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ZERO HUNGER









Zero Hunger is giving the SNRU community food security, upgrading food nutrition, and promoting sustainable agriculture

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Policy and Commitment to SDG 2: Zero Hunger, Sakon Nakhon Rajabhat University, Fiscal Year 2025

Sakon Nakhon Rajabhat University (SNRU) is committed to ending hunger and building food security for its students and for the farming communities of Sakon Nakhon, where almost half of all households depend on agriculture. On campus, SNRU's Policy on Food Quality, Sustainability and Access on Campus (November 2024) sets standards so that every food and beverage service is safe, nutritious and affordable. The "Indie Vegetable Garden" works as a living food bank for students facing financial hardship, and dormitory farming gives residents easy access to fresh food. Beyond campus, the Faculty of Agricultural Technology and the Institute of Research and Development transfer knowledge and technology to smallholder farmers in safe vegetables, rice seed banks, mushrooms, fish and potatoes. This raises productivity and income while protecting local food systems.

Key Activities & Projects : Campus food waste

Managing and Reducing Food Waste on Campus

Sakon Nakhon Rajabhat University (SNRU) treats campus food waste as part of its commitment to sustainable food systems and the environment. Its work is guided by the Policy on Landfill Disposal, Recycling and Waste Management Practices and the Policy on Food Quality, Sustainability and Access on Campus, which cover every food outlet at the university. SNRU tracks its organic and food waste every year. In 2025, the campus generated 75 tonnes of food waste, down from 81 tonnes in 2024, a reduction of 7.4%. Of this, 6 tonnes were reused, and 18 tonnes were treated and recycled. Following the 3R principles, SNRU runs waste-reduction campaigns in its canteens, places clearly labeled separation bins across the campus, and turns organic waste into compost. The Buildings, Grounds and Vehicles Division operates a concrete compartment composting system that produces about 1.5-3 tonnes of compost a year for campus green spaces and demonstration farms. Students living in university dormitories also process produce from the dormitory farm, and SNRU trains communities and schools in Sakon Nakhon in food waste separation and bio-fertilizer production, spreading waste reduction from the campus to the wider region.

















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Key Activities & Projects : Healthy and Affordable Food Choices

Sakon Nakhon Rajabhat University (SNRU) applies its Policy on Food Quality, Sustainability and Access on Campus (November 2024) to every canteen, food outlet, catering service and vending machine on campus. The policy aims to give students, staff and visitors access to safe, nutritious and fairly priced food through two main channels.

1. Campus Canteens and Food Centers

SNRU has 3 canteens and 30 food outlets across its food centers. Vendors who rent space on campus must meet the following conditions:

- Display clear prices for all food and drinks that customers can easily see
- sell food and drinks at prices set by the university, with single-dish meals at no more than 30 - 35 baht
- Offer nutritious options, including vegetable-based and healthy menu choices
- Pass food sanitation inspections; in 2024, public health students, the university's Health and Sanitation Unit, and Sakon Nakhon Municipality inspected every food vendor on campus
- Face penalties if they break these conditions, from warnings up to termination of their lease







2. The Wednesday "SNRU Market Day"

Throughout the 2024 academic year, SNRU held the "SNRU Market Day" every Wednesday at 3.00 p.m. Farmers and food entrepreneurs from across Sakon Nakhon sold farm produce, fresh fruit and vegetables, and prepared meals at affordable prices, with an average of 10 vendors each week. The market gives students and staff access to fresh, varied, and healthy food at prices they can afford. It also gives local farmers a direct market for their produce, raising their income and keeping money in the local economy. In addition, the Plant Science Program and its students sell safe vegetables from the Indie Vegetable Garden and university greenhouses to the campus community at low prices.







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Key Activities & Projects : Staff hunger interventions





SNRU supports staff access to food alongside students. This is guided by the Policy on Food Quality, Sustainability and Access on Campus (1 November 2024) and the "Build, Strengthen, Be Happy" welfare project under the Happy University framework with ThaiHealth. Each year, faculties and offices set up food stalls and cook local dishes such as som tam, noodles, and Thai desserts, served free to staff at every level: civil servants, university employees, contract workers, cleaners, and security guards. The event eases living costs, especially for lower-income staff, and builds ties across units. Staff can also buy affordable meals in campus canteens, and safe vegetables and local food at fair prices at the weekly SNRU Market Day.

Key Activities & Projects : Events for local farmers and food producers

In 2025, Sakon Nakhon Rajabhat University (SNRU) demonstrated its commitment to local development, in line with the Rajabhat University Strategy for Local Development. SNRU turned its research and academic knowledge into practical tools for communities, with a special focus on food security. It helped farmers and food producers in Sakon Nakhon gain the knowledge, skills, and technology they need in crop production, aquaculture, food processing, and marketing, guided by the Sufficiency Economy Philosophy and the BCG model.



