

Annual Report on SDG2 Zero Hunger

2.3 Student Hunger

2.3.3 Sustainable food choices (vegetarian/vegan) available on campus

Thaksin University is committed to advancing a healthy, inclusive, and environmentally responsible campus food system, ensuring that all students and staff have access to nutritious, culturally appropriate, and sustainable food choices. This commitment aligns with **SDG 2 (Zero Hunger)**, **SDG 3 (Good Health and Well-Being)**, and **SDG 12 (Responsible Consumption and Production)**.

This system is implemented as a university-wide ongoing program coordinated centrally, ensuring continuous provision of sustainable, accessible, and culturally inclusive food options rather than isolated or one-time initiatives.

1. Diverse and Inclusive Dining Options

The university currently provides a total of 79 food outlets across both campuses to meet the dietary needs of different groups:

- 36 Halal-certified restaurants, ensuring compliance with Islamic dietary standards
- 3 vegetarian restaurants, offering plant-based, nutrient-rich meals
- 1 dedicated vegan outlet, providing meals entirely free of animal products
- Seasonal plant-based food services through the Thaksina Cafe during the annual vegetarian festival

These provisions ensure that every member of the university community—including those observing religious, cultural, health, or ethical dietary practices—can access appropriate and healthy meals.



Public Evidence:

<https://tsu.ac.th/home/details.php?aNum=20240223044620&id=3323&gid=2>

<https://www.facebook.com/Thaksinakarn/posts/pfbid02zmuBg92ePUia8yE1xBVNQi6DQiS5RyRfWDb3BHcSYMDpBmFGq6NpoPKyymjv3Rkgl>

2. Sustainable and Local Food Sourcing

Sustainable food sourcing within the university is supported through the development of on-campus agricultural areas that contribute directly to food availability for students and enhance local community livelihoods. The **“Golden Rice Field”** project revitalizes approximately 3 rai (\approx 0.48 hectares) of campus land into a chemical-reduced rice cultivation area integrated with fish farming. The initiative engages 20 local households in shared production, generating both a reliable supply of staple food and supplemental income for participating families.

Similarly, the **“Khok-Nong-Na”** integrated agroecosystem covers approximately 8 rai (\approx 1.28 hectares) and produces a diverse range of vegetables, herbs, and economic crops through ecosystem-based farming methods. This area functions not only as a source of affordable fresh produce for campus use but also as a living learning space where students can engage in sustainable agriculture and community-based food system practices.



Public Evidence:

https://sdg.tsu.ac.th/detail.php?id_list=184&aNum=20240130104943

https://sdg.tsu.ac.th/detail.php?id_list=1210&aNum=20250722111755

Collectively, these systems contribute to reduced reliance on external food suppliers, reduced chemical fertilizer and pesticide use, and enhanced local biodiversity, while promoting food security for students and reinforcing long-term university–community partnerships.

3. Food Quality and Safety Monitoring

To ensure that meals provided on campus are **safe, nutritious, and hygienically prepared**, Thaksin University conducts **biannual food safety inspections** in collaboration with the Public Health Sciences program. These inspections include **microbiological testing (Coliform SI-2)** to verify sanitation standards among food handlers, preparation surfaces, and ingredient handling processes. In addition, food vendors are provided with ongoing guidance to maintain appropriate nutritional quality and safe cooking practices. Through these measures, the university ensures that access to food on campus is not only affordable, but consistently safe and health-promoting.



Public Evidence: https://sdg.tsu.ac.th/detail.php?id_list=234&aNum=20240321153752

In addition to routine safety inspections, all on-campus food vendors are required to comply with the official operational regulations for food service providers issued by the university. These regulations mandate that food handlers undergo annual health screenings at government healthcare facilities, maintain clean personal attire such as aprons and hair coverings, and ensure

hygienic food preparation and storage practices. The sale of expired products or the use of non-FDA-approved additives is strictly prohibited. Vendors must also keep cooking and serving utensils protected from contamination by insects and animals. These requirements ensure that sustainable and diverse food options on campus are delivered in a manner that meets consistent public health and safety standards.

4. Environmentally Responsible Consumption

To promote sustainable resource use and reduce reliance on single-use plastics, Thaksin University provides more than **200 free drinking water refill stations** across academic buildings, canteens, outdoor communal areas, and student dormitories. Water quality from these stations is tested twice annually in accordance with standards set by the Ministry of Public Health to ensure safety for daily consumption. The university also encourages students and staff to use reusable water containers, helping to significantly reduce plastic waste and cultivate environmentally responsible behavior across the campus community.



Public Evidence:

<https://www.tsu.ac.th/home/details.php?aNum=20240423052028&gid=2&id=3555>

5. Innovation Toward a Sustainable Food System

In addition, the university is actively researching sustainable materials to reduce environmental waste associated with food packaging. A research team from the Faculty of Engineering is developing biodegradable food containers made from agricultural by-products such as rice husk, coconut fiber, sugarcane bagasse, and coffee grounds. This innovation contributes to the transition toward an environmentally responsible campus food system and has the potential to replace single-use plastics across university dining services in the near future.



Public Evidence: <https://www.tsu.ac.th/home/details.php?aNum=20240720025605&id=3834&qid=2>

Outcomes and Impact

These integrated initiatives have resulted in **accessible, diverse, and culturally inclusive food choices for all members of the university community**. Students benefit from healthier daily dietary practices and a reduced financial burden, particularly those from economically disadvantaged backgrounds. The implementation of refillable water stations and sustainable sourcing practices has also **lowered environmental impact, reduced the use of single-use plastic** and promoted **responsible consumption behaviors**. In addition, the collaboration with local households and community groups has strengthened **university–community partnerships** and enhanced **local livelihoods**. The on-campus agricultural areas further serve as living learning environments, enabling students to engage directly with real-world models of **sustainable food systems**.

These outcomes are monitored and reviewed each academic year to ensure continuous improvement. The university is currently planning to expand sustainable sourcing and reduce single-use plastic consumption further in 2025–2027.

These actions directly contribute to **SDG 2 (Zero Hunger)** through sustainable food sourcing and increased access to nutritious meals; **SDG 3 (Good Health and Well-Being)** through improved food safety, nutritional options, and public health monitoring; and **SDG 12 (Responsible Consumption and Production)** through reduction of plastic waste and promotion of sustainable resource use across campus operations.