



**2** ZERO  
HUNGER



University of Cyberjaya  
SDGs Taskforce Committee



SDG 2 - Zero Hunger

# Impact Report

2022 / 2023

# Table of Contents



03

- Student Hunger

04

- Sustainable Food Choices

11

- Food security

14

- Campus Food Waste

# Student Hunger

2 ZERO HUNGER



## Food Assistance Programme

TAZUoC, University's Welfare Fund initiated **Food Assistance Programme, TAZUoCFAT 1.0** to aid students in need of dry food assistance.

65

Number of food packs distributed

## Iftar during Ramadan

TAZUoC provided meals for the students to break fast during Ramadhan.

300

Number of food packs distributed



TAZUoC also provides monthly allowance to low-income students.

# Sustainable Food Choices

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There is a dedicated section for **vegetarian/vegan food** at University Cafeteria. The cafe procures their fresh ingredients from local markets therefore supporting local farm producers and reducing carbon footprint.



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# Sustainable Food Choices

The food outlets on campus, MyNews, Bila-bila Mart and Starbucks provides **vegetarian / vegan** food & beverage choices.



# Sustainable Food Choices

University collaborated with **Malaysian Vegetarian Society** and vegan food caterer **Savor of Life** to providing **healthy whole food plant based (WFPB) local cuisine meals** to guests and speakers throughout the 5 days of SDG Week event.

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80

Number of plant-based meals served



# Sustainable Food Choices

Students were treated to air fried **plant-based fish fingers** and **plant-based tuna sushi** at Friday Matinee, an educational documentary event during SDG Week featuring 'Seaspiracy'.

# 300

Number of plant  
based finger foods  
served

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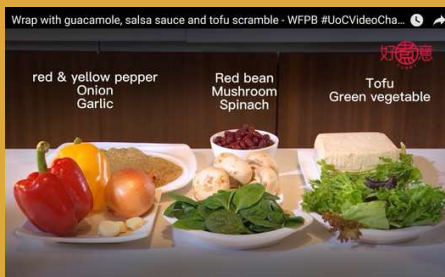


# Sustainable Food Choices

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**Healthy Plant-Based Cooking Video Contest** was held in conjunction with University of Cyberjaya's SDG Week. The objective of this contest is for participants to showcase their culinary skills, creativity, and talent while promoting the virtues of a plant-based diet for health and the environment. The contest was open to students and public. First prize winner was from Puchong.



Watch: [UoCVideoChallenge](#)

# Sustainable Food Choices



The **Zero Waste Fest** conducted in collaboration with **Veg-Hub** supported 10 local plant-based food vendors.

1. In the pink co.
2. Thosai Cafe
3. NANKA™ alt food
4. Sala
5. Avosome
6. Belly Happy
7. Auntie Paru's Delight
8. Nourish and Nibbs
9. Fruit box
10. Mint Pani Puri



# 10

Number of plant  
based food  
vendors

Watch: [Highlights from plant-based meals at SDG Week](#)

# Sustainable Food Choices

2 ZERO HUNGER



Cafeteria offers **half portion size** of rice at RM 1.00 which is RM 0.50 cents cheaper than the full portion. This initiative can encourage staff and students to control their carbohydrate intake, limit food wastage and save cost at the same time.



The university cafeteria provides **Menu Rahmah**, a balanced meal for a fixed cost of RM 5 in line with the national food programme.

50

Average number of Menu Rahmah meals served per day

**Calories** of meals are displayed to create awareness on food calorie intake.



# Food Security

**Forum on Sustainable Food Systems** was organised during University of Cyberjaya SDG Week. The forum was moderated by Dr. Anni Mitin, Vice President of The Malaysian Agroecology Society (SRI-Mas) included panel of speakers from **NGO and Government** agencies, Ms. Elizabeth Gimbad, Women & Indigenous People, **SRI-Mas**, Dr. Ainu Husna, Principal Research Officer, **Livestock, Science Research Centre, Malaysian Agricultural Research and Development Institute (MARDI)**, Anthony, Kee Huat Tan, Director of Finance, **APPGM-SDG** Secretariat, and Faisal Mansor, **ProVeg Malaysia & Malaysian Vegetarian Society**.

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> 150

Number of participants



# Food Security

## Research project

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**Bachelor of Homeopathic Medical Science** students conducted research study at local community farm, **Cyberfarmur** and hydroponics farm, **Urban Farm Tech**. The purpose of the studies is to measure the effectiveness of homeopathy in promoting plant growth.

## Field Visit



Our **foundation programme** students and lecturers had the opportunity to visit hydroponics farm, **Urban Farm Tech** and even had the chance to purchase some of their fresh, homegrown vegetables.

# Food Security

## Public health nutrition course

The public health nutrition course in **Bachelor of dietetics** develops students' understanding on public health nutrition with a focus placed on the importance of building a **sustainable, nutritious and healthy** food supply for all.

Consideration is given to factors which influence consumer food choices, dietary habits and food consumption patterns including social, cultural and environmental factors.

Students are introduced to major nutrition and health policies which underpin intervention programs and initiatives aiming to promote healthy eating behaviors in consumers and/or healthy food production in food industry.

### **Bachelor of Dietetics programme**



2 ZERO HUNGER



# Campus Food Waste



Cafeteria Partner, D' Brahim Sdn. Bhd. separates food waste using different bin for disposal process.

Initiatives such offering smaller portion of rice addresses not only the cost, healthy portion but also reduces wastage.



## CAMPUS

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