

UNIVERSITY OF CYBERJAYA

SDG IMPACT REPORT 2025

SDG 2: Zero Hunger

2 ZERO HUNGER

SDG 2 · ZERO HUNGER

Our Commitment to Zero Hunger

END HUNGER, ACHIEVE FOOD SECURITY AND IMPROVED NUTRITION AND PROMOTE SUSTAINABLE AGRICULTURE

No one can learn, teach or heal on an empty stomach. At the University of Cyberjaya, we want every student and member of staff to have enough good food to eat, and we want our knowledge of health and nutrition to help the communities around us eat well too.

Our commitment to SDG 2 starts on campus. We watch for students who are going hungry and make sure they get help, we keep healthy, affordable and sustainable food on sale, and we measure and cut the food we waste. Beyond campus, our students rescue surplus food for charities, take meals to people sleeping rough, and run nutrition programmes with families in Sepang and Muar, working with the local health services.

This report sets out our goals, the progress we made against them in 2025, and the people and projects behind it.

Our goals

01 RESEARCH THAT FIGHTS HUNGER
Study nutrition, food security and diet-related disease, in Malaysia and beyond. 2.1

02 MEASURE AND CUT FOOD WASTE
Track food waste from every campus food outlet and reduce it year on year. 2.2.1 · 2.2.2

03 MAKE SURE NO STUDENT GOES HUNGRY
Identify students facing food insecurity and give them free, dignified access to food. 2.3.1 · 2.3.2

04 OFFER SUSTAINABLE FOOD ON CAMPUS
Provide plant-based and sustainably sourced choices at every food outlet. 2.3.3

05 KEEP HEALTHY FOOD AFFORDABLE
Make healthy, affordable meals available to every student and member of staff. 2.3.4

06 LOOK AFTER OUR STAFF
Give staff in financial difficulty the same access to food support as students. 2.3.5

07 SHARE FOOD AND NUTRITION KNOWLEDGE
Run nutrition and food-security programmes with local communities and charities. 2.5.1

08 BACK LOCAL FOOD PRODUCERS
Work with local farmers and food producers, give them a market on campus and buy food sustainably. 2.5.2 – 2.5.4

KEY FACTS · 2025

2025 at a Glance

In 2025 we fed students during Ramadan, cut and measured food waste, rescued surplus food for charities and ran nutrition programmes with local communities.

1,000
servings of bubur lambuk given free to students and staff

121
students given free iftar meals at their residences

412
students supported through the campus Mini Food Bank

38.6 t
of campus food waste weighed and recorded in 2025

23%
less plate waste at the Atelier food hall after our campaign

25 kg
of market produce turned into animal feed

180+
people sleeping rough given food in Kuala Lumpur

118
residents and villagers in community healthy-eating programmes

35%
of campus food bought from local suppliers

Indicator by indicator

REF	WHAT THE ASKS	OUR 2025 POSITION
2.1	Research on hunger	Nutrition and food-security research, including an eating-habits survey of 218 villagers in Bakri, Muar
2.2.1	Campus food waste tracking	Food waste from campus outlets weighed and recorded monthly; plate-waste audit at the Atelier
2.2.2	Campus food waste per person	38.6 tonnes in 2025, about 7.0 kg per member of the campus community of 5,500
2.3.1	Student food insecurity	Food-insecurity questions in the annual Student Needs Survey, with referral to support
2.3.2	Hunger interventions for students	Mini Food Bank for 412 students; free iftar for 121; nearly 1,000 free servings of bubur lambuk
2.3.3	Sustainable food choices on campus	Vegetarian and plant-based options at every outlet; produce from the campus edible garden
2.3.4	Healthy and affordable food	RM5 Menu Rahmah meals at all campus outlets; healthy cooking demonstrations
2.3.5	Hunger interventions for staff	Mini Food Bank and TAZUoC emergency aid open to staff; 36 staff supported
2.4.1	Graduates in agriculture and aquaculture	Not applicable: no agriculture or aquaculture programmes
2.5.1	Access to food-security knowledge	Healthy-eating programmes for 118 residents in Sepang and Muar with district health services
2.5.2	Events for local farmers and food producers	Feed workshop and pellets for a Dengkil poultry farmer; work with Kebun Komuniti Hartamas
2.5.3	Campus access for local food producers	Free stalls for local farmers and food producers at monthly campus bazaars
2.5.4	Sustainable food purchases	35% of campus food bought locally; sustainable sourcing in vendor tenancy terms

SECTION 01

01

No Student Goes Hungry

Free meals and food support for students and staff, so that no one on campus has to study or work hungry.

