

1. SUSTAINABLE FOOD CHOICES ON CAMPUS

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. 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. The committee takes a broad based approach to develop the menus and supply chain considering the factors like consumers' identities and personal preferences, cultural and religious convenience etc. Our food pantry offers supply of fresh vegetables and fruits along the seasons.



Production and availability of Beans at University of Poonch Rawalakot

2. HIGHYIELDING, SUSTAINABLE AND STAPLE FOOD CROPS

Our experts at Faculty of Agriculture offer technical assistance to the small famers, food producers to enhance productivity of plant and animal-based food. The research evaluates various agro-morphological parameters and nutritional aspects of the maize crop, with the goal of identifying the most suitable cultivar for temperate climates and to enhance both productivity and quality, contributing to food security and sustainable agriculture.



Faculty members and students working on maize crop in the fields of UPR