



JSS Academy of Higher Education & Research

(Deemed to be University) (Accredited A+ Grade by NAAC)

COMPENDIUM ON SDG-2

ZERO HUNGER

**Compendium of Activities in Achieving UN Sustainable
Development Goals**



2024-25

“You can't build a peaceful world on empty stomachs and human misery”,

Dr Norman Ernest Bourloug

About this SDG

Sustainable Development Goal 2 (Zero Hunger) seeks to end hunger, improve nutrition, and promote sustainable agriculture by 2030. As of 2025, the global hunger rate has declined to 8.2%, down from 8.5% in 2023, signaling progress despite recent global crises. Approximately 673 million people remain undernourished, yet this marks a gradual rebound from pandemic-era setbacks.

Child nutrition has shown encouraging signs: stunting in children under five dropped to 23.2%, and efforts to reduce wasting are stabilizing at 6.6%. Meanwhile, exclusive breastfeeding rates are on the rise, promoting long-term child health. Globally, agricultural productivity has improved, especially in parts of Asia and Latin America, where climate-resilient practices are gaining ground.

JSS Medical College has played a pivotal role in advancing the goals of **SDG 2: Zero Hunger** through its unwavering commitment to community engagement, education, and research. The institution has spearheaded impactful outreach initiatives, raising public awareness on hunger and malnutrition through thoughtfully curated programs, expert guest lectures, and compelling presentations. These efforts have significantly empowered communities with knowledge and actionable insights on nutritional well-being.

Beyond community service, JSS Medical College has emerged as a beacon of academic excellence and scientific leadership. Its faculty and researchers have made profound contributions to the global understanding of malnutrition, undertaking numerous high-impact research projects and producing a wealth of scholarly publications. Through this dual approach—grassroots outreach and academic innovation—the college continues to shape informed policies, promote sustainable nutrition practices, and inspire transformative change aligned with the mission of Zero Hunger.

INSTITUTIONAL PROGRAMMES CONDUCTED

National Nutrition Week 2024 - 1st to 7th September 2024

During National Nutrition Week 2024, observed from September 1-7 with the theme "Nutritious diets for Everyone", the Department of Community Medicine from JSS Medical College conducted multiple community engagement initiatives. On September 10, a comprehensive health camp was organized at JSS Degree College, Nanjangud, where 92 people received essential medical services, including height, weight, BMI, visual acuity, and health screenings. Approximately 30 participants were found to be overweight or obese, and they received targeted health education about diet and exercise.

In addition to the health camp, the department organized nutrition quiz competitions at JSS Public School, Siddarthanagar and JSS Ramapura High School on September 13 and September 4, respectively. These events involved 15 and 12 teams of students, with top-performing teams from 9th and 10th standards showcasing their nutrition knowledge. The competitions were coordinated by Dr. Mythily M R, Dr. Sunitha Singh, and other department members, aiming to raise awareness about nutrition, healthy eating habits, and essential dietary elements. The events were deemed successful in educating participants and fostering a sense of community learning.



Webinar on World Breast Feeding Week 2024 – 07-08-2024

Department of Community Medicine, JSS Medical College, JSSAHER, Mysuru conducted webinar on the occasion of World Breast feeding week 2024 with the theme of **“Closing the gap: Breastfeeding support for all”**. The programme started with the launch of **“CHETANA”-Community Health and Education, Training and Awareness Promotion-Networking for Action**, YouTube Channel by the Department of Community Medicine by Dr. H. Basavana Gowdappa, Principal, Dr. Suma M N, Vice-Principal (Preclinical), Dr. Praveen Kulkarni, Vice-Principal (Paraclinical) and Dr. Sunil Kumar D, Professor & Head,

Department of Community Medicine. Webinar included session by Dr.Sushma Krishnegowda, Associate Professor, NICU, Department of Pediatrics, JSSMC, Dr.Prashanth Ranya Raghavendra, Neonatologist, DHEE Hospital/IGICH, Bangalore and Dr.Renuka M, Professor in Department of Community Medicine, Deputy Controller of Examination, JSSAHER who enlightened the audience with their knowledge and experiences with emphasis on the importance of breastfeeding, myths around it, inclusion of the family members, breastfeeding in special needs, milk bank and inclusion of all for promoting breastfeeding, throughout the session. The programme was coordinated by Dr.Amoghashree, Assistant Professor, Dr.Rashmi S, Senior Resident, and the postgraduates Dr.Jesymol Joy, Dr.Manirsha P V, Dr.Deepshika R, and Dr.Kodeeswaran M. The faculties and postgraduates from the department of Community Medicine were present during the webinar and more than 200 participants attended the webinar across the country and e-certificates were issued for the participants.



Guest lectures

Name/ department	Title	Date and Venue
Dr. Prasanna K. Santhekadur/ Biochemistry	Our Food, Our Health 	22 nd September 2024 Shivarama Kaaranta Vedike, RT Nagar, Bangalore, India.
Dr.Manjappa M/ Cardiology	Diet and Nutrition in Clinical Practice CME-Panelist and Resource person	17 th August 2024 JP Fortune Palace, Mysore

			
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Paper and Poster presentation by faculty and students

Sl.No.	Name of the faculty / Student	Papers presented	National / International	Title of the programme	Venue & Date presented
1.	Ms.Shwetha Rai B (M.Sc PG)	Diet & Sleep exploring the connection in teenagers	State	34th State Conference of Karnataka Association of Community Health	14 th to 15 th Nov 2024
2.	Dr.K.M Srinath Professor	Effect of vitamin D on cytokine profile in diabetic and diabetic nephropathy	Local	Research Scholars Conference in Health Sciences and life Sciences - 2025	02 nd Feb 2025 JSS AHER Mysuru
3.	Dr.Dheeraj Patil	Free Paper – Study of Serum Electrolytes, Vitamin B12 levels in patients with temporary defunctioning Ileostomy	State	Karnataka State Chapter of Association of Surgeons of India & Surgical Society of Mysuru, ASI Mysuru Branch – 43 rd KSCASICON 2025, Mysuru	14 th - 16 th February 2025, MMC Auditorium, J.K.Grounds, MMCRI, Mysuru
4.	Dr. Harsha	A rare manifestation of of Vitamin B12 deficiency in pregnancy mimicking HELLP syndrome : A case report	State	State conference Mysuru	Mysuru

Projects Ongoing Projects

Sl No	Title of the project	Principal Investigator	Co-Principal Investigator	Funding agency	Amount sanctioned	Duration
1.	Development of Millet based dietary fiber for protection of allergic asthma by modulating gut microbiome derived short chain fatty acids	Dr.Kiran	Dr Rajesh Kumar T	ICMR	40 lakhs	3 Yrs.
2.	Prevalence of micronutrient deficiency, nutritional status and cognitive dysfunction among elderly residing in tribal areas of southern Karnataka	Dr.Praveen Kulkarni	Dr. Kusuma K. S.	DBT	27.5	3 Yrs.

Completed Projects

Sl No	Title of the project	Principal Investigator	Co-Principal Investigator	Collaborating Depts	Funding agency	Amount sanctioned	Duration
1.	Evaluation & comparison of serum calcium, Magnesium, Phosphate, Alkaline Phosphatase, Vitamin-D and Bone Mineral Density in children consuming reverse osmosis (RO), Non-RO and	Dr.Thippeswamy	Dr. Devananda D.	JSS Dental College, Paediatrics, JSSMC	ICMR	20.41	2 Yrs.

	High Fluoride drinking water						
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NOVA BIOMEDICALS (INDUSTRY SPONSORED) RESEARCH – COMPLETED

(Laboratory work has been completed, data analysis is in process)

Sl. No.	Title of the study	Name of the Principal investigator and Co-investigators	Study duration in months
1	Comparison of Spot serum Creatinine estimation by StatSensor Creatinine meter and Serum Creatinine estimation by conventional enzymatic method	Dr Manjunath S Shetty Dr Manoj C Dr.Abhijith	24
2	Correlation of total and Ionised Magnesium levels between pregnant women admitted in third trimester and their Newborn.	Dr. Sowmya K Dr.Suma K.B. DR Srinivasa Murthy Dr Kusuma K.S.	06
3	Ionised magnesium level in children admitted to pediatric intensive Care unit at JSS Hospital, Mysuru	Pis: Dr Rajani H S, Dr Jagadish Kumar K Co-Investigators: Dr. Akila Prashant, Dr. Basavana Gowdappa, Dr. Praveen Kulkarni. USA: Dr. Dennis Begos and Dr. Vishakantha Murthy	06
4	Ionised magnesium level in children with acute covid 19 infections And post covid mis – c admitted under Paediatric department at JSS Hospital, Mysuru	Pis: Dr Rajani H S, Dr Jagadish Kumar K Co-Investigators: Dr. Swetha NK, Dr. Basavana Gowdappa, Dr. Praveen Kulkarni.USA: Dr. Dennis Begos and Dr. Vishakantha Murthy	06
5	Reference range for whole blood ionized magnesium in healthy children Between 0-19 years of age.	Pls: Dr Rajani H S, Dr Jagadish Kumar K Co-Investigators: Dr. Shobha CR, Dr.Basavana Gowdappa, Dr. Praveen Kulkarni. USA: Dr. Dennis Begos and Dr. Vishakantha Murthy	06
6	A Correlation between total and ionised Magnesium levels in	Dr. Manjappa, Dr. Swetha NK	12

