2 ZERO HUNGER

SUSTAINABLE DEVELOPMENT GOALS REPORT

SDG 2: Zero Hunger

Report 2024–25

End hunger, achieve food security and improved nutrition and promote sustainable agriculture

Sathyabama Institute of Science and Technology
Deemed to be University | Chennai

2024–25 IMPACT DASHBOARD

15,000
Seats in the campus Mess halls, serving daily meals to all

3,329
Students supported with scholarships or freeships

5
Campus programmes on nutrition and food safety

5
Community nutrition outreach programmes

Since 2008
Anbu Foundation's food support for those in need

4
Food and agriculture student startups

1 Tonne
Biogas plant turning mess food waste into clean energy

500+
Students at the National Workshop on Blue Biotechnology

SDG 2 FOCUS AREAS AT SATHYABAMA

- **Sustainable agriculture**
- **Food for all**
- **Healthy nutrition**
- **Marine food resources**
- **Community livelihoods**
- **Research and innovation**

No one on campus goes hungry, and the Institute's care reaches communities across Tamil Nadu.

Sathyabama Institute of Science and Technology

SDG 2: Zero Hunger Report 2024–25

Introduction

At Sathyabama Institute of Science and Technology (SIST), Chennai, no one on campus goes hungry. Every student, faculty member and worker, at every level, is served food on campus every day. Through Anbu Foundation, the Institute extends this care to orphanages, schools, care homes and hospitals across Tamil Nadu.

The Institute is proud to support United Nations Sustainable Development Goal 2: Zero Hunger. In 2024–25 it nourished its campus community, educated students on healthy eating, reached children in local communities, trained researchers in sustainable food production, and turned campus food waste into clean energy.

2024–25 at a glance

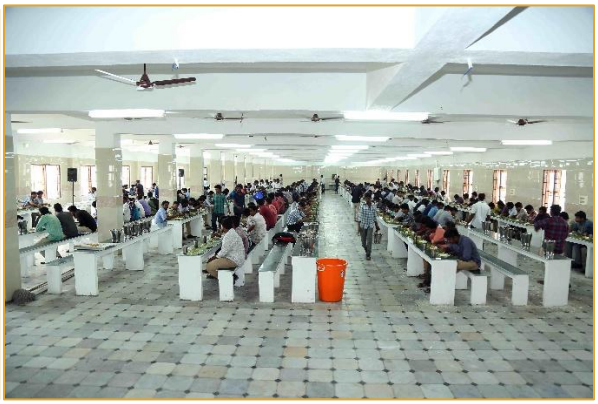
SDG 2	Highlights
Food for all on campus	Daily meals for all students, faculty and staff at every level
Community food support	Anbu Foundation provides daily lunches, regular food supplies and weekly meals to orphanages, special schools, old-age homes and cancer patients
Nutrition education	Five campus programmes on nutrition, healthy eating and food safety
Community outreach	Five programmes on child, adolescent and maternal nutrition in Semmencherry, Perungudi and Adyar, and on campus
Research and innovation	Aquaculture nutrition training, CRISPR crop-science workshop, four food and agriculture startups; coastal skill development for fishing communities; seaweed farming training for fisherwomen at Muttom
Sustainable food	Mess food waste converted into biogas in a 1-tonne plant; organic food stall at Padur Panchayat
Student support	3,329 students received scholarships or freeships in 2024–25
Village outreach (UBA)	Adopted villages supported with sanitation, water, health camps and nutrition outreach; livelihoods for rural women

Food for Everyone on Campus

The Institute ensures that everyone in its community has access to nutritious food every day. All students, faculty members and workers, at every level, are served meals on campus daily. Hostellers and day scholars alike share in this provision, which reflects the Institute's belief that no member of its family should go hungry.

The Institute's spacious Mess halls can seat about 15,000 people at a time. It works alongside the Ladies Mess and the Gents Mess Hall, so that wholesome meals are always within reach across the campus.









Initiatives on campus to avoid food waste



"Don't Waste Food – Today's Wastage, Tomorrow's Shortage" boards are displayed across the campus, including beside the drinking water facilities. They encourage students and staff to value every meal. Food waste that cannot be avoided is converted into clean energy in the campus biogas plant.

Removing financial barriers for students

In 2024-25, 3,329 students received scholarships or fee concessions from the Institute. This support lifts the financial pressures that can force students to choose between their studies and their basic needs, including food and housing, so that every learner can focus on their education.

Reaching the community: Anbu Foundation's Joy of Giving

The Institute's spirit of caring reaches far beyond its campus through Anbu Foundation. Based at the Institute's Jeppiaar Nagar campus, the Foundation has served the community since 2008, guided by the belief that **"The Joy of Giving is the Joy of Living".** Its Joy of Giving initiative provides food, healthcare and education to those who need them most.

