

Report on
Zero hunger as a Sustainable Development Goal
And the efforts of Assiut University to achieve it in
2021-2022

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Introduction:

To solve the problem of poverty in society. Since its inception, Assiut University has allocated the formulation of a special unit for food management responsible for students and university hospitals. This unit is under the full supervision of human and animal health authorities. The university financially supports the diets of its students with more than 50 million Egyptian pounds in 2021.

Assiut University provides support to local farmers and animal breeders in surrounding communities. This is done by providing seeds and breeds of animals to increase food production. Moreover, the College of Agriculture and Veterinary Medicine organized several caravans to the surrounding communities.

First: Campus Food Waste Reduction Policy:

1. Having a waste recycling program:

This is done by placing baskets dedicated to collecting waste in all places within the university, transferring it to its collection bins, then benefiting from it and recycling it, and some are reused such as agricultural waste, as well as iron residues used by students of the Faculty of Fine Arts in the work of some aesthetic models

2. ISD Hazardous Waste Disposal:

Hazardous waste is dealt with by collecting it in red bags so that it is disposed of, it can be identified and collected in safe ways by people trained on it with the use of appropriate personal protective equipment, and this waste is dealt with by transferring it to the incinerator complex at Assiut University Hospitals, in addition to the existence of a cooperation protocol for burning hazardous waste through the Ministry of Health, in addition to the presence of (5) cutting and sterilization devices in university hospitals.

3. Disposal of organic waste:

We find here the ability of Assiut University to benefit from the best ways to reuse and use organic waste, which is concentrated in the Faculty of Agriculture and the Faculty of Veterinary Medicine, and is also found in the rest of the faculties of the university to varying degrees, and organic waste is largely represented in the production waste in what is produced from animals and poultry.

4. Disposal of inorganic waste:

It is represented in plastic, glass and metals, so Assiut University was able to reuse it as an attractive and interesting educational method for the child, such as students of the faculties of specific education, fine arts and kindergartens, where students of the mentioned faculties are keen to use inorganic waste, plastic and glass panels to produce their own practical project as a graduation condition.

5. The existence of a mechanism for the safe disposal of sewage:

This is done by linking Assiut University to the public sewage network in Assiut, the governorate where there are stations to raise sewage for the public sewage network.

6. The existence of a mechanism to reduce the use of paper and plastic on campus:

It includes three things:

- A. Administrative Procedures of the University.
- B. Procedures related to courses.
- C. Procedures related to examinations.

7. The existence of a mechanism for health transactions Food and beverages within the university cities (providing healthy balanced foods and packaging of food and beverages / storage mechanism, a mechanism to provide a healthy atmosphere for eating on campus:

These from are done in two ways:

a. Indirect method: through supervision and monitoring of cafeterias inside the university (with contracts for people from outside the university) to ensure the safety of food and the safety of its display and storage.

b. Direct method: through the General Administration of Nutrition Affairs, which is dedicated to feeding students residing in university cities and eating in them, and veterinary medicine is subject to supervision to ensure the quality of meat in order to ensure the health of students, as well as the guest house restaurant and the central restaurant,

which contributes to providing meals Staff and university visitors.

8. Programs within the university to benefit from waste.

Assiut University programs vary according to the nature of each faculty, such as specific education and fine arts, there are some internal disciplines that students convert waste into works of art that can be used in exhibitions and student projects, and they also participate in art exhibitions at the governorate level, such as the permanent exhibition in the Faculty of Arts, while the Faculty of Engineering uses waste, whether construction waste or hardware waste, and try to make most of them, and we will give two examples for some faculties.

a. Faculty of Agriculture.

It has a program to recycle most of the waste generated by it, and the college adopts a protocol for the disposal of this waste according to its nature due to the diversity of waste resulting from it from the college represented in animal and poultry production waste - plant production waste - various college waste in laboratories - campus environment waste and the following figure shows the method of disposal of each type of waste according to its nature:

- 1- Animal Production Farm Waste
- 2- Dead or slaughtered animals
- 3- Poultry farm waste
- 4- Exotic Farm / Guideline / Sections
- 5- Corn
- 6- Remnants of leaves and branches

- b. Faculty of Pharmacy:** The existence of a waste recycling program, and this is done in some departments of the faculties to benefit from chemicals through specialized devices such as a distiller or rotary. Where different solvents are consumed students are used in practical lessons or faculty research. As in all central laboratories in all practical faculties.