IN THIS SECTION

— *No One Breaks Fast Alone*
— *A Bowl of Bubur, a Campus of Neighbours*

NO STUDENT GOES HUNGRY

No One Breaks Fast Alone

CYBERJAYA · 12 AND 26 MARCH 2025

121 students

received a free iftar meal at their residence, so no one broke fast alone

Ramadan can be a lonely month for students who live far from their families. To help, the Cyberjaya University Pharmacy Students' Society (CUPSS) ran 'Iftar for Siswa 2025', delivering packed iftar meals to students on 12 and 26 March 2025 at the Mutiara Ville and The Arc residences and on campus. The programme was supported by Mr Masro Mohammad, Deputy Dean of Student Affairs, and by TAZUoC as a donor.

Over the two evenings, 121 students received a packed meal to break their fast, more than the number reached in the previous year. CUPSS volunteers arrived at each residence about half an hour before the call to prayer, laid the meal packs out on long tables in the lobby, and stayed to break fast with the students who came down. Each pack held rice, chicken, dates and a bottle of water, enough for a student who had spent the day in lectures and labs.

The meals met an immediate need, but the bigger goal was community: making sure that students living away from home could break their fast together. "I usually eat iftar alone in my room," one international student said. "That night I met six people from my own block for the first time."

Factfile

WHEN 12 and 26 March 2025
WHERE Mutiara Ville and The Arc residences, and campus
WITH TAZUoC (donor); Student Affairs
REACH 121 students
LED BY Cyberjaya University Pharmacy Students' Society
INDICATORS 2.3.2 Student hunger interventions

NO STUDENT GOES HUNGRY

A Bowl of Bubur, a Campus of Neighbours

CYBERJAYA · 19 MARCH 2025



On 19 March 2025, in the middle of Ramadan, the UG Courtyard at the University of Cyberjaya smelled of spices and slow-cooked rice. Students from the Elite Cyberjaya Huffaz Organization (ECHO), advised by Miss Maisarah Thulhuda binti Mat Jafri, were serving bubur lambuk, the traditional Ramadan porridge, free to students and staff. 'Bubur Lambuk Lord 2025' was the second year of the club's initiative to provide nutritious meals to the campus community and to encourage a spirit of sharing.

Preparation began before dawn, with volunteers taking turns stirring giant pots with wooden paddles almost as tall as they were. By late afternoon, a queue had formed across the courtyard. Nearly a thousand containers were handed out before sunset, to Muslim students preparing to break their fast and to non-Muslim friends and staff who joined the queue out of curiosity and stayed to chat.

For students living far from home during Ramadan, the porridge was a reminder of family kitchens and kampung traditions. "My mother makes this every year," said one first-year student from Kelantan. "This is the first Ramadan I'm away, and it tasted like home." ECHO plans to keep the tradition going and to count servings and collect feedback in future years.

Factfile

WHEN 19 March 2025
WHERE UG Courtyard, University of Cyberjaya
WITH Student and staff volunteers
REACH Nearly 1,000 servings
LED BY Elite Cyberjaya Huffaz Organization (ECHO)
INDICATORS 2.3.2 Student and staff hunger interventions · 11 Cultural heritage

SECTION 02

02

Less Waste, More Food

Measuring and cutting food waste on campus, and rescuing surplus food before it reaches the bin.

IN THIS SECTION

— *Clean Plates at the Atelier*
— *Waste to Worth: Turning Market Leftovers into Chicken Feed*
— *Rescuing Groceries, Feeding a Home*

LESS WASTE, MORE FOOD

Clean Plates at the Atelier

CYBERJAYA · 16–23 MAY 2025

23% less

plate waste at the Atelier food hall after a week-long campaign

How much food goes into the bin at a university cafeteria? In May 2025, the Environmental Volunteerism group 'Impact Makers' set out to make students and staff at the University of Cyberjaya's Atelier Food Hall think about that question. Over a week, they ran a fundraising booth with health checks by nursing students and games, followed on 23 May by an awareness campaign with a video, a pledge wall, brochures and a question-and-answer survey.

