; Varma, R.K.; Tripathi, D.K.	<i>Probiotics in Agroecosystem</i>	2017	1.59	10.1007/978-981-10-4059-7_18
48	A study on infant feeding practices among mothers of a rural hilly area of district Dehradun	Vyas, S.N.	Bangladesh Journal of Medical Science	2016	0.16	10.3329/bjms.v15i1.27140
49	Anthropometric profile of children attending Anganwadi centres under ICDS scheme in Doiwala block	Kaur, G.D.; Aggarwal, P.K.; Kakkar, R.	Indian Journal of Community Health	2015	-	https://www.scopus.com/pages/publications/84939248945?origin=organizationpage
50	Nutritional status and associated comorbidities among the elderly in Doiwala block, Dehradun	Kritika; Deepshikha; Semwal, J.; Juyal, R.; Sati, H.C.	Indian Journal of Community Health	2015	0.75	https://www.scopus.com/pages/publications/84939235015?origin=organizationpage
51	Nutritional status in multidrug-resistant pulmonary tuberculosis patients	Kumar, A.; Kakkar, R.; Kandpal, S.D.; Sindhwani, G.	Indian Journal of Community Health	2015	0.15	https://www.scopus.com/pages/publications/84939220201?origin=organizationpage
52	Undernutrition and the incidence of tuberculosis in India: National and subnational PAF related to undernutrition	Bhargava, A.; Benedetti, A.L.; Oxlade, O.; Pai, M.; Richard (Dick), M.	National Medical Journal of India	2014	3.35	https://www.scopus.com/pages/publications/84907464009?origin=organizationpage
53	Trends in weaning practices among infants and toddlers in a hilly terrain of India	Vyas, S.N.; Kandpal, S.D.; Semwal, J.; Chauhan, S.; Nautiyal, V.	International Journal of Preventive Medicine	2014	0.15	https://www.scopus.com/pages/publications/84902958188?origin=organizationpage
54	Nutritional status of adult patients with pulmonary tuberculosis in rural Central India and its association with mortality	Bhargava, A.; Chatterjee, M.; Jain, Y.; Pai, M.; Richard (Dick), M.	PLOS ONE	2013	1.35	10.1371/journal.pone.0077979
55	Pattern of prevalence of risk factors for non-communicable diseases in the geriatric population of district Dehradun	Kandpal, S.D.; Kakkar, R.; Aggarwal, P.K.; Bansal, S.K.	Journal Indian Academy of Clinical Medicine	2013	-	https://www.scopus.com/pages/publications/84885342706?origin=organizationpage
56	Megaloblastic anaemia in hospitalised children	Chhabra, A.; Chandar, V.; Gupta, A.; Chandra, H.	Journal Indian Academy of Clinical Medicine	2012	-	https://www.scopus.com/pages/publications/84870311398?origin=organizationpage
57	Effect of gender on correlation of anaemia with body mass index in medical students	Saxena, Y.; Shrivastava, A.; Saxena, V.	Indian Journal of Physiology and Pharmacology	2011	-	https://www.scopus.com/pages/publications/84857332612?origin=organizationpage
58	Tobacco smoking-associated risk for tuberculosis: A case-control study	Gambhir, H.S.; Kaushik, R.M.; Kaushik, R.M.; Sindhwani, G.	International Health	2010	0.83	10.1016/j.inhe.2010.07.001



59	Resource limitations and strategies for the treatment of uremia: A dialysis unit in the Himalayan foothills	Keshaviah, P.R.	Blood Purification	2001	0.38	10.1159/000014478
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Evidence: [Click here](#)

2.2 Campus Food Waste

Food waste has become a pressing issue across the world, more so in University campuses where large volumes of food are prepared and consumed every day. Tackling this challenge is not only crucial for environmental sustainability but also for nurturing a sense of social responsibility among students and staff directly aligning with SDG 2: Zero Hunger. The University is known for its emphasis on holistic and value-based education, has taken conscious steps to manage and minimize food wastage within its campus. This prologue highlights the University's ongoing initiatives, the practical challenges faced, and its continued commitment towards fostering a sustainable and mindful campus environment.

2.2.1 Campus Food waste tracking

Ongoing Practices and Initiatives to address food waste at SRHU

Swami Rama Himalayan University has adopted several thoughtful measures to reduce food waste in line with Sustainable Development Goal 2- Zero Hunger. The University's Food Waste Reduction Policy focuses on sustainable practices, better resource use, and social responsibility.

Data collection is conducted across the entire University, ensuring comprehensive coverage of both student and staff dining facilities. In 2024, the total recorded amount of food waste was **47,305 kg (approximately 47.3 metric tons)**.

On the operational side, food waste is carefully segregated at the source, and inedible waste is processed through composting or biogas generation. The catering units follow portion control and menu planning based on regular feedback and consumption trends to avoid overproduction. Suppliers are also encouraged to deliver ingredients in optimal quantities and use sustainable packaging.



Compost pit and Biogas Plant are located within the university premises

Regular training for catering staff, student engagement drives, and periodic audits have helped build a strong culture of responsible consumption across campus. Through these coordinated actions, SRHU continues to make steady progress toward reducing food waste while contributing meaningfully to food security and sustainable development in the Himalayan region.

