Centurion University

Shaping Lives...
Empowering Communities...

SDG 2 | Report on Zero Hunger

SDG 2 REPORT 2021

OUTLINE

I. Targets

Subsidised Meals

Centurion University offers access to subsidised meals to all of its students, students of short-term courses, staff and visitors. It prepares about 35000 meals/day for its students, staff and visitors besides 60000/year for short term students. By 2023, the University targets to increase the subsidy to 40000 meals/day and 100000/year to short term students.

Tracking Benefits of Nutritional Menu

Centurion University adheres to different guidelines of Government in terms of providing nutritional food to the students. The University has set target to track the effects of such food in students BMI by 2023.

Organic Farming

Centurion University strives for sustainable farming practices which include organic farming it produces organic "Banana, Mushroom and Dragon Fruit". The University targets to produce Tomato, Cherry Tomato and Onions by the year 2023.

Employability and Employment

Employment and economic inclusion are a biggest alienator of hunger. The University along with its social entrepreneurial outreach trains 7500 students in different life skill building courses. One of a mandate of such courses is conformed placements. The University targets to increase the number to 15000 by 2023.

II. The Context of Centurion University

Centurion University strives to end hunger, stunting and wasting in all aspects. In order to ensure students overall health stature there is a Good Food Policy that adheres to requisite standards. A larger focus is towards usage of organic food which is produced on campus. Genetic diversity of food produced on campus is also produced through a variety of plantations. Towards entrepreneurship University organizes “Rural Haat” which provides backward linkages to farmers to sell their commodity in such festivals.

Centurion University is an equal opportunity employer as well. It is understood that unemployment is a scourge and cause of all suffering including nutritional deprivations. The University has employed differently abled personnel and also people with mental health problems. It all ensures its commitment towards its motto of “Shaping Lives and Empowering Communities”.

Jagannath Padhi
Director,
Centurion University

1. Campus Food Waste

1.1. Tracking of Campus Food Waste

Every day, about 50,000 meals are served in the various facilities (canteen, cafeteria, food court etc.) of the university. This includes students, faculty, staff and visitors coming to the campus. The university has also supported several intrapreneurs who contribute and support the university's efforts towards reducing hunger.

The overall food wastage has reduced in 2021 as compared to 2020. This is because of the continuous awareness and sensitization activities performed all-round the year. Signage is placed at canteen, cafeteria, food courts to remind and reinforce the food wastage policy of the university. The details are given below:

	BREAK FAST	LUNCH (Veg)	EVENING SNACKS	DINNER (Veg)	DINNER (Non-Veg)	TOTAL
Meals Served	3271	6330	2822	4270	3350	20043
Food Wastage (in KGs)	124	252	8	156	116	656
Per Capita Wastage (in KGs) in 2021	0.04	0.04	0.00	0.04	0.03	0.15
Per Capita Wastage (in KGs) in 2020	0.05	0.08	0.00	0.05	0.03	0.21

Details of food waste produced in 2021

1.2. From Food Waste to Organic Compost

The food and other organic waste produced in the campus are not dumped as garbage. These are collected, segregated, converted into organic fertilizer and used in the gardens and landscapes of the university. The following table gives the basis of total conversion from the food waste with details of machine capacity, food waste, sawdust, and the Bio-Culture used in the process:

No. of Machines Available	• KC-200 (200 KG processing capacity) • KC-500 (500 KG processing capacity)
Installation Date	• KC-200 on dated 30/12/2014 • KC-500 on dated 31/10/2015
Production details	• Started trial run from 03/12/2014 • Regular production started from 01/01/2015 of KC -200 • Regular production started from 01/11/2015 of KC -500
Proportion (Food Waste: Sawdust)	12.5: 1
Culture used per day	0.35 KG
Capacity	150 KG per Day (average)
Output (from 2015 to 2021)	250 Ton (approximately)

Details of food waste converted into organic compost from 2015 to 2021

1.3. Waste to Wealth: Conversion of Waste Food into Compost

1. Introduction

The University in a bid to convert food waste into natural compost has installed two Composter Accelerator units within the campus which together can handle 700 KG food waste per day.

