



# SDG-2 ZERO HUNGER

Sustainable Development Goal 2 (SDG 2) aims to end hunger, achieve food security, improve nutrition and promote sustainable agriculture. The goal targets three key aspects: availability, access, and utilization of food resources.

**Availability:** SDG 2 aims to increase agricultural productivity and sustainable food production systems. This includes supporting small-scale farmers, promoting sustainable farming practices, and investing in agricultural research and infrastructure.

**Access:** The goal emphasizes ensuring everyone has access to safe, nutritious, and sufficient food at all times. It involves improving the incomes and resilience of small farmers, implementing social protection measures, and promoting fair trade and market access.

**Utilization:** SDG 2 emphasizes the importance of promoting good nutrition and healthy eating habits. It emphasizes the need for education and awareness campaigns on the importance of balanced diets, especially among vulnerable groups such as children and pregnant women.

SDG 2 also recognizes the interlinkages between hunger, poverty, and other SDGs. Achieving zero hunger is crucial for sustainable development as it contributes to poverty reduction, environmental sustainability, and improved health outcomes.

To achieve SDG 2, it is necessary to address underlying causes such as poverty, inequality, climate change, and conflict. It requires strong partnerships between governments, private sector, civil society, and international organizations to mobilize resources and take coordinated action.

Some initiatives to achieve SDG 2 include increasing agricultural investments, supporting smallholder farmers, promoting sustainable farming practices, improving access to credit and markets, implementing social protection programs, and strengthening global partnerships for food security.

Overall, SDG 2 seeks to ensure that everyone has access to sufficient, safe, and nutritious food while promoting sustainable agriculture to protect the environment and enhance resilience to

risks and shocks.

COMSATS University Islamabad has taken steps to address food wastage and proper disposal by forming a committee. To ensure effective management of food wastage in campus cafeterias, here are some key steps the committee can consider:

**Waste Audits:** Regularly conduct waste audits to measure the amount and types of food being wasted. This will help in identifying patterns and areas for improvement.



**Menu Planning:** Work with cafeteria staff to plan menus that minimize food waste. Consider offering options for smaller portion sizes and encourage students to take only what they can eat.

COMSATS University Islamabad provides student cafeterias that offer a variety of food items at economical prices. These cafeterias serve as a convenient dining option for students and staff on campus. To maintain the quality of food and ensure fair pricing, the university often establishes cafeteria and food committees.

The specific procedures and policies of these committees may vary from one campus to another and can evolve over time. The primary goal is to create a dining environment that is both affordable and of high quality for the university's community. Students and staff benefit from these committees by having access to safe and reasonably priced food options on campus.

COMSATS University Islamabad is taking steps to ensure that students and lower-income staff have access to affordable and quality food. This initiative can play a significant role in addressing food insecurity among these groups and promoting a supportive and inclusive campus environment.

The practice of arranging Iftar Come Dinner during Ramadan for security guards, drivers, and operational maintenance staff with donations from the faculty and staff is a commendable effort to support those who may not have the means to provide for themselves during the holy month of Ramadan. This demonstrates a sense of community and social responsibility within the university.

COMSATS University Islamabad offers a variety of food items, including options for both vegetarian and vegan students. This inclusivity is important in catering to the diverse dietary preferences and needs of the student population. Providing vegetarian and vegan options not only promotes a healthier and more sustainable lifestyle but also ensures that everyone can find something they enjoy to eat.



COMSATS University Islamabad  
(Abbottabad Campus)

**List of Approved Items**

S. No.	Items	Recommended Brands
1	Cooking Oil/ Ghee	Dalda cooking oil and Dalda Banaspati Habib cooking oil and Habib Banaspati Sufi Banaspati & Sufi Cooking Oil
2	Masala	Shan, National
3	Catchup	National, Knor, Shangrila, Mitchells
4	Bread	Dawn, Continental
5	Salt Iodized	National, Shan
6	Tea	Lipton, Tapal, Supreme
7	Green Tea	Lipton, Tapal, Supreme
8	Milk	Haleeb, Milk Pack, Olper
9	Dish Washing Soap or Liquid	Safoon, Sufi, Lemon Max
10	Mayonnaise	Young's, National, Kolson
11	Cream	Haleeb, Milk Pack
12	Marconi	Bake Parlor, Maryo Pasta, Kolson, Fauji

**Note:**

1. Caustic Soda and Chinese Salt is strictly banned by food authority all over Pakistan.
2. Expiry date on each item must be mentioned otherwise sale of such items without expiry date is strictly banned.

Convener Services Committee

CUI Abbottabad Campus

Cc.

1. All Member Services Committee
2. Purchase officer CUI Abbottabad Campus
3. Additional Treasurer
4. PS to Director
5. File

*[Signature]*  
Convener  
Campus Services Committee  
CUI, Abbottabad

**Project Seminar: SDG2: Zero Hunger**



The faculty members of the Environmental Science Department at CUI Vehari Campus are actively involved in research related to food security, food waste management, risk assessment, etc. Several research articles were published in this field. The knowledge generated is shared with students via lectures and is freely available to students.