	Chronic Heart Failure patients with reduced ejection fraction pilot study.		
7	Correlation between total and ionised Magnesium levels in Acute decompensated Heart Failure (ADHF) and Acute Coronary Syndrome (ACS) patients in a tertiary care hospital.	Dr. Manjappa Dr. Prashant Vishwanath,	12
8	Unrecognised ionised hypomagnesemia and incidence of complications in cardiac intensive care unit.	Dr. Manjappa, Dr. Prashant Vishwanath,	12
9	Comparison of Ionised Magnesium between sick and stable Preterm Newborns	Dr.Srinivasa Murthy Dr.Deepti, Dr.Sushma, Dr.Akila Prashant	06
1	Comparison of Ionised Magnesium between sick and stable term Newborns	Dr.Deepti, Dr.Sushma Dr.Srinivasa Murthy, Dr.Swetha NK	06

UG Student Research Projects – Ongoing

Sl No	Title of the project	PI	Guide	Funding agency	Amount sanctioned
	Exploration of Interplay Between Serum Magnesium Level, Anxiety, Depression and Psychological Well-being in Migraine Patients	Abhipsa Mandal	Dr Nemichandra SC	ICMR	50,000.00
	Correlation of cerebral atrophy changes in MRI with folate and homocysteine levels in patients with Alzheimer's disease -A cross sectional study	Prashansa	Dr. Vidya CS	ICMR	50,000.00

Research Projects – Ongoing (JSS AHER)

Sl. No	Title of the Project	Name of the Principal Investigator/Mentor & Department	Amount sanctioned	Duration
1.	The effect of vitamin D supplementation on oxidative stress and renoprotection in streptozotocin-induced diabetic rats.	Dr.Akila Prashant Professor & HOD of Biochemistry JSSMC, Mysuru	100,000.00	01 Yr
2.	Understanding the role of vitamin D angiogenesis and oxidative stress in diabetic nephropathy	Dr.Prashanth Vishwanath Professor of Biochemistry JSSMC, Mysuru	300,000.00	01 Yr
3.	Comparative Evaluation of Antioxidant capacity and glycemic index of locally available fruits in healthy volunteers.	Mr.Sagar K PG Student in Biochemistry, JSSMC, Mysuru	25,000.00	01 Yr
4.	A Study to know the impact of black rice (Chak-Hao) on Glycemia in normal adults.	Ms.Singte Tabitha PG Student in Biochemistry, JSSMC, Mysuru.	25,000.00	01 Yr
5.	A Study to know the impact of black rice (Chak-Hao) insulin level in normal adults.	Ms.Swarna Mariam Biju PG Student in Biochemistry, JSSMC, Mysuru.	25,000.00	01 Yr. 06 Months
6.	Evaluating the role of Zinc in assessing the severity of non-diabetic Peripheral Neuropathy.	Ms.Sharada Kumari PG Student in Biochemistry, JSSMC, Mysuru.	25,000.00	01 Yr
7.	Evaluating the role of Magnesium in assessing the severity of Non-diabetic peripheral neuropathy.	Mr.Sanjay P PG Student in Biochemistry, JSSMC, Mysuru.	25,000.00	01 Yr

Faculty Development Program

Sl No	Name & Designation	Title of the programme	Date, Name of the Institution & Place	Photos
1.	Ms Shashirekha B	Workshop on Food safety and standard act	25-04-2025 CFTRI	

ICMR & Other Fellowship details

Sl No	Title of the project	Principal Investigator	Collaborating Depts	Funding agency	Amount sanctioned	Duration
1.	Effect of vitamin D on angiogenesis and oxidative stress induced changes in the glomerular basement membrane during diabetic nephropathy	Ms.Lavanya B R SRF Dept of Biochemistry JSS Medical College Mysuru	Biochemistry	ICMR	15,21,600.00	3 Yrs.
2.	Assessing the impact of vitamin-D supplementation in mitigating Type-2 diabetes-induced histopathological changes in the mouse brain	Ms.Rimshia Naaz SRF Dept of Biochemistry JSSMC Mysuru	Biochemistry	ICMR	2,57,800.00	3 Yrs.

Publications

1. Kiran P Kolkar, Ravindra B Malabadi, Raju K Chalannavar, and Sadiya Mr authored the article “Updates on some medicinal and ornamental plants- Ayurvedic medicines” published in World Journal of Advanced Research and Reviews, 2024 Jul;23(1):111-147. Indexed in Google Scholar. Department: Biochemistry.
2. H K Ranjini, K Manju, Baker Syed, Raj S Niranjani, Akhila, Prasad M N Nagendra, K P Kripali, Apeksha V, Vinayak Hegde Shreya, H Shayista, and P Ashwini published “Plant-endosymbiont mediated synthesis of silver nanobactericides with bioautography-guided partial purification of novel 1,2-benzenedicarboxylic acid, decyl octyl ester” in Plant Nano Biology, 2024 Aug;9:100089. Indexed in Scopus/Web of Science/Google Scholar. Department: Microbiology.
3. G Hari Prakash, Dr Sunil Kumar D, Kiran P K, Vanishri Arun, Deepika Yadav, and Shwethasree M published “Enhancing Nutritional Care in Cancer: Development and Face Validation of the Chemotherapy Dietary Adherence Scale” in Asian Pacific Journal of Cancer Prevention, 2024 Aug;9(3):501-504. Indexed in Scopus/Google Scholar. Departments: Community Medicine, Medical Oncology.
4. Sanam Shaikh, Gautham Varun Krishna Mohan, Bansari Patel, Sindhuja Sompalli, Ihtisham Habib, Sandipkumar S Chaudhari, Calvin R Wei, and Areeba Khan published “Comparison of Apixaban, Rivaroxaban, Dabigatran, and Vitamin K Antagonists in Patients With Atrial Fibrillation and Liver Disease: A Network Meta-Analysis” in Cureus, 2024 Oct;16(10):1-9. Impact Factor: 1. Indexed in PubMed/Google Scholar. Department: Internal Medicine.
5. Sujay S Huligere, Chandana Kumari V B, Shashank M Patil, Jayanthi M K, Ling Shing Wong, Jureerat Kijssomporn, Jameel H Al-Tamimi, and Ramith Ramu authored “Sauerkraut-derived LAB strains as potential probiotic candidates for modulating carbohydrate digestion attributing bacterial organic acid profiling to antidiabetic activity” in Food Science and Nutrition, 2024 Oct;12(11):9682-9701. Impact Factor: 3.5. Indexed in Scopus/Web of Science/Google Scholar. Department: Pharmacology.
6. Savitha Vijayakumar, Madhu B, M Mounika Sree, Mahesh M, and Basavana Gowdappa Hathur published “Association between Iron deficiency and hypothyroxinemia in first-trimester pregnant women: A study from a tertiary care hospital” in Current Medicine Research and Practice, 2024 Aug;14(4):140-144. Indexed in Google Scholar. Departments: General Medicine, Community Medicine.
7. Pragadesh R, Kulkarni P, and Basheer S published “Relationship between Nutritional Status and Activities of Daily Living on Geriatric Depression among the Elderly Attending Primary Health Centers in Southern Karnataka” in Journal of Datta Meghe Institute of Medical Sciences University, 2024 Jul;19(3):573-580. Indexed in Scopus/Google Scholar. Department: Community Medicine.

8. Dallavalasa S, Tulimilli S V, Bettada V G, Karnik M, Uthaiah C A, Anantharaju P G, Nataraj S M, Ramashetty R, Sukocheva O A, Tse E, Madhunapantula S V, and Salimath P V published “Vitamin D in Cancer Prevention and Treatment: A Review of Epidemiological, Preclinical, and Cellular Studies” in *Cancers*, 2024 Sep;16(18). Impact Factor: 4.5. Indexed in Scopus/Web of Science/Google Scholar. Departments: Biochemistry, Physiology. Article Type: Journal.
9. Shashank M Patil, Manu Gangadhariah, Ramya C M, Rajashekhara S, Sudhanva M Desai, Saravanan Parameswaran, and Ramith Ramu published “Exploring Jackfruit Flour Polyphenols as Promising SGLT-2 Inhibitors for Hyperglycemia Management” in *International Journal of Applied Pharmaceutics*, 2025 Jan;17(1):199-208. Indexed in Scopus.
10. Nagma Firdose, Bhavya Somaplara Gangadharappa, Ramith Ramu, Navya Sreepathi, and Deepthi Puttegowda published “GABA as a Signaling Molecule in Plants” in *GABA in Plants: Biosynthesis, Plant Development, and Food Security*, 2025 Jan;65-96. Indexed in Scopus/Google Scholar.
11. Gubbi Vani Ishika, Deepthi Puttegowda, Ranjith Raj, Manjunath Dammalli, and Ramith Ramu authored “Discovery and Background of GABA in Plants” in *GABA in Plants: Biosynthesis, Plant Development, and Food Security*, 2025 Jan;1-18. Indexed in Scopus/Google Scholar.
12. Lakshmi Jayaram, Deepthi Puttegowda, Pushpa V H, Shashank M Patil, and Ramith Ramu published “GABA and Plant-Derived Therapeutics” in *GABA in Plants: Biosynthesis, Plant Development, and Food Security*, 2025 Jan;321-341. Indexed in Scopus/Google Scholar.
13. Harshith Patel, Vikas Gupta, Kamal Jain, Purusharth Yagnik, Nandu M S Nair, and G R Aditya Reddy published “Oral Versus Injectable Vitamin D Therapy for Treating Nutritional Rickets in Indian Children: A Comparative Study” in *Indian Journal of Orthopaedics*, 2025 Jan;1-8. Impact Factor: 1.100. Indexed in Scopus/Web of Science/PubMed/Google Scholar. Department: Orthopaedics.
14. Chandni Jain, Saransh Jain, K B Chetak, and N Varsha Chowdri published “Peripheral and Central Auditory Abilities in Children with Mild Protein-Energy Malnutrition” in *Indian Journal of Otolaryngology and Head and Neck Surgery*, 2025 Jan. Impact Factor: 0.600. Indexed in Scopus/Web of Science/Google Scholar. Department: Paediatrics. Article Type: Journal.
15. Subhangi Chandan, Jay Gohri, Arshia Jolly, and Mayuri Chaurasia authored “De Novo Autosomal Dominant Cutis Laxa Type 3 With Global Developmental Delay and Musculoskeletal Features of Refractory Rickets” in *Clinical Case Reports*, 2025 Feb;13(3). Impact Factor: 0.600. Indexed in Web of Science/Google Scholar. Department: Community Medicine. Article Type: Journal.
16. Thippeswamy H M, Prashanth S N, Raghavendra Shanbhog, Nanditha Kumar M, and P Smitha published “Comparison of serum calcium, magnesium, phosphate, alkaline phosphatase, and vitamin D levels in children consuming reverse osmosis, non reverse

