



SDG – 2: Zero Hunger



Kalinga University, Raipur is committed to advancing **Sustainable Development Goal 2 (Zero Hunger)** by promoting research, education, innovation, and community outreach focused on food security, sustainable agriculture, and improved nutrition. Through interdisciplinary research, awareness programmes, rural engagement, and collaborations with local communities, the University encourages sustainable agricultural practices and supports initiatives that enhance nutritional well-being. Faculty members and students actively contribute through research publications, extension activities, and capacity-building programmes that address regional agricultural challenges. These collective efforts reflect the University's dedication to creating sustainable food systems, improving livelihoods, and contributing meaningfully to the global goal of ending hunger and ensuring food security for all.

2.1 RESEARCH ON HUNGER

Kalinga University demonstrates its strong commitment to addressing global food security challenges through impactful research aligned with SDG 2 – Zero Hunger. Out of 1,922 Scopus-indexed publications produced during 2014–2025, **341 research papers** directly contribute to the themes of agriculture, food security, nutrition, crop production, Zero Hunger, and sustainable and advanced agricultural practices. These scholarly contributions reflect the University's interdisciplinary research approach, integrating biotechnology, environmental science, agricultural sciences, and public health to develop innovative, sustainable, and evidence-based solutions aimed at eradicating hunger, improving nutritional outcomes, strengthening food security, and promoting sustainable food systems at local, national, and global levels.



A glimpse of research publications aligned with SDG 2 (Zero Hunger) is presented below.

Sl. No.	Year	Title of the Paper	Name of the Journal	Research Paper Link
1	2025	Investigating the Effects of Agricultural Practices on Pollinator Diversity and Ecosystem Service Sustainability	Journal of Animal Environment	https://www.scopus.com/pages/publications/105039794233?origin=resultslist
2	2025	Aptamer-based sensing in food science: precision tools for enhanced consumer safety and perception	Current Opinion in Food Science	https://www.scopus.com/pages/publications/105021018454?origin=resultslist
3	2025	Impact of Smart Technologies on Precision Agriculture For Sustainable Crop Management	Archives for Technical Sciences	https://www.scopus.com/pages/publications/105030076530?origin=resultslist
4	2025	Enhancement of Omega-3 Fatty Acid Production by Metabolic Engineering or Genetic Modification of Microorganisms	Journal of Pure and Applied Microbiology	https://www.scopus.com/pages/publications/105026250007?origin=resultslist
5	2025	Impact of agricultural runoff on freshwater biodiversity and ecosystem resilience	International Journal of Aquatic Research and Environmental Studies	https://www.scopus.com/pages/publications/105024455914?origin=resultslist
6	2025	Impact of Novel Food Processing Techniques on the Physicochemical, Dietary, Sensory, and Safety Characteristics of Plant-Based Non-dairy Drinks	Journal of Food Health and Bioenvironmental Science	https://www.scopus.com/pages/publications/105028675380?origin=resultslist
7	2025	Assessment of agricultural soil quality in macro and micronutrient analysis of Kasargod, Kerala, India, using GIS techniques	Journal of Hazardous Materials Advances	https://www.scopus.com/pages/publications/105013992584?origin=resultslist
8	2025	Integrating aquaponics systems with sustainable aquaculture for efficient food production	International Journal of Aquatic Research and Environmental Studies	https://www.scopus.com/pages/publications/105024194631?origin=resultslist
9	2025	Role of zooplankton in aquatic food webs and their influence on fisheries management	International Journal of Aquatic Research and Environmental Studies	https://www.scopus.com/pages/publications/105024243168?origin=resultslist
10	2025	Bioaccumulation of emerging contaminants in aquatic food chains and its implications for public health	International Journal of Aquatic Research and Environmental Studies	https://www.scopus.com/pages/publications/105024212618?origin=resultslist



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11	2024	The advancements and application of pulsed ultraviolet technology in food processing: A biokinetic perspective	Non-Thermal Processing of Functional Foods	https://www.scopus.com/pages/publications/85213170063?origin=resultslist
12	2024	Analyzing the economic benefits of sustainable fisheries management	International Journal of Aquatic Research and Environmental Studies	https://www.scopus.com/pages/publications/85215616051?origin=resultslist
13	2024	Utilizing AI to enhance the effectiveness of plant breeding for the development of climate-resilient smart food crops	Agricultural Biotechnology Journal	https://www.scopus.com/pages/publications/85209752034?origin=resultslist
14	2024	A wireless sensor network-based smart agriculture for the detection of plant pathogens with agricultural biotechnology	Agricultural Biotechnology Journal	https://www.scopus.com/pages/publications/85209902969?origin=resultslist
15	2024	Monitoring and control system for the detection of crop health in agricultural application through an ensemble based deep learning strategy	Multimedia Tools and Applications	https://www.scopus.com/pages/publications/85179343279?origin=resultslist
16	2024	Non-thermal techniques for microbiological safety, nutritional preservation, and enhanced efficiency in dairy processing	Functional Food Science	https://www.scopus.com/pages/publications/85201634195?origin=resultslist
17	2024	Physiological and molecular insights into the allelopathic effects on agro-ecosystems under changing environmental conditions	Physiology and Molecular Biology of Plants	https://www.scopus.com/pages/publications/85189285592?origin=resultslist
18	2024	Future of food industry sustainability using biotechnological interventions in the dairy sector	Agricultural Biotechnology Journal	https://www.scopus.com/pages/publications/85185800971?origin=resultslist
19	2024	Implementation of a food traceability system utilizing the Internet of Things and blockchain technology to enhance safety measures within the food supply chain	BIO Web of Conferences	https://www.scopus.com/pages/publications/85183913338?origin=resultslist
20	2024	An Integrated Approach to Dairy Farming: AI and IoT-Enabled Monitoring of Cows and Crops via a Mobile Application	BIO Web of Conferences	https://www.scopus.com/pages/publications/85183907138?origin=resultslist



