

Annual Report on SDG2 Zero Hunger

2.3 Student Hunger

2.3.5 Interventions to prevent or alleviate hunger among staff

Thaksin University recognizes that food security is essential to the well-being and productivity of university staff. The university therefore implements practical, community-based initiatives that strengthen access to affordable food resources and promote shared support within the campus community.

1. Community-Based Food Production through the “Khok Nong Na” Agroecosystem

The university allocates approximately 8 rai (≈ 1.28 hectares) at the Phatthalung campus as a mixed-crop agroecosystem under the “Khok Nong Na Model” (Sufficiency Agriculture for Poverty Alleviation) program. The area supports the cultivation of a diverse range of vegetables, herbs, and economic crops through ecosystem-based agriculture.

- Fresh produce is made available to participating households and staff at **low or community-supported prices**.
- The model strengthens **local food resilience**, reduces dependency on external markets, and supports sustainable livelihoods among community members connected to the university.



Public Evidence:

<https://www.tsu.ac.th/home/details.php?aNum=20231018031332&id=2985&gid=2>

2. “Im-Suk Community Kitchens” in Student and Staff Housing Zones

To help reduce daily food expenses and promote self-sufficiency in meal preparation, the university provides shared kitchen facilities—known as the “Im-Suk Rooms”—in student and staff residential buildings at Songkhla campus.

- The kitchens are equipped for shared cooking and meal preparation, enabling individuals to prepare food at lower cost than purchasing pre-cooked meals.
- The spaces also foster social support networks, reducing isolation and promoting well-being.



Public Evidence: https://sdg.tsu.ac.th/detail.php?id_list=865&aNum=20250131105837

3. “Tea Talk / Community Solidarity Gathering” Events

Regular staff gatherings, such as the “Tea Talk: Jib Nam Cha” event series, encourage food sharing and reduce reliance on disposable containers.

- Staff bring personal reusable cups and tableware, eliminating single-use plastic waste.
- The communal setting reinforces mutual care, shared culture, and mental well-being, particularly valuable during periods of personal or economic stress.



Public Evidence: https://lrdt.tsu.ac.th/detail.php?id_list=311&aNum=20240613111104

Outcomes and Impact

These initiatives ensure that staff have **sustainable and affordable access to food**, reduce household food expenses, and promote healthier dietary habits. The programs also strengthen **community resilience**, encourage shared responsibility, and foster a supportive campus environment grounded in inclusion and well-being.

These initiatives directly advance **SDG 2 (Zero Hunger)** by improving staff access to fresh and affordable food resources through community-based agricultural production. They also support **SDG 3 (Good Health and Well-Being)** by promoting shared care, social connection, and healthier daily eating practices. Furthermore, the emphasis on shared kitchen spaces and reusable containers contributes to **SDG 12 (Responsible Consumption and Production)** by reducing plastic waste and reinforcing sustainable resource use across the university community.