2.2.2 Campus food waste

The University follows a structured and sustainable approach to managing campus food waste in alignment with SDG 2: Zero Hunger and the principles of a circular economy. All leftover food from academic units and residences is systematically collected by the housekeeping department and transferred to designated compost pits within the campus. During the academic year 2023–2024, approximately 47,305 kilograms of food waste were processed and converted into nutrient-rich manure. This compost is used for on-campus landscaping and gardening, thereby reducing landfill waste, minimizing methane emissions, and supporting sustainable food and waste management practices across the University.

Data type	Definition	Value	Unit
Total food waste	Total food discarded or lost uneaten by all catering services in 2024	47,305	kg (or 47.305 metric tons)*
Campus population (FTE)	Total FTE students + employees in 2024	8,000	people

Average food waste per person per year = 5.91 kg

Swami Rama Himalayan University
(Estd. Under section 2(f) of UGC Act, 1956 vide Uttarakhand State Act)
Swami Ram Nagar, Jolly Grant, Dehradun 248016
Uttarakhand, India

स्वामी राम हिमालयन विश्वविद्यालय
(दृष्टिकोण अधिनियम, 1956 को धारा 2 (f) के अंतर्गत उत्तराखण्ड राज्य अधिनियम द्वारा स्थापित)
स्वामी राम नगर, जौलीग्राम, देहरादून 248016
उत्तराखण्ड, भारत



To whom it may concern

This is to certify that leftover food waste is collected from various constituent academic units and residences of Swami Rama Himalayan University campus by the housekeeping department.

This leftover food is regularly sent to compost pits located inside the campus for converting it into manure. It is utilized for gardening purpose within the campus. In the academic year 2023-2024, 47305 Kg leftover food is collected and converted into manure.



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Infrastructure Development
& Maintenance department



Date :- 10/07/2024

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**Official certification from Swami Rama Himalayan University confirming the collection and composting of
leftover food waste from all campus units**

Swami Rama Himalayan University
(Estd. Under section 2(f) of UGC Act, 1956 vide Uttarakhand State Act)
Swami Ram Nagar, Jolly Grant, Dehradun 248016
Uttarakhand, India

स्वामी राम हिमालयन विश्वविद्यालय
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स्वामी राम नगर, जौलीग्राम, देहरादून 248016
उत्तराखण्ड, भारत



To whom it may concern

This is to certify that leftover food waste is collected from various constituent academic units and residences of Swami Rama Himalayan University campus by the housekeeping department.

This leftover food is regularly sent to compost pits located inside the campus for converting it into manure. It is utilized for gardening purpose within the campus. In the academic year 2022-2023, 46887 Kg leftover food is collected and converted into manure.



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& Maintenance department



Date :- 06/07/2023

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Official certification from Swami Rama Himalayan University confirming the collection and composting of leftover food waste from all campus unit

2.3 Student Hunger

2.3.1 Student Food Security and Hunger

Hunger among students is an often-overlooked concern in higher education, yet it significantly affects their learning capacity, health, and overall well-being. At Swami Rama Himalayan University, the belief is simple but profound — a nourished student is an empowered learner. The University recognises that ensuring regular access to nutritious meals is not merely a welfare issue but an essential part of an enabling academic environment.

While SRHU's focus has traditionally centred on academics, healthcare, and community outreach, equal attention is given to student well-being through reliable food and housing facilities. The University's hostel infrastructure includes clean and well-maintained mess and cafeteria services, offering balanced and affordable meals to resident students. Multiple food outlets and canteens across the campus also serve faculty, staff, and visitors, making food access convenient and equitable. The University's student welfare office and hostel management work together to ensure that meal quality, hygiene, and affordability are consistently maintained thus aligning with SDG 2: Zero Hunger.



2.3.2 Students Hunger Intervention

Financial Support and Food Security for Students

The University aligns its commitment to Sustainable Development Goal 2 (Zero Hunger) by ensuring that no student's learning journey is hindered by food insecurity or financial hardship. Recognizing that economic constraints often translate into compromised nutrition and well-being, SRHU provides extensive need-based scholarships, fee concessions, and financial assistance schemes to students from economically weaker sections (EWS).

SRHU Policy for Scholarships & Fee Concessions

This financial support not only promotes equitable access to higher education but also helps students meet essential living and nutritional needs during their academic tenure. By reducing the financial burden on vulnerable students, the University contributes indirectly yet significantly to food security and overall health within its campus community.

Category	Total Students Enrolled	Students Receiving Financial Aid	Percentage (%)
All Programs Combined	3,363	708	21.1%

For the academic year 2023-24, More than one-fifth of all enrolled students benefit from direct financial aid, reflecting SRHU's inclusive approach to education and student welfare. This continued investment ensures that students can focus on learning without the distraction of food insecurity or economic strain, reinforcing SRHU's vision of fostering a healthy, hunger-free learning environment that truly embodies the spirit of SDG 2 – Zero Hunger.

2.3.3 Sustainable Food Choices on Campus

SRHU promotes sustainable food practices by encouraging the use of locally sourced ingredients, minimal food waste, and eco-friendly dining operations across all its canteens and hostels. The University's food services emphasize seasonal produce, reduced plastic usage, and composting of leftovers, fostering a campus culture that values environmental responsibility alongside nutritional well-being.