2. Justification for using Composter Accelerator

- Save Money by reducing the cost of buying additional fertilizers.
- Save Resources by retaining soil moisture. The amount of water spent on irrigation is less, and the nutrients from compost are not easily washed away by rainfall.
- Saves the Environment by reducing the emission of harmful Greenhouse Gases which cause global warming.

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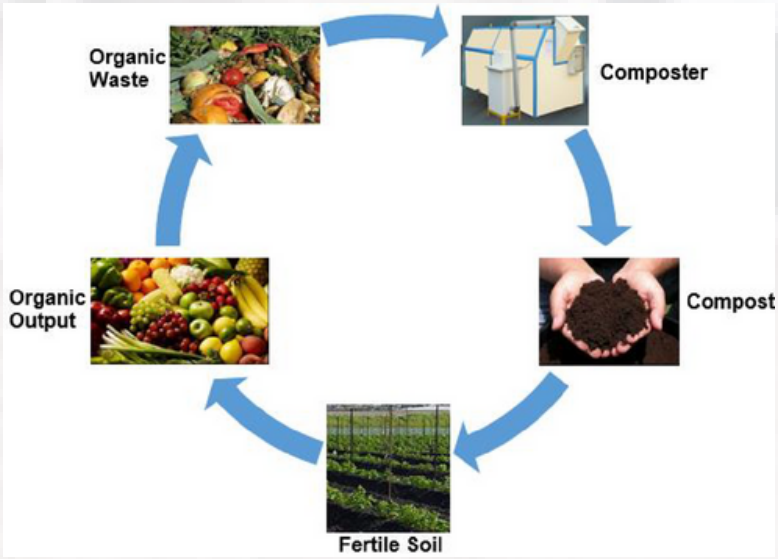
3. Production Cycle

The production process is continuous where the strain of food waste is mixed with sawdust and a typical Bio Culture are mixed. The material then is fed into the composter. Following is the standard operating procedure.

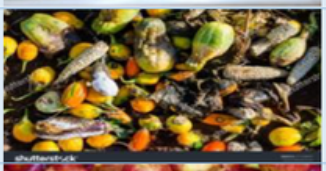
- Segregate plastics and other non-biodegradable materials from the waste.
- Cut large size fruits and vegetables. Approximate size of loading material is up to 1 inch -1.5 inch.
- Ensure large quantities of inorganic material like plastic and so on, is not loaded in Composter.
- Store organic waste in a perforated vessel for about four hours to remove excess moisture from the organic waste and then dump it in Composter.
- Add 10% to 30% sawdust in the organic waste depending on moisture level at the outlet. (The % of sawdust may increase depending on the moisture content of organic waste (like curry, sambhar, gravy, and so on).)
- Add 0.1% (of feeding capacity) composting culture in the Composter.
- Close the inlet door.
- Ensure the outlet is not blocked.
- Confirm, Composter is in AUTO MODE.
- Put the bin/collector at the outlet. Compost is automatically collected in the bin/collector.
- Segregate large decomposed organic material from the compost and reload.
- For excellent results, the output should be moist and not wet. If the output is wet, increase sawdust quantity and reload it.

