

AMITY  
UNIVERSITY  
— HARYANA —

NAAC 'A'  
GRADE  
ACCREDITED UNIVERSITY

## REPORT ON SUSTAINABLE DEVELOPMENT GOAL



YEAR 2021-22



Amity University Haryana is committed to the United Nations Sustainability Development Goal (SDG) 02 to aim for Zero Hunger. We have a culture of spreading smile and happiness through helping vulnerable sections of population such as needy and underprivileged kids, women, and old people in the community. UN SDG 02 – Zero Hunger is a critical goal because of its extensiveness of penetration in global societies whereby there is an urgent need to provide immediate food access to marginalized sections of population along

with associated social protection programs. In that context large universities such as AUH have been playing a crucial role in hunger eradication. Students at Amity along with faculty members conduct food drives regularly and make sure that there should be zero food wastage on campus. AUH has got huge agriculture land in campus for organic farming and created an ecosystem for implementing sustainable agricultural practices. This document summarizes some of the initiatives taken by the AUH towards addressing this.

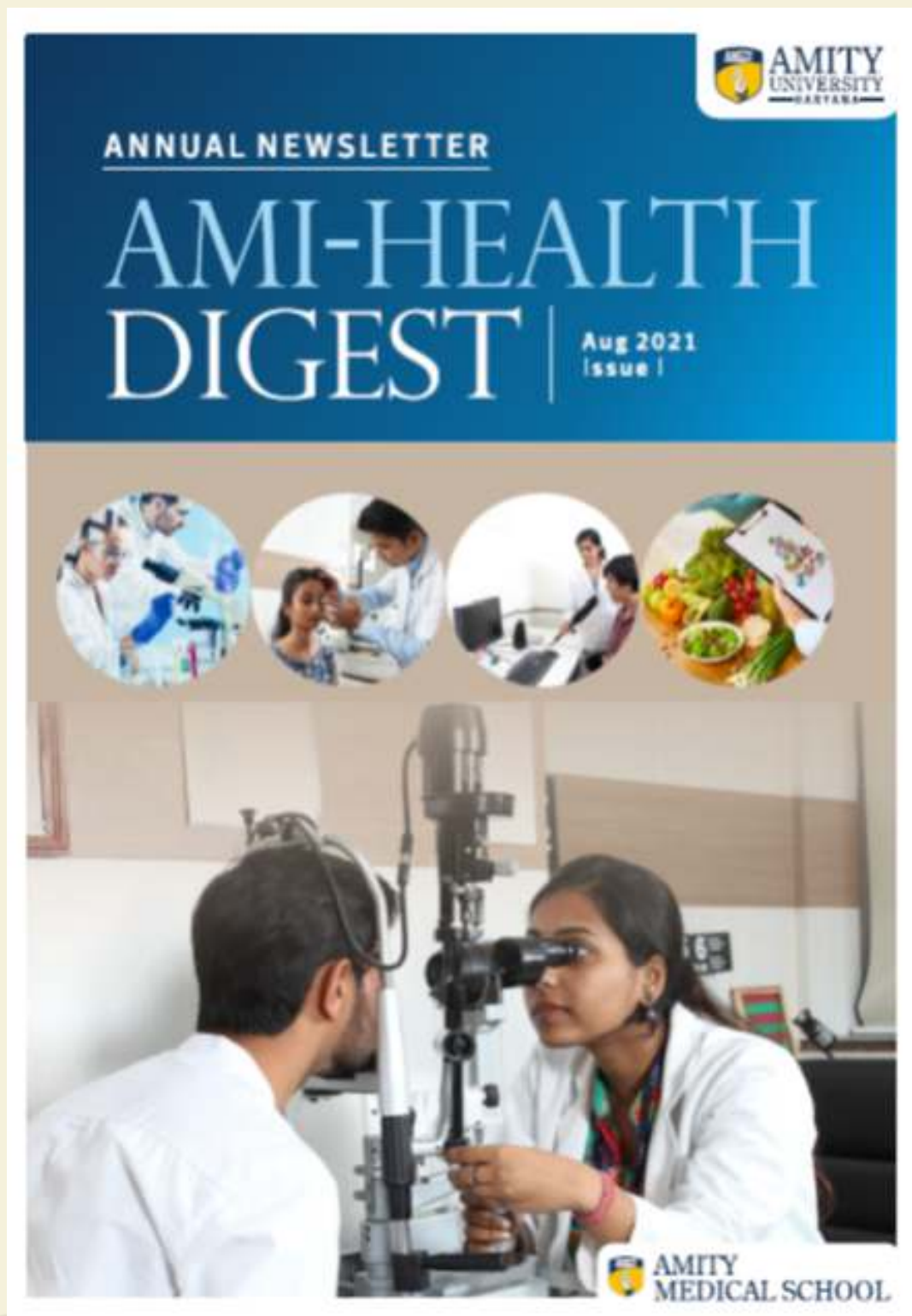