2.3.4 Healthy and Affordable Food Choices

Recognizing the importance of nutrition for students, faculty, and staff, the University has implemented several initiatives to provide healthy and affordable food options on campus:

Affordable and Hygienic Dining Facilities

The university provides subsidized and nutritionally balanced meals across its hostels and campus canteens. Each hostel has a managed dining system supervised by student committees and wardens to ensure food quality, hygiene, and affordability.

The Central Canteen and faculty-student cafeterias also serve wholesome meals at minimal cost, ensuring inclusivity for students from diverse socio-economic backgrounds. These initiatives reflect SRHU's belief that good nutrition is fundamental to learning and overall well-being. Multiple on-campus outlets offer a variety of nutritious and affordable food options. These meals are prepared using fresh, locally sourced ingredients to ensure quality and sustainability.



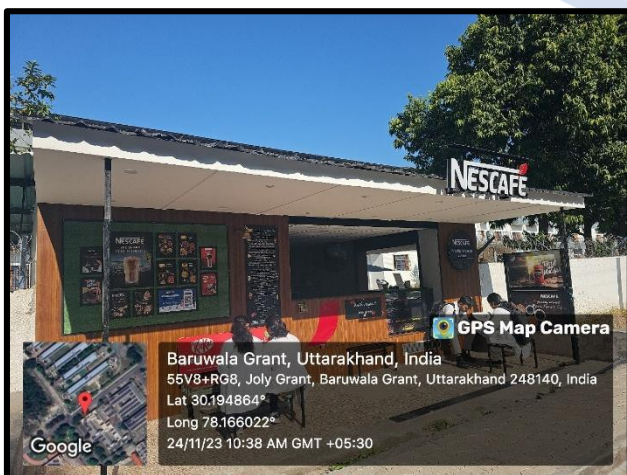
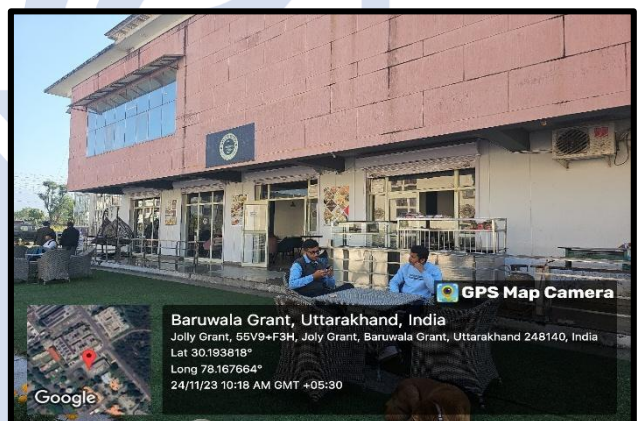
MBBS Girls' Mess



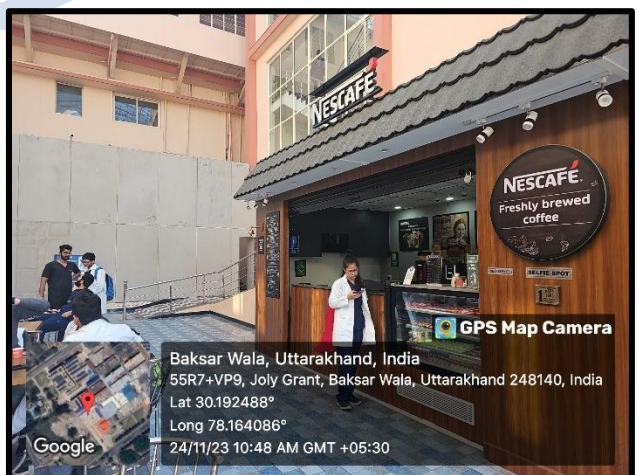
Mess at Nursing Girls' Hostel



So Comida cafe



Nescafe canteen near MBBS girls hostel



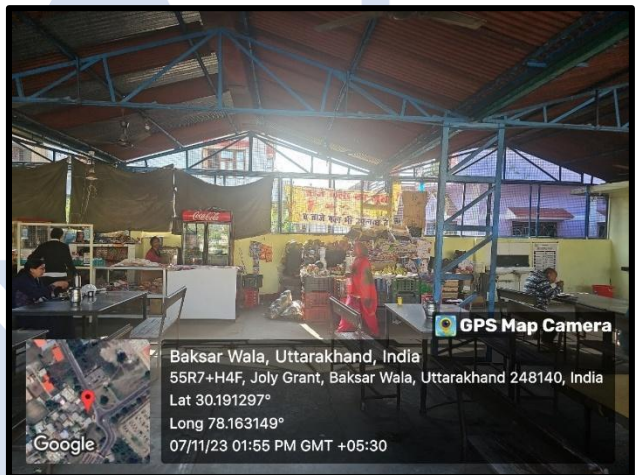
Nescafe canteen near Adi kailash Auditorium



Nescafe Canteen Near HIMS



Aanchal Café



Aggarwal Bhojnalaya situated inside the University Premises



Grocery Store with Variable Food Choices



Hygiene and Food Safety

The University places a strong emphasis on maintaining high standards of hygiene in the preparation and serving of food. To ensure this, kitchens and food preparation areas undergo routine cleaning and thorough sanitization. Additionally, all individuals involved in food handling are provided with comprehensive training in food safety protocols to uphold the quality and safety of the food served.