Project area	Technology / knowledge transferred	Impact on SDG 2
1. Food security and community protein sources	Climbing perch farming (Ban Tham Si Kaeo, Phu Phan) and a mobile fish breeding kit for silver barb (Ban Phok Yai, Phanna Nikhom)	Communities produce their own fish instead of relying on wild stocks, households gain a direct protein source, and fingerlings released into the Nam Un River restore natural food sources
2. Safe agriculture and sustainable food systems	Safe Chinese chive production (Ban Bueng Daeng, Mueang) and safe vegetables for ageing farmers (Chiang Sue, Phon Na Kaeo), mentored by the Phak Tho Phu Thao group	More pesticide-free vegetables reach community and green markets, and a guaranteed price of 30 baht/kg keeps safe food production going all year
3. Animal health and food safety at source	Cattle and buffalo health management following the Royal Initiative, plus a mobile veterinary clinic (Ban Pa Phang, Phon Na Kaeo)	Lower risk of livestock disease outbreaks, better breeding success and safer meat from the farm onwards
4. Year-round food production and adaptation	Farmers producing their own straw mushroom spawn, with field and greenhouse cultivation combined (Ban Non Tum, Sawang Daen Din), and integrated rattan farming with an air-lift water system (Ban Non Samran, Phu Phan)	Communities keep producing food through the rainy season, depend less on outside inputs and improve household food security
5. Post-harvest management and value-adding	Processing silkworm pupae into high-protein food; bringing banana chips, Isan sausages and mao juice up to TCPS, GMP and FDA standards; a pesticide-free rice production system (Ban Phok Yai Samakkhi)	Longer shelf life, less post-harvest loss, local resources turned into quality food, and more certified safe food on the market
6. Food production on campus and rice heritage	Students transplanting, planting and harvesting RD6 glutinous rice in the university paddy; the Agro-Industry Pilot Plant opening its freeze dryer and packaging lines to farmers	Students learn food production hands-on, the rice harvest feeds faculty events, and farmers gain access to the university's food preservation technology

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Key Activities & Projects : University access to local farmers and food producers

The "Phak Tho Phu Thao" Safe-Vegetable Network: From Research to Community



The Plant Science program of the Faculty of Agricultural Technology, Sakon Nakhon Rajabhat University (SNRU), developed the Phak Tho Phu Thao group in Dan Muang Kham Subdistrict into a research-based model for safe vegetable production. In FY2025, SNRU scaled up this model to two new communities, with the original group mentoring new farmers. This was done through two projects:

1. One Program, One Community: Ban Bueng Daeng Chinese Chive Village, Khok Kong Subdistrict, Mueang District, Sakon Nakhon (budget 50,000 baht), held on 23 April 2025
2. Developing Aging Farmers through Safe-Vegetable Production and Business Systems under the Sufficiency Economy Philosophy, Chiang Sue Subdistrict (budget 190,000 baht), held on 16-17 and 19 July 2025

The projects aimed to:

1. Transfer research-based knowledge on safe-vegetable production to new farmers
2. Set up plot inspections against safe-farming standards, together with a market that guarantees to buy farmers' produce

Results

- Ban Bueng Daeng: The Phak Tho Phu Thao group served as trainers, mentors, and plot inspectors, and bought farmers' produce at a guaranteed price of 30 baht/kg year-round. This lowered market risk for new farmers and gave them a steady income, which rose by an average of 728 baht per month (+10.12%).
- Chiang Sue Subdistrict: Farmers from three communities joined the safe-farming system and set up seven demonstration plots. Their produce now reaches community markets and green markets in Mueang District. Farmer income rose by 5%, and the group is preparing to enter modern retail in the next phase.

Achievements beyond expectations

1. The projects created a self-sustaining production network in which an established community passes its knowledge on to new ones, so the work no longer depends on the university.
2. Plant Science students and alumni worked alongside farmers on plot inspection and product distribution, putting into practice what they learned in Sustainable Agriculture and Agricultural Produce Management and Marketing.

Hom Dok Hang Rice: Conserving a Native Variety and Building a Model Community



SNRU worked with the native rice conservation community enterprise of Ban Hom Dok Hang, Um Chan Subdistrict, Kusuman District, to make it a model community for producing native rice with innovation. Its 50 members learned through 3 learning stations and received a soil-improvement production kit and 3 new packaging designs. Participants scored 93.6% on understanding innovative native rice production, and 90% put the knowledge into practice. The project protects Hom Dok Hang rice, a symbol of local identity, promotes lower-chemical rice farming and opens wider national markets.