4. Composting Cycle

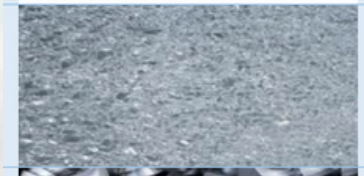


Composting cycle

3. What we can Compost

Image	Name
	Vegetable Waste
	Food Waste
	Spoilt Vegetables
	Fruit skins and Spoilt fruits
	Raw and cooked meat
	Eggshells
	Bread and bakery products
	Dry garden waste
	Dry temple waste

3. What we cannot Compost:

Image	Name
	Coconut shell
	Plastic bags, and bottles
	Glass
	Metal
	Dog and cat droppings (Animal waste)
	Napkins or sanitary waste
	Pharmaceuticals
	Cosmetics

Note:

1. Shredded coconut shells can be composted.
2. Animal waste can be composted. However, the compost will have an odor

7. Composting Chemistry

Composter uses the aerobic process of composting. Carbon to Nitrogen ratio (C:N) of the composting mass for the aerobic process should be 30:1. Generally, C:N ratio of food waste is within the range of 12:1 to 18:1. Hence, it requires the addition of carbonaceous materials such as sawdust, dried leaves, rice husk, and so on.

Composting bacteria consume carbon and water. They give out carbon dioxide (CO_2) and water vapor. This gradually reduces carbon in composting mass and the C:N ratio rises to 20:1. Carbon and Nitrogen gases are also used as building blocks for bacteria.

Generation of CO_2 from carbon is an exothermic process. The evolution of heat in the process is preserved in Composter by providing insulation.

The temperature of the composting mass increases up to 45 ℃ . This temperature kills most of the bacteria from the organic waste, which is dangerous to human health and accelerates the composting process.

8. Working Principle

Composting organic waste is either an aerobic or anaerobic process. Aerobic process is a process, which occurs in the presence of oxygen. On the other hand, the anaerobic process is a process, which occurs in the absence of oxygen.

The composter is an incubator for composting bacteria. Food, water, air, and a mixture of organic waste are made available to them at the appropriate time. These favorable conditions help the bacteria to multiply rapidly, which accelerates the composting process. With the help of Composter, organic waste is converted into usable compost within the 30 to 45 days of period.

2. Student Hunger and Food Security

2.1. Student Food Insecurity and Hunger

Centurion university had been at the forefront for several decades in building sustainable livelihoods of the rural communities, especially in reaching out to the most disadvantaged sections of the population. The university has been catering to the specific needs of the tribal people – the adoption of villages, project interventions (RNR rice, Urban Micro Enterprises). Students enrolled in various programs across campuses are ensured of quality and globally accredited programmes in multiple disciplines and actively promote entrepreneurial culture and enterprises both within the campuses and rural communities.

Deen Dayal Upadhyaya Grameen Kaushalya Yojana (DDU-GKY)

The university has been playing a pivotal role in supporting the social and economic programs where youth drawn from poor families with no or marginal employment are trained in various skills in addition to meeting the nutritional and food needs of the underprivileged sections of the population. Several programmes have been initiated towards this end, including establishing agricultural production units, and the university, as part of the Skill India program, participates in the Deen Dayal Upadhyaya Grameen Kaushalya Yojana (DDU-GKY) program under the Ministry of Rural Development. The DDU-GKY program is part of the National Rural Livelihood Mission that works with the objectives of adding diversity to rural low-income families' incomes and catering to the career aspirations of the rural youth.

The university has made provisions for meeting the food and nutritional needs of the students based on the calorific recommendations of the Indian Council of Medical Research (ICMR) and Recommended Dietary Allowances (RDA) of various nutrients (carbohydrates, proteins, fats, vitamins, and minerals). A well-balanced diet containing adequate proportions of cereals, pulses, fruits and vegetables, and meat products that supply all the essential nutrients for meeting the requirements is provided. The same is incorporated in the menus across campuses.