Balanced Diet Accessibility

The University prioritizes the promotion of a balanced diet and takes measures to ensure that wholesome and nutritious food is readily available to everyone within the campus community.

The University adopts a comprehensive and dynamic approach to achieving Sustainable Development Goal 2—Zero Hunger—by seamlessly integrating academic excellence, healthcare services, community outreach, and cutting-edge research. This multifaceted strategy not only fosters awareness of global food security and nutrition challenges but also emphasizes the development and implementation of practical, evidence-based solutions. By addressing these critical issues through education, innovation, and active engagement with local and global communities, the University continues to play a pivotal role in creating a sustainable and equitable future, leaving a lasting and transformative impact on society.

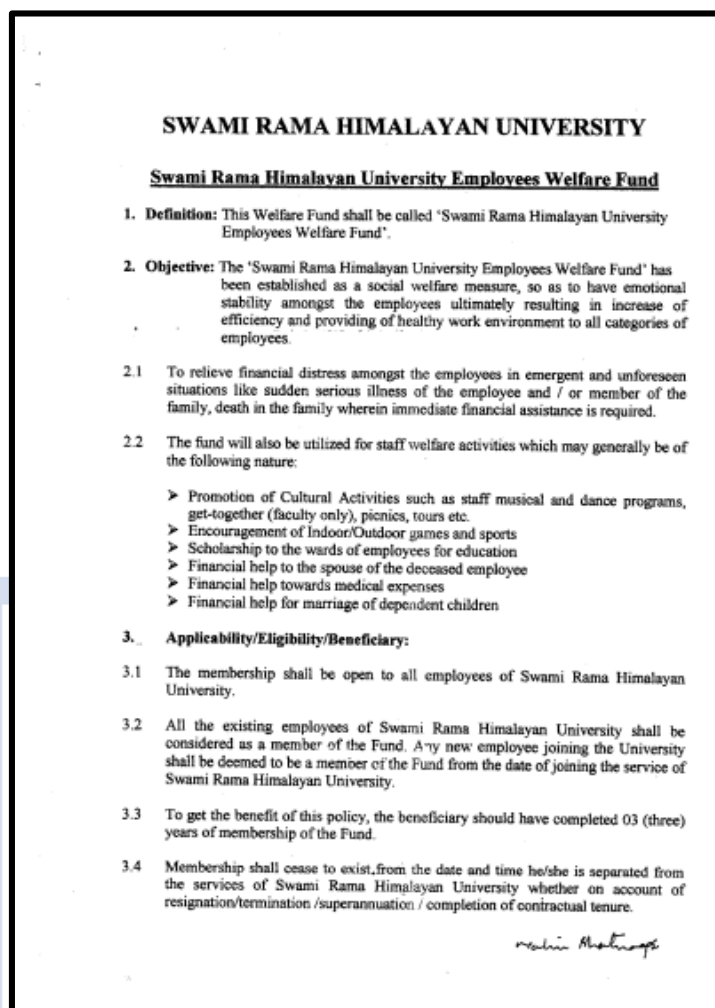
Student Welfare and Support Mechanisms

Through the Student Welfare Cell and the Deans of various faculties, SRHU provides targeted assistance to students facing financial hardship. This includes fee concessions, scholarships, and need-based support, which indirectly help prevent food insecurity by reducing the financial burden on students. Additionally, faculty mentors and hostel wardens are encouraged to discreetly identify and support students who may be skipping meals due to economic constraints—ensuring no one is left behind.

2.3.5 Staff Hunger Interventions

Swami Rama Himalayan University ensures access to affordable and hygienic meals for all staff through its central canteen and faculty cafeterias. The University also promotes staff well-being through regular health check-ups and nutrition awareness sessions, fostering a healthy and food-secure work environment.

Data Type	Sources	Inclusion
Staff Dining Facilities and Subsidized Meals	SRHU guest house	SRHU provides subsidized meals for faculty and non-teaching staff through campus canteens and hospital cafeterias. Fixed low-cost meal packages available daily
Employee Welfare Fund / Support Programme	HR Policy Documents, Staff Welfare Committee records	SRHU maintains a Staff Welfare Fund that assists employees facing temporary food insecurity due to financial hardship or medical emergencies
3. On-campus Food Distribution Initiatives	CSR and Community Outreach Unit, Himalayan Institute Hospital Trust	During festivals, food is distributed to low-income contractual and support staff (security, housekeeping, sanitation teams). (Click here)



The University has employee welfare fund in place which supports employees facing financial hardships

Evidence: [Employees-Welfare-Fund-1.pdf](#)

2.4 Proportion of Graduates in Agriculture and Related Sustainability Fields

SRHU does not offer direct programs in agriculture or aquaculture. However, several related disciplines such as biotechnology and culinary management integrate key aspects of sustainability, food safety, and environmental health into their curriculum. Graduates from these programs contribute to advancing sustainable food systems, nutrition improvement, and rural livelihood development,

2.4.1 Proportion of Graduates in Agriculture and Aquaculture

Swami Rama Himalayan University currently does not offer degree programs directly in agriculture or aquaculture.

2.5 National Hunger

Hunger continues to be a major challenge in India, where millions still lack consistent access to adequate and nutritious food. Tackling this issue calls for a joint effort of multiple sectors — from education and health to agriculture and social development. At SRHU, the vision of holistic development ensures that addressing

hunger and malnutrition is an integral part of its community engagement, healthcare delivery, and academic training in alignment with SDG 2: Zero Hunger.