2.1.1 Zero Hunger: CiteScore

The cumulative **CiteScore of 7.06** achieved by Kalinga University's SDG 2-aligned publications up to 2025 reflects the institution's sustained commitment to producing high-quality, impactful research in food security, sustainable agriculture, and nutritional sciences. This strong citation performance demonstrates that the university's research is published in reputable, high-impact journals and is widely recognized by the global academic community. The consistently high CiteScore highlights the scientific relevance, credibility, and influence of these scholarly contributions, reinforcing Kalinga University's role in advancing research that supports the achievement of Sustainable Development Goal 2: Zero Hunger.

2.1.2 Zero Hunger: FWCI

The University's SDG 2-aligned research demonstrates strong academic impact, with a commendable **Field-Weighted Citation Impact (FWCI) 3.28** indicating that its publications are cited significantly above the global average. This citation performance reflects the University's growing influence in sustainable agriculture, food security, nutrition, and hunger eradication, highlighting the quality, relevance, and global recognition of its research contributions toward achieving Zero Hunger. Some glimpse of Research papers are mentioned below -

Sl. No.	Year	Title of the Paper	Name of the Journal	FWCI	Research Paper Link
1	2025	Impact of agricultural runoff on freshwater biodiversity and ecosystem resilience	International Journal of Aquatic Research and Environmental Studies	0.45	https://www.scopus.com/pages/publications/105024455914?origin=resultslist
2	2025	Assessment of agricultural soil quality in macro and micronutrient analysis of Kasargod, Kerala, India, using GIS techniques	Journal of Hazardous Materials Advances	1.57	https://www.scopus.com/pages/publications/105013992584?origin=resultslist
3	2025	Intelligent IoT-enabled data analytics and monitoring framework for smart freshwater recirculating aquaculture systems	International Journal of Aquatic Research and Environmental Studies	2.73	https://www.scopus.com/pages/publications/105010766286?origin=resultslist



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4	2025	Data-Driven Decision Support in Smart Ubiquitous Agriculture	Journal of Wireless Mobile Networks, Ubiquitous Computing, and Dependable Applications	2.79	https://www.scopus.com/pages/publications/105013184608?origin=resultslist
5	2025	Blockchain-enabled supply chain traceability in sustainable aquatic farming	International Journal of Aquatic Research and Environmental Studies	2.73	https://www.scopus.com/pages/publications/105010774940?origin=resultslist
6	2025	Systems biology for mushroom cultivation promoting quality life	Circular Agricultural Systems	1.23	https://www.scopus.com/pages/publications/105018615947?origin=resultslist
7	2025	Modelling Crop Yield Prediction with Random Forest and Remote Sensing Data	Natural and Engineering Sciences	4.46	https://www.scopus.com/pages/publications/105015589174?origin=resultslist
8	2025	Integration of different omics technologies for agro- environmental sustainability	Vegetos	0.72	https://www.scopus.com/pages/publications/105002252288?origin=resultslist
9	2024	Analyzing the economic benefits of sustainable fisheries management	International Journal of Aquatic Research and Environmental Studies	1.33	https://www.scopus.com/pages/publications/85215616051?origin=resultslist
10	2024	Resin bound gold nanocomposites assisted SE/ATR-FTIR spectroscopy for detection of pymetrozine insecticide in vegetable samples	Heliyon	0.95	https://www.scopus.com/pages/publications/85204198498?origin=resultslist
11	2024	Monitoring and control system for the detection of crop health in agricultural application through an ensemble based deep learning strategy	Multimedia Tools and Applications	0.30	https://www.scopus.com/pages/publications/85179343279?origin=resultslist
12	2024	Non-thermal techniques for microbiological safety, nutritional preservation, and enhanced efficiency in dairy processing	Functional Food Science	1.65	https://www.scopus.com/pages/publications/85201634195?origin=resultslist
13	2024	Physiological and molecular insights into the allelopathic effects on agroecosystems under changing environmental conditions	Physiology and Molecular Biology of Plants	3.53	https://www.scopus.com/pages/publications/85189285592?origin=resultslist
14	2024	Implementation of a food traceability system utilizing the Internet of Things and blockchain technology to enhance safety measures within the food supply chain	BIO Web of Conferences	3.80	https://www.scopus.com/pages/publications/85183913338?origin=resultslist



