



**SUSTAINABLE
DEVELOPMENT** **GOALS**

SDG 2 - Zero Hunger

Impact Report

2 ZERO
HUNGER



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Student Hunger

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Food Assistance Programme

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

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 or vegan food** at University Cafeteria. The cafe procures their fresh ingredients from local markets therefore supporting local farm producers and reducing carbon footprint.



Sustainable Food Choices

The food outlets on campus, MyNews, Bila-bila Mart and Starbucks provides **vegetarian or 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

300

Number of plant based finger foods served

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'.

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Sustainable Food Choices

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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

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



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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.





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