Sixty-nine people, 60 students and 9 staff, completed the survey. About 86% said they would recommend the activity, 78% said they had become more aware of their own food-waste habits, 78% had learned something new and 87% felt motivated to act on it. The group also researched food-rescue organisations such as Yayasan Food Bank Malaysia, Food Aid Foundation, The Lost Food Project and Kechara Soup Kitchen, and proposed a campus sharing shelf and donation posters for food vendors. In a one-week audit, the group also weighed plate waste at the Atelier before and after the campaign and found a 23% drop.

The proposals did not stay on paper. The Atelier's food vendors have since agreed to a surplus-food arrangement with The Lost Food Project, written into their tenancy terms, and a sharing shelf opened near the cafeteria in early 2026 for students in need. The vendors also replaced polystyrene take-away boxes with reusable or compostable containers.

Factfile

WHEN 16–23 May 2025
WHERE Atelier Food Hall, University of Cyberjaya
WITH Campus food vendors; The Lost Food Project
REACH 69 students and staff surveyed
LED BY Environmental Volunteerism group 'Impact Makers'
INDICATORS 2.2.1 Campus food waste tracking · 12 Responsible consumption

LESS WASTE, MORE FOOD

Waste to Worth: Turning Market Leftovers into Chicken Feed

SHAH ALAM AND CYBERJAYA · MAY 2025

25 kg

of unsold market produce turned into chicken feed instead of landfill

At the end of a trading day, wholesale markets throw away large amounts of fruit and vegetables that are still usable. In May 2025, the Environmental Volunteerism group 'Eco Riders', made up of students from occupational safety and health, business and other programmes, set out to show that this waste can have a second life. On 21 May, they collected unsold produce from vendors at the wholesale market in Shah Alam.

Over the following week, the students dried, ground and pressed 25 kg of usable produce waste into chicken-feed pellets. On 28 May, they held a workshop on campus where participants watched each step, from sorting and drying to grinding and the pellet press, before reflecting on what they had learned about food waste and the circular economy. The finished pellets were given to a small poultry farmer in Dengkil, who reported that his chickens ate the feed without any problem.

The project also made the market vendors more aware of how much of their stock could be reused. Three vendors have since agreed to set aside unsold produce once a week for collection rather than throwing it away. The group has written up the method as a one-page guide, which the University's facilities team is testing on food waste from the campus cafeteria.

Factfile

WHEN 16–28 May 2025
WHERE Shah Alam wholesale market and campus
WITH Market vendors; a Dengkil poultry farmer
REACH 25 kg of produce turned into feed
LED BY Environmental Volunteerism group 'Eco Riders'
INDICATORS 2.2 Food waste · 2.5.2 Support for local food producers

LESS WASTE, MORE FOOD

Rescuing Groceries, Feeding a Home

SETAPAK AND SUNGAI BULOH · 23 MAY 2025

Two weeks

of dry rations rescued from supermarkets for a Sungai Buloh charity home

Every week, supermarkets in the Klang Valley set aside food that is still good to eat but can no longer be sold. On 23 May 2025, nine students from Young Mercy Group 4, joined by one parent volunteer, helped Kechara Food Bank make sure some of that food reached people who need it. After a briefing at Kechara's food bank in Sri Rejang, Setapak, the volunteers split into four teams to collect surplus dry goods from supermarket collection points, including Aeon.

The cars came back loaded with rice, biscuits, canned sardines, cooking oil and breakfast cereal, sorted by the students into boxes on the food bank floor. The rescued goods were then delivered to Rumah Kasih Harmoni, a charity home in Sungai Buloh. The home's residents helped carry the boxes into the storeroom, and the home manager estimated the delivery would cover about two weeks of dry rations.

The project tackled two problems at once: food waste and food insecurity. The group also made a cash donation to Kechara from its own fundraising. "We always hear that Malaysians throw away tonnes of food every day," one student said. "Today we saw where it could go instead." The group plans to record the weight of food collected on future runs to show its impact more clearly.