15	2024	An Integrated Approach to Dairy Farming: AI and IoT-Enabled Monitoring of Cows and Crops via a Mobile Application	BIO Web of Conferences	3.80	https://www.scopus.com/pages/publications/85183907138?origin=resultslist
16	2024	Multi-Layer Architecture for Enhancing Crop Quality with AI and IoT: A Structural Modelling Approach	BIO Web of Conferences	5.71	https://www.scopus.com/pages/publications/85183886833?origin=resultslist
17	2024	Farmers' Toolkit: Deep Learning in Weed Detection and Precision Crop & Fertilizer Recommendations	BIO Web of Conferences	2.85	https://www.scopus.com/pages/publications/85183865829?origin=resultslist
18	2024	IoT Integration for Enhanced Turmeric Cultivation: A Case Study in Smart Agriculture	BIO Web of Conferences	1.90	https://www.scopus.com/pages/publications/85183861190?origin=resultslist
19	2024	Application of machine learning techniques and the Internet of Things for smart, sustainable agriculture	BIO Web of Conferences	19.02	https://www.scopus.com/pages/publications/85183902176?origin=resultslist
20	2024	Trait-Based Approaches to Improve Nutrient Uptake Efficiency in Crops	Plant Functional Traits for Improving Productivity	2.29	https://www.scopus.com/pages/publications/85207926467?origin=resultslist
21	2024	Sustainable Soil and Crop Management Practices to Boost the Crop Productivity and Soil Properties	Natural and Engineering Sciences	1.39	https://www.scopus.com/pages/publications/85217023590?origin=resultslist
22	2024	Investigating bacterial diversity involved in the production of vegetable-based ethnic fermented food of North Bengal and their metabolic pathways with reverse ecology approach	Frontiers in Sustainable Food Systems	0.60	https://www.scopus.com/pages/publications/85202184993?origin=resultslist
23	2023	Importance of functional foods in the management of autism	Nutraceutical Fruits and Foods for Neurodegenerative Disorders	9.68	https://www.scopus.com/pages/publications/85184105947?origin=resultslist

2.1.3 Zero Hunger: Publications

Kalinga University has demonstrated a strong research commitment towards **SDG 2 (Zero Hunger)** through the publication of **341 research papers**. Of these, **153 publications have received citations**, contributing to an **overall citation count of 1,081** and achieving an **h-index of 14**. These research outcomes reflect the University's growing academic impact and sustained contribution to advancing knowledge in food security, sustainable agriculture, and nutrition.

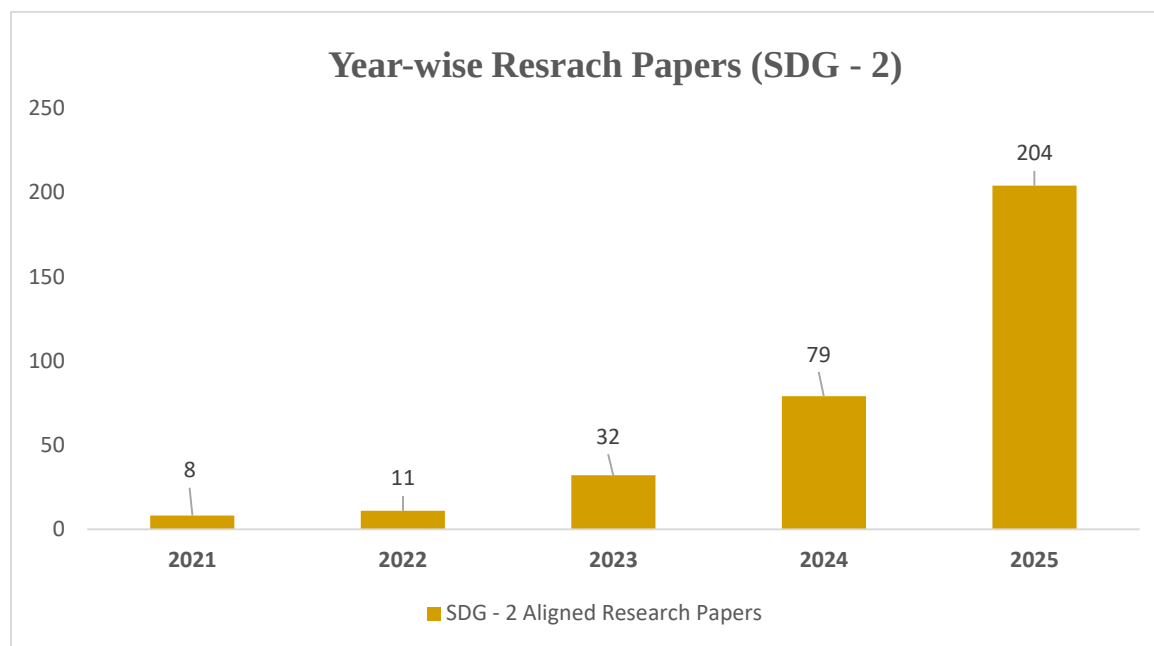


Figure: Year-wise Book / Book Chapters aligned with SDG 3

2.2 CAMPUS FOOD WASTE

The university follows an integrated campus food waste management system by converting leftover food into valuable resources through its biogas plant and vermi-compost unit. The generated biogas is utilized for hostel food preparation, while the vermi-compost enriches campus landscaping and gardening. Awareness posters, campaigns, and educational programs encourage students and staff to minimize food wastage, adopt responsible consumption practices, and conserve natural resources, thereby fostering a culture of sustainability and supporting a circular economy on campus.