Website: https://www.anbufoundation.in/joy-of-giving.html

Daily meals

- Lunch every day for the children of Little Hearts Residential School for the Mentally Challenged, Mahabalipuram and Pudupakkam
- Daily meals at St. Louis, Ponniammankoil, and at Banyan

Regular food supplies

- Pope George Garden, Madhavaram
- Friends Home for people affected by HIV, Vellore
- Indira Old Age Home, Injambakkam

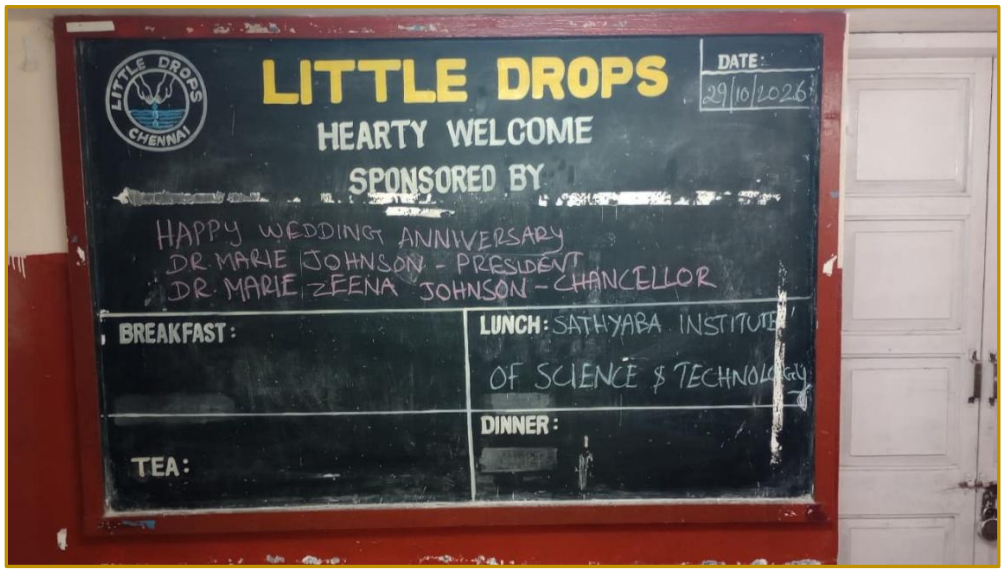
Weekly support

- Fruits and food for patients at the Adyar Cancer Institute, Chennai, every Saturday

Care for Children's Homes and Schools

The Foundation also supports the education of children from Saranya Children Home, Help a Child of India, Pengal Samooga Nala Trust, Christian Mission Charitable Trust and World Vision. It also funds cancer treatment for children at Meenakshi Mission Hospital, Madurai, and care for autistic children through the Mother and Child Welfare and Research Foundation India, Kolkata.





Nutrition education for a healthier campus

The Institute empowers its students and staff to make healthy, informed food choices. In 2024–25 its departments led five engaging programmes on nutrition and food safety.

Feeding Smart Right from Start – National Nutrition Week (4th September 2024)

The Centre for Drug Discovery and Development and the Department of Biotechnology celebrated National Nutrition Week with an awareness programme on **"Feeding Smart Right from Start"**. Distinguished speakers Mrs. R. Bhuvaneshwari, Senior Executive Dietitian and Senior Certified Diabetes Educator, Dr. Mohan's Diabetes Specialities Centre, Chennai, and Dr. L. Inbathamizh,

Head, Department of Clinical Nutrition & Dietetics, SIST, shared their expertise. About 120 undergraduate and postgraduate students and research scholars took part with great enthusiasm.



World Food Day – "The Food Code: Cracking the Nutrition Matrix" (24th October 2024)

The Department of Clinical Nutrition & Dietetics celebrated World Food Day with an inspiring guest lecture, **"The Food Code: Cracking the Nutrition Matrix".**



Dietetics Day 2025 – "Evolve with Nutrition" (10th January 2025)

Students marked Dietetics Day 2025 with lively competitions and activities on the theme "**Evolve with Nutrition"**, spreading the message that good nutrition builds a healthier future.



Food Safety 360: Trends, Techs & Tips (10th March 2025)

A hands-on workshop at the AHS Seminar Hall and Laboratory gave participants a thorough understanding of emerging trends, new technologies and best practices in food safety.



World TB Day 2025 – "Empowering Health: The Interplay of Tuberculosis and Nutrition Awareness" (24th March 2025)

The Department of Clinical Nutrition & Dietetics commemorated World TB Day with a programme highlighting the vital role of good nutrition in preventing and recovering from tuberculosis.



