Annual Report
on SDG2 Zero Hunger

2.3 Student Hunger

2.3.1 Does your university as a body have a program in place on student food insecurity/hunger?

Throughout 2025, Thaksin University continued to implement complementary initiatives supporting student food security across its Songkhla and Phatthalung campuses. These initiatives encompass sustainable food production, campus-based food distribution, shared cooking facilities, financial assistance for economically vulnerable students, and direct food support during examination periods and emergencies.

The university's approach brings together five interconnected components:

1. Sustainable Food Production and Agricultural Development
2. Campus Food Distribution and Accessibility
3. Financial Assistance for Economically Vulnerable Students
4. Direct Student Food Assistance
5. Emergency Food Security and Institutional Response
6. Im-Suk Community Kitchens: Supporting Student Food Self-Sufficiency

Together, these initiatives strengthen food accessibility, support students in managing essential living expenses, and provide practical assistance during periods of financial hardship or disruption.

1. Sustainable Food Production and Agricultural Development

Thaksin University supports sustainable food production through agricultural research, university–community collaboration, and the development of local food systems. These initiatives contribute to the availability of agricultural products and create opportunities for locally produced food to reach consumers through university-supported distribution channels.

1.1. Khok Nong Na Integrated Agricultural Model

Thaksin University implements the Khok Nong Na Integrated Agricultural Model across approximately 8 rai (1.28 hectares) at its Phatthalung Campus to optimize land productivity and strengthen regional food system resilience. The initiative centers on the polyculture of short-cycle horticultural crops and indigenous seasonal vegetables (e.g., yardlong beans), prioritized for rapid yield cycles and agroclimatic suitability.

In addition to serving as a practical platform for agroecological knowledge transfer and farmer livelihood enhancement, the project integrates a closed-loop distribution model via the

campus-based Rim Chon Market. This short food supply chain (SFSC) connects smallholder production directly with university consumers—including students and staff—advancing sustainable institutional food procurement and local food security.





Figure 1 Khok Nong Na Integrated Agricultural Model at Thaksin University, Phatthalung Campus.

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

1.2. Chai Buri Model: Happy Chicken Egg Production

Thaksin University promotes ethical livestock farming and sustainable agrifood systems through the **Chai Buri Model: Happy Chicken Egg Production**. Rooted in natural, high-welfare poultry husbandry, the project translates veterinary and agricultural research into high-quality, ethically produced eggs.

Product distribution is integrated directly into the university's internal supply chain via the **Thong Lang Shop**, which operates across both the Songkhla and Phatthalung campuses (with logistics centered at Phatthalung). To offset the price premium typical of naturally raised poultry products and encourage responsible consumption, the initiative applies a preferential pricing structure for students and university personnel. This framework operationalizes an institutional farm-to-campus retail model, enhancing access to research-derived, sustainable food products while supporting ethical agricultural practices.



Figure 2 Chai Buri Model: Happy Chicken Egg Production and university-based product distribution

1.3. Na Rim Le Rice Cultivation and Sustainable Food Production

Thaksin University drives sustainable agroecological innovation through the **Na Rim Le Rice Cultivation Research Initiative** in Phatthalung Province. The initiative addresses key challenges associated with coastal wetland agriculture—specifically salinity intrusion (brackish water dynamics), seasonal hydrological fluctuations, and drought vulnerability. By focusing on in situ conservation and the refinement of traditional cultivation systems, the project safeguards indigenous rice germplasm and traditional ecological knowledge (TEK) tailored to these marginal environments.

Covering an operational area of approximately 63 rai (10.08 hectares), the initiative functions under a collaborative research and development framework between university researchers, the Phatthalung Provincial Agricultural Office, local farming communities, and the Ban Pak Pra Na Rim Le Community Enterprise. This multi-stakeholder partnership facilitates the co-creation of agronomic practices and adaptive soil-water management strategies responsive to localized ecological parameters.