2.2.1 Campus Food Waste Tracking

Kalinga University is committed to **reducing food waste and promoting responsible food consumption** as part of its efforts towards **SDG 2: Zero Hunger**. The University has established a systematic mechanism to monitor and quantify food waste generated from hostel messes and campus dining facilities, enabling the assessment of consumption patterns and implementation of effective waste reduction strategies. During the academic session **2024–2025**, a total of **8,294 kg of food waste** was generated from July 2024 to June 2025, with an average monthly generation of approximately **691 kg** and an average daily generation of around **22.35 kg**. Importantly, **100% of the collected food waste was processed through the campus Biogas Plant**, supporting sustainable waste management, resource recovery, and circular economy practices. Alongside systematic monitoring and processing, the University actively promotes **awareness about food conservation and prevention of food wastage** among students, faculty, staff, and other campus stakeholders.

Yearly summary sheet : 2024-25

S. No.	Month	Food Waste Generated (kg)	Average per Day (kg)	Waste Utilized/Processed (kg)	Remarks
1	July 2024	297	9.58	297	Biogas Plant
2	August 2024	680	22.67	680	Biogas Plant
3	September 2024	790	25.48	790	Biogas Plant
4	October 2024	769	25.63	769	Biogas Plant
5	November 2024	650	20.97	650	Biogas Plant
6	December 2024	720	23.23	720	Biogas Plant
7	January 2025	794	25.61	794	Biogas Plant
8	February 2025	840	30	840	Biogas Plant



9	March 2025	823	26.55	823	Biogas Plant
10	April 2025	783	26.10	783	Biogas Plant
11	May 2025	834	26.90	834	Biogas Plant
12	June 2025	314	10.47	314	Biogas Plant

Awareness campaigns, posters, digital displays, and signboards carrying messages such as **“Stop Food Waste”** and **“Serve What You Waste, Can Save Others Life”** are displayed across dining and other relevant areas to encourage mindful eating and responsible consumption. Students and staff are encouraged to take only the quantity of food they can consume, avoid over-serving, and recognize food as a valuable resource. Through the integrated approach of **monitoring, awareness generation, food waste prevention, and sustainable waste processing**, Kalinga University is fostering a culture of responsible consumption and environmental stewardship across the campus. These initiatives contribute particularly to SDG 2 (Zero Hunger), SDG 7 (Affordable and Clean Energy), SDG 12 (Responsible Consumption and Production), and SDG 13 (Climate Action) while promoting food conservation, resource efficiency, and sustainable campus development.





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Awareness Posters at Mess & Canteen

2.2.2 Indicator: Campus Food Waste

Kalinga University has a diverse campus community comprising students, teaching staff, non-teaching staff, marketing staff, and other supporting personnel. The total campus population is **6500+ individuals**. This substantial campus community provides a strong foundation for implementing and promoting the United Nations Sustainable Development Goals (SDGs) through inclusive education, employee welfare, sustainable campus practices, health and well-being, and community engagement initiatives.

Kalinga University has established a biogas plant as part of its commitment to sustainable waste management and environmental conservation. The facility utilizes food waste generated from university cafeterias and hostels, along with other biodegradable organic waste, to produce biogas through the process of anaerobic digestion. The generated biogas is used for food preparation in the university hostels, thereby reducing dependence on conventional fuels and lowering greenhouse gas emissions. In addition, the nutrient-rich slurry produced during the process is utilized as an organic fertilizer for campus landscaping and gardening. This initiative promotes resource conservation, circular economy practices, and sustainable campus operations while contributing to the University's efforts toward SDG 2 (Zero Hunger).



Food waste generated on campus is converted into clean biogas for hostel cooking, replacing LPG and producing organic fertilizer through sustainable waste management.



2.3 STUDENT HUNGER

Kalinga University, Naya Raipur, is committed to eliminating student hunger by ensuring continuous access to safe, nutritious, and affordable food for all students. The university operates well-maintained hostel mess facilities, hygienic canteens, and a Food Zone with a mini-market within the campus. The mini-market offers healthy food items, beverages, and daily essentials at reasonable prices, making nutritious food easily accessible. These facilities ensure that students have convenient access to balanced meals and healthy food options throughout the day, promoting their health, well-being, and academic success.





2.3.1 Student Food Insecurity and Hunger

Kalinga University, Naya Raipur, recognizes that access to safe, nutritious, and affordable food is fundamental to students' health, well-being, academic success, and overall campus experience. To ensure that no student faces food insecurity during their academic journey, the University has established accessible and affordable food facilities across the campus.

- The University operates well-managed hostel mess facilities, hygienic canteens, and a **Food Zone** with a mini-market, providing balanced meals, healthy snacks, beverages, and essential food items at reasonable prices. These facilities ensure that students have convenient access to nutritious food throughout the day.
- In addition, the University promotes responsible food consumption through "No Food Waste" awareness campaigns, posters, and student engagement activities that encourage mindful eating and reduce food wastage. Nutritional awareness programmes and health campaigns are also organized regularly to educate students about healthy eating habits, food hygiene, and balanced nutrition.



Through these sustained initiatives, Kalinga University creates an inclusive campus environment where every student has reliable access to healthy and affordable food, reinforcing its commitment to student welfare, equity, sustainable campus practices and Sustainable Development Goal (SDG) 2: Zero Hunger.