Community nutrition outreach

The Institute's students carry the message of good nutrition into local communities, giving young children a healthy start in life.

Protein-rich diet for children under five (25th June 2024)

The Nursing Department reached families in the Semmencherry community with a nutritional awareness programme on a protein-rich diet for children under five.



Well Being 360: Little Champs Wellness (19th July 2024)

Third-year B.Sc. Clinical Nutrition & Dietetics students brought joy and learning to the Anganwadi centre at Perungudi, promoting healthy habits and nutrition among young children through interactive activities.



Well Being 360 – healthy eating for young children

The Department of Medical Laboratory Technology conducted a cheerful outreach programme at the Anganwadi, Perungudi, encouraging healthy eating, fitness and safety among young children.



World Breastfeeding Week 2024 – "Closing the Gap: Breastfeeding Support for All" (1st–7th August 2024)

Good nutrition begins at birth. The Department of Child Health Nursing, Sathyabama College of Nursing, celebrated World Breastfeeding Week with a week of activities to protect the nutrition of infants and mothers. Vice President Ms. Maria Catherine Jayapriya inaugurated the week, and Ms. Precilla Selvakumari, Head of the Department of Paediatrics, introduced the theme. Lactation professional Ms. Divya Umashankar, associated with MGM Healthcare, Joseph Hospital and Kauvery Hospital, joined as guest speaker. Nursing students led an exposition, a poster competition, a moms' forum, mass health education and a moms' colloquium.

As part of the week, a Symposium on Breastfeeding Awareness on 3rd August 2024 reached 200 participants. It highlighted early initiation of breastfeeding, exclusive breastfeeding for the first six months, the nutritional benefits of breast milk and the role of family support, giving every newborn the best start against malnutrition.









Vitality Voyage – A Dual Approach to Anaemia and Obesity (28th February 2025)

The Institute's outreach team visited Vidya Ratna PTS Matriculation Higher Secondary School, Adyar, to help schoolchildren fight anaemia, one of the most widespread forms of malnutrition

among adolescents. A lively skit explained the causes, signs and symptoms of anaemia and the vital role of an iron-rich diet, followed by a physical activity session on preventing obesity.





Unnat Bharat Abhiyan (UBA) – Village Outreach

Under the Government of India's Unnat Bharat Abhiyan, Sathyabama has adopted nearby villages and works alongside rural communities to improve their quality of life. The Institute supports basic amenities and welfare measures in these villages, including sanitation, safe drinking water and health awareness, which together create the conditions for good nutrition and food security.

Community health and nutrition

Sathyabama health camps and UBA health outreach bring screening, health education and nutrition guidance to the doorsteps of rural households, with special attention to vulnerable women and families. These activities directly support SDG target 2.2 on ending all forms of malnutrition.

Empowering women to eradicate hunger: the auto-driver livelihood scheme

To eradicate hunger at its root, Sathyabama has identified, trained and empowered a group of women to become professional auto drivers, providing them with valid driving licences and brand-new vehicles. Through this scheme, the Institute helps women break the cycle of poverty and hunger. A steady, dignified income means more than independence and confidence: it ensures that these women and their families have reliable access to nutritious food every day, building lasting household food security and moving their communities closer to Zero Hunger.


SATHYABAMA


RISE

Research, Training and Innovation in Sustainable Food

The Institute is building the knowledge and technology that will feed future generations.

Five-Day Training Programme on Crustacean Biology and Nutrition (17–21, December 2024)

The Centre for Ocean Research, Sathyabama Research Park, joined hands with the Earth Science and Technology Cell, Ministry of Earth Sciences, Government of India, to offer a five-day training programme on crustacean biology and nutrition. Participants gained valuable skills in the nutrition of crustaceans, a key to sustainable aquaculture and food production.



Pre-conference Workshop on Introduction to CRISPR Gene Editing Workflow

The Institute welcomed Dr. Kalpana Surendranath, Director, Gene Editors of the Future, University of Westminster, London, and her team for a hands-on CRISPR workshop. Researchers from many disciplines learned to apply this Nobel Prize-winning technology, whose uses include developing new and improved crops.



Student Innovation – Sathyabama StartUp Cell

The Institute's StartUp Cell nurtures student ventures that bring practical solutions to farmers and food producers.

