



## SDG 2: Zero Hunger

### 1. Commitment and Institutional Framework

Amity University Rajasthan (AUR) recognizes Zero Hunger as a cornerstone of sustainable human development and is committed to eradicating food insecurity through education, research, and community partnership. In line with the UN 2030 Agenda, Government of India's National Nutrition Mission (Poshan Abhiyan), and Amity's Sustainability Vision 2030, the university prioritizes food security, improved nutrition, and sustainable agriculture.

Multiple schools—including the **Amity School of Applied Sciences**, **Amity Institute of Biotechnology**, **Amity Business School**, **Amity Institute of Microbial Technology**, and the **Yunus Social Business Centre (YSBC)**—are actively engaged in research and capacity building to ensure food sustainability, agricultural innovation, and nutritional wellbeing.

The university's faculty, research scholars, and students are engaged in R&D addressing sustainable agriculture, soil health, crop productivity, and food systems management. Their work has led to publications in national and international journals and participation in conferences and knowledge-exchange programs.

### 2. Institutional Actions and Policies

AUR has instituted several mechanisms to support SDG 2:

- **Dedicated research centres** – *Amity Centre for Ocean, Agriculture & Soil Technology (COAST)*, *YSBC*, and *Centre for Microbial Development Research (ACMDR)* – focusing on sustainable agriculture and food security.
- **Curriculum integration** of food sustainability and nutrition modules in UG, PG, and Ph.D. programs.
- **Workshops and sectoral conferences** to connect cultivators, agribusiness experts, and food scientists to improve crop yield, quality, and market linkages.
- **Vendor sensitization programs** on food hygiene, storage, processing, and waste reduction from *farm-to-fork*.
- **On-campus compost production** using biodegradable waste from food courts and hostels to minimize landfill dumping.
- **Campaigns and outreach programs** promoting access to affordable and nutritious food in adopted villages.
- **Food diversity initiatives** that cater to national and international students while ensuring nutritional quality and reduced reliance on artificial additives and pesticides.



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## 3. Key Events and Activities (2024–2025)

### 1. Industrial Visit – Jaipur Dairy & Dr. B. Lal Clinical Laboratory

Students gained hands-on exposure to **food safety, quality assurance, and nutrition-linked diagnostics**. The visit demonstrated sustainable dairy procurement and public health integration for improved food security, aligning directly with **SDG 2 objectives of nutritional resilience and livelihood enhancement**.

### 2. Webinar – “Indian Cuisine and its Global Presence”

Delivered by *Master Chef Nishant Choubey*, this session highlighted **sustainable culinary practices**, revival of traditional nutritious recipes, and **food innovation for global markets**. Students learned to modernize indigenous foods while retaining nutritional value—fostering sustainable gastronomy and culinary entrepreneurship.



**INDIAN CUISINE AND ITS PRESENCE GLOBALLY**

10th September, 2024 | 4.00 PM | Amity School of Hospitality, AUR

 <p><b>Speaker :</b> Chef Nishant Choubey Corporate Chef Seinan Group, Tokyo Adjunct Professor Amity School Of Hospitality</p>	<p><b>Coordinators :</b> Chef Adity (Assistant Professor, ASH) Chef Kanchan (Assistant Professor, ASH)</p> <p><b>Host :</b> Prof. Sanjeeb Pal Director Amity School of Hospitality</p>
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### 3. Industrial Visit – Gustora Pasta Factory & Rofil Dairy

Students from *BHM, MTM, and BBA* programs explored food processing, supply-chain management, and hygiene protocols, developing awareness of sustainable production systems and the role of food industries in achieving Zero Hunger.

### 4. Indian Dessert Workshop

Conducted under the mentorship of *Chef Ram Kishor (The Leela, Jaipur)*, this hands-on training taught **70 students** traditional dessert preparation, focusing on hygiene, sustainability, and preservation of local recipes—linking cultural heritage with nutritional awareness.



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## 5. Street Food Festival – “Promotion of Indian Traditional Foods” (27 Sept 2024)

Organized by *Amity School of Hospitality* to celebrate World Tourism Day, the festival showcased 37 regional dishes and cultural monuments, combining culinary diversity, event management, and food heritage education. The event advanced SDG 2 goals by promoting traditional diets, nutritional diversity, and sustainable local cuisine.



## 6. Fitness Talent Hunt Show – “Health Ambassador of the Year” (21 Jan 2025)

Organized in association with the Almond Board of California, this campaign emphasized nutrition awareness, recipe innovation, and wellness advocacy. Students participated in fitness challenges and almond-based culinary competitions, reinforcing the integration of nutrition, health, and food security education.





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### **7. NSS Outreach Activity – “Healthy Food Habits” (19 Mar 2025)**

A *Nukkad Natak* (street play) at Vidya Academy School, Chandwaji educated schoolchildren and community members on balanced diets, hygiene, and food waste prevention. The initiative promoted behavioral change toward sustainable consumption, supporting SDG 2 community-level engagement.

### **8. Culinary Competition – “Vocal for Local: Lost Recipes of Rajasthan” (30 Jan 2025)**

Held at *ASH Advanced Kitchen*, the event encouraged 40 students to rediscover and prepare traditional Rajasthani dishes using millets and local ingredients. It emphasized farm-to-table sourcing, minimal waste, and cultural food preservation, directly aligning with SDG 2 indicators on sustainable agriculture and nutritional diversity.

### **4. Future Roadmap (2025–2030)**

- Expand **Village Nutrition Mission** to 10 rural clusters through NGO partnerships.
- Implement **digital food waste monitoring system** and strengthen compost recycling initiatives.