Participatory extension and knowledge dissemination were operationalized through structured community-based platforms. In June 2025, the university co-organized the forum "Agricultural Security, Sustainable Communities and Revitalizing Local Traditions: Rice Planting and the Na Rim Le Way of Life," engaging over 300 cross-sectoral participants—

including agrarian practitioners, policymakers, researchers, and primary/secondary students. Field activities integrated traditional transplanting techniques, experiential learning, and participatory demonstrations of climate-resilient rice production practices. Research translation and product innovations were further highlighted at the national level during the Thailand Rice Fest 2025 in December 2025.

Beyond community-level resilience, the initiative operationalizes a closed-loop food system by bridging smallholder producers with institutional retail infrastructure. Na Rim Le rice products have been integrated into the university-managed retail network via the **Thong Lang Shop**, establishing an accessible on-campus market for faculty, staff, and students. This farm-to-campus supply chain validates the commercial viability of research-backed local agricultural products while enhancing institutional food sustainability and regional livelihood security.



Figure 3 Na Rim Le Rice Cultivation Research and Community Agricultural Development in Phatthalung Province.

Public evidence: https://sdg.tsu.ac.th/detail.php?id_list=1198&aNum=20250722101240



Figure 4 University-based distribution of Na Rim Le rice products through Thong Lang Shop.

2. Campus Food Distribution and Accessibility

Thaksin University maintains a multi-tiered food provisioning infrastructure across both its Songkhla and Phatthalung campuses, comprising institutional dining halls, community-integrated markets, and university-operated retail channels. This integrated network ensures equitable student access to wholesome prepared meals, fresh agroecological produce, and essential food items throughout the academic calendar.

2.1. On-Campus Dining Facilities and Nutritional Provisioning

Institutional dining facilities serve as the core infrastructure for daily nutritional access, tailored to the operational demands and residential profiles of each campus:

- Songkhla Campus: Operates on a continuous seven-day schedule (Monday–Sunday) to support both commuter and resident student populations over weekends.
- Phatthalung Campus: Operates on a five-day schedule (Monday–Friday), directly addressing student and staff dietary requirements during core academic instruction periods.

Food services across both campuses are regulated to provide a balanced array of regionally adapted Thai meals and alternative dietary preparations, accommodating diverse cultural traditions, nutritional standards, and economic levels. These facilities form an essential institutional safeguard, supporting baseline food accessibility within the university-built environment.





Figure 5 On-campus dining facilities supporting student food access at Songkhla Campus and Phatthalung Campuses

2.2. Rim Chon Market — Phatthalung Campus

The Rim Chon Market functions as a community-integrated food distribution hub at Thaksin University's Phatthalung Campus, operating on weekdays (Monday–Friday, 15:00–20:00). Designed to complement institutional canteen services, the market addresses temporal accessibility by extending nutritional access into post-instructional and evening hours.

The market operationalizes a short food supply chain (SFSC) platform by accommodating local agrarian vendors and community enterprises alongside smallholders engaged in university-led programs, including the Khok Nong Na Integrated Agricultural Model.

Vendor offerings encompass prepared meals, fresh horticultural commodities, and seasonal produce. By facilitating direct market linkage between localized agroecological production and institutional consumers (students, faculty, and campus staff), the market reinforces regional agrarian livelihoods, mitigates intermediary distribution costs, and enriches campus dietary diversity.



Figure 6 Rim Chon Market: An on-campus food distribution channel at Phatthalung Campus

2.3. TSU Mungming Market — Songkhla Campus

At the Songkhla Campus, the **TSU Mungming Market** serves as an institutional platform designed to address evening dietary accessibility and foster on-campus micro-entrepreneurship. Operating on weekdays (Monday–Friday, 15:00–20:00), the market functions complementarily to primary campus dining facilities, bridging nutritional gaps during post-instructional hours.

The market provides dedicated commercial infrastructure for local external vendors as well as student entrepreneurs, offering a diverse array of prepared meals, fresh horticultural commodities, and seasonal produce. By facilitating small-scale retail operations within the

university perimeter, the market fulfills a dual institutional objective: expanding affordable and culturally varied food choices for the campus community while providing an experiential learning environment for student-led enterprise and grassroots economic participation.