Startup	Sector	Contribution
Portable Greenhouse Solar Dryer	Agriculture	Energy-efficient solar drying of agricultural produce
AeroFilter Solutions Pvt. Ltd.	Food industry	Affordable oil filtration for farmers and small industries, with a mobile app for oil vendors
Pectogel Nanobiowrap	Food industry	Biodegradable, compostable food packaging
Vividhra Pvt. Ltd.	Waste management	Turns organic waste into natural compost

Sustainable campus food: from food waste to clean energy

The Institute makes sure that nothing from its kitchens goes to waste. The Institute follows a complete food-waste valorisation cycle. Biogas from the plant feeds back to the campus kitchens, and the compost produced from food residues enriches the campus gardens. This closed loop reduces waste, keeps food waste out of landfill, and supports food production and use on campus, advancing the SDG 2 goal of Zero Hunger through sustainable food systems.



Promoting organic food in the community

Organic Food Stall – Padur Panchayat Extension Activity (14th September 2024)

As part of its Panchayat extension activities, the Institute set up an organic food stall at Padur Panchayat, Chengalpattu District. Student volunteers engaged with local residents and showcased organic produce, encouraging the community to choose healthy, sustainably grown food and supporting local, sustainable food production.





Marine and aquaculture research: Centre for Ocean Research

Sathyabama Institute of Science and Technology contributes to sustainable food production from the sea through its dedicated Centre for Ocean Research at the Sathyabama Research Park.

The Centre brings students and researchers from engineering and the sciences together in marine and aquaculture research, including the Crustacean Biology and Nutrition training described earlier in this report.

Empowering fishing communities through coastal skill development

Sathyabama collaborates on coastal skill-development initiatives and village resource centres that upskill and empower fishing communities. By strengthening the skills and livelihoods of the families who bring food from the sea, these initiatives help secure both their incomes and the supply of nutritious seafood.

Jeppiaar Fishing Harbour, Muttom: towards an oceanographic research port (July 2024)

In July 2024, Chancellor Dr. Mariazeena Johnson announced plans to develop the Jeppiaar Fishing Harbour at Muttom, Kanniyakumari, into a hub for scientific research within a year. Scientists of the Ministry of Earth Sciences selected the harbour as a convenient base for research vessels

exploring the Bay of Bengal, the Arabian Sea and the Indian Ocean. The harbour, built by Founder Chancellor Colonel Dr. Jeppiaar in his birthplace, already hosts the Sathyabama Ocean Research Field Station, which supports marine research, technology transfer and training workshops for the coastal community. By strengthening ocean research close to the people who depend on the sea for food, this development supports the SDG 2 goal of Zero Hunger through sustainable fisheries and marine food resources.



Seaweed farming: new livelihoods for fisherwomen at Muttom

The Centre for Ocean Research has started cultivating the red seaweed *Kappaphycus alvarezii* and is training fisherwomen as seaweed entrepreneurs at its Field Research Facility in Muttom, Kanyakumari District. Fisherwomen near the Muttom fishing harbour have formed self-help groups and learned to tie seaweed seedlings onto nylon ropes for cultivation. Seaweed farming gives these families an additional source of income, while promoting the sustainable use of marine resources. Seaweed is a fast-growing crop that needs no land, fresh water or fertiliser, making it a valuable contributor to food and livelihood security in coastal communities. By turning the sea into a sustainable source of food and income for fisherwomen and their families.





National Facility for Coastal and Marine Research (5th–6th July 2024)

The Institute launched its National Facility for Coastal and Marine Research (NFCMR), a centre of excellence of the Centre for Ocean Research, with the technical support of the Ministry of Earth Sciences. Dr. M. Ravichandran, Secretary, Ministry of Earth Sciences, inaugurated the facility and exchanged an MoU with Chancellor Dr. Mariazeena Johnson. A National Workshop on Blue Biotechnology, held to mark the launch, brought together more than 500 students from seven colleges. The facility opens new avenues for research on the oceans as a source of food and livelihood for coastal communities.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scientific research within a year

Sheela Rani, Director (Research), Sathyabama University, told TNIE the varsity's Centre for Ocean Research is already a nodal agency recognised by MoES.

SATHYABAI

MoES Secretary M Ravichandran inaugurated the National Facility for Coastal and Marine Research in Sathyabama University on Friday Photo | Express

Conclusion

In 2024–25, Sathyabama Institute of Science and Technology showed that Zero Hunger begins at home and reaches out to the world. It feeds every member of its own community every day. Through scholarships for 3,329 students, it helps learners meet their food and basic needs, so that no student goes hungry or is held back by financial hardship. Through Anbu Foundation and Unnat Bharat Abhiyan, it serves children, the elderly, patients, rural families and fishing communities in need. By providing auto-rickshaws and training to women, it enables them to become self-sustaining and to eradicate hunger in their own households. Its students, researchers and young entrepreneurs are building a healthier, food-secure future. The Institute remains wholeheartedly committed to SDG 2 and to a world where no one goes hungry.