2.5.1 Access to Food Security Knowledge

Swami Rama Himalayan University (SRHU) has long recognised that food security begins with awareness. Through its Himalayan School of Bio Sciences, Himalayan School of Vocational Studies and Skill Development, and outreach arms such as the Himalayan Hospital and the Department of Community Medicine, the University actively shares knowledge on nutrition, safe food handling, and sustainable food practices. One of the major initiatives under the Zero hunger has been the promotion of alternative uses for fallow land, focusing on cultivating high-value crops such as rosemary, black cardamom, ginger, turmeric, garlic, and chili. These crops, which thrive in non-irrigated conditions and are resistant to damage by wild animals, have significantly boosted household incomes. A dedicated value-addition center further enhances the marketability of these crops by improving sorting, processing, and packaging, thereby connecting local produce to large, sustainable markets.

Innovative technologies and practices have also been introduced to address labor shortages and make agriculture a more attractive and profitable option for youth. For instance, lemongrass cultivation involved 90 farmers across four villages producing 185,000 kg of raw lemongrass, yielding 67 kg of oil after processing. The lemongrass farmers benefited directly as payments were made at their doorstep, fostering greater satisfaction and participation. Rosemary cultivation was another success, with 16.7 kg of fresh rosemary stock processed and sold.



Valued cash crops, tress and aromatics cultivated under RDI along with establishment of processing unit adding to value chain of the produce aiding financial stability



Valued cash crops, tress and aromatics cultivated under RDI along with establishment of processing unit adding to value chain of the produce aiding financial stability

Turmeric, Ginger, Millets, Garlic and Chilly cultivation

In the recent agricultural initiatives within our work area, significant progress was made in the cultivation and sale of turmeric, ginger, millets, garlic, and chilies:

- **Turmeric Cultivation:** A total of 1,100 kilograms of turmeric was harvested from 24 farmers across 14 villages. After processing, 285 kilograms of turmeric were obtained, with 1.50 kilograms quickly sold.
- **Chili Cultivation:** 8 kilograms of fresh red chilies were collected from two families across two villages. These chilies were dried and processed into red chili powder, which sold out entirely within just one day.
- **Millet Cultivation:** Various millets were gathered, including Jhangora (79 kg), Manduwa (50 kg), and Jhakiya (10 kg). All these millets were promptly sold, reflecting strong community demand.
- **Ginger and Garlic Sales:** Fresh ginger and garlic were offered in convenient 100-gram packs, making it easier for consumers to purchase and use them.

These initiatives have not only supported local farmers but also showcased the potential of traditional crops and spices, ensuring a steady income for the participating households while meeting community needs.

2.5.2 Events for Local Farmers and Food Producers

In collaboration with The Hans Foundation, SRHU conducts frequent awareness and training programmes that reach farmers and rural households across the Himalayan foothills. These events often combine demonstrations, interactive discussions, and nutrition education to promote safe water use, composting, and kitchen gardening. Such activities have become valuable community gatherings where local farmers exchange ideas and learn practical methods for improving food production and nutrition.

The establishment of a 100-square-meter poly-house has further diversified agricultural output, enabling the cultivation of crops such as chilies, cauliflower, and ginger. In selected villages, farmers came together to plant



Farmer preparing land for cultivation of horticultural products

300 lemon trees and 100 apple trees, furthering the region's horticultural development. This initiative was complemented by continued support for four previously established orchards, which received compost fertilizer and were linked with the state horticulture department. This connection has provided the orchards with additional resources and guidance, contributing to enhanced growth and improved productivity. These collective efforts aim to strengthen local livelihoods through sustainable fruit cultivation while promoting environmental stewardship and directly supports SDG 2: Zero Hunger

2.5.3 University Access to Local Farmers and Food Producers

SRHU's commitment to sustainable rural development is visible in its ongoing community partnerships. Under the Hans Rural Support Initiative, the University provides farmers and village representative's access to its expertise, field knowledge, planting material and demonstration units.

Turmeric Seed Production

In 2023, a total of 600 kilograms of high-quality turmeric seeds were sourced from Almora and distributed for cultivation in Toli and neighbouring villages. These seeds were chosen for their higher curcumin content compared to the local variety, which is expected to result in better-quality turmeric with improved yield. The introduction of these superior seeds aims to enhance both the productivity and profitability of turmeric cultivation in the region, benefiting local farmers by increasing the market value of their produce.



Farmers planted turmeric seeds provided the University to alleviate marginalized farmers promoting Zero Hunger by alleviating poverty

