



SDG-2: ZERO HUNGER

"IF YOU WANT TO ELIMINATE HUNGER, EVERYBODY
HAS TO BE INVOLVED."
BONO

Campus Food Waste Tracking

The provision of food at COMSATS University Islamabad (CUI) is outsourced, however, in order to keep a check on quality and other aspects associated with the food (food wastage, variety in food, quality etc.), the Campus Cafeteria Committee is responsible for monitoring and minimizing wastage of food.

The total food wastage at CUI is 111 metric tons per annum. The total population at the campus is 15,140. Therefore, the food wastage per person per annum is 7.33 kg. In future, due to the increased monitoring, this figure is likely to reduce drastically.











In the 2022 Global Hunger Index, Pakistan ranks 99th out of the 121 countries. With a score of 26.1, Pakistan has a level of hunger that is serious.

Understanding the importance of reducing food insecurity, CUI tries to contribute in any capacity possible. In this context, one of its centers "Bioprocessing & Food Processing Group (BFG)" works under the umbrella of the Biomass Research Conversion Center (BCRC) and integrates engineering with biology for designing sustainable systems that produce high-quality food products that protect the environment. It works on developing useful recyclable products, made from food processing waste, and designs new and innovative ways to process food, which can cater to the world's growing demand for food supplies.

Student Food Insecurity And Hunger

CUI has student cafeterias which offer a variety of nutritious food options at economical prices. The cafeteria and food committees at all campuses also ensure hygienic, high quality, tasty food while keeping an eye on the pricing as well. The committees provide feedback and issue warning letters and impose fine on the caterers in case any of the quality parameters are infringed.

Students and Staff Hunger Interventions

The University intervenes to target hunger among students and staff members, including ensuring supply and access to food at the campuses as well as arranging for food for staff who otherwise find it difficult to afford nutritious food. It also offers food at subsidized rates to students and lower-ranking staff members to make food affordable to everyone. To overcome food insecurity, the lower-

ranking staff members get 50% subsidy of regular rates. The cafeteria and food committees ensure the supply of affordable, good quality food during mealtimes.

Furthermore, during Ramadan (the month of fasting) each year, CUI arranges Iftar-comedinner for security guards, drivers, and other operational maintenance staff that are present on the campus at the time of breaking of the fast. This is done through donations, which are solicited from faculty members and staff.

Sustainable Food Choices on Campus

Cafeterias at all CUI campuses offer a wide range of food items, including vegetarian and vegan food in addition to meat options.

The University provides healthy and affordable food choices for everyone, including guests, on campus. Healthy and affordable food choices are available to students, faculty members, staff, visitors, and guests at all cafeterias. There is a list of pre-approved items along with recommended brands and price limits adherence to which is ensured by the cafeteria committees. The use of caustic soda and Chinese salt is strictly prohibited for preparation of food.

Agriculture & Aquaculture Sector

The number of graduates produced by CUI during 2021 was 8,606 in different degree programs. Currently, CUI is offering 'Bachelor of Science in Food Sciences and Nutrition', at its Sahiwal Campus from which 33 students have graduated so far.

Moreover, the University tries to provide awareness on food security and sustainable agriculture/aquaculture knowledge, skills or technology to local farmers and food producers. CUI faculty members engage in and carry out different surveys and projects on sustainable agriculture knowledge, in different areas of Pakistan. The findings of these surveys help the local farmers to improve their technical knowledge and skills. Dr. Arif Alam from the Abbottabad Campus published two research articles on food security during 2021.

CUI jointly organized the 3rd China-Pakistan Marine Information Workshop in November 2021 in collaboration with the College of Underwater Acoustic Engineering, Harbin Engineering University (HEU), China at its Wah Campus. The event was part of the 'One Belt One Road' initiative under the China Pakistan Economic Corridor (CPEC). Prof. Dr. Shahid Baig, Chairman, Pakistan Science Foundation (PSF) was the Chief

Guest on this event. The workshop was designed to provide a dedicated platform to scientists, engineers, academicians, industry professionals and researchers from Pakistan and China to deliberate on this emerging area of Marine Science and Technology in Pakistan. Realizing the importance of Marine Engineering and Marine Science, CUI has also signed a MoU with HEU, China to carry out research in the field of Marine Informatics and Engineering and currently 12 students of HEU are doing research at CUI Wah Campus.

A full-day seminar, 'Evaluating the potential of Zero Energy Cool Chamber for Horticultural Crops (ZECC),' was conducted on March 11, 2021 at the Vehari Campus. Significant results were shared with farmers, fruit and vegetable growers, local technical officers, agricultural research and extension officers, retailers, faculty members and

students. Growers described problems being faced, especially pertaining to fertility and unavailability of good quality certified seeds. After the seminar, participants visited the zero-energy cool chamber and got practical demonstration about this technology.

Another seminar on Food, Environment and Public Health in Educational Institutes was organized by the Department of Environmental Sciences, Vehari campus, in collaboration with the Punjab Food Authority, for awareness of students, faculty members and staff.

The University always purchases food/products directly from the local vendors through its Purchase Committee. In case of large events, vendors are selected through the Public Procurement Regulatory Authority (PPRA) Rules, which stipulate an open merit method of selection of vendors.