## TEACHING AND LEARNING

Amity is providing degree courses BSc, MSc, PhD in Dietetic and Applied Nutrition. Students from Amity School of Hospitality along with Food Nutrition and Dietetics department organize awareness camps for healthy and nutritious food for nearby

societies. For understanding the importance of healthy and nutritious food Amity has elective course in Nutrition and Dietetics, and student's internship is also part of curriculum for Amity School of hospitality and nutrition department.

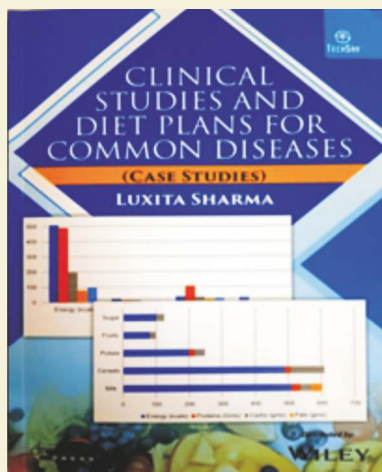
Programme Name	Link
B.Sc. (Dietetics & Applied Nutrition)	<a href="https://www.amity.edu/gurugram/bsc-dietetics-and-applied-nutrition">https://www.amity.edu/gurugram/bsc-dietetics-and-applied-nutrition</a>
M.Sc. (Dietetics & Applied Nutrition)	<a href="https://www.amity.edu/gurugram/msc-dietetics-and-applied-nutrition">https://www.amity.edu/gurugram/msc-dietetics-and-applied-nutrition</a>
Ph.D. in Dietetics & Applied Nutrition	<a href="https://www.amity.edu/gurugram/phd-dietetics-and-applied-nutrition">https://www.amity.edu/gurugram/phd-dietetics-and-applied-nutrition</a>
Bachelor of Hotel Management	<a href="https://www.amity.edu/gurugram/bachelor-of-hotel-management">https://www.amity.edu/gurugram/bachelor-of-hotel-management</a>

Amity Medical School publishes AMI- Health Digest to record the work done by students and faculty members in the field of research and community engagement.