Second: Dedicated Program on Food Insecurity/Hunger for Students:

1. Food support for Assiut University students:

a. Meal costs for students residing in university cities in Assiut:

Total cost of student meals during 180 days Actual actual stay = $(20.5 \times 180 \text{ days}) = 3690$ pounds Total payment of the student during that period as feeding fees = $175 \times 6 \text{ months} = 1050$ Total support provided to the student during his stay period = $3690 - 1050 = 2640$ pounds Total support provided to male and female students in university cities = $(2640 \times 15000 \text{ students}) = 36900000$ pounds

b. Meal costs for non-resident students in Assiut university cities:

Total support provided to non-resident students in university hostels = $3000 \times 3 \text{ pounds} \times 120 \text{ actual working days} = 1080000$ pounds Total support provided by Assiut University to the student =

$39600000 + 1080000 = 40680000$ pounds (forty million six hundred and eighty thousand pounds).

2. Assiut University announces the launch of a fasting Iftar program by providing 2000 Iftar and Suhoor meals to its international students:

Dr. Tarek El-Gammal, President of Assiut University, announced the launch of today, April 17, the "Fasting Iftar for Group Iftar" program, which aims to provide free Iftar and Suhoor meals for expatriate students who are not residing in the university city, based on the university administration's keenness to provide all means of support and care for its expatriate students, especially in light of the holy month of Ramadan, in order to participate emotionally and introduce a state of joy and pleasure in them and not to be preoccupied with preparing meals in a way that contributes to providing the climate appropriate and help them excel and diligence.

3. University Nutrition Report:

A. Services provided to students of university cities, which are:

- The Department of Nutrition provides meals to students of university cities as well as to students outside university cities based on lists sent by the Youth Welfare in various colleges.
- The Department of Nutrition in university cities also provides meals to the nursing school and students residing for treatment in the General Administration of Medical Affairs, as well as the teaching assistants.
- It also provides meals to visiting delegations from scientific and cultural missions.

- A unit has been established to examine meat, dairy and its products, and it has been provided with scientific tools and devices to examine all food provided to students of university cities to maintain their safety.

- Develop a comprehensive and balanced plan in light of the possibilities available to reach the level of performance in food management to the highest level.

B. 500 daily meals for breakfast for students during the month of Ramadan at Assiut University.

C. Saving Upper Egypt patients allocates a day of goodness to distribute 100 Ramadan bags in the streets and squares of Assiut.

Dr. Pediatric Nutrition in an expanded medical symposium at Assiut University.

Assiut University witnesses the seventh scientific day of the Clinical Nutrition Unit at the University Children's Hospital

4. Report on the central restaurant and the student housing restaurant:

A. Restaurant University Residence

B. Central Restaurant of the University

Third: Interventions to prevent or alleviate hunger among students and staff:

A. Food outlets for students and staff

B. Food Products Laboratory at the Faculty of Agriculture:

The outlet complex consists of:

1- Ornamental plants and landscaping outlet

- 2- Vegetable and fruit outlet
- 3- Outlet for selling animal and poultry production
- 4- Outlet selling food and dairy industries
- 5- As for the gluten-free bread unit

C. Report on the University's activities in the fight against hunger:

- 1- The services provided to students of university cities.
- 2- 500 daily meals for student breakfast during the month of Ramadan at Assiut University.
- 3- Saving Upper Egypt patients Allocates a day of goodness to distribute 100 Ramadan bags in the streets and squares of Assiut.
- 4- Child nutrition in an expanded medical symposium at Assiut University.
- 5- Assiut University witnesses the seventh scientific day of the Clinical Nutrition Unit at the University Children's Hospital.

Fourth: Sustainable food choices for everyone on campus, which include plant-based foods, including:

A. Food Products at the Faculty of Agriculture:

- 1- Ornamental plants and landscaping outlet
- 2- Vegetable and fruit outlet
- 3- Outlet for selling animal and poultry production
- 4- Outlet selling food and dairy industries
- 5- As for the gluten-free bread unit

B. Special procedures cafeterias and food inside the university:

- 1- Procedures for the cafeteria and food within the university.
- 2- The mechanism of healthy transactions for food and drinks inside cafeterias:

A committee is formed annually from the Vice Dean for Environmental Affairs and one of the faculty members represented by the Environment Committee to pass the cafeteria on a regular basis and make a monthly report to ensure the health transactions of food and drinks inside the cafeteria.

Committees are also formed periodically to follow up on the performance of the cafeteria and ensure the expiry date of the food and drinks it offers, the number of visitors, the application of social distancing rules, the commitment of its employees to personal hygiene, wearing masks and continuous sterilization. The committee writes a monthly report to be discussed in the Community Service and Environmental Development Committee, and sends a copy of it to those in charge of working in the cafeteria.

