



## SDG2- Zero Hunger

The University of Poonch Rawalakot have proper system for handling, disposal and management of food waste. In this context, the University has adapted and implemented a food waste policy, and it strives for minimum food waste generation through various approaches most prominently; adapting sustainable food choices, and appropriate food technologies. Our food outlets, cafeterias and hostels serve freshly cooked food sourced from the local plant food and fresh meats and eggs.

UPR has been quite successful in supporting the production, distribution and preservation of healthy foods to under privilege students and communities. The department of food Science and Technology works with food processors, restaurants and women groups at the community level by offering knowledge and training of value-added food products, food preservation techniques for entrepreneurial skills. The Food Science and Technology department in collaboration with international donors, National Research Councils has been offering hands on training to the students for the development of nutritious and innovative food products and its sale & marketing. Our Faculty of Agriculture's Horticulture and Soil Sciences team also market fresh produce of vegetables, fruits, pulses, grains and meat from University farms during the harvest seasons. UPR designed and carry forward university-based food assistance programs and different activities to ensure food security at campuses, hostels and neighboring community. Therefore, University of Poonch Rawalakot ensures the access to safe, nutritious, sufficient and affordable food for students, faculty and staff members round the year.

The University of Poonch Rawalakot ensures the access and availability of nutritious food to its students, staff and faculty by ensuring the supply of plant and animal sourced food year along. Our on-campus food supply and management program is running with the collaboration of local community groups/farmers to provide supplies of fresh fruits, vegetables and meat to ultimately offer balanced meal for low-wage workers and marginalized students at subsidized rates. The University is also continuously improving food related interventions including food donations, women empowerment, training for preservation of food, free consultation about agriculture to ensure zero hunger.

UPR has an intensive financial assistance program which covers over 30% students on campus, the program includes monthly stipend to afford uninterrupted food at campus and the hostels. The University has established a Food bank/pantry for the supply of fresh produce (summer & winter vegetables, fruits, grains, milk, meat etc grown on the University Farms. In this context, the food assistant program committees have been monitoring the sustainable supply of food

commodities and its distribution among the needy students and staff either free or at reduced rates.

The food choices at the campus are sustainable, our cousins at the Cafeterias, Students Hostels and even private food outlets around the campus offer naturally sourced food both vegetarian and vegan. Keeping in view the consequences concerning health, finance and environment, our outlets are monitored and mandated to offer menus those offer choices to choose from a decent variety of vegetarian and vegan food at campus and hostels. Our Food Safety and Quality Management Committee comprising members from the Agriculture, Livestock and Food Science and Technology department develop the menus and help establish the supply chains of the health food choices. Our food pantry offers supply of fresh vegetables and fruits along the seasons. Overall, the socio economic status of University students and employees have been considered during menu preparation and pricing of food. Majority of the University students can afford healthy, balanced and nutritious food at reasonable prices at all food outlets. Our cafeterias are offering --- daily hot meals to the students' year along and prices are less than a dollar for every food item. As compared to the market, we offer 50% discount on each food commodity to the students at different University cafeterias

The University of Poonch Rawalakot provides knowledge, skills and technology to the local farmers and food producers' whole year according to their needs. The Faculty of agriculture, University of Poonch Rawalakot , outreach program mainly focus to provide free technical assistance to framers, regarding the selection of seed, appropriate and less use of fertilizers, control of diseases to farmers on their door steps so that they can enhance their crop productivity. University of Poonch Rawalakot is actively involved in various community services including free of cost services to small growers to address disease related issues of local farmers and to motivate them for the cultivation of different food crops. Our expert's efforts of free consultations, regular technical assistance helped local farmers to improve the apple crop at their small farms and household level.





*Availability of fresh produce at campus vicinity for students and staff, and workshops for local producers to acquaint them with food security knowledge*