2.3.2 Students Hunger Interventions

Kalinga University, Naya Raipur, is committed to promoting food security, nutritional well-being, and social equity across its campus. Recognizing that access to nutritious and affordable food is essential for academic success and overall well-being, the University has established comprehensive support systems to ensure that students and staff have continuous access to healthy food, these initiative has been taken -

- **Affordable Campus Dining:** The University operates well-managed hostel mess facilities and hygienic canteens that provide balanced, nutritious meals at reasonable prices, ensuring that quality food is accessible to all students and staff.
- **Food Zone with Mini-Market:** A dedicated Food Zone, including a mini-market, offers healthy food items, beverages, snacks, and daily essentials at affordable prices, enabling convenient access to nutritious food throughout the day.
- **Zero Food Waste Initiative:** The University promotes responsible food consumption through awareness campaigns, posters, and student engagement programmes encouraging the message "Stop Food Waste" and reducing food wastage. Food waste generated on campus is utilized in the University's biogas plant and vermicomposting unit, supporting sustainable waste management.
- **Nutrition and Health Awareness:** Regular awareness programmes, workshops, and health campaigns educate students and staff about balanced diets, food hygiene, healthy eating habits, and sustainable food practices.
- **Food Distribution and Community Awareness:** Kalinga University promotes the message "Don't Waste Food" by encouraging responsible food consumption and organizing food distribution drives in nearby villages. These initiatives help provide surplus food to needy



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communities while raising awareness about reducing food waste, preventing hunger, and supporting **SDG 2: Zero Hunger**.

Through these initiatives, Kalinga University ensures that nutritious and affordable food remains readily available on campus, helping prevent food insecurity while fostering a healthy, inclusive, and sustainable learning environment in alignment with **Sustainable Development Goal (SDG) 2: Zero Hunger**.



Mini – Market, Kalinga Canteen, Food distribution at nearby villages



2.3.3 Sustainable Food Choices on Campus

Kalinga University is committed to promoting sustainable, healthy, and environmentally responsible food practices across its campus in alignment with the Sustainable Development Goals. The University has implemented various initiatives to support sustainable food systems by reducing food waste, encouraging responsible consumption, and adopting eco-friendly practices. These efforts create environmental awareness among students, faculty, and staff while fostering a culture of sustainability and responsible resource management throughout the campus.

Sustainable Food Practices and Initiatives:

- **Encouraging the Use of Locally Sourced and Seasonal Produce from Six Adopted Village**

Kalinga University has adopted six villages—Kotni, Paloud, Kotrabhata, Tandul, Kuhera, and Parsada—and actively promotes the use of locally sourced and seasonal produce. Fresh vegetables and other food items procured from farms and suppliers in these villages are utilized on campus, thereby reducing transportation-related carbon emissions. This initiative supports local agricultural communities, strengthens rural livelihoods, and encourages sustainable food consumption practices while contributing to environmentally responsible campus operations and regional economic development.

- **Promoting a Plastic-Free Campus through a Single-Use Plastic Ban**

Kalinga University has adopted a **Single-Use Plastic Ban Policy** to minimize plastic waste and promote environmental sustainability across the campus. Under this policy, the use of disposable plastic bags, cups, plates, straws, bottles, and cutlery is prohibited and replaced with reusable or biodegradable alternatives during academic, administrative, and campus events. The University promotes a plastic-free campus by encouraging the use of eco-friendly alternatives, such as paper cups and other biodegradable products, to reduce solid waste generation. Regular awareness campaigns, signage, and monitoring ensure effective implementation and compliance among students, faculty, staff, and visitors. Through these initiatives, the University significantly reduces



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plastic pollution, strengthens responsible waste management practices, and reinforces its commitment to the Sustainable Development Goals.

Link: **Plastic Prohibition Policy –**

<https://kalingauniversity.ac.in/sustainability/waste-management>





- **Food Waste Management through Composting and Biogas Plant**

Kalinga University has established an effective food waste management system through composting and **vermicomposting** to promote sustainable waste disposal practices. Biodegradable waste, including food waste from cafeterias and hostels, is collected and processed along with garden waste such as dry leaves, grass clippings, and pruning residues in compost pits and vermicomposting units. Earthworms are used in the vermicomposting process to accelerate the decomposition of organic matter and produce nutrient-rich vermin-compost. The compost and vermin-compost generated are utilized for maintaining the University's gardens, lawns, and plantations, reducing waste sent to landfills while supporting a circular economy and environmentally sustainable campus management in alignment with the Sustainable Development Goals.





Food waste management system through vermicomposting

Kalinga University has also established a **biogas plant** that converts food and other biodegradable waste generated from hostels and campus dining facilities into clean, renewable energy. The biogas produced is used for cooking in the hostel kitchens, reducing dependence on LPG and lowering greenhouse gas emissions. In addition to generating clean energy, the plant produces nutrient-rich slurry, which is utilized as organic fertilizer for campus gardens and plantations. This initiative promotes sustainable waste management, resource recovery, and circular economy practices while contributing to the University's environmental sustainability goals.



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Biogas plant that converts food and other biodegradable waste generated from hostels and campus

- **Promoting Awareness and Sustainable Consumption Behaviour**

Kalinga University regularly conducts awareness programmes, workshops, campaigns and outreach activities to encourage sustainable consumption and responsible resource use among students, faculty, and staff. These initiatives promote waste reduction, food conservation, eco-friendly practices, and environmental stewardship, fostering a culture of sustainability and supporting the achievement of the Sustainable Development Goals across the campus community.