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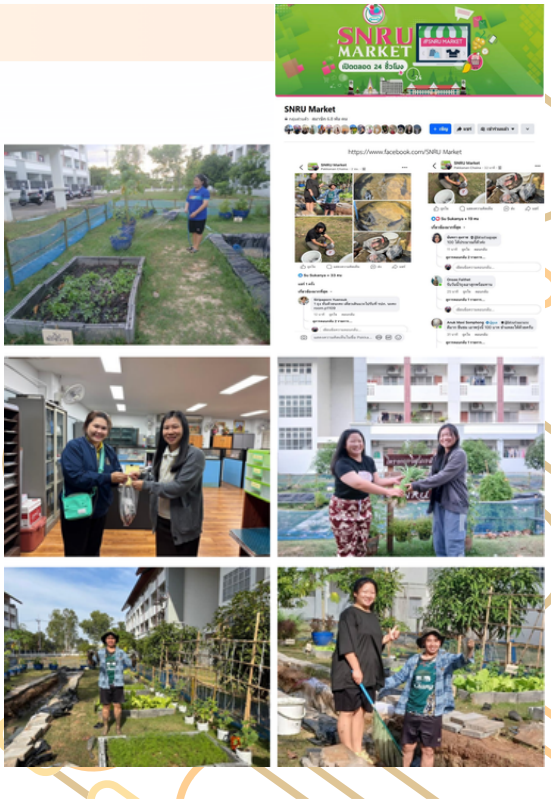
Access to Facilities, Technology and Breeding Stock for Sustainable Farming

SNRU opens its laboratories, equipment, technology, and breeding stock to local farmers, food producers, community enterprises, and SMEs. It does this through services, hands-on training, and farmer participation in research. In FY2025, the Faculty of Agricultural Technology ran 14 community service projects worth 3,565,430 baht. Examples include:

- Agro-Industry Pilot Plant: an incubation and contract-manufacturing center where farmers and SMEs can use freeze-dryers, extraction units and standard packaging systems, and train for TCPS, GMP and FDA standards. For example, Song Kho silkworm farmers learned to turn pupae into standardized high-protein foods.
- Veterinary clinic and animal disease diagnostic center: blood tests, screening for emerging livestock diseases, and milk-quality testing for network farms. It also ran cattle and buffalo health training at the Ban Pa Phang organic livestock enterprise (29-30 May 2025).
- Aquaculture Smart Farm: improved fish fry and broodstock, low-cost feed, water-treatment microbes, and mobile breeding kits. It also ran climbing perch farming training at Ban Tham Si Kaeo (24-25 June 2025).

Key Activities & Projects : Sustainable food purchases

SNRU prioritizes safe, locally produced and environmentally friendly food. This is guided by its Policy on Food Quality, Sustainability and Access on Campus (1 November 2024) and its Policy on Expanding Measures for Engaging External Suppliers (26 January 2023). Besides buying from local farmers through the weekly SNRU Market Day, the university encourages its own community to grow safe food and trade it on campus. A clear example is the “SNRU Dorm Kids’ Farm”, set up by the Inner Dormitory Club at Kan Krao Dormitory as a Social Engineer project. Students turned unused land around the dormitory into pesticide-free vegetable beds and a fish pond in two months, on a 30,000-baht budget. They plan year-round seasonal planting based on what residents like to eat, including morning glory, kale, bok choy, coriander, cucumber, and chili. When the produce and fish are ready, students sell them to fellow students and staff, promoting them through the “SNRU Market” Facebook page, Line, and the dormitory PA system. The income goes back into the next planting cycle. The university community can thus buy pesticide-free vegetables and fish grown on campus, with almost zero food miles. Students, in turn, gain basic farming and teamwork skills and an income while they study.



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Under the Policy on Food Quality, Sustainability and Access on Campus (1 November 2024), Sakon Nakhon Rajabhat University has set out practice guidelines for food preparation and consumption on campus. They aim to make sure that food sold to students and staff is high-quality and safe, and that it supports farmers and food producers in Sakon Nakhon:

1. Sourcing quality, safe ingredients: canteen operators, campus shops and SNRU Market Day vendors are encouraged to put consumer health first:
   1.1 Animal products such as meat and eggs should come from certified, hygienic sources free of chemical residues.
   1.2 Fish and processed aquatic products should come from certified, legally operating sources.
   1.3 Vegetables and fruit should be local, seasonal, and free of chemical residues. The university promotes produce from Sakon Nakhon farmers, from safe-vegetable networks supported by the Faculty of Agricultural Technology, and from campus gardens.
2. Quality and food safety: operators should keep food safe and of good quality at every stage, from sourcing and storage through cleaning, cooking and packaging to sale. The university carries out food sanitation inspections 2 times a year.
3. Managing food waste: under the Green Office policy and the 3R program, operators are encouraged to:
   3.1 Sort waste and separate food scraps before disposal at designated points.
   3.2 Dispose of used cooking oil properly and never reuse it.
   3.3 Cut down on foam and single-use plastics and choose environmentally friendly packaging.
4. Monitoring and affordability: The Property and Revenue Section, Central Administration Division, Office of the President, monitors canteen waste management and makes sure prices match portion size and quality, so students and staff can afford healthy food.