## PUBLICATIONS

### CLINICAL STUDIES AND DIET PLANS FOR COMMON DISEASES



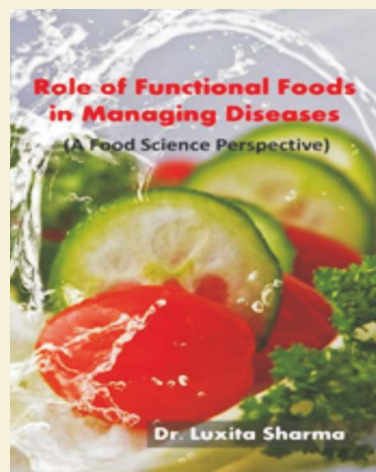
**ISBN:** 9386768712

**Author:** Dr. Luxita Sharma

**Publisher:** Wiley & IK International Press

**Publication Date:** 1 November 2020

### ROLE OF FUNCTIONAL FOODS IN MANAGING DISEASES (A FOOD SCIENCE PERSPECTIVE)



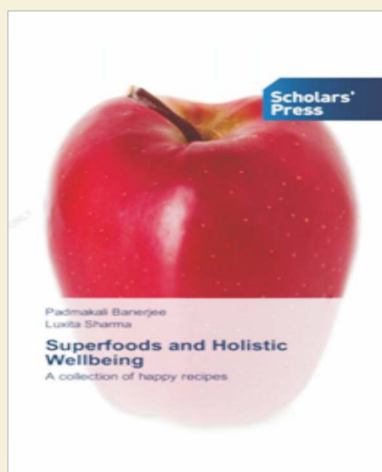
**ISBN:** 9789390307210

**Author:** Dr. Luxita Sharma

**Publisher:** Educreation Publishing

**Publication Date:** 12 August 2020

### SUPERFOODS AND HOLISTIC WELLBEING A Collection of healthy recipes



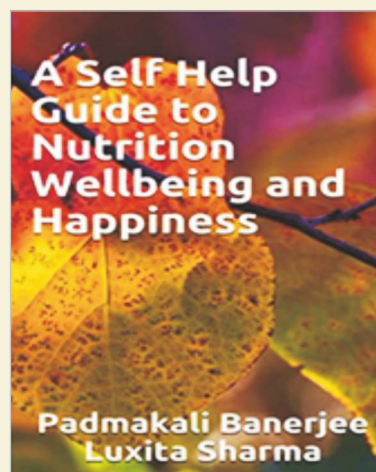
**ISBN:** 6138943155

**Authors:** Prof (Dr) Padmakali Banerjee and Dr. Luxita Sharma

**Publisher:** Scholar's Press

**Publication Date:** 22 October 2020

### A SELF HELP GUIDE TO NUTRITION WELLBEING AND HAPPINESS



**ISBN:** 6138943155

**Authors:** Prof (Dr) Padmakali Banerjee and Dr. Luxita Sharma

**Publisher:** Kindle Edition

**Publication Date:**

## PATENTS PUBLISHED BY FACULTY MEMBERS

Patent published by  
**Dr. Luxita Sharma**

Title:  
**Probiotic Bread Spread and its method thereof**

(12) PATENT APPLICATION PUBLICATION	(21) Application No.201911010648 A
(19) INDIA	
(22) Date of filing of Application :19/03/2019	(43) Publication Date : 25/09/2020
(54) Title of the invention : PROBIOTIC BREAD SPREAD AND ITS METHOD THEREOF	
(51) International classification	:H01M0010440000, G11B0017049000, G03G0015080000, A24D0003060000, B65D0006220000
(31) Priority Document No	:NA
(32) Priority Date	:NA
(33) Name of priority country	:NA
(86) International Application No	:NA
Filing Date	:NA
(87) International Publication No	: NA
(61) Patent of Addition to Application Number	:NA
Filing Date	:NA
(62) Divisional to Application Number	:NA
Filing Date	:NA
(71)Name of Applicant :	<b>1)AMITY UNIVERSITY</b> Address of Applicant :AMITY UNIVERSITY CAMPUS, SECTOR-125 NOIDA UTTAR PRADESH-201313, INDIA Uttar Pradesh India
(72)Name of Inventor :	<b>1)LUXITA SHARMA</b> <b>2)PANKHURI PANDEY</b> <b>3)MAHAVIR SINGH</b>
(57) Abstract :	
The present invention relates to a method of khoa based low calorie, low fat, antioxidant rich and probiotic bread spread beneficial for people. The invention provides the khoa based probiotic based bread composition and its method of preparation.	