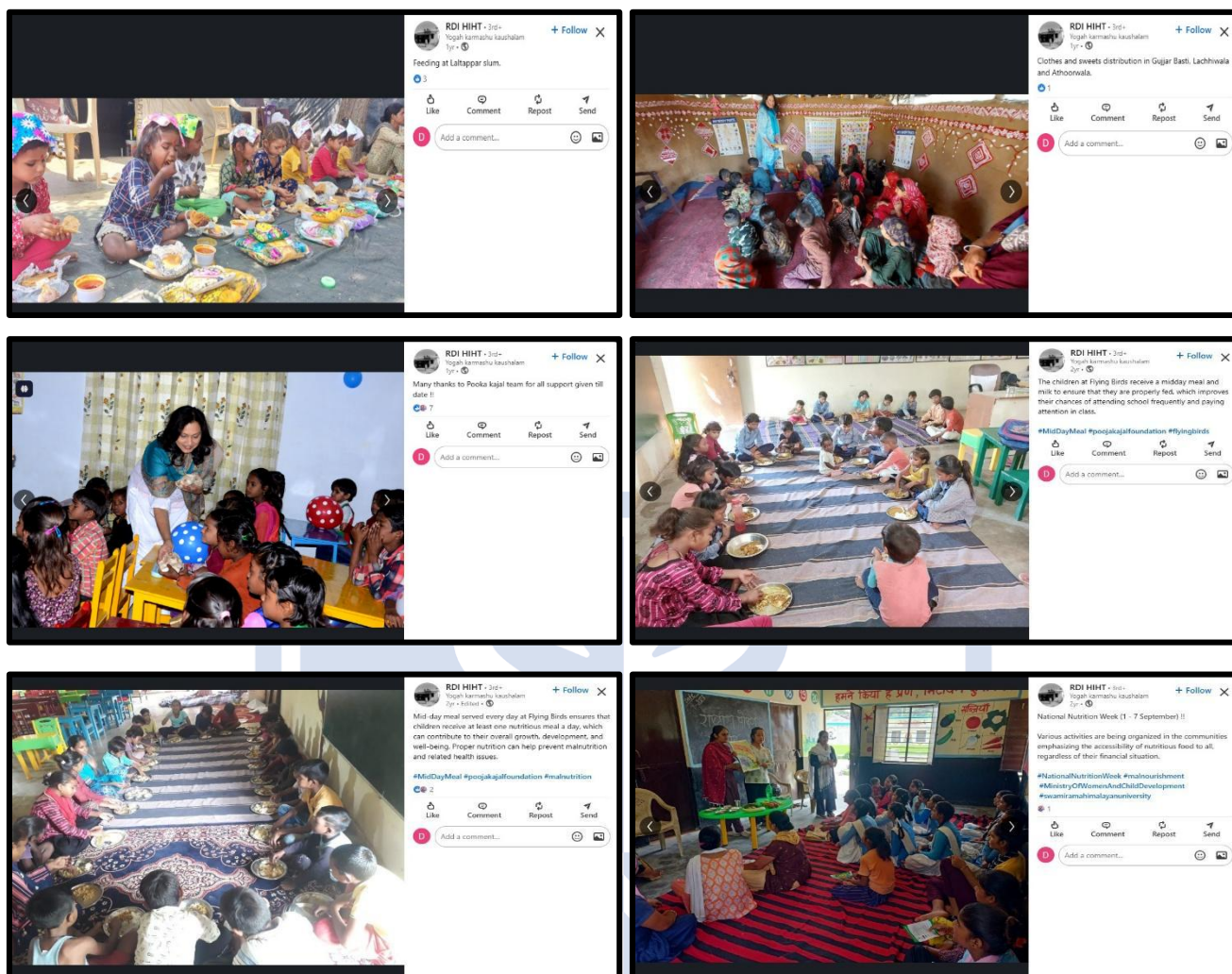
2.5.4 Sustainable Food Purchases

The University ensures that its own food systems reflect the sustainability principles it promotes. Fresh vegetables, grains, and other ingredients used in the campus hostels, canteens, and the Himalayan Hospital kitchen are sourced mainly from local suppliers and farmers. This approach supports the regional economy, reduces food miles, and encourages seasonal, nutritious eating habits. By choosing local and sustainable food sources, SRHU turns everyday dining into a quiet but steady act of environmental responsibility.

Key SRHU Initiatives Contributing to National Hunger Alleviation

Community-Based Nutrition and Health Interventions

Through its outreach arm, the Rural Development Institute (RDI), SRHU works across remote hilly and rural areas of Uttarakhand to improve health, education, and livelihoods. Many of these projects directly or indirectly strengthen food security by improving maternal and child nutrition, promoting kitchen gardening, and conducting community-level awareness programs on healthy diets and lifestyle. From time-to-time university also holds feeding support programs for disadvantaged community promoting Zero Hunger.



Community Based Nutrition and Health Interventions

2. Nutritional Support for TB Patients

Tuberculosis (TB), caused by *Mycobacterium tuberculosis*, predominantly impacts the lungs and can weaken the immune system. Recognizing the strong association between undernutrition and tuberculosis, SRHU adopted TB patients under the National TB-Free India Campaign. In the first phase, the university distributed nutrition kits to 100 patients, ensuring that treatment is supported by adequate dietary supplementation.

In collaboration with the Department of Pulmonary Medicine of Himalayan Hospital and the Community Medicine department of HIMS, RDI has been actively contributing to the TB elimination program since June 2023. This initiative supports 1,000 TB patients in the Dehradun and Haridwar districts by providing basic food kits and conducting regular health screening camps.