Figure 7 TSU Mungming Market: Supporting food accessibility at Songkhla Campus

2.4. Thong Lang Shop — University Research Products and Food Distribution

The **Thong Lang Shop** functions as Thaksin University's primary institutional retail platform dedicated to commercializing and disseminating outputs derived from academic research, agroecological innovation, and university-community engagement projects. Operating distribution nodes across both the Songkhla and Phatthalung campuses, the outlet bridges laboratory and field research with institutional consumer markets.

Key product offerings include agroecological commodities developed under flagship research initiatives, notably welfare-oriented poultry products from the *Chai Buri Model: Happy Chicken Egg Production* and heritage rice grains conserved under the *Na Rim Le Rice Cultivation Research Initiative*. By transforming academic inquiry into marketable, value-added food products, Thong Lang Shop operationalizes a sustainable closed-loop, farm-to-campus supply chain. This mechanism complements baseline dining facilities and open markets, systematically enhancing the diversity, quality, and nutritional sustainability of the campus food environment.



Figure 8 Thong Lang Shop: Connecting university agricultural research with campus food distribution

3. Financial Assistance for Economically Vulnerable Students

Thaksin University recognizes that financial hardship can affect students' ability to meet essential living expenses, including daily food costs. To reduce financial vulnerability, the university provides scholarship and emergency assistance programs for economically disadvantaged students across its Songkhla and Phatthalung campuses.

3.1 Non-Repayable Scholarships and Student Employment Support

In the first semester of the 2025 academic year, Thaksin University allocated THB 2.44 million in scholarship support to 340 students across both campuses. The financial assistance comprised two major categories:

Scholarship Category	Beneficiaries (students)	Funding (THB
Non-Repayable Scholarships	160	1,000,000
Student Employment Scholarships	180	1,440,000
Total	340	2,440,000

Non-repayable scholarships provide financial assistance to students facing economic hardship without repayment obligations. Depending on donor conditions, some scholarships may be awarded on a semester, annual, or continuing basis. Student employment scholarships allow financially disadvantaged students to undertake paid work within university departments while gaining practical work experience.

These financial support mechanisms help students manage education-related and living expenses, potentially reducing economic pressures that may limit their ability to access adequate food.

3.2 Emergency Financial Assistance for Vulnerable Students

Beyond institutional merit- and need-based scholarship frameworks, Thaksin University administers targeted emergency relief mechanisms designed to support socioeconomically vulnerable cohorts facing sudden, acute financial distress. The university deploys an emergency disaster-relief protocol providing non-repayable crisis grants of THB 15,000 per recipient to eligible students impacted by catastrophic environmental or domestic events, including regional flooding, fire hazards, and localized natural disasters.

This financial safeguard operates in synergy with direct humanitarian food assistance operations, mitigating immediate liquidity crises, preventing academic discontinuation caused by unanticipated economic shocks, and reinforcing the university's institutional resilience architecture.



Figure 9 Scholarship and financial assistance programs supporting economically disadvantaged students across Thaksin University's two campuses

4. Direct Student Food Assistance

In addition to providing regular food access through campus dining facilities and markets, Thaksin University undertakes practical food assistance activities to support students during periods of increased academic pressure.

4.1. Energy Boost for Final Exams Program

The “Energy Boost for Final Exams” Program (Term Thong, Term Phalang, Phichit Final) serves as a targeted institutional welfare intervention designed to safeguard student nutritional security and psychological well-being during high-stakes examination cycles. Recognizing that intensive assessment intervals often compound cognitive stress and acute personal financial constraints, the initiative provides complimentary, nutritionally balanced meals directly to students.

By mitigating transitory food insecurity and reducing immediate cost-of-living expenditures during peak academic workloads, the program reinforces cognitive endurance and mental resilience. This intervention operates as a social safety net that strategically complements baseline commercial dining services, underscoring Thaksin University’s institutional commitment to holistic student support and equitable social protection.