osmosis, and high fluoride drinking water” in Scientific Reports, 2025 Mar;15(1). Impact Factor: 3.800. Indexed in Scopus/Web of Science/PubMed/Google Scholar.

17. Mrudula M Mohanan, Radhakrishna Shetty, Prerana S Bhat, Vidyaranyapura S Deepashree, Rajesh Kumar Thimulappa, Claus Heiner Bang-Berthelsen, and Kiran Kumar Mudnakudu Nagaraju published “Isolation and characterization of biological traits of millet-derived lactic acid bacteria” in International Journal of Food Science and Technology, 2025 Mar. Impact Factor: 2.600. Indexed in Scopus/Google Scholar.
18. A Samyuktha, Arya Arun Kumar, Saraswathi Saraswathi, Ashok Dayalan, and Jagadisha Tavarekere Venkataravanappa authored “Herbal Interventions For Hypertension: A Review Of Traditional Plants, Bioactive Compounds, And Nanotechnological Advances” in 2025 Jun;16(6):1532-1540. Indexed in Google Scholar.
19. Deeksha M Shetty, Kanakavalli K Kundury, Basavana Gowdappa Hathur, Anitha C, and Srinivas B H published “Impact of Health Education on Adolescent Obesity: A Narrative Review” in 2025 Feb.
20. Santhosh Kumar M, Anitha C, and Godi Anirudh authored “Association of Thiamine Status with Clinical Severity and Insulin Requirements in Children with Type 1 Diabetes Mellitus” in 2025 Jun;14(30S).

JSSDCH

Introduction

Rapid economic growth and increased agricultural productivity over the past two decades has seen the proportion of undernourished people drop by almost half. Many developing countries that used to suffer from famine and hunger can now meet the nutritional needs of the most vulnerable. Central and East Asia, Latin America and the Caribbean have all made huge progress in eradicating extreme hunger.

These are all significant achievements in reaching the targets set out by the first Millennium Development Goals. Unfortunately, extreme hunger and malnutrition remain a huge barrier to development in many countries. 795 million people are estimated to be chronically undernourished as of 2014, often as a direct consequence of environmental degradation, drought and loss of biodiversity. Over 90 million children under the age of five are dangerously underweight. And one person in every four still goes hungry in Africa.

The Sustainable Development Goals aim to end all forms of hunger and malnutrition by 2030, making sure all people – especially children and the more vulnerable – have access to sufficient and nutritious food all year round. This involves promoting sustainable agricultural practices: improving the livelihoods and capacities of small scale farmers, allowing equal access to land, technology and markets. It also requires international cooperation to ensure investment in infrastructure and technology to improve agricultural productivity. Together with the other goals set out here, we can end hunger by 2030.

Zero Hunger is one of 17 Global Goals that make up the 2030 Agenda for Sustainable Development. An integrated approach is crucial for progress across the multiple goals.

What is zero hunger

The UN's definition of Zero Hunger goes beyond a single number. A more complete rundown of the second Sustainable Development Goal (SDG) is to “end hunger, achieve food security and improved nutrition and promote sustainable agriculture.”

To measure the success of achieving this, the UN outlines five targets to indicate our progress towards Zero Hunger (more on each of these below):

1. Access to safe, nutritious, and sufficient food year-round
2. End malnutrition in all its forms
3. Increase agricultural productivity
4. Sustainable food systems and agricultural resilience
5. Diversified crops and seeds

Why zero hunger matters

Poverty and hunger go hand in hand sufficient food will develop malnutrition, causing low strength and energy leading to decrease work productivity

Hunger and Malnutrition affect physical and mental health thereby reducing the efficiency level which makes the individual more prone to diseases and thus often unable to earn more and improve their income.

During pregnancy hunger and malnutrition doesn't just affect the mother, but also the growing baby in her womb. The expenses of malnutrition may be felt over a lifetime: Adults who were stunted as children earn, on average, 22% less than those who weren't stunted. Extreme hunger and malnutrition act as barriers to sustainable development goals.

Why are so many people in the world hungry?

Almost 821 million people in the world – one in nine – do not have access to enough food.

The answer is multifactorial which includes global warming, floods, famine, locust crisis, war, population explosions, pandemics, the decline in food production, and higher food prices.

How does it matter?

A world with zero hunger can positively impact the economy, health, education, equality, and social development.

How can we prevent and manage hunger?

Its multi-dimensional approach includes **Sustainable Food, Access to Credit, Food Donations, Transitioning, Rural and Urban Farming, Access to Education, Birth Control Education, Empowering Women, Government Intervention, and Social Change.**

Initiatives taken in this regard

Copyrights

Sl. No.	Registration No.& Date	Name of the authors	Class and description of the work	Title of the work	Status
1	A-156300/2024 4.12.2024	Dr Meenakshi S Dept. of Prosthodontics	Artistic work diet and nutrition are crucial for oral health, especially in elderly denture wearers. Dental care must address age related issues and dietary habits for successful prosthodontic therapy	Eat well with dentures - nutrition guidelines pamphlet for geriatric denture wearers	Granted

Programs aligning to SDG 2



Extending hospitality is the age-old tradition of Suttur Math. The residential school at Suttur provides free food to about 4,000 children. In Yalandur taluk, about 10,000 children are offered free meals. In 20 free boarding homes run under the aegis of the Math, meals are provided for the needy.

Dasoha Bhavana

A magnificent Bhavana has been constructed at Suttur Srikshetra to provide Prasada (food) to the devotees during their visit. Inaugurated by Hon'ble Dr Manmohan Singh, the then Prime Minister of India, the Bhavan is clean, spacious, and has a well-equipped kitchen with modern appliances.



JSSCPM

ZERO HUNGER (SDG 2)

ZERO HUNGER (SDG 2)	
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2.1 Research supporting SDG2: Research on Zero Hunger: Nil

2.2 Campus Food Waste

2.2.1/2.2.2 Campus food waste tracking and measuring the amount of food waste generated from food served within the University / College? If food provision is outsourced, please provide relevant data for the same. Explain the mechanism of campus food waste tracking and share the evidence. Provide strategies/policies/guidelines of the institution in tracking and minimizing food waste. Awareness through signboards, slogans, and placards in minimizing food waste in college and in hostels.

If outsourced, please provide agreement/Vouchers/invoices etc.

Building a Waste-Conscious Campus Through Strategic Food Waste Monitoring

Our institution has established a robust food waste monitoring system to assess and control the volume of food discarded across dining facilities. Through consistent observation and student engagement, we aim to minimize waste and foster a sustainable dining culture.

Food Waste Monitoring System

- Systematic assessments are carried out in hostels and dining halls, tracking both plate waste and kitchen surplus. By recording the quantities of food prepared, served, and discarded, we identify patterns and target specific areas for reduction. Students actively contribute to this process by reporting excess food and offering feedback, creating a culture of shared responsibility.

Key Measures to Reduce Waste

Nutrition-Based Menu Planning

- Menus are thoughtfully developed in consultation with nutritionists to ensure balanced meals that are also well-received, reducing the chances of uneaten food.



Mens hostel
menu.pdf



Womens hostel
menu.pdf

Controlled Serving Sizes

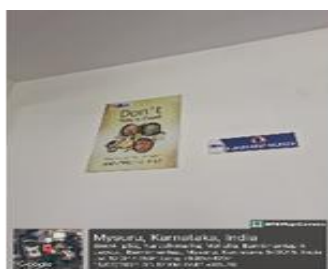
- Kitchen staff are trained on appropriate portion sizes to avoid over-serving and unnecessary leftovers.