2.3.4 Healthy and Affordable Food Choices

Promoting Sustainable and Healthy Food Choices

Kalinga University promotes sustainable and healthy food choices by providing balanced, nutritious, vegetarian, and vegan meal options in its hostels and canteens. The University also follows sustainable procurement practices by sourcing quality food responsibly, ensuring ethical standards while encouraging healthy eating habits and environmentally responsible food consumption across the campus.

KALINGA
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ARYAN
HOSPITALITY SERVICES

CANTEEN Menu

SOUTH INDIAN

Plain Dosa	₹ 50/-
Masala Dosa	₹ 60/-
Paneer Dosa	₹ 100/-
Cutting Dosa	₹ 150/-
Maysor Plain Dosa	₹ 100/-
Maysor Masala Dosa	₹ 120/-
Plain Uttapam	₹ 60/-
Onion Uttapam	₹ 80/-
Cheese Uttapam	₹ 100/-
Egg Dosa	₹ 120/-

CHAAT

Pani Puri (7pcs)	₹ 20/-
Fruit Chat	₹ 80/-
Bhel	₹ 40/-
Masala Puri	₹ 40/-

(TIMING)

12:00 PM TO 9:00 PM

CHINESE

Veg Fried Rice	₹ 120/-
Veg Schexwan Rice	₹ 140/-
Paneer Fried Rice	₹ 140/-
Schexwan Fried Rice	₹ 160/-
Veg Hakka Noodles	₹ 100/-
Veg Schexwan Noodles	₹ 110/-
Egg Schexwan Noodles	₹ 160/-
Egg Noodles	₹ 140/-
Egg Schexwan Rice	₹ 180/-
Egg Fried Rice	₹ 160/-
Chicken Fried Rice	₹ 200/-
Chicken Schexwan Rice	₹ 230/-
Veg Manchurian	₹ 100/-
Paneer Chilly (6pcs)	₹ 160/-
Chicken Chilly (6pcs)	₹ 200/-
Chicken Lollipop (6pcs)	₹ 240/-

VEG THALI 80

*Rice, Dal, 1 Seasonal Sabji
3 Chappati, Salad, Pickle

BEVERAGE

Watermelon Juice 200ml	₹ 50/-
Orange Juice 200ml	₹ 60/-
Pineapple Juice 200ml	₹ 60/-
Mix Fruit Juice 200ml	₹ 60/-
Sweet Lime Juice 200ml	₹ 60/-
Banana Milk Shake 200ml	₹ 60/-
Apple Milk Shake 200ml	₹ 70/-
Mango Milk Shake 200ml	₹ 70/-
Chikku Milk Shake 200ml	₹ 70/-
Badam Milk Shake 200ml	₹ 80/-
Lemon Juice 200ml	₹ 20/-
Butter Milk 200ml	₹ 20/-
Sweet Lassi 200ml	₹ 40/-
Cold Coffee 200ml	₹ 40/-

ORIENTAL

Veg Burger	₹ 80/-
Ckn. Burger	₹ 130/-
Veg Pizza 6"	₹ 120/-
Ckn. Pizza 6"	₹ 170/-
Veg Pasta 250 Gm.	₹ 120/-
Non Veg Pasta 250 Gm.	₹ 150/-
Veg Roll	₹ 55/-
Egg Roll	₹ 60/-
Paneer Roll	₹ 70/-
Ckn. Roll	₹ 100/-

TANDOOR

Ckn. Tandoori (4pcs)	₹ 290/-
Ckn. Tandoori (8pcs)	₹ 480/-
Tandoori Kabab (2pcs)	₹ 190/-
Tandoori Leg Pcs	₹ 160/-
Paneer Tikka (6pcs)	₹ 280/-
Chapati	₹ 6/-
Roll	₹ 15/-
Butter Roll	₹ 20/-
Plain Nan	₹ 35/-
Butter Nan	₹ 40/-

NON VEG THALI 150

*Rice, Dal, Ckn. Gravy 3pcs, 3 Chappati,
Salad, Pickle

BREAKFAST - SNACKS

Tea	80ML	₹ 10/-
Special Tea	60ML	₹ 15/-
Coffee	80ML	₹ 25/-
Samosa	2 pcs	₹ 30/-
Aloo Tikki	2 pcs	₹ 30/-
Kachori	2 pcs	₹ 30/-
Dabeli	2 pcs	₹ 40/-
Bread Pakoda	2 Pcs	₹ 30/-
Vegetable Pakoda	6 Pcs	₹ 40/-
Paneer Pakoda	4 Pcs	₹ 50/-
Bread Omelette	2 Slice	₹ 40/-
Egg Bhurji	2 Eggs	₹ 30/-
French Fries	100 Gm	₹ 50/-
Paratha	2 Pcs	₹ 45/-
Puri Sabji	6 Puri	₹ 50/-
Pav Bhaji	2 Slice	₹ 50/-
Kadi Chawal	1 Bowl	₹ 45/-
Rajma Chawal	1 Bowl	₹ 45/-
Chole Rice	1 Bowl	₹ 45/-
Hot Milk	200 ML	₹ 25/-
Bounvita	200 ML	₹ 30/-
Bread Butter	2 Slice	₹ 40/-
Bread Butter Jam	Sand. Bread	₹ 40/-
Sand. Bread	Sand. Bread	₹ 70/-
Veg Cheese Grill	Sand. Bread	₹ 90/-
Paneer Sandwich	Sand. Bread	₹ 90/-
Egg Sandwich	Sand. Bread	₹ 100/-
Chicken Sandwich	Sand. Bread	₹ 150/-

