



Nakhon Si Thammarat
Rajabhat University



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ZERO HUNGER



Campus food waste tracking



Student food insecurity and hunger
(Year: 2023)



Events for local farmers and food
producers



University access to local farmers and
food producers



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Campus food waste tracking

The university emphasizes recycling and waste management as essential components of a sustainable ecosystem. Within the organization, the university fosters and establishes shared accountability. To accomplish the zero-waste target and carry out the waste management plan, the university has also set up a waste management policy and budget. To facilitate the daily sorting of waste on campus, the university has

started a waste management project that aims to separate waste that is acceptable for sale to a waste recycling company. We efficiently use the leaf scraps and twigs that make up over 75% of the organic waste on campus by crushing, composting, and repurposing them to feed the campus trees. Approximately 15% of the food waste from trading was given to the villagers' animals. The university operations employ leftover food to feed animals, collect leaves from cleaning the area in pens to decompose and make fertilizer, and use decorative plants from waste management to advertise events on campus. However, to assess the amount of food waste, the university follows city protocols.



Student food insecurity and hunger (Year: 2023)

The university offers programs that facilitate the production and distribution of products, such as the aquaponics program within the agriculture program, which prioritizes sustainable agriculture. Students acquire knowledge regarding the cultivation of vegetation without soil. Students acquire the ability to harvest, boil, and sell the vegetables once they have reached maturity in order to generate revenue for additional farming endeavors. In addition, the culinary science curriculum provides a concurrent cooking and food preparation program. Students acquire culinary skills, acquire the ability to prepare and cook food, and develop a menu. The students may consume and resell the cooked food after the preparation process is finished, and they may use the proceeds to purchase the ingredients for the subsequent meal. This program can serve as a resource for students to acquire knowledge about agricultural and cooking techniques, potentially resulting in a broader understanding of the cultivation and preparation of food.





Events for local farmers and food producers

The university currently operates a technology consulting service project to develop production through the “Technology Consulting Service” (TCS) unit, with the aim of developing technology consulting and information services for target groups

in the area, enabling efficient network management, and coordinating and linking with government and private agencies. In the academic year 2023, the university conducted consulting activities on the development of Tab Tim Siam pomelo juice products at Suan Bandit, Nakhon Si Thammarat Province, to solve problems related to the taste and shelf life of the products. In addition, the project also transferred the processing process of mangosteen products, especially mangosteen wine, which included training on food sanitation principles, applying for GAP and Halal certification for honey, developing techniques for removing moisture from honey using a hot air oven, and implementing the production of value-added products from honey, such as candies and jellies. Consultation and knowledge transfer activities have continuously provided benefits to farmers on a wide scale.



University access to local farmers and food producers

The university has a science center that provides analysis services for all types of samples, including drinking water, tap water, groundwater, wastewater, product samples, food, beverages, soil, plants, fertilizers, and herbs. In addition, the university also has agricultural demonstration plots, fish breeding ponds, and tissue culture laboratories. The university's facilities are accessible to the public, farmers, students, and entrepreneurs. Since the commencement of operations in 2023-2024, the number of service users has consistently increased.