Waste
calculation.pdf

Student Awareness Campaigns

- Educational materials such as posters and signboards in dining areas encourage mindful eating habits, reminding students to take only what they can consume.



Student Feedback Integration

– Regular feedback sessions are held to adapt menus based on student preferences, ensuring greater meal satisfaction and reducing waste.

Utilization of Leftovers

- In our effort to repurpose excess food, leftovers are responsibly handed over to local swine husbandry units, promoting waste-to-resource conversion and reducing landfill contribution.

With a current monthly waste output of approximately 2000 kg from a campus population of 479, this equates to about 4.4 kg of food waste per student per month. Through continuous tracking, data analysis, and responsive interventions, we are committed to creating an environmentally responsible, waste-conscious campus.



Waste
calculation.pdf

2.3 Student Hunger

2.3.1 Does your College & University have a programme in place on **student food insecurity/hunger**? (student hunger programme on food insecurity hunger-all outreach activities supporting food distribution to schools and educational

institutions, concessional rate **food provided to students** of JSS AHER in the institutional hostels and canteens)

Creating a Food-Secure Campus Through Accessibility and Community Involvement

Our institution places strong emphasis on eliminating food insecurity among students by offering a well-rounded support system that guarantees access to nutritious and affordable meals. This initiative also extends into the broader community through student-led outreach efforts.

Affordable Meal Options

- In both our hostels and campus canteens, students are provided with nutritious, well-balanced meals at highly subsidized rates. Comparable meals outside the campus would cost three to four times more, making our dining services a financially sustainable option. We maintain strict quality standards, ensuring meals are both healthy and satisfying while meeting varied dietary needs.

Community Outreach via NSS

- Through the National Service Scheme (NSS), our students actively contribute to food distribution efforts during events like the Suttur Jathra Mahotsava. Their involvement helps support nearby communities while nurturing a spirit of empathy and volunteerism. In addition, students participate in educational drives in tribal regions, where they raise awareness about nutrition and food security while distributing food to underserved populations.

By combining accessible on-campus nutrition with socially responsible outreach, our institution is not only tackling student hunger but also instilling values of service and compassion. This dual approach strengthens both our student body and the wider community, fostering a more equitable and caring society.



WAYANAD
DONATION POSTER.

2.3.2 Does your College & University provide interventions to prevent or alleviate **hunger among students and staff?** (e.g. including supply and access to food banks/pantries) (concessional rate food provided to students and staff of JSS AHER in the institutional hostels and canteens etc.)

Our comprehensive approach to preventing and alleviating hunger includes providing affordable and nutritious food options in hostels and canteens, and supporting community outreach programs. These interventions ensure that all students and staff have access to the food they need, promoting health and well-being across our campus.

Ensuring Food Security and Well-Being Across Campus

Our institution is deeply committed to addressing hunger and promoting nutritional well-being among both students and staff. Through a range of supportive measures, we strive to make healthy food accessible and affordable for all.

Nutritious Meals for Hostel Residents

- Hostel facilities on campus include a well-managed dining service that provides wholesome, well-balanced meals at economical rates. This ensures that resident students receive the nourishment they need daily without facing financial stress. The food served supports students' health, academic performance, and overall wellness.



Mens hostel
menu.pdf



Womens hostel
menu.pdf

On-Campus Canteen for Day Scholars and Staff

- For those not residing in the hostels, our campus canteen offers a convenient and budget-friendly dining alternative. With a menu that includes a wide range of nutritious meals and snacks, the canteen caters to various dietary preferences and requirements, ensuring inclusive access to healthy food for all members of the campus community.



Canteen Menu.pdf

Subsidized Pricing Model

- Meals served in both the hostel and canteen are offered at rates substantially lower than those in off-campus eateries. This cost-effective approach helps remove financial barriers, allowing every individual—regardless of their economic background—to eat healthfully and consistently.

Through this integrated and inclusive food system, our institution actively works to combat hunger, promote health, and enhance the overall quality of life on campus.

2.3.3 Does your College & University provide sustainable food choices for all on campus, including vegetarian and vegan food? (sustainable food choices on campus) (sustainable food- vegetarian and vegan food provided to students and staff of JSS AHER in the institutional hostels and canteens)

Our institution is committed to providing sustainable food choices that cater to diverse dietary preferences, including vegetarian and vegan options. Key aspects of our approach include:

Vegetarian Menu

- Our college exclusively offers a vegetarian menu in both hostels and the campus canteen. This aligns with our commitment to sustainability and provides students and staff with nutritious, plant-based meals. The vegetarian menu is carefully designed to ensure it is balanced and meets the nutritional needs of our community.



Mens hostel
menu.pdf



Womens hostel
menu.pdf

Vegan Options

- For students and staff who prefer a vegan diet, our menu includes ample choices that exclude animal products. These options ensure that everyone can adhere to their dietary preferences while enjoying healthy meals. Although we include a small component of milk and curd sourced from cows, we ensure that vegan alternatives are available, allowing those who avoid dairy to still enjoy a varied diet.

Sustainable Practices

- By focusing on vegetarian and vegan food options, we reduce our environmental footprint, promoting sustainability on campus. Wherever possible, we source ingredients locally to support the local economy and reduce transportation-related carbon emissions.

Our commitment to providing sustainable food choices ensures that all students and staff have access to nutritious and environmentally friendly meals. With a focus on vegetarian options and sufficient vegan choices, our institutional hostels and canteen cater to diverse dietary needs while promoting a sustainable lifestyle.

Activates

1. Guest lecture on Vegan Diet and its Importance: Sustainable Solutions through a Plant-Based Lifestyle: <https://jssuni.edu.in/jssaher/activities-and-events/ActivityAndEventDetail.aspx?NOTICESID=6335>
2. Workshop on Water Analysis Test <https://jssuni.edu.in/jssaher/activities-and-events/ActivityAndEventDetail.aspx?NOTICESID=5422>
3. Industrial Visit to Natureorama Private Limited <https://jssuni.edu.in/jssaher/activities-and-events/ActivityAndEventDetail.aspx?NOTICESID=5786>
4. Awareness Visit on Drought-Tolerant and Water-Consumption Plants <https://jssuni.edu.in/jssaher/activities-and-events/ActivityAndEventDetail.aspx?NOTICESID=6277>
5. Plant sampling drive on occasion of World Environment day <https://jssuni.edu.in/jssaher/activities-and-events/ActivityAndEventDetail.aspx?NOTICESID=6328>

Championing Sustainable, Plant-Forward Dining on Campus

To honor our environmental values and accommodate a range of dietary choices, our food service emphasizes both vegetarian and fully plant-based cuisine.

All-Vegetarian Core Menu

- Every meal served in the hostels and the main canteen is vegetarian by default. This plant-focused framework supplies balanced nutrition while reflecting our sustainability goals. Each menu cycle is planned to deliver complete proteins, vital micronutrients, and plenty of flavor variety.

Robust Vegan Selections

- Those who avoid all animal products can still enjoy a wide selection of entrées, sides, and snacks prepared entirely without dairy or eggs. Although milk and curd from our campus dairy appear in certain dishes, parallel vegan alternatives are always offered so that no one has to compromise their preferences or principles.

Earth-Friendly Sourcing and Operations

- Prioritizing plant-based dishes inherently lowers our food-related carbon footprint. Whenever feasible, ingredients are procured from nearby growers and suppliers, curbing food-mile emissions and injecting revenue into the regional economy.

By centering our dining program on vegetarian fare and expanding vegan options, we ensure every student and staff member can eat healthfully, ethically, and sustainably

2.3.4 Does your College & University provide healthy and affordable food choices for all on campus?

Ensuring Accessible, Nutritious, and Economical Dining for All Students

Our institution prioritizes student health and well-being by providing wholesome meals at highly affordable rates. Our campus dining program is thoughtfully designed to support students with nutritious, ample, and budget-friendly food options throughout their academic journey.

Cost-Effective Meal Plans

- We offer a comprehensive annual food plan for hostel residents at just Rs 40,000, which averages to about Rs 110 per day. This includes breakfast, lunch, evening snacks, and dinner—providing exceptional value compared to the cost of eating at commercial eateries.

Focus on Balanced Nutrition

- The meals served are crafted to meet dietary requirements, ensuring students receive vital nutrients essential for their

physical and mental health. With a wide array of menu choices, including vegetarian and vegan selections, we cater to diverse preferences and health considerations.

Unlimited Serving Policy

- We follow an open meal policy where students can enjoy generous portions without limitations. This ensures that every student gets enough to eat, fostering a supportive environment where no one experiences food insecurity on campus.

Commitment to Quality

- Food preparation follows rigorous quality standards, emphasizing cleanliness, taste, and health. By incorporating fresh and locally sourced ingredients, we enhance both the nutritional profile and flavor of every meal served.

Our college remains deeply committed to offering nutritious, plentiful, and cost-effective meals for every student. Through carefully managed food services, we aim to promote wellness while easing financial pressure—making campus life healthier and more inclusive.

2.5 National Hunger

2.5.1 Does your College & University provide **access** on food security and sustainable agriculture and aquaculture knowledge, skills or technology to local farmers and food producers?

No

2.5.2 Does your College & University provide events for local farmers and food producers to connect and transfer knowledge?