Figure 10 Energy Boost for Final Exams: Free meal assistance for Thaksin University students in 2025

Public Evidence: https://sdg.tsu.ac.th/detail.php?id_list=998&aNum=20250628151449

5. Emergency Food Security and Institutional Response

Thaksin University maintains institutional protocols to safeguard food security and dietary continuity during environmental crises, recognizing that climate shocks and hydrological emergencies disrupt supply networks and disproportionately impact on-campus residential students. Through the mobilization of institutional infrastructure, logistical coordination, and community partnerships, the university executes rapid-response relief frameworks to mitigate immediate humanitarian vulnerabilities.

5.1. Emergency Community Kitchen and Free Meals during Flooding

During the acute flooding events of 2025, Thaksin University activated an emergency disaster relief protocol to sustain the food security of residential populations isolated by localized

logistical failures. The university established a decentralized Emergency Community Kitchen, functioning as an institutional hub for mass meal production and distribution.

Throughout the disruption period, the facility provided complimentary, ready-to-consume meals to students residing in university dormitories, directly addressing mobility constraints, market closures, and regional supply chain collapses. This humanitarian intervention served a twofold objective: ensuring uninterrupted nutritional intake during a hazardous crisis and shielding vulnerable student cohorts from acute out-of-pocket food expenditures. The initiative exemplifies institutional disaster resilience and highlights adaptive nutritional relief as an integral pillar of the university's emergency management architecture.





Figure 11 Emergency food assistance for students residing in university dormitories during the 2025 flooding emergency

Public Evidence: https://www.tsu.ac.th/home/details.php?id=5634

6. Im-Suk Community Kitchens: Supporting Student Food Self-Sufficiency

Thaksin University supports student food security through the Im-Suk Community Kitchens, shared cooking facilities provided within university student dormitories at both Songkhla and Phatthalung campuses.

The facilities are available at Phayom 1 and Phayom 2 Dormitories at Phatthalung Campus and Parichat 3 Dormitory at Songkhla Campus. They provide designated spaces where resident students can prepare their own meals instead of relying exclusively on purchased ready-to-eat food.

By facilitating shared meal preparation, the initiative offers students greater flexibility in managing their daily food expenses, selecting ingredients, and preparing meals according to their individual needs and financial circumstances.

The Im-Suk Community Kitchens continued to serve students in 2025, complementing the university's campus dining facilities and food markets as a practical measure supporting food accessibility and student self-sufficiency.



Figure 12 Im-Suk Community Kitchens providing shared meal preparation facilities for students residing in university dormitories

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

Program Outcomes and Institutional Contribution

Throughout 2025, Thaksin University continued to support student food security through complementary initiatives addressing food production, distribution, accessibility, and direct assistance. The university's activities demonstrate contributions in four key areas.

Sustainable Food Production: The Khok Nong Na Integrated Agricultural Model, Chai Buri Model, and Na Rim Le Rice Cultivation Research Initiative support agricultural production, local food systems, and opportunities for research-derived agricultural products to reach university consumers.

Accessible Food and Cooking Facilities: Campus dining services, food markets, Thong Lang Shop, and Im-Suk Community Kitchens provide students with multiple channels for obtaining food and preparing meals.

Financial Support: The university allocated THB 2.44 million in non-repayable and student employment scholarships to 340 students in the first semester of the 2025 academic year, alongside emergency financial assistance mechanisms for students experiencing hardship.

Direct Student Food Assistance: The Energy Boost for Final Exams program provides meals free of charge during examination periods, reducing immediate meal expenses for participating students.

Emergency Food Security: The university's emergency kitchen initiative provides practical assistance to students residing in dormitories during flooding, helping maintain access to prepared food during periods of disruption.

Taken together, these initiatives reflect Thaksin University's ongoing efforts to strengthen its campus food environment and respond to students' food-related needs.

Through the integration of agricultural development, campus food services, and direct meal assistance, the university contributes to **SDG 2: Zero Hunger**, particularly by supporting food availability, improving accessibility, and providing assistance to students during periods of heightened vulnerability.