DAY	BREAKFAST	LUNCH	SNACKS	DINNER
MONDAY	Upama,Sambar, Matar Curry, Milk, Banana, Tea	Rice, Dal, Mix Veg curry, Paneer Curry, Papad, Pickle	Tea, Alu Chop	Rice, Dalma, Roti, Chips, Sweet, Banana
TUESDAY	Idili, Sambar, Chutney, Milk, Banana, Tea	Rice,Dal,Chicken Curry (NV), Paneer Curry (Veg), Chips, Papad, Pickle	Tea, Ragi ladoo	Rice,Dal, Roti, Rajma, Kheer, Banana
WEDNESDAY	Vada, Matar Curry, Milk, Banana, Tea	Rice, Dal, Fish Curry, Soyabean Curry, Chips, Salad, Pickle	Tea, Pakodi	Rice, Dalma, Roti, Veg Fry, Sweet, Banana
THURSDAY	Poha(Chuda), Matar Curry, Boiled Egg, Milk, Banana, Tea	Rice, Dal, Mashroom Curry, Veg Fry, Papad, Pickle	Tea, Ragi Biscuit	Rice, Dal, Roti, Kabuli Chana curry, Sweet, Banana
FRIDAY	Puri, Alu Curry, Boiled Egg, Milk, Banana, Tea	Rice, Dal, Fish Curry, Mix Veg Curry, Chips, Papd, Pickle	Tea, Bread Chop	Rice, Dal, Roti, Mix Veg curry, Sweet, Banana
SATURDAY	Upama,Sambar, Matar Curry, Milk, Banana, Tea	Rice, Dal, Egg Curry, Potola Curry, Mix Veg Fry, Papad, Pickle	Tea, Alu Chop	Rice, Dal, Roti, Soyabean Curry, Sweet, Banana
SUNDAY	Puri, Alu Dum, Pickle, Milk, Banana, Tea	Rice, Dal, Chicken Curry, Paneer Curry, Mix-Veg Fry, Papad, Pickle	Tea, Samosa	Rice, Dal, Roti, Kabuli Chana curry, Kheer, Banana

Food Menu (Meets the requirements of ICMR- Calorific recommendations)

The university also ensures that the food's safety, quality, and nutrient composition is monitored and frequently tested by a nutritionist for ensuring adequacy. Right pre-cooking processes and appropriate cooking methods are being followed for providing safe and clean foods. A variety of whole grains, beans, and other legumes are included in the menu for meeting the fiber requirements. The moderate use of edible oils such as butter, vanaspati, and animal foods is followed. Dairy products (milk, yogurt, paneer) are included for meeting the calcium and protein requirements. Preparation and distribution of processed foods rich in salt, sugar, and fats are kept minimal.