Nutritional Support for TB Patients

Till date, 600 TB patients have been provided with food kits and health screening services, with distributions occurring every Saturday in Doiwala and Baharadrabad blocks. A higher prevalence of TB has been observed among women compared to men. The program also offers support to TB champions, further enhancing efforts toward TB elimination while indirectly supporting SDG 2: Zero Hunger



Food Kits Distribution Programme

[SRHU distributes Nutritional Kits to 77 TB Patients under the PM's TB eradication initiative \(Aug 28, 2023\)](#)



Academic Programmes Focused on Food and Nutrition

SRHU offers 83 courses across 18 programmes that address themes of nutrition, public health, food safety, and sustainable development. These academic components enable students to gain a deep understanding of food systems, malnutrition, and sustainable agriculture, equipping them to contribute meaningfully to India's hunger-reduction efforts. At SRHU, education in food, nutrition, and sustainable culinary practices forms an important pillar of the University's contribution to Sustainable Development Goal 2 (Zero Hunger).

Skill Development and Livelihood Initiatives

Swami Rama Himalayan University (SRHU) integrates skill development into its broader mission of promoting food security and sustainable livelihoods under SDG 2 – Zero Hunger. Through the Himalayan School of Vocational Studies and Skill Development (HSVSSD), SRHU offers a range of vocational courses, diplomas, and degree programs that connect education with employability and community well-being.

The flagship B.Voc. in Culinary Management, conducted in collaboration with Learnet Skills Limited, NSDC, and the Tourism & Hospitality Skills Council (THSC), blends 60% practical training with 40% theoretical learning. Students gain hands-on experience in culinary techniques, food safety, and nutrition while completing over 20 months of paid on-the-job training, promoting both income stability and skill acquisition. The Certificate Programme in Hotel Operations (CHO) further provides NSQF Level 4 certification, preparing students for roles in food production, hospitality, and service industries.

By linking skill training with livelihood creation, SRHU empowers rural and semi-urban youth to achieve financial independence while contributing to sustainable food systems. These programs enhance local employability, support household nutrition, and strengthen community resilience—making SRHU a vital contributor to the goals of Zero Hunger and Sustainable Livelihoods in Uttarakhand and beyond.



Skill Development Training



The structure incorporates specific job roles and their National Occupational Standards (NOS) as per the National Skill Qualification Framework (NSQF) — a competency-based framework that organizes qualifications by levels of knowledge, skills, and aptitude.

A standout feature of the program is its Earn While You Learn “approach. Students complete 20–24 months of paid On-the-Job Training (OJT) with reputed hotel groups, gaining real-world culinary and kitchen management experience. These OJT hours count as academic credits, add valuable work experience to the résumé, and boost both employability and salary potential during placements.



Culinary Management Team with Learners

Key focus areas include:

- Professionalism & Work Ethics in the culinary workplace
- Culinary Techniques & Business Skills for kitchen and food operations
- Food Safety & Sanitation standards

- Nutrition principles for menu planning and healthy dining
- Product Knowledge & Identification of ingredients and equipment



The CHO program emphasizes learning by doing, ensuring students gain real-world skills and confidence to perform in professional hotel environments.



These activities are designed to help students graduate as confident, skilled professionals ready to work in top culinary and hospitality establishments

A few outreach activities were carried in the famous Tarkeswar Mahadev Temple in Pauri Garhwal near Toli- offering devotees sweet water & prasad, the expected gathering was 35000 to 400000. The purpose was to scale up the courses offered at SRHU to rural and untouched areas.



Outreach Activity at Toli

Awareness and Outreach Activities

SRHU conducts ongoing community awareness campaigns on topics like balanced nutrition, infant feeding practices, and healthy cooking. Many of these are organized through RDI and the Department of Community Medicine, often in collaboration with government departments and local bodies. Such efforts bridge the gap between education and real-world application in the fight against hunger and malnutrition.

Health Education and Nutrition Awareness Generation Activities

SRHU regularly organizes nutrition education camps, health awareness sessions, and food safety workshops, particularly during National Nutrition Week and World Food Day. These are often coordinated by the Department of Community Medicine, Faculty of Nursing, and Rural Development Institute (RDI). Such activities promote balanced diets, mindful eating, and the importance of local, seasonal foods, helping students make informed choices about nutrition and wellness.

Celebration of Nutrition Week (1-7 September, 2023)

National Nutrition Week (NNW), observed annually from September 1 to 7 in India, highlights the importance of nutrition and healthy eating habits. The theme for this year, "Making Healthy Diets Affordable for All," focuses on ensuring that nutritious food is accessible to everyone. One cost-effective solution to combat malnutrition is the inclusion of millets in daily diets due to their rich nutritional value and numerous health benefits.

To promote this, the Rural Development Institute (RDI) carried out public education campaigns in select villages of Haridwar and Dehradun districts. These initiatives reached approximately 950 pregnant and lactating women, as well as over 5,000 community members, through workshops and community meetings. Additionally, millet laddoos made by local self-help groups were introduced and well-received by pregnant and lactating women, demonstrating how traditional foods can be both nutritious and affordable.



Celebration of Nutrition Week in the community by SRHU

World Breastfeeding Week (August 1 to 7, 2023)

The Department of Community Medicine and the Rural Development Institute, SRHU, jointly observed World Breastfeeding Week under the theme “Let’s make breastfeeding and work, work!” with a range of community- and campus-based activities. Health education sessions at urban and rural health training centres, Anganwadi centres, and villages across Haridwar district emphasized exclusive breastfeeding, maternal nutrition, and complementary feeding, reaching over 200 beneficiaries. Activities included poster-making, rallies, role plays, and interactive discussions that highlighted the role of breast milk in child development and addressed challenges faced by working mothers.