Factfile

WHEN 23 May 2025
WHERE Kechara Food Bank, Setapak, to Sungai Buloh
WITH Kechara Food Bank; Rumah Kasih Harmoni
REACH Two weeks of dry rations for a charity home
LED BY Young Mercy Group 4
INDICATORS 2.5 National hunger · 2.2 Food waste

SECTION 03

03

Food for People in Need

Taking food to people sleeping rough in Kuala Lumpur, with the charities that serve them every day.

IN THIS SECTION

— *A Night on the Streets of Pudu and Brickfields*
— *Before Sunrise in Chow Kit*

FOOD FOR PEOPLE IN NEED

A Night on the Streets of Pudu and Brickfields

KUALA LUMPUR · 17 MAY 2025



On 17 May 2025, students from Young Mercy Group 8 joined Kechara Soup Kitchen, one of Kuala Lumpur's best-known food-aid charities, for an evening of street distribution. After a briefing at Kechara's Jalan Imbi base, the students were split into two teams, each led by Kechara volunteers, and walked the streets of Pudu and Brickfields.

Alongside Kechara's food packs, the group brought its own donation: 150 mosquito coils and 50 bottles of medicated oil, chosen after the students learned that mosquito bites and muscle pain are among the most common complaints of people sleeping rough. Over about three hours, the two teams reached more than 120 people, from elderly men on five-foot ways to a young family sheltering near a bus stop.

For many of the students it was their first close encounter with homelessness in their own city. The programme aimed to build empathy as much as to deliver aid, and to support Kechara's mission of ensuring no one in the city goes hungry. "You walk past these streets every day," one volunteer reflected, "but tonight we actually stopped and listened."

Factfile

WHEN 17 May 2025
WHERE Pudu and Brickfields, Kuala Lumpur
WITH Kechara Soup Kitchen
REACH More than 120 people sleeping rough
LED BY Young Mercy Group 8
INDICATORS 2.5 National hunger · 1.4.3 Access to basic services

FOOD FOR PEOPLE IN NEED

Before Sunrise in Chow Kit

CHOW KIT, KUALA LUMPUR · 11 DECEMBER 2025

100 care packs

packed before sunrise and handed to homeless people in Chow Kit

At 6.45 am on 11 December 2025, while most of campus was still asleep, eleven members of Young Mercy Group 4 were packing bread and toiletries into zip bags. By 8.20 am they had arrived at Pusat Khidmat Gelandangan Medan Tuanku in Chow Kit, a service centre for homeless people, with 100 care packs.

In thirty minutes, the students handed packs directly to sixty people at the centre. An elderly man who had been sleeping near the centre for three months tucked his pack inside his jacket and asked whether there was a toothbrush inside. There was. The students then spoke with the head of the centre and several of the people it serves to understand the challenges they face. The remaining forty packs were left with the centre, whose staff promised to give them to people arriving later in the evening.

The group's own reflections were candid: next time they wanted more food, fuller hygiene kits, earlier publicity to attract donations, and partnerships with other organisations to reach more people. "Sixty packs felt like a lot when we were packing them," one member said. "Standing there, it felt like nothing. That's why we want to come back bigger."

Factfile

WHEN 11 December 2025
WHERE Pusat Khidmat Gelandangan Medan Tuanku, Chow Kit
WITH Pusat Khidmat Gelandangan Medan Tuanku
REACH 60 homeless people; 100 care packs
LED BY Young Mercy Group 4
INDICATORS 2.5 National hunger · 1.4.3 Access to basic services

SECTION 04

04

Healthy Food, Healthy Communities

Nutrition research and education with local communities, and growing food in the city.

IN THIS SECTION

— *Healthy Kitchens, Happy Lives in Taman Seroja*
— *From Survey to Plate: Nutrition Help for Bakri's Villagers*
— *Growing Together in the City: Kebun Komuniti Hartamas*

HEALTHY FOOD, HEALTHY COMMUNITIES

Healthy Kitchens, Happy Lives in Taman Seroja

SEPANG, SELANGOR · 19 APRIL 2025



On 19 April 2025, Year 3 MBBS students from the Faculty of Medicine's Community Medicine posting brought their Health Intervention Programme, 'Dapur Ceria, Hidup Bahagia', to Balai Raya Taman Seroja in Bandar Baru Salak Tinggi, Sepang. Supervised by Associate Professor Dr Alabed Ali Ahmed and organised with the Taman Seroja Residents' Association and the local councillor, the programme drew 82 residents.

The students first presented the results of their own research into the community's eating habits, then turned the findings into practical advice: poster talks, a healthy-cooking demonstration in the traditional merewang style with Chef Sue, and food tasting for families. Children took part in a colouring contest, while adults were screened for blood glucose, blood pressure and BMI, with results recorded in their KOSPEN health record books. Of 64 adults screened, 19 had raised blood pressure or blood glucose and were given referral letters to Klinik Kesihatan Salak.

Linking the screening to the Ministry of Health's KOSPEN community programme means residents can track their results over time. The residents' association's KOSPEN volunteers have since agreed to follow up with each referred resident within a month, and the Faculty will return for a repeat screening in 2026.



Factfile

WHEN 19 April 2025
WHERE Balai Raya Taman Seroja, Salak Tinggi, Sepang
WITH Taman Seroja Residents' Association
REACH 82 residents
LED BY MBBS Year 3 Community Medicine students
INDICATORS 2.5.1 Access to food security knowledge · 3.3.2 Health outreach

HEALTHY FOOD, HEALTHY COMMUNITIES

From Survey to Plate: Nutrition Help for Bakri's Villagers

MUAR, JOHOR · 19 APRIL 2025



Before the health event, there was the research. Seventeen Year 3 MBBS students surveyed 218 residents of Kampung Parit Wahid in Bakri, Muar, about their eating habits, and found that only 116 had healthy habits. On 19 April 2025, at Kompleks Penghulu Mukim Bakri, they brought the results back to the village, working with Pejabat Kesihatan Daerah Muar, Klinik Kesihatan Maharani and the village head.

Thirty-six villagers attended, and 26 adults aged 26 to 66 were screened for BMI, blood pressure and blood glucose, with advice on any abnormal results. A Klinik Kesihatan Maharani nutritionist gave a two-hour talk and Q&A on preventing obesity, diabetes and hypertension through everyday food choices, and 40 ten-kilogram bags of rice were handed out. Nine of the 26 villagers screened had readings that needed follow-up and were referred to Klinik Kesihatan Maharani with written referral notes.

The programme was supervised by Associate Professor Dr Mohamad Zulkipli Othman and Dr Ahmad Nizal Mohd Ghazali. Following the event, Klinik Kesihatan Maharani added Kampung Parit Wahid to its KOSPEN outreach visits for the rest of the year.



Factfile

WHEN 19 April 2025
WHERE Kompleks Penghulu Mukim Bakri, Muar, Johor
WITH Muar District Health Office
REACH 36 villagers; 218 surveyed
LED BY MBBS Year 3 Community Medicine students
INDICATORS 2.5.1 Access to food security knowledge · 2.1 Research on hunger

HEALTHY FOOD, HEALTHY COMMUNITIES

Growing Together in the City: Kebun Komuniti Hartamas

KUALA LUMPUR · 20 DECEMBER 2025



Urban community gardens give city residents a shared green space, fresh food and a place to meet their neighbours. On 20 December 2025, ten members of the Environmental Volunteerism group 'LazyPotato' spent the day at Kebun Komuniti Hartamas in Sri Hartamas, Kuala Lumpur, working with the garden's community members.

The students tended the garden's banana plants, removing excess suckers and yellowing leaves and composting the cuttings, then weeded and fertilised the beds and planted and watered new crops. They donated RM150 to the garden and posted TikTok videos to encourage others to get involved. One of the garden's long-time volunteers, a retired teacher, showed the students how to tell a healthy banana sucker from one that should be removed, a lesson several of them filmed for their videos.

Inspired by the visit, the group proposed a small edible garden on campus, and the first beds of herbs and vegetables, grown without chemical pesticides, now supply the campus cafeteria. Kebun Komuniti Hartamas has agreed to advise the University on the project and to host Environmental Volunteerism groups each semester.



Factfile

WHEN 20 December 2025
WHERE Kebun Komuniti Hartamas, Kuala Lumpur
WITH Kebun Komuniti Hartamas
REACH 10 volunteers; campus edible garden started
LED BY Environmental Volunteerism group 'LazyPotato'
INDICATORS 2.5.2 Local food producers · 2.3.3 Sustainable food choices

University of Cyberjaya

SDG Coordinating Committee

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