Our institution actively engages in initiatives to connect with local farmers and food producers, facilitating knowledge transfer and promoting sustainable agricultural practices. Key aspects of our efforts include:

Strengthening Community Bonds Through Agricultural Outreach and Sustainability Initiatives

Our institution is dedicated to building meaningful partnerships with local farmers and food producers. By facilitating knowledge exchange and encouraging sustainable practices, we aim to empower communities and contribute to environmentally responsible agriculture.

Community Engagement via NSS

- Leveraging the platform of the National Service Scheme (NSS), we engage with tribal populations to raise awareness about the value of nutrition and self-sustained food production. These outreach initiatives focus on promoting healthy eating habits and guiding communities in cultivating native and nutrient-rich crops suited to their environment.

Collaborative Learning and Capacity Building

- We actively collaborate with local farmers through workshops that explore the use and cultivation of medicinal plants. These interactive sessions emphasize the economic potential of herbal crops, helping farmers diversify their income sources and improve their livelihoods through sustainable agricultural ventures.

Our college remains deeply committed to nurturing relationships with local farming communities. Through NSS-led engagement and participatory workshops, we facilitate the dissemination of vital information on nutrition, eco-friendly farming, and the commercial prospects of medicinal agriculture. These efforts not only uplift rural communities but also align with our vision of contributing to inclusive and sustainable development.

2.5.3 Does your College & University provide **access to College & University facilities** (e.g. labs, technology, plant stocks) to local farmers and food producers to improve sustainable farming practices?

No

2.5.4 Does your College & University priorities **purchase of products** from local, sustainable sources? Sustainable food purchases

Promoting Sustainability Through Local and Responsible Food Sourcing

At our institution, we take pride in aligning our food procurement strategies with environmental responsibility and local economic support. Our sustainable food sourcing practices are embedded in the way we operate and reflect our broader commitment to community well-being and eco-consciousness.

Sourcing from Local Markets

- Our procurement team gives preference to buying fresh produce and groceries from nearby markets. This approach not only guarantees the freshness of our food but also significantly cuts down on emissions associated with long-distance transportation. By choosing local vendors, we help strengthen small-scale businesses and promote regional economic resilience.

Direct Engagement with Farmers

- We actively purchase items such as coconuts and select vegetables straight from nearby farmers. This direct relationship eliminates middlemen, ensuring that farmers receive fair compensation for their labor. Engaging with local growers also allows us to support sustainable agricultural practices and maintain transparency in our food supply chain.

Sustainability in Practice

- Prioritizing local and eco-friendly sourcing helps us lower our environmental footprint. It also supports organic and sustainable cultivation techniques that benefit both people and the planet. By integrating such choices into our operations, we not only uphold high standards of freshness and quality in our meals but also contribute to long-term environmental and social sustainability.

Our institution remains dedicated to fostering a food system that is fresh, fair, and environmentally sound. Through consistent local engagement and conscious choices, we continue to enhance the dining experience on campus while contributing meaningfully to the health of our community and the planet.



girls hostel grocery
and vegetable.pdf



Coconut supply bill
(1).pdf



boys hostel grocery
and vegetables bill.1



Papad supply bill
(1).pdf

Activities and Events: Description and web link

Sl No	Type of event	Activity description	Weblink
1	NSS Activities	Plant sampling drive on occasion of World Environment day	https://jssuni.edu.in/jssaher/activities-and-events/ActivityAndEventDetail.aspx?NOTICESID=6328
2	Awareness Programs	Awareness Visit on Drought-Tolerant and Water-Consumption Plants	https://jssuni.edu.in/jssaher/activities-and-events/ActivityAndEventDetail.aspx?NOTICESID=6277
3	Industrial Visit	Industrial Visit to Natureorama Private Limited	https://jssuni.edu.in/jssaher/activities-and-events/ActivityAndEventDetail.aspx?NOTICESID=5786
4	Workshop	Workshop on Water Analysis Test	https://jssuni.edu.in/jssaher/activities-and-events/ActivityAndEventDetail.aspx?NOTICESID=5422
5	Guest Lecture	Vegan Diet and its Importance: Sustainable Solutions through a Plant-Based Lifestyle	https://jssuni.edu.in/jssaher/activities-and-events/ActivityAndEventDetail.aspx?NOTICESID=6335

6	Hostel Facilities	Hostel facilities	https://jssuni.edu.in/jssaher/college-of-pharmacy-mysuru/hostel-facilities.html
7	College Facilities	College Facilities	https://jssuni.edu.in/jssaher/college-of-pharmacy-mysuru/college-facilities.html



*Peace begins when
the hungry are served*

ABOUT THE GOAL

Hunger is the leading cause of death in the world. Our planet has provided us with tremendous resources, but unequal access and inefficient handling leaves millions of people malnourished. SDG 2 has eight targets and 14 indicators to measure progress. The five *outcome targets* are: ending hunger and improving access to food; ending all forms of malnutrition, agricultural productivity, sustainable food production systems and resilient agricultural practices; and genetic diversity of seeds, cultivated plants and farmed and domesticated animals; investments, research and technology. The three *means of implementation targets* include: addressing trade restrictions and distortions in world agricultural markets and food commodity markets and their derivatives. There are five hunger-fighting initiatives taken by the Indian Government includes National Nutrition Mission (NNM), National Food Security Mission, Zero Hunger Programme, Eat Right India Movement and efforts towards Food Fortification.

OUR CONTRIBUTIONS

EFFORTS TAKEN TO COMBAT ZERO HUNGER

HEALTHY LUNCH
TO OUR DAILY
WAGE
EMPLOYEES

FOOD SAFETY
AND SECURITY AT
THE CAMPUS

EFFICIENT
MANAGEMENT
OF FOOD WASTE

INTERVENTIONS TO PREVENT HUNGER AMONG STAFFS AND STUDENTS

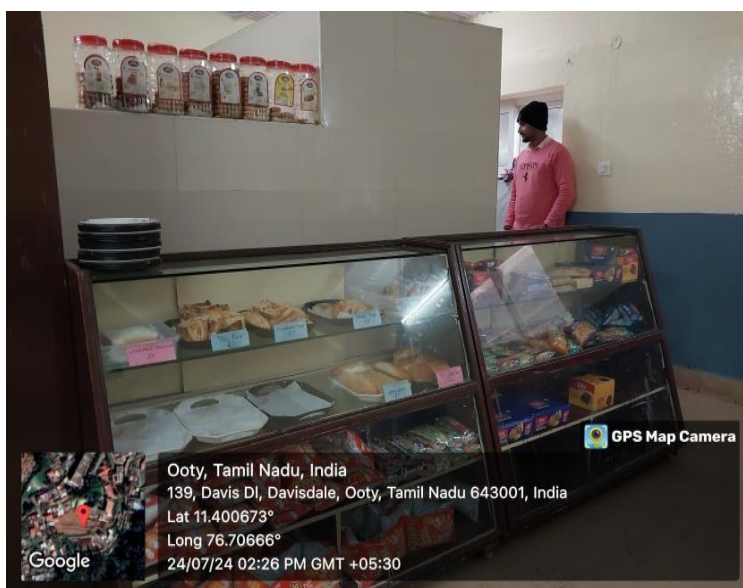
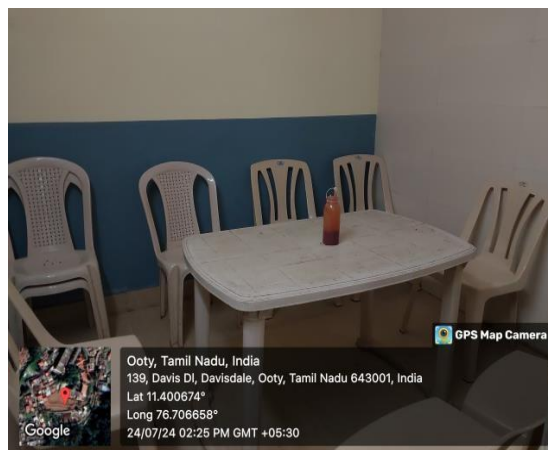
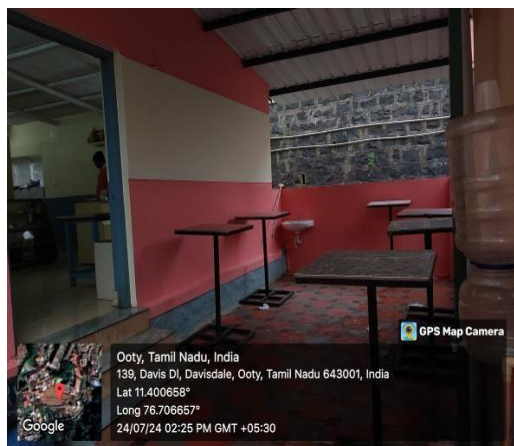
JSS College of Pharmacy, Ooty, demonstrates its commitment to **Zero Hunger** by ensuring that no member of its community experiences food insecurity. The college provides **nutritious, freshly prepared lunches free of cost to daily wage employees**, supporting their health and well-being. This initiative not only addresses immediate hunger but also reflects the institution's responsibility toward its workforce, fostering an inclusive and caring environment. Additionally, by ensuring that staff and students have access to healthy meals, the college promotes improved productivity, well-being, and a sense of security, aligning with sustainable practices to eliminate hunger within its campus community.