Patent published by  
**Dr. Luxita Sharma**

Title:  
**A fibre rich ketchup using Lotus Stem infused with flavonoids**

(12) PATENT APPLICATION PUBLICATION	(21) Application No.201911042621 A
(19) INDIA	
(22) Date of filing of Application :21/10/2019	(43) Publication Date : 23/04/2021
(54) Title of the invention : A FIBER RICH KETCHUP USING LOTUS STEM INFUSED WITH FLAVONOIDS	
(51) International classification	:A23L0033105000, A23L0033160000, A23L0033150000, A23L0013600000, A61K0036620000
(31) Priority Document No	:NA
(32) Priority Date	:NA
(33) Name of priority country	:NA
(86) International Application No	:NA
Filing Date	:NA
(87) International Publication No	: NA
(61) Patent of Addition to Application Number	:NA
Filing Date	:NA
(62) Divisional to Application Number	:NA
Filing Date	:NA
(71)Name of Applicant :	<b>1)AMITY UNIVERSITY</b> Address of Applicant :AMITY UNIVERSITY CAMPUS, SECTOR-125 NOIDA UTTAR PRADESH-201313, INDIA Uttar Pradesh India
(72)Name of Inventor :	<b>1)LUXITA SHARMA</b> <b>2)SHELLY GARG</b> <b>3)HARDIK DALAL</b>
(57) Abstract :	
The present invention relates to the fiber rich ketchup using lotus stem infused with flavonoids. Different ingredients like lotus rhizome, trikatu herb and T. tetrapetetera were used in different combinations to get best blend of taste. The ketchup is provided with unique health benefits as well as loaded with many vitamins and minerals. The present invention provides fiber rich ketchup loaded with flavonoids which helps in relieving GI tract disorders.	

## FOOD FOR COMMUNITY

The AUH campus keeps tracks on the food wasted in campus canteens and cafeterias. The average quantity of food uneaten by campus catering services was 40 kg/day, they started distributing this left out food to nearby slum area from 2016. Amity students club Saakar regularly organizes food drives with Robin Hood Army with mission Zero Hunger to comply with the basic tenets of SDG 2 Mission-4 million was another milestone achieved by Saakar with Robin Hood Army. They distributed food

packets to poor and needy people. Such initiatives are part of students' club activities at Amity University Haryana. Amity Medical School takes initiative in educating the local community regarding malnutrition, how to cook nutritious foods for children and pregnant and lactating mothers, create awareness regarding the foods required for various diseases. Dr Luxita Sharma received award for her contribution to educate the community.

## ASIAN EDUCATION AWARDS FOR CONTRIBUTION TO EDUCATION COMMUNITY

was conferred upon **Dr. Luxita Sharma** in recognition of continuing excellence in teaching



Award received by faculty for community education



## HEALTHY AND AFFORDABLE FOOD CHOICES

Amity University Haryana Faculty of Nutrition and Dietetic keep a track of healthy, quality and hygiene food on campus to maintain healthy and active life for campus students as well near by local villages. Amity School of Hospitality Management helps in organizing catering services comprising fresh, nutritious, and healthy food during various events held on campus ranging from Convocation, Innovation Day, Sangathan, Orientation of Fresh Batches, etc. Campus has 8 catering

service points as listed below to ensure that nobody goes without food.

<https://www.amity.edu/gurugram/cafeteria-and-food-courts>

1. Rupeats (Mess)
2. Cook House (Cafeteria)
3. Sanskriti (Cafeteria)
4. Deja Brew (Cafeteria)
5. Military Canteen
6. Hashtag (Food Van)
7. Dosa Plaza
8. Fruit & Juice Shop



Typical One Deluxe Thali price in cafeterias across the campus = Rs. 90/- (approximately \$1 for a nutritious vegetarian meal). Menu and prices decided after discussion with university administration, student representatives & cafeteria vendors. Amity campus serves only vegetarian food. There is a variety of nutritious food, fruit juices, and shakes, and hot/cold beverages. The cafeterias on campus also comply with strict hygiene guidelines as prescribed by university administration.

There are three cafeterias, Fruit juice shop and a food Truck located in and near the Academic Blocks for easy access. In the Hostel complex there is a Cafeteria, Mess



and Food Court with Dosa Plaza to cater to Hostellers. All the eateries operate from 0800 hrs to 2130 hrs every day. Every Hostel Block has Tuck shop operating up to 2330 hrs. A Snack vending machine in each hostel block facilitates the hostellers 24x7.



## ETHICAL AND SUSTAINABLE FOOD PURCHASES

The AUH campus has agriculture land which produces organic vegetables, fruits, wheat and cereals, pulses, spices, herbs and herbal plants. Additionally, the campus has a 'Dairy Farm' having around 94 cows of different variety like HF ,HF Mix , Jersey ,

Jersey Mix Gir, Sahiwal etc and have daily production of milk around 180-190 liter per day which is consumed by university faculty, students and also by nearby people of university.