Canteen Food Menu Chart Displayed



KALINGA UNIVERSITY

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Mob: 9303097043, Email- registrar@kalingauniversity.ac.in

INDIAN STUDENT MENU

Date-01-09-2025 to 15-09-2025

	Breakfast	Lunch	Dinner
Monday	IDLY(4PCS) SAMBAR COCOUNT CHUTNEY TEA	STEAMED RICE CHAPATI DAL PANCHAMEL CABBAGE ALOO MUTTER MIX VEG RAITA MIX PICKLE	STEAMED RICE CHAPATI PANNER BUTTER MASALA DAL FRY ONION SALAD MIX PICKLE
Tuesday	ONION PARATHA ALOO BLACK CHANA TEA	JEERA RICE CHAPATI DAL TADKA LAUKI CHANA MASALA GREEN SALAD MIX PICKLE	STEAMED RICE CHAPATI DAL FRY ALOO SOYA MASALA ONION SALAD MIX PICKLE
Wednesday	VADA (4 PICS) COCOUNT CHUTNEY TEA	STEAMED RICE CHAPATI DAL TAMATO EGG CURRY/VEGATABLE DO PYAZA GREEN SALAD MIX PICKLE	STEAMED RICE CHAPATI KALI MASOOR KI DAL ALOO GREEN PEAS CURRY ONION SALAD GULAB JAMUN MIX PICKLE
Thursday	PAV (4pics) BHAJI TEA	STREAM RICE CHAPATI DAL VADA CURRY BHINDI ALOO MASALA MIX VEG RAITA MIX PICKLE	JEERA RICE CHAPATI DAL FRY CHOLE MASALA ONION SALAD MIX PICKLE
Friday	POHA GHUGNI BOILED EGG/BANANA TEA	STEAMED RICE CHAPATI DAL PANCHAMEL CABBAGE ALOO MUTTER GREEN SALAD MIX PICKLE	STEAMED RICE CHAPATI DAL TADKA EGG CURRY/ KOFTA CUURY ONION SALAD MIX PICKLE
Saturday	POORI(5PICS) SABJI TEA	STREAM RICE CHAPATI YELLOW DAL TADKA MUTTER PANNER GREEN SALAD MIX PICKLE	STEAMED RICE CHAPATI DAL FRY MIX VEG DRY ONION SALAD MIX PICKLE
Sunday	UTTHAPPAM(2PICS) SAMBAR TEA	STEAMED RICE CHAPATI MOONG DAL FRY ALOO BAIGAN GREEN PEAS CURRY. GREEN SALAD MIX PICKLE	MUTTER PULAO CHAPATI RAJMA MASALA ONION SALAD Rice Kheer MIX PICKLE

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20/9/25

Mess Food Menu (National Students) Chart Displayed



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INTERNATIONAL STUDENT MENU

Date-01-09-2025 to 15-09-2025.

	Breakfast	Lunch	Dinner
Monday	BREAD TOAST MASALA OMLETTEE BUTTER & JAM TEA	STEAMED RICE CHAPATI RAJMA BOILED EGG GREEN SALAD MIX PICKLE	STEAMED RICE CHAPATI CHICKEN CURRY GREEN SALAD MIX PICKLE
Tuesday	FRIED SLICE BREAD BANANA BUTTER JAM TEA	STREAM RICE CHAPATI EGG BHUJRI TOMATO STEW GREEN SALAD MIX PICKLE	STEAMED RICE CHAPATI FRIED CHICKEN GRAVY GREEN SALAD MIX PICKLE
Wednesday	BREAD BUTTER JAM MASALA OMLETTEE TEA	TOMATO RICE CHAPATI EGG CURRY GREEN SALAD MIX PICKLE	STEAMED RICE CHAPATI CHICKEN CURRY GREEN SALAD MIX PICKLE
Thursday	PAV TOMATO SAUCE BOILED EGG TEA	STREAM RICE CHAPATI CHAT PATA MASALA ALOO TOMATO STEW GREEN SALAD MIX PICKLE	STREAM RICE CHAPATI EGG CURRY GREEN SALAD MIX PICKLE
Friday	EGG ROLL TOMATO SAUCE TEA	STREAM RICE CHAPATI EGG CURRY GREEN SALAD MIX PICKLE	STEAMED RICE CHAPATI CHICKEN CURRY GREEN SALAD MIX PICKLE
Saturday	POORI SABJI TEA	STREAM RICE CHAPATI TOMATO STEW POTATO CHIPS GREEN SALAD MIX PICKLE	TOMATO RICE CHAPATI EGG CURRY GREEN SALAD MIX PICKLE
Sunday	BREAD BUTTER JAM BANANA TEA	MIX VEG NOODLES CHAPATI EGG CURRY GREEN SALAD MIX PICKLE	STREAM RICE CHAPATI CHICKEN CURRY GREEN SALAD MIX PICKLE

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20/9/25

Mess Food Menu (International Students) Chart Displayed



2.3.5 Staff Hunger Interventions

Kalinga University, Naya Raipur, is committed to promoting food security, nutritional well-being, and social equity across its campus. Recognizing that access to nutritious and affordable food is essential for academic success and overall well-being, the University has established comprehensive support systems to ensure that students and staff have continuous access to healthy food, these initiative has been taken -

- **Affordable Campus Dining:** The University operates well-managed hostel mess facilities and hygienic canteens that provide balanced, nutritious meals at reasonable prices, ensuring that quality food is accessible to all students and staff.
- **Food Zone with Mini-Market:** A dedicated Food Zone, including a mini-market, offers healthy food items, beverages, snacks, and daily essentials at affordable prices, enabling convenient access to nutritious food throughout the day.
- **Zero Food Waste Initiative:** The University promotes responsible food consumption through awareness campaigns, posters, and student engagement programmes encouraging the message "Stop Food Waste" and reducing food wastage. Food waste generated on campus is utilized in the University's biogas plant and vermicomposting unit, supporting sustainable waste management.
- **Nutrition and Health Awareness:** Regular awareness programmes, workshops, and health campaigns educate students and staff about balanced diets, food hygiene, healthy eating habits, and sustainable food practices.
- **Food Distribution and Community Awareness:** Kalinga University promotes the message "Don't Waste Food" by encouraging responsible food consumption and organizing food distribution drives in nearby villages. These initiatives help provide surplus food to needy communities while raising awareness about reducing food waste, preventing hunger, and supporting **SDG 2: Zero Hunger**.
- **Subsidized Staff Meals Initiative:** Kalinga University promotes **employee welfare and well-being** through its **Staff Welfare Office Order for Subsidized Meals**, providing teaching and non-teaching staff with access to **affordable, hygienic, nutritious, and wholesome meals** through the campus cafeteria/mess facility. The initiative helps reduce employees' daily food

expenses, promotes healthy eating practices during working hours, and contributes to a supportive, inclusive, and employee-friendly workplace environment. Through this initiative, the University demonstrates its commitment to **food accessibility, employee welfare, healthy workplace practices, and decent working conditions**, contributing to SDG 2 (Zero Hunger), SDG 3 (Good Health and Well-being), and SDG 8 (Decent Work and Economic Growth).

Link: Office Order - Staff Welfare Initiative: Subsidized Meals for Employee Well-Being through Affordable Food Services at Kalinga University.





2.4 PROPORTION OF GRADUATES IN AGRICULTURE AND AQUACULTURE INCLUDING SUSTAINABILITY ASPECTS

2.4.1 Indicator: Proportion of Graduates in Agriculture and Aquaculture

The Faculty of Science at Kalinga University integrates sustainability concepts into its academic programmes by incorporating topics such as sustainable agriculture, food security, environmental conservation, renewable energy, and biodiversity. Through classroom teaching, laboratory activities, research, and outreach programmes, students develop scientific knowledge and practical skills that contribute to achieving SDG 2: Zero Hunger and sustainable development.

Data Collected	Definition	Proportion of Graduates in Health Professions
Number of graduates - 1122	This is the total headcount number of graduates at all levels from your institution in the year 2024-25	1122
Number of graduates in Department of Biotechnology & Zoology - 108	This is the total headcount number of graduates at all levels (ISCED 6, 7, or 8) who were studying any aspect of food sustainability within a Biotechnology & Zoology course and successfully completed the course in year 2024-25. This is a subset of the total number of graduates.	108

2.5 NATIONAL HUNGER

Kalinga University organizes awareness programmes, seminars, poster campaigns, and community outreach activities to address national hunger challenges. These initiatives promote food conservation, balanced nutrition, responsible consumption, and community participation, encouraging students and the public to support the achievement of Zero Hunger.

2.5.1 Access to Food Security Knowledge

Kalinga University promotes food security and sustainable agriculture through its six adopted villages by organizing awareness programmes, seminars, expert lectures, workshops, and Nukkad



Natak. These initiatives equip local farmers and food producers with knowledge of sustainable farming practices, resource conservation, nutrition, and modern agricultural technologies, enhancing agricultural productivity, strengthening rural livelihoods and contributing to Zero Hunger.

2.5.2 Events for Local Farmers and Food Producers

Kalinga University regularly organizes awareness programmes, training workshops, seminars, expert lectures, and interactive events for local farmers and food producers, particularly in its six adopted villages. These programmes promote sustainable agricultural practices, efficient resource management, improved crop productivity, and food security while encouraging knowledge sharing between academic experts and rural communities.

2.5.3 University Access to Local Farmers and Food Producers

Kalinga University ensures direct access for local farmers to its knowledge resources, expertise, and agricultural facilities through various outreach programmes. The University organizes **Kisan Melas**, awareness programmes, training workshops, and **vermicompost distribution** initiatives, enabling farmers to benefit from scientific research, expert guidance, sustainable farming practices, and quality agricultural inputs. These initiatives strengthen university–community partnerships, enhance agricultural productivity, and promote sustainable agriculture and food security.

2.5.4 Sustainable Food Purchases

Kalinga University is committed to strengthening sustainable food systems through responsible procurement and community engagement. The University procures wheat, rice, vegetables, and other agricultural produce from its six adopted villages: Kotni, Paloud, Kotrabhata, Tandul, Kuhera, and Parsada, whenever feasible, supporting local farmers while reducing transportation-related environmental impacts. Through sustainable food practices, food waste reduction initiatives, awareness programmes, and community outreach, the University promotes responsible consumption and strengthens rural livelihoods. By integrating sustainability into campus operations, education, and extension activities, Kalinga University actively advances SDG 2: Zero



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Hunger, contributing to food security, environmental stewardship, and long-term sustainable development.