Glimpses of interventions taken for daily wage employees

SUSTAINABLE FOOD CHOICES FOR ALL

JSS College of Pharmacy, Ooty, supports the vision of **Zero Hunger** by maintaining a well-equipped food court and canteen that provide **accessible, affordable, and hygienic meal options** for both students and staff. A wide variety of nutritious foods and snacks are available, ensuring that the campus community has convenient access to balanced meals throughout the day. This initiative not only helps prevent hunger but also promotes healthy eating habits, enhances overall well-being, and fosters a **positive and inclusive dining experience** for everyone on campus.



Glimpses of canteen

COLLABORATION WITH LOCAL COMMUNITIES

JSS College of Pharmacy, Ooty, actively promotes **environmental conservation and sustainable resource utilization** through various initiatives. The Department of Pharmacognosy annually organizes programs focused on the **conservation of medicinal plants in the Nilgiris Biosphere**, fostering awareness of the ecological and therapeutic importance of native flora through medicinal plant exhibition. The college also supports events dedicated to the **protection of land, forests, and wildlife**, encouraging community participation in sustainable practices. Additionally, a **handy booklet on "Food**

Adulteration and Safety” was distributed to the public, offering detailed information on identifying adulterated foods and ensuring food safety. These efforts collectively enhance environmental responsibility and community health awareness.



Glimpses of medicinal plant exhibition to provide public medicinal plant awareness

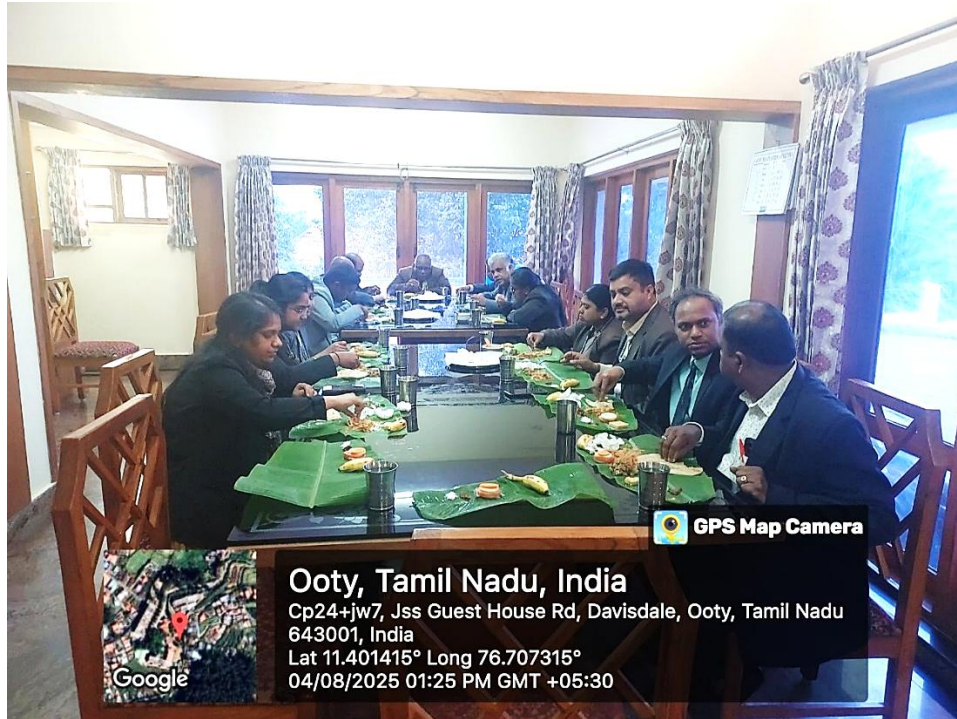


Our awareness programme on medicinal plant being appreciated by honourable chief minister of Tamilnadu

ENSURING FOOD SECURITY AND WELL BEING FOR FACULTY AND STAFF

JSS College of Pharmacy, Ooty, ensures that its staff members have access to nutritious and wholesome meals as part of its commitment to promoting well-being and addressing hunger. The college provides healthy and balanced food at the JSS Guest House for staff members, which they can avail themselves of whenever needed. Additionally, working lunches are routinely arranged after meetings, ensuring that all faculty and staff are provided with hygienic and nourishing meals.

Such initiatives reflect the institution's efforts to create a supportive and caring environment for its employees while contributing to the broader objectives of Zero Hunger by preventing food insecurity among its workforce.



GPS Map Camera

Ooty, Tamil Nadu, India

Cp24+jw7, Jss Guest House Rd, Davisdale, Ooty, Tamil Nadu
643001, India

Lat 11.401415° Long 76.707315°
04/08/2025 01:25 PM GMT +05:30

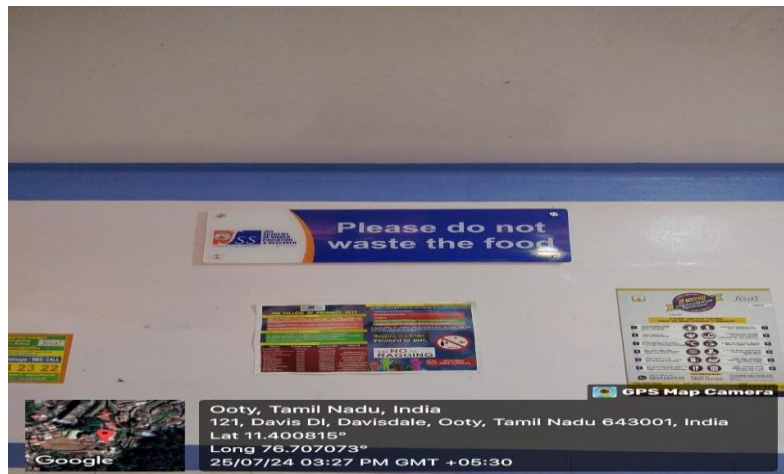


Google

FOOD WASTE MANAGEMENT

JSS College of Pharmacy, Ooty, actively implements measures to minimize food waste and promote sustainable dining practices among students. The college displays bold signs and informative posters in the dining areas to encourage mindful eating, reminding students to take only what they can consume. This initiative fosters responsible behavior, reduces surplus food waste, and promotes awareness of food security.

Furthermore, the wet food scraps generated in the hostel are systematically collected, weighed, and transported in dedicated drums for composting. This sustainable approach not only prevents food wastage but also supports environmental conservation by converting biodegradable waste into nutrient-rich compost.



Signboards and slogans promoting no food waste

SUSTAINABLE LIVING THROUGH CLEANLINESS AND VEGAN MEALS

JSS College of Pharmacy, Ooty, emphasizes the importance of maintaining a clean and sustainable campus environment through its proactive dining and lifestyle initiatives. The college ensures that dining areas are hygienic and well-maintained, instilling a culture of cleanliness among students. Regular awareness campaigns and posters encourage students to maintain personal and community hygiene, contributing to a healthier campus.

In alignment with sustainable practices, the college also promotes the availability of vegan and plant-based food options for students. These meals are nutritious, environmentally friendly, and support the reduction of the institution's carbon footprint. By integrating cleanliness initiatives with the promotion of vegan diets, the college fosters both health-conscious living and environmental sustainability among its students.



Glimpses of hostel cleanliness

SUSTAINABLE VEGETARIAN AND VEGAN FOOD PRACTICES ON CAMPUS

JSS College of Pharmacy, Ooty, ensures sustainable and nutritious food choices for students and staff through its hostel, canteen, and guest house facilities. The menu offers a variety of **vegetarian and vegan-friendly meals** including idly, dosa, pongal, chapathi, rice varieties, vegetable curries, sprouts, and pulses, supporting plant-based nutrition and environmental sustainability. A typical day's meals provide **1,800–2,200 kcal**, meeting the recommended energy requirements for young adults, with balanced carbohydrates, proteins, and micronutrients. Regular evening snacks and milk supplements further enhance dietary quality. By promoting healthy, hygienic, and sustainable dining practices, the institution contributes to Zero Hunger while fostering well-being and eco-conscious living.