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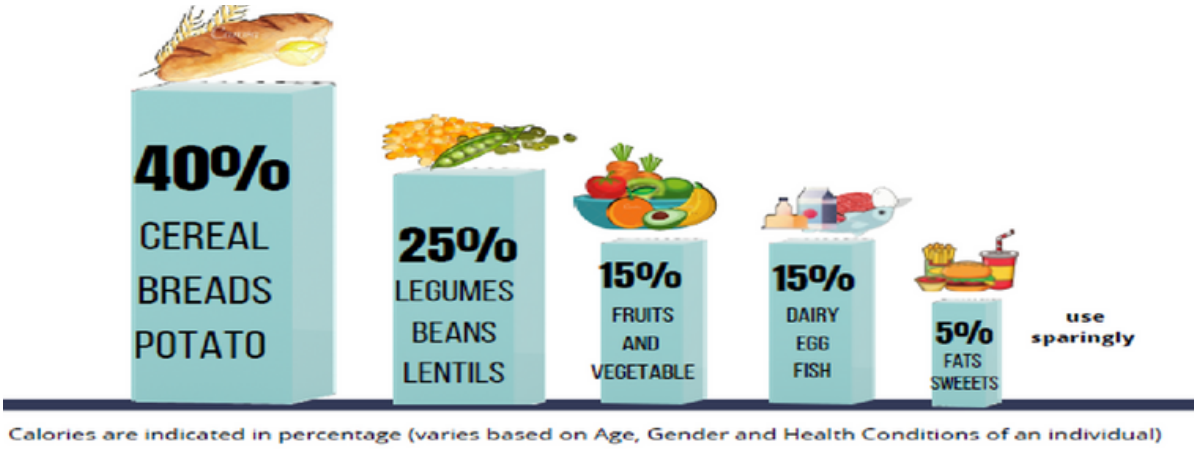
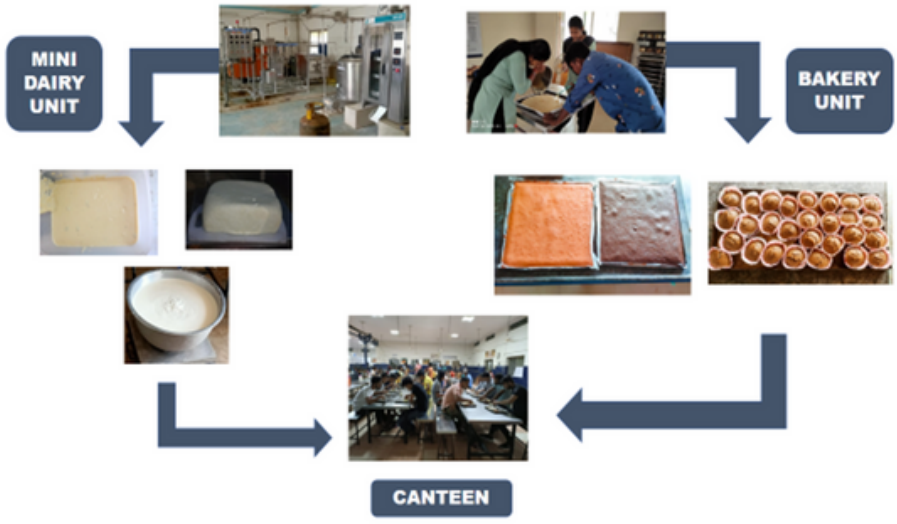


Caloric Requirements Based on ICMR Guidelines

Foods rich in micronutrients (iron and calcium) such as ragi ladoo/ragi biscuit/ragi cakes with jaggery, and fermented foods, both dairy (curd/yogurt), and baked (bread/buns) are provided in the form of snacks. The programs undertaken by the management and ensuring food security have also ensured the supply of nutritious food at lower cost, strengthened the most vulnerable sections, indirectly helped in tackling poverty and structural inequalities, and is also promoting a positive impact on human health and the environment.



Food produced and consumed by the students

2.2. Students and Staff Dietary Interventions

Global trends in malnutrition, especially undernutrition, are alarming. The prevalence of undernourishment estimates the proportion of the population whose habitual food consumption is insufficient to provide the dietary energy levels required to maintain a normally active and healthy life. The Food Insecurity Experience Scale (FIES) produces a measure of the severity of food insecurity experienced by individuals or households.

Nearly 11.9% of the global population, approximately 928 million, faced food insecurity at severe levels. Most Asian countries face unacceptably high undernutrition levels that manifest as stunting and wasting in children, anemia in women, and chronic ailments. There is a critical need to promote sustainable nutritional security, especially for vulnerable sections of the population.

PROJECT INTERVENTIONS AT CENTURION

Centurion University, as part of its SUSTAINABLE CAMPAIN, has undertaken several initiatives, some of these include:

The Sustainable Agri and Food Ecosystem of CUTM

Organic Farming

Primarily an agricultural system devoid of chemicals and organic fertilizers are mainly derived from plant and animal wastes (vermicomposting, green manure, bone meal) and nitrogen-fixing cover crops. The system uses fewer pesticides (biologically based pest controls), reduces soil erosion, decreases nitrate leaching into the groundwater, and recycles animal waste into the farm. The system incorporates traditional and sustainable farming practices coupled with the health benefits of producing vegetables with no chemical residues and no harmful effects on the environment.

Although low, the yield of the crops (eggplant, tomato, cowpea, spinach) was far superior in quality compared to the crops grown with the conventional methods. The physical parameters – shape, size, colour, and nutrient composition are comparable or relatively high, and perishability is very low. The harvested produce is supplied to the on-campus food outlets serving the student community.

Livestock and Dairy Unit

The dairy farm at Centurion University houses twenty-five cattle of HF and Jersey crossbred and fifteen buffaloes of Murrah crossbred. The defecated waste of the animals is used as manure for organic crops, and pastureland of hybrid Napier is used for supplying fodder to the cattle.

The dairy unit on campus receives about 60 Liters of milk (40 L of cow, 20 L of buffalo) per day and processes about 25 kg of paneer, 80 kg of yogurt, 10 kg of rabdi, and 6 kg of ghee per month. The milk rich in micronutrients such as calcium, phosphorus, magnesium, potassium, protein casein and other essential amino acids, carbohydrate lactose, and vitamin A and D- is supplied to the campus food outlets students.

Baking Unit

Baked foods cut down the intake of fats and calories and help maintain a healthy weight and diet. Baking helps in retaining the nutrients in foods without the addition of more salt and fat. The baking unit in Centurion has been dishing out a line of products, especially with millets (ragi cupcakes, ragi bread, ragi biscuit, ragi muffins), keeping in view the health benefits of ragi.

Ragi (finger millet) is a rich source of calcium (100 g of flour contains 344 mg of calcium) and iron, gluten-free, and contains essential amino acid methionine. The baked products exclude refined sugar and are substituted with jaggery (a rich source of iron) and served as a snack for meeting the nutritional requirements of the students. The unit went into operation in the year 2018 and continues its operations since then.



Equipment in the bakery unit – Bread Slicer, Cake Mixer, Oven, Table Mixer,



Products prepared in the bakery unit – sandwich, veg puffs, pizza, vanilla cake, cupcakes, chocolate cake, biscuits, buns, bread etc.

Mushroom Cultivation

Mushroom is a rich source of nutrients with digestible essential amino acids, protein, vitamins, and minerals but with a low volume of high-quality unsaturated fat and water-soluble carbohydrates. Also known to have medicinal benefits – found in health tonics, teas, soups, and herbal formulae. Environmental benefits include an essential ecological role in the management of ecosystems.

Mushroom cultivation is a bioconversion of organic substances, and inputs used in mushroom cultivation can be applied as organic manures to the land after harvesting.

The mushroom unit at Centurion is spread out in an area of 3,600 sq. mt. with a capacity of 600 beds. The paddy straw mushroom cultivated yields approximately 100 kg of mushroom/bed. Efforts are on to introduce button mushroom cultivation.

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2.3. Sustainable food choices on campus

Trusted sources: The raw materials used in the cooking and preparation of meals, breakfast and dinners are procured from trusted sources.

- The RNR rice used in the meals is organically cultivated by the farmers and directly procured from the contract farmers by the university authority.
- The vegetables used are collected from the local farmers who cultivate the vegetables with no or minimal use of pesticides.
- The university also has its own mushroom unit and organic unit in which the vegetables are grown.
- The large mango orchards, numerous coconut trees, pineapple plantation and the protected cultivation of some fruits are a brilliant source of fresh organic and chemical free fruits.
- The dairy farm at Centurion University, Parlakhemundi has twenty-five cattle (six milking cows, five dry cows, ten heifers, two male calves and two female calves) of HF and Jersey cross bred and fifteen buffalo (three milking buffaloes, six dry buffalo, three heifers and three males) of Murrah cross bred. The milk is supplied to the canteen for students, since as it is a good source of many essential nutrients, including calcium, phosphorus, magnesium, and potassium, proteins as casein, essential amino acids, vitamin A and D.
- The dairy mini processing unit inside campus is also producing paneer (25 kg/ month), curd (80 kg / month), Rabdi (10 kg / month) and ghee (6 kg / month) from milk procured from nearby villagers. Paneer has numerous health benefits. It contains high protein and calcium content that makes an ideal food for body building. It strengthens bones, teeth and prevents skeletal deformation.Curd is helpful in relieving from constipation and indigestion. The ancient Ayurveda claims curd as a natural coolant for human body, which helps to fight against heat. Rabdi is considered as one of the best and ancient sweet prepared from milk in India. A bowel of 100 gram of Rabdi contains 275 kcal energy, 18.0 g total fat, 22.2 g total carbohydrate, 6.2 g protein and 350 mg calcium.







Environmentally sustainable management of the land and natural environment

In the process of providing food and nutrition to the university, it is also taken into consideration that the whole process does not harm the environment, instead benefits the existing situation.

- First of all the straw produced in the rice field collected and procured for the use in the production of straw mushrooms. Instead of burning the crop residues, it is used as a resource for another input production and thus reduces the greenhouse gases emission upto some extent.
- Also, the kitchen waste and the food wasted is not just dumped in the dustbin. They are used in the organic farm for production of good quality organic manure and other organic substitutes for chemical fertilizers.
- The organic manures from the Organic farm is in turn is used to produce the vegetables and minor horticultural items like coriander, mint, turmeric etc. which are consumed in the campus.
- University also reduces the carbon footprints produced during the process by planting sufficient plants and trees in the campus.
- No exposure to manufactured herbicides or artificial fertilizers: The local farmers in the Gajapati districts are the tribal farmers who donot use or use very minimal amount of herbicides and other chemicals.
- No or low level of pesticides: The local farmers in the Gajapati districts are the tribal farmers who donot use or use very minimal amount of pesticides and other chemicals.
- Protection of diversity of both plants and animals and the welfare of farmed and wild species
- Avoidance of damaging or wasting natural resources or contributing to climate change.
- The kitchen waste and the food wasted are not just dumped in the dustbin. They are used in the organic farm for production of good quality organic manure and other organic substitutes for chemical fertilizers.
- Contributions to thriving local economies and sustainable livelihoods
- Establishment of trading partnership, based on dialogue, transparency and respect.

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2.4. Healthy and Affordable Food Choices

- **Food from the mess :**

Menu of the mess includes a balanced diet including carbohydrates, proteins, vitamins, fibre, minerals, fruits, vegetables, sweets, milk products etc.

Gram Tarang Employability Training Services

SF 5.1 B8 : ଖାଦ୍ୟ ସାରଣୀ

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Food menu of Gram Tarang Employability Training Services (in Odia)

Days	Breakfast	Lunch	Evening snacks	Dinner
Monday	Upma, Sambar, Mattar Curry, Milk/Banana, Tea	Rice, Dal, Mixed vegetable curry, Paneer curry, Papad, Pickle	Tea, Potato croquettes	Rice/roti, Dalma, Chips, sweet and banana
Tuesday	Idli, Sambar, Chutney, Milk / Banana, Tea	Rice, Chips, Chicken curry/Paneer curry, Papad, Pickle	Tea, triangular pastry	Rice/Roti, Dal, Rajma, Kheer and banana
Wednesday	Vada, Mattar Curry, Milk/Banana, Tea	Rice, Dal, Fish curry/soybean curry, Salad, Chips and pickle	Tea, Pakora	Rice/Roti, Dalma, Fried vegetable, sweet and banana
Thursday	Poha, Mattar curry, Boiled egg, Milk/Banana, Tea	Rice, Dal, Mushroom curry, Papad and pickle	Tea, Vada	Rice/Roti, Dal, Chick pea curry, sweet and banana
Friday	Poori, Potato curry, Boiled egg, Milk/Banana, Tea	Rice, Dal, Fish curry/ Mix vegetable, Chips, Papad and pickle	Tea, Bread chop	Rice/ Roti, Dal, Mixed vegetable curry, sweet and banana
Saturday	Upma, Sambar, Mattar curry, Milk/Banana, Tea	Rice, Dal, Egg curry, Pointed gourd curry, Fried vegetable, Papad and pickle	Tea, Potato croquettes	Rice/roti, Dal, Soybean curry, sweet and banana
Sunday	Poori, Dum potato curry, pickle, Milk/Banana,	Rice, Chips, Chicken curry/Paneer curry, Papad	Tea, Triangular pastry	Rice/roti, Dal, Chick pea curry, kheer and banana

