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# STUDENTS HUNGER INTERVENTIONS



### SNRU Establishes Sustainable Food Security Model for Students

Sakon Nakhon Rajabhay University has established a "Household Agriculture Learning Center," alongside a dedicated "Food Production Unit" and various "Household Farming Learning Stations" on campus. These mechanisms serve a dual purpose: they function as a vital source of food production and act as knowledge transfer hubs, enabling students to acquire essential cultivation skills for self-reliance. Furthermore, SNRU has initiated proactive outreach through its "Social Engineer" program, which features the prominent "Dormitory Agriculture" activity. This initiative aims to create easily accessible food sources for students living in dormitories, encouraging them to participate directly in food production. This effort significantly reduces student expenses and fosters sustainable food security within the university grounds.



### "Indie Vegetable" Garden Farm Fresh Veggie The "Indie Vegetable Garden Plant Science" at Sakon

Nakhon Rajabhat University actively contributes to student hunger interventions by serving as a sustainable source of safe, fresh, and affordable produce. The garden, managed by students and faculty, operates as a "living food bank<mark>", r</mark>educing **fo**od insecurity and improving the nutritional quality of meals available on campus. By growing their own crops, students gain the necessary skil<mark>ls f</mark>or selfsufficiency (Indie Agriculture) and potentially supply a low-cost food source to the university community. This hands-on activity directly addr<mark>ess</mark>es the physiological need for food, ensuring students, especially those facing financial challenges, have access to nutritious ingredients to better focus on their studies. It integrates academic learning with a vital social mission, turning the act of farming into a crucial student welfare initiative.



"พืชผักที่ผลิตตามแนวทางเกษตร

The Plant Science Program at SNRU integrates modern greenhouse agriculture into its curriculum, giving students expertise in cultivating high-value crops year-round. This hands-on learning serves a dual purpose: students utilize the fresh produce to supplement their own diets, addressing food security, and aggregate the surplus to sell, simultaneously building agribusiness skills and generating incime through self-



## THE CREATION OF A SUSTAINABLE FOOD SYSTEM FOR COMMUNITIES







### **Upgrading the Straw Mushroom Cultivation Business of the Ban Non** Tum Farmer Group (Phase 2)

The primary objective of Phase 2 of this project, targeting the Ban Non Tum Farmer Group in Sawang Daen Din District, Sakon Nakhon Province, is to transfer technology for straw mushroom spawn production to the farmers. In Phase 1, the farmers successfully learned business management and mushroom product processing skills. However, they faced a critical issue of low yields due to the poor quality of purchased mushroom spawn, leading to insufficient raw materials for processing. Consequently, the farmer group requested technical assistance in producing their own mushroom spawn. This intervention aims to significantly reduce production costs and increase farmer income and yield, ultimately strengthening the community's sustainability and securing a stable livelihood.

### **Training Program on** Value-Added Food **Product Development** from Silkworm Pupae



## **Build Sustainable Food System**

#### Sakon Rajabhat Builds Safe Veggie **Network for Local Farmers**





Sakon Nakhon Rajabhat University's Faculty of Agricultural Technology laun<mark>che</mark>d a 2024 project to upgrade safe vegetable production quality around Bueng Khan, aiming to boost farmer income through knowledge transfer. The initiative established a safe produce distribution network, providing guaranteed purchasing, quality checks, and guidance. This approach ensures farmers immediately adopt safe practices, creating high standards and stability across the community's food supply chain.

## ACCESS TO FOOD SECURITY KNOWLEDGE



In February 2024, the Faculty of Agricultural Technology at Sakon Nakhon Rajabhat University (SNRU) conducted a hands-on training workshop titled "Animal Husbandry, Mushroom Cultivation, and Vegetable Farming for Creating Food Security in the Household" in Phon Sawan District. The by Asst. Prof. project, led Ratchanee Chanchitpreecha, successfully trained 59 community members and students. The two main goals were: 1) Transferring knowledge for integrated production systems to ensure food security within households, covering animal husbandry, aquaculture, and mushroom cultivation; and 2) Developing 21st-century skills by training participants, including students and community members, to use digital media (PowerPoint) to document and share their farming knowledge. This initiative effectively promoted the use of local resources biodiversity for food production. simultaneously creating sustainable knowledge and strengthening community livelihoods.







## ACCESS TO FOOD SECURITY W KNOWLEDGE



### SNRU Faculty of Agriculture Elevates | Unlocks Functional Food **Local OTOP Product Quality**

SNRU's Faculty of Agricultural Technology led a 2024 project to upgrade and add value to local food-based OTOP products using academic technology. The project addressed issues of low quality and lack of standards by conducting five technical workshops covering fish processing, mango product development, and the standardization of safe rice production. This initiative successfully transferred specialized knowledge to entrepreneurs, ensuring better product quality, increased market value, and stronger community economic resilience. The project executed 5 distinct technical workshops which covered key areas like: value-adding fish products and business management; processing fish products to meet community standards (MPhCh); developing products and preservation technology for 'Mamuang Bao' (small mango); standardizing safe jasmine rice production; and developing processed products from brown rice.