JSS College Of Pharmacy, Ooty

Girls Hostel

With effective from March 2025 (Week 1 & 3)

Day	Breakfast	Lunch	Dinner
Monday	Idly, Masala Vada, Sambar, Pudina chutney	Plain rice, Dhal, Chappathi, Valakai poriyal, Mushroom gravy, Rasam, Curd	Dosa & Vada Curry
Tuesday	Pongal, Medu vada, Sambar, Coconut chutney	Plain rice, Kerasi with dhal kolambu, Rasam, Curd vada, Curd, Pappad	Maggie (with vegetables), Curd rice, chips
Wednesday	Appam, Chickpea curry, coconut chutney	Plain rice, jeera rice, poori channa gravy, Rasam, Curd	Veg Pulav, Tomato sauce, chips
Thursday	Bread, Potato curry, carrot+Onions+Cucumber + Tomato+Podina chutney, Butter, Jam, Corn flakes	Kerala rice, Plain rice, Moru kolambu & sambar, Fried potato poriyal, Rasam, Curd	Ghee roast, Tomato chutney, Sambar
Friday	Ragi semiya, Puttu, curry	Plain rice, Kollu parupu kolambu, Chappathi, Green peas potato curry, Rasam, curd	Rava dosa, Perungai chutney, sambar
Saturday	Puttu, Wheat upma, Chickpea curry, Corn flakes	Bisibellabath/Sambar sadam, Kaara Boondi, Plain rice, Rasam, Curd	Idly, Sambar, Poha, coconut chutney
Sunday	Masala dosa, sambar, coconut chutney	Pudina rice, Fruit curd rice, chips	Kothu parotta with Onion Raitha, Salad

Evening Snacks

Monday	Green gram sprout
Tuesday	Sweet corn/Sandwich
Wednesday	5 rupees Biscuit
Thursday	Sundal with onion
Friday	Bun butter jam

Sweets

Week 1	Arun icecream (Cone or choco bar)
Week 3	Milk peda

Pickle: Mango/Garlic/Lemon+ Moru Milagai

Morning: Milk & Coffee

Evening: Milk, Tea & coffee Every

Night: Plain rice, Rasam, Curd


Student's secretary


Warden


Administrative officer


Principal

Hostel food menu

COMMUNITY OUTREACH FOR FOOD SECURITY AND SUSTAINABLE LIVING

JSS College of Pharmacy, Ooty, organized an NSS Special Camp from 21–26 April 2025 at Devala and Moochikunnu tribal villages, focusing on community service and social welfare. As part of the camp, volunteers conducted awareness programs on nutrition, healthy eating, and food hygiene to address hidden hunger in the tribal community. Activities included school and hospital cleaning, drinking water tank sanitation for safe water access, and promoting balanced diets to improve community health. By engaging in educational outreach on nutritious food practices and contributing to food security awareness, the camp directly supported SDG 2: Zero Hunger, fostering sustainable community development.





Glimpse of NSS special camp at Devala village

FOOD WASTE MANAGEMENT THROUGH COMPOSTING

The food waste generated in the college hostel and dining areas is carefully collected, weighed, and transported in drums to Gudalur, The Nilgiris, where it is systematically subjected to composting. This sustainable practice not only minimizes food waste but also supports environmental conservation by converting organic waste into nutrient-rich compost for agricultural and horticultural use.



Glimpses of collection of food waste and composting

SLS, Mysore

1. ZERO HUNGER (SDG 2)

Details Related to SDGs	Evidence with documents	Weblink to support the details
2.1 Research supporting SDG2: Research on Zero Hunger (List of publications reflecting the research towards zero hunger in Vancouver style)		
1.1.1 Zero hunger: publications in top journals supporting SDG-2		
Ramu, R. (2025). Discovery and background of GABA in plants. In <i>GABA in plants: Biosynthesis, plant development, and food security</i> (pp. xx-xx). Wiley. ISBN: 9781394217786.		
1.1.2 Zero hunger: % of publications in top journals from Scopus and WoS supporting SDG-2		
1. Sushmashree, K. (2024). Understanding Metal-Based Nanoparticles in Agricultural Ecosystems for Sustainable Growth: Nano Farming. <i>African Journal of Biological Sciences</i> , 6(5), 7858-7876. Springer Nature.		
2. Khalander Bibi, M. (2024). Harnessing Nature's Power of Azolla Pinnata Superfood with Biofertilizers for a Sustainable Future. <i>International Journal of Health and Allied Sciences</i> , 13(1), 1-10. Wolters Kluwer Medknow.		
3. Basavarajappa, S. H. (2024). Influence of Liquid Formulations Jeevamrutha and Panchagavya on Growth and Yield Attributes of Tomato Plant. <i>International Journal of Biology, Pharmacy and Allied Sciences</i> , 13(5), 2448-2458. BPAS.		
4. Sreepriya, M. S. (2024). Effect of application of Pseudomonas fluorescens biofertilizer on fenugreek. <i>IJCRT</i> ,		

12(6), 484-489.		
5. Deepak, D. (2024). Effect of application of Amirich plant tonic on flowering of fenugreek plants. IJCRT, 12(6), 458-461.		
6. Karthika Kishor, M. (2024). Natural substrate compost on growth & development of beans plant. IJCRT, 12(6), 743-748.		
1.2 Campus Food Waste		
2.2.1/2.2.2 Campus food waste tracking and measuring the amount of food waste generated from food served within the University / College? If food provision is outsourced, please provide relevant data for the same.		
○ Explain the mechanism of campus food waste tracking and share the evidence. ○ Provide strategies/policies/guidelines of the institution in tracking and minimizing food waste. ○ Awareness through signboards, slogans, and placards in minimizing food waste in college and in hostels. ○ If outsourced, please provide agreement/Vouchers/invoices etc.		
Total food waste:		
Number of campus population:		
Food waste per person:		
Evidence: Explain and attach evidence /documents supporting your explanation		
Any other Comments:		
2.3 Student Hunger		
2.3.1 Does your College & University	Yes	

have a programme in place on student food insecurity/hunger ? <i>(student hunger programme on food insecurity hunger-all outreach activities supporting food distribution to schools and educational institutions, concessional rate food provided to students of JSS AHER in the institutional hostels and canteens)</i>	Policies and Programs adopted by the University is applicable to Constituent Colleges	jssuni.edu.in/admin/BlobFileWorking.aspx?FILENAME=NEM004242.pdf&FORWHAT=3
Evidence: weblink/details of all outreach activities supporting food distribution to schools and educational institutions (with supporting photographs with high resolution, signboards, pluck cards, displays and notices), concessional rate food provided to students of JSS AHER in the institutional hostels and canteens		
Any other Comments:		

2.3.2 Does your College & University provide interventions to prevent or alleviate hunger among students and staff? (e.g. including supply and access to food banks/pantries) (concessional rate food provided to students and staff of JSS AHER in the institutional hostels and canteens etc.)	Yes All the programs of the parent organization JSS Mahavidyapeetha and JSS AHER to prevent and alleviate hunger among students and staff are implemented in toto	https://jssonline.org/social-service/hostels-and-orphanages/ https://jssaherdatalake.blob.core.windows.net/quality/Food%26SuppliesPolicy.pdf
Evidence: weblink/details of concessional rate food provided to students and staff of JSS AHER in the institutional hostels and canteens etc.		
Any other Comments:		
2.3.3 Does your College & University provide sustainable food choices for all on	Yes	

campus, including vegetarian and vegan food? <i>(sustainable food choices on campus)</i> <i>(sustainable food-vegetarian and vegan food provided to students and staff of JSS AHER in the institutional hostels and canteens)</i>		
Evidence: weblink/details of sustainable food- vegetarian and vegan food provided to students and staff of JSS AHER in the institutional hostels and canteens. Provide hostel menu details, food court and canteen menu. Indicate calorie value for food items provided to staff and students Eg: 2 idli calories=140 calories		
Any other Comments:		
2.3.4 Does your College & University provide healthy and affordable food choices for all on campus?	Yes	

Healthy and affordable food choices		
Evidence: weblink/details of Provide hostel menu details, food court and canteen menu. Indicate calorie value for food items provided to staff and students Eg: 2 idli calories=140 calories Cost of one breakfast/lunch/dinner/tea/snacks per day per student.		
2.3.5 - Does your College & university as a body provide interventions to prevent or alleviate hunger among staff? (e.g. including supply and access to food banks/pantries)		
Any other Comments:		
2.5 National Hunger		
2.5.1 Does your College & University provide access on food security and sustainable agriculture and aquaculture knowledge, skills or technology to local	Yes	

farmers and food producers? Access to food security knowledge		
Evidence: weblink/details of training/workshop/seminars/other related programs inhouse or science on wheels program leading to transfer of knowledge, skills or technology to local farmers, tribal community, women and food producers, Medicinal plants promoters, Herbal plants promoters, small scale holders etc with supporting photographs with high resolution.		
Any other Comments:		
2.5.2 Does your College & University provide events for local farmers and food producers to connect and transfer knowledge? Events for local farmers and food producers	Yes	
Evidence: weblink/details of training/workshop/seminars/other related programs inhouse or science on wheels program leading to transfer of knowledge, skills or technology to local farmers, tribal community, women and food		

producers, Medicinal plants exhibition and promotions, herbal plants promoters, small scale holders etc with supporting photographs with high resolution.

Any other Comments:

SLS, Ooty

1. ZERO HUNGER (SDG 2)

Details Related to SDGs	Evidence with documents	Weblink to support the details
2.1 Research supporting SDG2: Research on Zero Hunger (List of publications reflecting the research towards zero hunger in Vancouver style) 1.1.1 Zero hunger: publications in top journals supporting SDG-2: NIL 1.1.2 Zero hunger: % of publications in top journals from Scopus and WoS supporting SDG-2: NIL		
1.2 Campus Food Waste		
2.2.1/2.2.2 Campus food waste tracking and measuring the amount of food waste generated from food served within the University / College? If food provision is outsourced, please provide relevant data for the same. ○ Explain the mechanism of campus food waste tracking and share the evidence. ○ Provide strategies/policies/guidelines of the institution in tracking and minimizing food waste. ○ Awareness through signboards, slogans, and placards in minimizing food waste in college and in hostels. ○ If outsourced, please provide agreement/Vouchers/invoices etc.		
Total food waste: NIL		
Number of campus population: 297		
Food waste per person: NIL		
Evidence: Explain and attach evidence /documents supporting your explanation		
Any other Comments:		

2.3 Student Hunger		
2.3.1 Does your College & University have a programme in place on student food insecurity/hunger? <i>(student hunger programme on food insecurity hunger-all outreach activities supporting food distribution to schools and educational institutions, concessional rate food provided to students of JSS AHER in the institutional</i>	Explain and attach evidence /documents supporting your explanation SLS JSS AHER, Ooty: NIL JSS AHER link is provided	https://jssaherdatalake.blob.core.windows.net/quality/JSSAHERCompendiumonGoal2.pdf

hostels and canteens)		
Evidence: weblink/details of all outreach activities supporting food distribution to schools and educational institutions (with supporting photographs with high resolution, signboards, pluck cards, displays and notices), concessional rate food provided to students of JSS AHER in the institutional hostels and canteens		
Any other Comments:		
2.3.2 Does your College & University provide interventions to prevent or alleviate hunger among students and staff? (e.g. including supply and access to food banks/pantries) (concessional rate food provided to students and staff of JSS AHER in the institutional hostels and canteens etc.)	Yes – Explain and attach evidence /documents supporting your explanation SLS JSS AHER, Ooty: NIL JSS AHER link is provided	https://jssaherdatalake.blob.core.windows.net/quality/JSSAHERCompendiumonGoal2.pdf
Evidence: weblink/details of concessional rate food provided to students and staff of JSS AHER in the institutional hostels and canteens etc.		