Simultaneously, the Department of Paediatrics, HIMS, celebrated the week with the theme “Enabling Breastfeeding: Making a Difference for Working Parents.” Events such as rangoli and poster competitions, a quiz, and a panel discussion engaged students in creative and academic reflections on breastfeeding. The combined initiatives of both departments effectively promoted awareness on the health benefits of breastfeeding and reinforced institutional commitment to maternal and child health.

Place of Event: Department of Community Medicine and Paediatrics, HIMS, SRHU, UHTC Kurkawala, Anganwadi centres in Rajiv Nagar and Kudkawala, RHTC Gohri Mafi, Community

Participants: 800+ Students, Faculty, Staff of SRHU and Anganwadi workers, Community members



Awareness Sessions at UHTC, Kudkawala and RHTC Gohri Mafi by Department of Community Medicine



Awareness sessions at Anganwadi centres of Doiwala Block



Awareness session about importance of Breastfeeding with the women and adolescent girls





Breastfeeding awareness activities at various places by team SRHU at district Haridwar



Awareness Generation Activities about TB and Nutrition on World TB Day 2023

Extension and Outreach Activities, Livelihood Activities

All constituent units of the University actively participate in extension and outreach activities to address food security, nutrition, and sustainable agricultural practices. These initiatives involve collaborations with local communities to enhance awareness and provide practical solutions for achieving Zero Hunger.

Comprehensive Community Development Program-SRHU

The Comprehensive Community Development Programme (CCDP), launched in 2019, is being actively implemented in the Toli area of the Jaiharikhal block, Pauri Garhwal district, with the goal of fostering sustainable and inclusive community development. The programme focuses on creating income-generating opportunities and improving access to health services, thereby enhancing the overall well-being of selected local communities. Designed with a need-based, demand-driven, and community-oriented approach, the programme ensures the active participation of Panchayati Raj Institutions (PRI), local communities, and



particularly women in its execution. Its core strategy revolves around improving the quality of life by implementing community- and individual-based action plans, positioning itself as a model for community-driven development.

Women Empowerment through Tailoring and Handicrafts

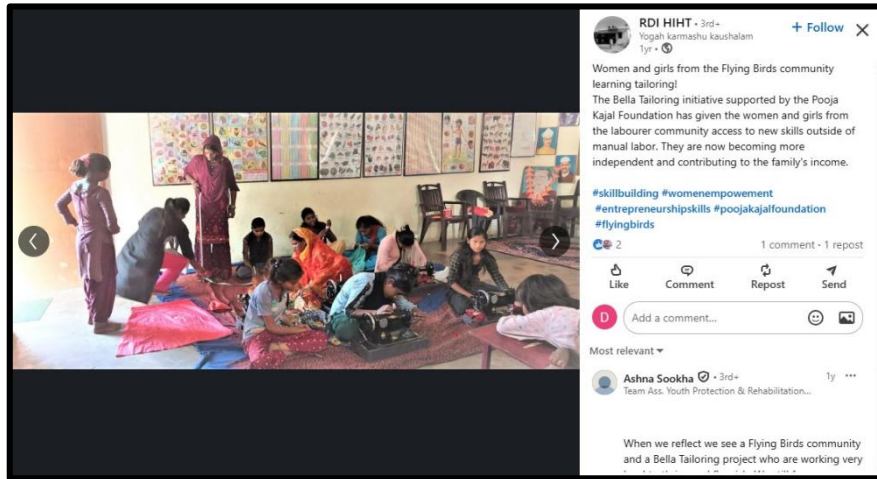
The CCDP also emphasizes skill development for women and youth. Tailoring programs have equipped women and girls across multiple locations, including Itharna, Laltappar, and Mayakund, with essential skills. In Nagthat, 11 women are now producing woolen clothing after completing training. A one-year tailoring program was also introduced in the Bahadrabad block of Haridwar district.

The Bella Tailoring Course, tailored for the Flying Birds community, has trained 8-10 women and girls, enabling them to earn additional income for their families. This initiative requires no specific educational qualifications beyond basic literacy, making it accessible to a broader audience.



Tailoring training provided to marginalized individuals to align with SDG 2: Zero hunger

The tailoring units have also supported other institutional needs, such as stitching uniforms for university staff and students, producing items for hospital use, and preparing materials for special events like convocation ceremonies. The units contributed to the Swami Rama Scholarship Program by arranging essentials such as uniforms, sweaters, and shoes for children. Additionally, online art therapy sessions and handicraft training were conducted, further enriching community engagement.



Tailoring training provided to marginalized individuals to align with SDG 2: Zero hunger

School Health Camps

The University actively contributes to improving the health and well-being of school-aged children by organizing regular school health camps. These camps provide comprehensive services, including systematic growth monitoring and the early detection of nutritional deficiencies, developmental delays, and other preventable conditions. In addition to offering timely medical care, the camps place strong emphasis on health education and awareness. Children receive structured guidance on balanced nutrition, proper handwashing, and personal hygiene, enabling them to adopt practices essential for lifelong health. By addressing health concerns early and promoting healthy behaviour, the University strengthens the physical and developmental outcomes of children, thereby fostering long-term community well-being.



**School Health Sessions in Progress to Promote Preventive Care, Health Awareness,
and Overall Well-being among Children**