### **SNRU Training Boosts** Farmer Income and Food **Security with Integrated**



Led by Asst. Prof. Dr. Tippaporn Thipsukon from SNRU's Faculty of Agricultural Technology, this project took place in Non Sila Sub-district, Kusumal District, Sakon Nakhon, during Fiscal Year 2024. The main goal was to improve the quality of life and create multiple income streams for the local community by transferring integrated farming knowledge.

The project conducted several key workshops:

- 1.Integrated Aquaculture and Orchid Cultivation (June 12-13, 2024), focusing on safe and standardized production.
- . Cultivation 2.Mushroom and Sustainable Vegetable/Animal Feed Production (July 9-10,
- 3. Catfish Product Processing (July 25, 2024), including workshops on value-added processing and online marketing.

Results: The project was highly successful, enabling participating farmers to diversify their careers into fish farming, mushroom cultivation, and product processing. The interventions resulted in an average increase in farmer income by 30.89% and a reduction in expenses by 63.89%, demonstrating a significant and sustainable improvement in their economic well-being.

### Upgrading Fish Farming Standards with Innovation for Agricultural Product Certification and Community **Income Elevation**

Asst. Prof. Subthawee Supphakamol from SNRU's Faculty of Agricultural Technology during Fiscal Year 2024, this project aimed to standardize fish farming practices for the community enterprise group in Phang Khon District, Sakon Nakhon. The objective was to build consumer confidence, enhance the quality of the agricultural products, and elevate the local community's income through improved agribusiness channels.

The project involved 3 core activities:

- 1. Workshop on Using Feed Quality Measurement Tools (June 20-21, 2024): Training farmers to independently test and ensure the quality of aauaculture feed.
- 2. Workshop on Fish Farm Management and Documentation for Certification (June 21-23, 2024): Training farmers to manage their farms according to agricultural product standards and prepare for formal certification.
- 3. Follow-up and Evaluation (July 2, 2024): Assessing the project's impact on farmers income and quality of life.

Outcome: Participating farmers successfully increased their knowledge of proper fish farm management, were able to upgrade their product standards for certification, and added value to their products. This resulted in a sustainable increase in community income and an improved quality of life.





### Potential in Local "Carissa carandas Linn."





Asst. Prof. Dr. Thanakorn Ratchapila from the Faculty of Agricultural Technology, SNRU, has dedicated this project is dedicated to the research and development of Carissa carandas Linn. (commonly known as "Bengal Currants"), a highly nutritious local medicinal plant. The core objectives are to study and develop food processing techniques to utilize this local resource as a Functional Food, focusing on its high content of antioxidants such as Anthocyanin and Carotenoids. The project involves developing advanced processing methods like spray drying and encapsulation to ensure the active compounds are preserved and the resulting product (e.g., Carissa carandas powder) maintains stable quality and an extended shelf life without the use of chemical preservatives. Crucially, this project achieves more than just fulfilling conservation policies; it creates economic opportunities for local farmers and entrepreneurs by significantly adding value to the native berry. By transforming the traditional local crop into standardized, shelf-stable health food products, the project supports sustainable livelihoods and promotes the use of local biodiversity in the

### **Empowering Phu Phan** Farmers with Sustainable **Food System Skills**





Lecturer Dr. Pattarapong Prachitchid from the Faculty of A<mark>gricu</mark>ltural Technology at SNRU, this project (Phase 2) focused on e<mark>stabl</mark>ishing sustainable food systems and creating stable careers for farmers in Ban Non Saran, using the locally available rattan crop as the core resource. The project executed three key activities during 2024:

- 1.Development and Adjustment of the Solar Cell System (February 13–14, 2024): This intervention aimed to reduce farmers' operating costs and enhance sustainability in rattan production.
- 2. Value-Addition Workshop and Food Processing Training (Ma<mark>rch</mark> 20–21, 2024): This focused on transferring knowledge for processing rattan, optimizing product packaging, and utilizing online marketing channels.
- 3. Follow-up and Evaluation (June 27–29, 2024): Monitoring sales and overall project effectiveness.

Outcome: The project was successful in integrating clean energy (solar cells) with local production and food processing. Thirty participating fa<mark>rmer</mark>s saw an average increase in income of 20% and achieved higher quality output, thereby creating stable livelihoods and sustainably adding value to their local

### UNIVERSITY ACCESS TO LOCAL FARMERS AND FOOD PRODUCERS















Academic Spotlight

### **Prototype factory for** developing food products and innovations

Sakon Nakhon Province AgriTech and Innovation Center, established in 2020 with the Ministry of Agriculture and Cooperatives, aims to modernize local agriculture through advanced technology and product development. It supports farmers with innovative growth systems, highquality product processing like kale powder and herbal extracts, and modern facilities. The center promotes sustainable agriculture and regional economic growth through training and partnerships, enhancing local farming practices and market readiness.

Sakon Nakhon Raiabhat University Innovation Pilot Plant serves as a shared model factory, offering direct access to industrial equipment for small-scale OTOP entrepreneurs and farmers. This crucial access facilitates transition from home-based output to a scalable commercial standard. Beyond infrastructure, the center transfers essential knowledge workshops, equipping through producers with skills in food safety, quality control, packaging innovation, and meeting national standards (e.g., MPhCh/FDA). By integrating access to technology and academic expertise, the center significantly boosts the market competitiveness and longterm sustainability of the local agroindustry.