Any other Comments:		
2.3.3 Does your College & University provide sustainable food choices for all on campus, including vegetarian and vegan food? <i>(sustainable food choices on campus)</i> <i>(sustainable food-vegetarian and vegan food provided to students and staff of JSS AHER in the institutional hostels and canteens)</i>	Yes SLS JSS AHER, Ooty: NIL JSS AHER link is provided	https://jssaherdatalake.blob.core.windows.net/quality/JSSAHERCompendiumonGoal2.pdf
Evidence: weblink/details of sustainable food- vegetarian and vegan food provided to students and staff of JSS AHER in the institutional hostels and canteens. Provide hostel menu details, food court and canteen menu. Indicate calorie value for food items provided to staff and students Eg: 2 idli calories=140 calories		
Any other Comments:		
2.3.4 Does your College & University	Yes SLS JSS	https://jssaherdatalake.blob.core.windows.net/quality/JSSAHERCompendiumon

provide healthy and affordable food choices for all on campus? Healthy and affordable food choices	AHER, Ooty: NIL JSS AHER link is provided	Goal2.pdf
Evidence: weblink/details of Provide hostel menu details, food court and canteen menu. Indicate calorie value for food items provided to staff and students Eg: 2 idli calories=140 calories Cost of one breakfast/lunch/dinner/tea/snacks per day per student.		
2.3.5 - Does your College & university as a body provide interventions to prevent or alleviate hunger among staff? (e.g. including supply and access to food banks/pantries)		
Any other Comments:		
2.4 Proportion of graduates in agriculture and aquaculture including sustainability aspects		
2.4.1 - Number of graduates		
2.5 National Hunger		
2.5.1 Does your College & University provide access on food security and	Yes SLS JSS AHER, Ooty: NIL JSS AHER	https://jssaherdatalake.blob.core.windows.net/quality/JSSAHERCompendiumonGoal2.pdf

sustainable agriculture and aquaculture knowledge, skills or technology to local farmers and food producers? Access to food security knowledge	link is provided	
Evidence: weblink/details of training/workshop/seminars/other related programs inhouse or science on wheels program leading to transfer of knowledge, skills or technology to local farmers, tribal community, women and food producers, Medicinal plants promoters, Herbal plants promoters, small scale holders etc with supporting photographs with high resolution.		
Any other Comments:		
2.5.2 Does your College & University provide events for local farmers and food producers to connect and transfer knowledge? Events for local farmers and food producers	Yes SLS JSS AHER, Ooty: NIL JSS AHER link is provided	https://jssaherdatalake.blob.core.windows.net/quality/JSSAHERCompendiumonGoal2.pdf

Evidence: weblink/details of training/workshop/seminars/other related programs inhouse or science on wheels program leading to transfer of knowledge, skills or technology to local farmers, tribal community, women and food producers, Medicinal plants exhibition and promotions, herbal plants promoters, small scale holders etc with supporting photographs with high resolution.

Any other Comments:

2.5.3 Does your College & University provide **access to College & University facilities** (e.g. labs, technology, plant stocks) to local farmers and food producers to improve sustainable farming practices?

University access to local farmers and food producers

Yes
SLS JSS
AHER,
Ooty: NIL
JSS AHER
link is
provided

<https://jssaherdatalake.blob.core.windows.net/quality/JSSAHERCompendiumonGoal2.pdf>

Evidence: weblink/details of training/workshop/seminars/other related programs inhouse or science on wheels program conducted within colleges/departments leading to transfer of knowledge, skills or technology to local farmers,

tribal community, women and food producers, Medicinal plants exhibition and promotions, Herbal plants promoters, small scale holders etc with supporting photographs with high resolution.		
Any other Comments:		
2.5.4 Does your College & University priorities purchase of products from local, sustainable sources? Sustainable food purchases	Yes SLS JSS AHER, Ooty: NIL JSS AHER link is provided	https://jssaherdatalake.blob.core.windows.net/quality/JSSAHERCompendiumonGoal2.pdf
Evidence: Weblink and details on purchase of products (groceries, vegetables, fruits, herbs, spices etc) from the local farmers, tribal community, women and food producers, Medicinal plants exhibition and promotions, Herbal plants promoters, small scale holders with supporting photographs with high resolution.		
Any other Comments:		

DHSMS

Brief of activities:

Curriculum enriched with managerial and societal concepts

Training students for entrepreneurship skills, hospital postings ,
internship to help students to develop the skills for employability;
there by contributing to zero hunger

Industrial visits, expert lectures and campus recruitments to
enhance the student employment opportunities

Table 03: Activities conducted aligning to Goal 2

Curriculum	The curriculum is designed by incorporating subjects that focus training students on acquiring not just academic knowledge but also to make them job ready, thus contributing to 'Zero Hunger'. The students are trained in the various concepts of management and the theories informing the practices. Students are also provided on the job training through daily hospital postings and internships at various healthcare organizations. This blended training with classroom lectures and experiential learning gives the student a comprehensive understanding of day-to-day operations in organizations.
Teaching & Learning	Hospital postings being an integral component of curriculum helps students to get a real exposure to health care delivery systems. Students have the benefit of hands-on-experiential learning by solving real-time problems and issues in healthcare facilities. The department also organizes visits to various hospitals and corporate establishments for enhanced hands-on learning about the advancements in their respective areas.

Activities related to the goal

Department of Health System Management Studies has a culture of continuous learning for students through hands on training on day-to-day organizational operations added to their academic schedules. Thus, making the student's job ready or stepping out of campus with start-up ideas. Various initiatives of the department include student training on acquiring entrepreneurial skills, workshops providing hands on sessions on resume writing, industry collaborations for student internship and placement initiatives. While these initiatives directly contribute to student employability and development; indirectly contribute towards 'Zero Hunger'.

Awareness on "No Food Waste" through Posters

The department promotes awareness on 'No Food Wastage' through poster displays in the cafeteria located in the building.



Student training on entrepreneurship skills

Three-day Entrepreneurship Development Program (EDP), for two distinct batches of students of III semester of MBA (Hospital Administration), MBA (Pharmacy Administration), MSc (Nutrition & Dietetics) and MBA (Information Technology) was conducted from 2nd to 4th December 2024 and 5th to 7th December 2024 respectively at SPARKLE CINE, Centre of Excellence in Entrepreneurship Development (CEED) in collaboration with the Department of Health System Management Studies of JSS Academy of Higher Education & Research, Mysuru. A total of 104 students participated from the two batches. The importance of entrepreneurship in present-day education cannot be overstated. In an era where innovation drives personal and national progress, cultivating an entrepreneurial mindset among students in higher education systems, is crucial and determines the outcome of educational institutions in preparing Job Providers rather than being a factory producing mere Job Seekers. The uniqueness of this program lies in the approach to fostering entrepreneurial spirit among students through hands-on, interactive sessions led by real-life entrepreneurs who engaged students in a dynamic learning model, guiding them in identifying societal problem statements and leveraging their formal education to innovate and develop product prototypes. This program aimed to instill within students the attributes necessary for entrepreneurial success. A key highlight of the program was the encouragement for students to create business model canvases for their innovations based on identified problem statements. This not only allowed them to conceptualize their ideas thoroughly but also provided a platform for them to exhibit their soft skills in professional communication. The students were given the invaluable opportunity to pitch their startup prototypes, honing their ability to articulate ideas effectively

and persuasively. 50 This hands-on, team-driven, and participative teaching methodology served as one of the effective modern education practices as the program not only immersed students in real-life challenges but also empowered them to apply theoretical knowledge in practical scenarios. Such an approach not only fosters innovation but also prepares students for the dynamic and competitive landscape of the professional world providing students with an education that goes beyond textbooks.



Career Counselling, Internship and Recruitment Drive Initiatives

The department undertakes student internship initiatives to various reputed organizations, arranges career orientation programs and invites recruitment drives focusing primarily on the final year students. Few of the initiatives include career orientation program , Internship opportunities and Recruitment drives from Novo Nordisk, Realgliz Pharma and various hospitals and pharmaceutical companies.



Few of our top recruiters include:

