Annual Report
on SDG2 Zero Hunger

2.3 Student Hunger

2.3.3 Does your university as a body provide sustainable food choices for all on campus, including vegetarian and vegan food?

Thaksin University promotes sustainable, diverse, and culturally inclusive food choices across its Songkhla and Phatthalung campuses. Through university-managed dining facilities, on-campus convenience stores, local food markets, and research-based agricultural initiatives, the university supports access to a variety of food options while encouraging responsible food production and consumption.

In 2025, the university supported 88 campus food operators across two campuses, alongside university-operated food services and convenience retail facilities.

1. Diverse and Inclusive Campus Food Services

Thaksin University accommodates different dietary and cultural preferences through its campus food services.

Food Service Category	Number of Operators
Thai Buddhist Operators	67
Thai Muslim Operators	20
Vegetarian / Festival Food Operators	1
Total	88

These food operators provide a diverse selection of prepared meals and dietary options, including Thai cuisine, food prepared by Muslim operators, vegetable-based dishes, and seasonal vegetarian food.

The university supports food service operations through designated commercial spaces and institutional requirements for food vendors, contributing to organized and accessible campus food provision.



Figure 1 Diverse campus food operators supporting inclusive food choices across Thaksin University's two campuses.

Public evidence:
https://www.facebook.com/photo?fbid=1407398478053140&set=pcb.1407405128052475

2. Vegetarian and Plant-Based Food Choices

Thaksin University supports plant-based dietary choices through university-operated food services and convenience stores located within its campuses.

2.1. Seasonal Vegetarian Food through Thaksina Café

Thaksina Cafe, an institutional food and beverage service operating across both the Songkhla and Phatthalung campuses, integrates targeted plant-based meal offerings during the annual Thai Vegetarian Festival (Tesakan Gin Je). While dedicated, year-round vegetarian or vegan food outlets remain limited within the primary campus ecosystem, this seasonal intervention promotes dietary diversity and accommodates the socio-cultural and religious dietary traditions of student and staff cohorts. The initiative operationalizes culturally responsive food provisioning by broadening access to nutritious non-meat alternatives during high-demand cultural observances.



Figure 2 Seasonal vegetarian food provision through Thaksina Café.

Public evidence:
https://www.facebook.com/Thaksinakarn/posts/pfbid02uVYP7aPqfCCqa9WFKqDhK35B4qmAeiTicyeEgiqVrxcTbDAKpw3ERgP1HcxA7jeKl

2.2. Plant-Based Food through On-Campus 7-Eleven Stores

7-Eleven convenience stores located within both Songkhla and Phatthalung campuses provide additional food purchasing channels, including ready-to-eat meals, packaged foods, and plant-based food alternatives.

These products complement conventional campus dining services and expand the range of dietary choices available to university students and staff. The availability of plant-based products through on-campus retail facilities supports consumers seeking alternatives to conventional meat-based food products, subject to the products stocked at each location.



Figure 3 Plant-based food alternatives available through on-campus convenience stores.

3. Sustainable Agricultural Production and Local Food Distribution

Thaksin University advances institutional food system sustainability through an integrated framework coupling participatory agricultural research, community engagement, and direct-to-consumer distribution infrastructure. By bridging agronomic field innovations with institutional retail ecosystems, the university operationalizes closed-loop short food supply chains (SFSCs) that support regional food sovereignty and rural-urban economic linkage.

The university anchors its sustainable production strategy across three targeted agroecological initiatives:

- **Khok Nong Na Integrated Agricultural Model:** Implemented across 8 rai (1.28 hectares) at the Phatthalung Campus, this initiative demonstrates circular polyculture and rapid-cycle horticulture, channeling fresh seasonal produce directly into campus consumer channels.

- **Chai Buri Model (Happy Chicken Egg Production):** A welfare-oriented poultry husbandry model translating livestock management research into high-quality egg production, distributed with preferential pricing mechanisms for students and institutional personnel.

- **Na Rim Le Rice Cultivation Research Initiative:** A coastal wetland agroecosystem project focused on germplasm conservation and the adaptation of indigenous rice cultivation under challenging environmental conditions, including seasonal hydrological fluctuations, drought, and brackish-water salinity intrusion.

To ensure continuous off-take and equitable campus access, research-derived commodities and smallholder agricultural yields are integrated into multi-tiered university distribution channels:

- **Thong Lang Shop:** Functions as the primary dual-campus retail mechanism (operating across Songkhla and Phatthalung campuses) dedicated to commercializing value-added, research-derived products, including Na Rim Le heritage rice and welfare-certified eggs.

- **Campus-Based Community Markets:** Rim Chon Market (Phatthalung Campus) provides dedicated commercial infrastructure for local smallholders, community enterprises, and student vendors. Operating primarily in evening hours, these marketplaces facilitate the direct exchange of prepared foods, fresh produce, and seasonal agrarian yields.

Public evidence:
https://www.tsu.ac.th/home/details.php?id=5260
https://tsu.ac.th/home/details.php?id=5241
https://www.tsu.ac.th/home/details.php?id=5817



Figure 4 Sustainable agricultural production and research-based food distribution initiatives.

4. Food Safety and Responsible Consumption

Thaksin University enforces institutional hygiene standards and environmental stewardship across its campus dining ecosystem. Food vendors are subject to mandatory food-handling protocols, personal hygiene mandates, and safe storage requirements, reinforced at the Phatthalung Campus by routine sanitary audits and microbiological surveillance. Concurrently, the university drives circular waste-reduction policies by promoting reusable beverage containers and curbing single-use plastics across food outlets. These complementary measures uphold consumer health and reinforce a sustainable, low-waste campus food environment.



Figure 5 Food hygiene monitoring and environmentally responsible food consumption practices

Public evidence:
https://www.facebook.com/photo?fbid=1253049390154717&set=pcb.1253049993487990

Outcomes and Contribution

In 2025, Thaksin University supported a diverse campus food environment through 88 food operators, seasonal vegetarian food services at Thaksina Cafe, plant-based retail options through on-campus convenience stores, and local agricultural production and distribution initiatives.

The university's integrated approach contributes to:

- **Dietary diversity:** Supporting different cultural and dietary preferences, including seasonal vegetarian and plant-based choices.
- **Sustainable food production:** Connecting agricultural research and local food production with campus distribution channels.
- **Local economic participation:** Providing opportunities for local farmers and food vendors to distribute agricultural products.
- **Responsible consumption:** Supporting food hygiene management and reduced reliance on single-use packaging.

Collectively, these initiatives demonstrate Thaksin University's commitment to improving the diversity, accessibility, and sustainability of food choices within its campus environment, contributing to SDG 2: Zero Hunger, SDG 3: Good Health and Well-Being, and SDG 12: Responsible Consumption and Production.