Food menu of Gram Tarang Employability Training Services (in English)

Images of food and food serving facility

2 ZERO HUNGER

- **Food from the CUTM AC restaurant:**

The University also has an AC restaurant inside the campus, which provides food at a very reasonable price without compromising with the quality and quantity.

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2 ZERO HUNGER

3. Proportion of Graduates in Agriculture and Aquaculture including Sustainability Aspects

3.1. Proportion of Graduates in Agriculture and Aquaculture

The University runs 2 Bachelor degree programs and 1 Master degree program where the student intake is more than 1300 per Academic Year.

Program	Student Intake (Per Academic Year)
Bsc Agriculture	1100
Bsc Aquaculture	170
Msc Agriculture	110

4. National hunger

4.1. Access to Food Security Knowledge

Centurion is committed to a goal of training one lakh farmers in Odisha under Project Atal: Recognition of Prior Learn. The project was implemented in eighteen districts across four zones of the state.

About 30,000 farmers, of which 86% Below Poverty Line (BPL), 75% marginal, 50% merely cultivating to consume, and two-thirds earning less than Rs. 10-20,000 a year from sales of their harvest were trained under this project.

About two-thirds of the farmers were between 31-60 years and belonged largely (75%) to Scheduled Caste (SC), Scheduled Tribes (ST), and Other Backward Classes (OBCs).

4.2. Events for Local Farmers and Food Producers

Centurion University of Technology and Management (CUTM), Gajapati, Odisha has associated with NSDC since 2016 as an Innovation Funded Partner. The objective of the partnership was to build capacity in the agriculture sector by enhancing the skills of farmers as well as Community Resource Persons (CRP). As of now, around 4000 farmers have been trained in different job roles such as Mushroom, Vermicompost and Organic farming in addition to that 180 CRP have also been trained to promote agriculture.

CUTM started with village mobilization then finalizing the Job role depending on Farmer's choices. Under the Innovation Agriculture Project, it has targeted farmers focusing from vulnerable groups such as SC, ST, OBC and Women to train under different Job roles such as Vermicompost, Mushroom and Organic Agriculture. The partnership with "Hamara Bachpan" and RWI Hansapada helped in mobilization of candidates and providing quality training to them.

The mobilization of farmers was done in the Village level meeting with village head as well as Meeting with interested farmers. The CRPs helped the trainer to translate the training delivery in local language and assisted in mobilization of the farmers from the rural areas. The training center was in the university campus as well as Mobile training facility. The Agriculture graduates of CUTM conducted the training by providing both theory and practical aspects related to various agriculture courses to the farmers. The faculties of the university sought feedback from the trainees.

Outcome and Impact

As a result, 4000 farmers were trained in different job roles such as Mushroom, Vermicompost and Organic farming and 180 CRP were also trained to promote agriculture. The benefit of the training for the farmers resulted in different levels as some farmers have adopted and started practices in their field but adaptation rate is slow which may be due to fear of failure, marketing and profit. The added benefit was that the CRPs could demonstrate scientific farming in their own land. They also mobilized farmers for various skill training further.

2 ZERO HUNGER

4.3. University Access to Local Farmers and Food Producers

M.S. Swaminathan School of Agriculture conducted a week long Residential Farmer's Training under ATMA (Extension Reforms) program of Gosani Block. The Training program was funded by the university. During this program, farmers took training on seven Job Roles: Mushroom Production, Vermicompost Production, Vegetable Production, Farm Machinery, Dairy Farming, Organic Farming and Fish Farming.

2 ZERO HUNGER