*Variety of cows in the dairy farm at AUH*

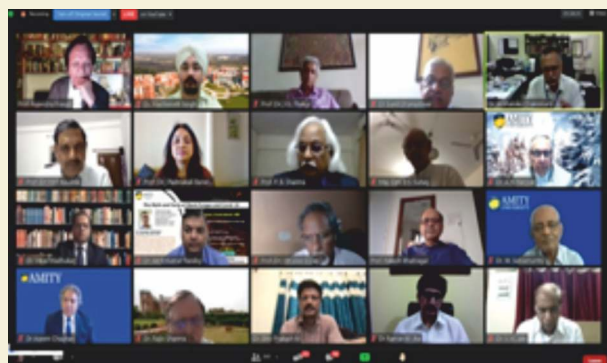
In the cowshed there is a 3 cubic meter capacity biogas digester, which converts the cow dung into Biogas, which is used for cooking. Besides this, the bio slurry that is produced by this process is an excellent organic fertilizer and it improves soil and crop yields in the organic agriculture fields of the university. A biogas operated Bio-Lamp is installed in the dairy farm for lighting in the organic vegetable garden.



Inauguration of Bio-light at AUH, 6th Aug 2021

## EVENTS AND SOCIAL OUTREACH

### Webinar on “The Myth and Facts of Black Fungus and COVID-19”, 12th June 2021



**The Myth and Facts of Black Fungus and Covid-19**

Webinar by  
**Dr. Arunaloke Chakrabarti, MD**  
President  
International Society for Human and Animal Mycology

**Panelists:**  
Prof. P. B. Srinivas  
Vice-Chancellor, Amity University, Haryana, Gurugram  
Prof. Babash Shaligram  
President (Vice-Chancellor), Amity University, Rajasthan, Jaipur  
Senior Vice President, (Global Studies) Education Foundation, New Delhi  
Prof. Rajendra Prasad  
Dean, Faculty of Science, Engineering and Technology, Amity University, Haryana, Gurugram

June 12<sup>th</sup>, 2021, 5:00 – 6:00 PM  
<https://amityuniversity.in/81320574327>

Amity Institute of Biotechnology  
Amity Institute of Integrative Sciences and Health

A webinar on potentially fatal fungal infection called mucormycosis, popularly known as “black fungus organized by AIB & AIISH on 12-06-2021. The Speaker was Dr. Arunaloke Chakrabarti, President, International Society for Human and Animal Mycology

**Industry connect talk on “From Nature to Product: Stages of Nature based Drug Discovery & Development” by Dr A. Varshney, Patanjali Research Institute, 25th March 2022.**

**Industry Expert Visit and Talk on**  
**FROM NATURE TO PRODUCT:**  
**STAGES OF NATURE BASED DRUG**  
**DISCOVERY & DEVELOPMENT**  
Friday, 25th March 2022

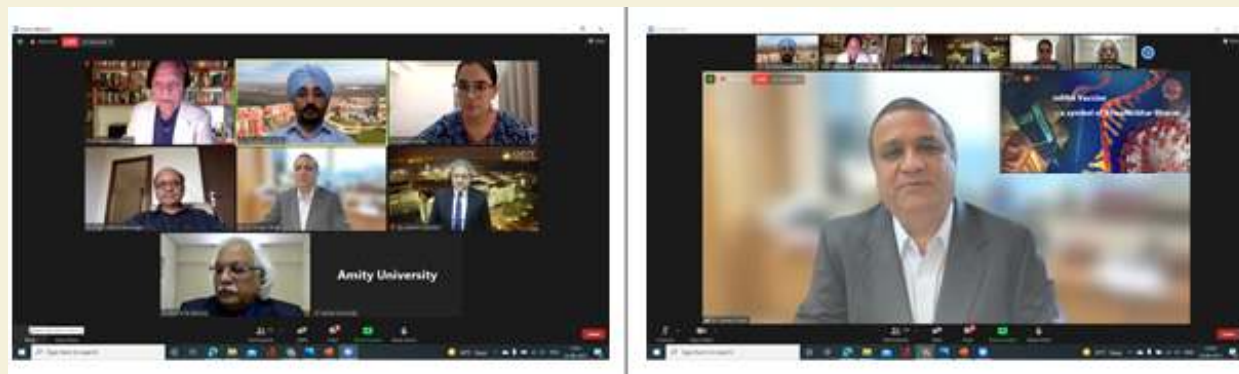
**SPEAKER**  
**Dr. Anurag Varshney,**  
Vice President -  
Drug Discovery and Development  
PATANJALI RESEARCH INSTITUTE, Haridwar

**Coordinators:**  
Prof. Rajendra Prasad, Dean FSET, Director AIB & AIISH  
Prof. Lakshminarayanan Kalishaswamy, Professor - AIB  
Dr. Mithal Singh, Associate Professor - AIB

Organized by: AMITY INSTITUTE OF BIOTECHNOLOGY | AMITY INSTITUTE OF INTEGRATIVE SCIENCE AND HEALTH

A scientific talk on development of Drug Discovery and Development organized by AIB & AIISH on 25-03-2022. The Speaker was Dr. Anurag Varshney, Vice President Drug Discovery, Patanjali Research Institute.

## Webinar on “mRNA Vaccine is the symbol of AtmaNirbhar Bharat”, 14th August 2021



A scientific talk on development of mRNA vaccine against COVID-19 organized by AIB & AIIISH on 14-08-2021 The Speaker: was Dr. Sanjay Singh, CEO, Genova Biopharmaceuticals Ltd.

## SOCIAL AWARENESS PROGRAM ON MALNUTRITION IN CHILDREN

*organized by*

### Amity Medical School under Unnat Bharat Abhiyan, 9th Dec 2021

The event was organized by Dr Subhra Das on 9th December 2021 along with other faculty members of department of Dietetics and Applied Nutrition Ms Richa singh, Ms Deepika Pal & Ms Deepika Dhawan and students - Bhavika Kalra, Anchal Shrotria, Yashika Dua (M.Sc. Dietetics & Applied Nutrition I Semester). The program started with a brief introduction of all the members, introduced by Dr. Shubra Das. The participating students gave their presentation on malnutrition to the village people. The presentation involved students explaining about what is Malnutrition and how prevalent it is in India. Different methods of detecting malnutrition in children were also discussed. All the three students gave the presentation in hindi, which was further explained by Ms. Richa

Singh in a comprehensive manner. The presentation session ended with a query session, in which the questions of the villagers were addressed.



*Students giving the presentation about nutrition and it's importance.*



*Children and women participating for the event at Fazalwas village*

### **Nutritional Management in Malnutrition and Anemia among women and Children at Village Pukharpur (Fakharpur) Panchgaon organized by Amity Medical School under Unnat Bharat Abhiyan, 22nd March 2022**

The event was organized by Dr Subhra Das on 22nd March 2022 along with faculty members of Ms Deepika Pal and 17 students of M.Sc. Dietetics & Applied Nutrition II Semester. The program started with a brief introduction of all the members, introduced by Dr. Shubra Das. The participating students (Ms Shivani & Ms Sanjana) explained about the malnutrition with the help of teaching aid to the village people. Different methods of detecting malnutrition in children were also discussed. Their BMI were also calculated

with the help of weight and height, weight was measured by weighing machine and height by measuring tape for assessing their health status. The next topic Anemia with their cause, symptoms and management was explained by the Meenu & Vaishnavi. All the teaching Aids were prepared in hindi for easy understanding. The session ended with a query session, in which the questions of the villagers were addressed. Finally, feedback forms were distributed and response of the audience was noted. A number of old ladies seemed happy with the program and personally appreciated the organizers. The event culminated with a note of thanks from Dr. Subhra Das where she expressed gratitude to all the people for their time. So, It was great learning experience for the students as well as for the villagers.



*Students explaining about anemia with the help of teaching aid.*



*Group picture of faculty, students and Villagers at the venue*



*Students explaining about malnutrition and importance of Balanced Diet*