C. Report on the quality of food at the university:

- 1- Veterinary foodstuffs (dairy poultry meat, etc.)
- 2- Mechanisms for checking and receiving agricultural materials.
- 3- Agricultural dry varieties.

Fifth: Healthy food options at affordable prices for everyone on campus these include:

1. Food Products Laboratory at the Faculty of Agriculture: which includes

- 1- Ornamental plants and landscaping outlet
- 2- Vegetable and fruit outlet
- 3- Outlet for selling animal and poultry production
- 4- Outlet selling food and dairy industries
- 5- As for the gluten-free bread unit

2. Report on the central restaurant and the student's university city restaurant:

- A. Restaurant University Residence
- B. Central Restaurant of the University

Sixth: Knowledge of food security, sustainable agriculture and aquaculture skills and technology at the university for local farmers and food producers:

- 1- Reports of the Faculty of Agricultural Activities
- 2- Veterinary medical convoys:

The convoys included spraying animals against ectoparasites, treatment against internal parasites, and performing surgeries to treat some surgical injuries and fractures. In addition, cases of infertility and impaired fertility in pregnant animals were diagnosed in the animals

were treated various diseases, diagnosis and treatment of sick animals, birds and rabbits, and integrated veterinary convoys for diagnosis and free treatment were implemented for 12 twelve villages of Decent Life and the National Project for Egyptian Rural Development.

3- Earth Laboratory for Analysis and Technical Consultations:

Land Laboratory for Analysis and Technical Consultations
A unit of a special nature that conducts analyzes by standard methods and trains faculty members, researchers and graduate students in the field of soil, water, plant and fertilizer analyzes and provides consultations and studies that are characterized by quality and participates in maximizing the role of Assiut University in educational and research services, community service, environmental development and participation in projects and programs of agricultural and economic development plans in the local community in Assiut, Upper Egypt and Egypt.

4- Consultations and Scientific Services Center:

The center works to provide technical and guidance consultations, train workers in agricultural projects, and conduct feasibility studies for various projects.

5- Community awareness development project in the field of animal production

6- Agricultural College Services: It seeks to provide many services, whether on campus, or to the local community.

Seventh: Supporting local farmers and food producers:

- 1) Agricultural convoys, which included a group of caravans
- 2) Veterinary medical convoys
- 3) Activities of the Faculty of Agriculture

Eighth: Access of local farmers and food producers to university facilities to improve sustainable agricultural practices:

1) Research and service centers at the Faculty of Agriculture: represented in the units of a special nature and research and service centers at the Faculty of Agriculture, which are:

A. Land Laboratory for Analysis and Technical Consultations.

B. Ornamental Plant Products Center.

c. Animal Production Unit.

d. Poultry fattening and table egg production unit.

Agricultural Extension and Rural Development Center.

F. Seed Production Unit.

g. Dairy Unit.

H. Laboratory and bakery of food products.

i. Computer Center.

Public Service Center for Vocational Training and Job Rehabilitation.

k. Scientific Center for Insect and Animal Pest Control.

- l. Seedling Production Unit at the Faculty of Agriculture.
- m. Genetic Counseling Unit.
- n. Specialized Scientific Center for the Development and Export of Vegetables in Agricultural Lands.
- S. Extension Center for Agricultural Projects Development and Feasibility Study.
- A. Scientific Specialized Center for Fruit Development in Upper Egypt.
- F. Scientific Center for the Establishment of Apiaries and Honey Bee Breeding
- p. Scientific Center for Organic Agriculture.
- S. Center for International Research and Scientific Publishing Financing.
- R. Consultative Center for Geographic Information Systems and Remote Sensing.
- u. Integrated Fish Unit.
- c. Central laboratories.
- d. Quail production unit.
- G. Agricultural Products and Research Center.
- Y. Educational Media Unit

2) The university's activities in the field of supporting farmers and poultry breeders, Al-Arm College provides a range of services

3) Earth Laboratory for Analysis and Technical Consultancy

4) The first integrated unit at the level of the Republic for the diagnosis and treatment of aquatic organisms

5) The laboratories of the Faculty of Agriculture, which are represented in the following laboratories:

A. Chemical Analysis Laboratory (A)

b. HPLC Unit

c. Applied Microbiology Laboratory

d. Molecular Biology Laboratory

e. Tissue Culture Laboratory

F. Chemical Analysis Laboratory (B)

G. Agricultural Plant and Animal Physiology Laboratory

H. ICSI Unit

Ninth: Priorities for purchasing products from sustainable local sources

4) Agricultural convoys, which included a group of caravans

5) Veterinary medical convoys

6) Activities of the Faculty of Agriculture

