Procurement from Local & Sustainable Sources

Local and Sustainable Food Procurement

Centurion University of Technology and Management (CUTM), Odisha, prioritises the procurement of **locally sourced and sustainably produced food and agricultural products**, supporting local livelihoods while strengthening sustainable supply chains.

CUTM sources fresh agricultural produce from **local farmers and small-scale producers** and purchases value-added products from **Self-Help Groups (SHGs)**. These procurement practices create market opportunities for local producers, support women's economic participation, strengthen rural livelihoods and reduce dependence on more distant supply chains.

CUTM further supports sustainable procurement through its **in-house production and use of agricultural inputs**, including biofertilisers, biopesticides, seedlings, organic compost and mushroom spawn. This approach supports environmentally responsible agricultural practices while reducing reliance on externally sourced inputs.

Through these practices, CUTM integrates **local sourcing, support for small-scale producers and environmentally responsible production** into its institutional procurement approach, contributing to SDG 2 (Zero Hunger) alongside SDG 8 (Decent Work and Economic Growth) and SDG 12 (Responsible Consumption and Production).

Under its University Policy for Good Food in the Campus, Centurion University follows a whole-institution approach to sustainable food procurement. The policy aims for food systems that are environmentally, socially and economically sustainable.

The University sources traceable food and drink from local suppliers that meet environmental standards. Its Fair-Trade Policy requires ethical supply chains, and it gives preference to food made in the local community by small and medium enterprises, the third sector and supported businesses. Menus use and highlight seasonal ingredients.

The University also works with suppliers to cut transport emissions, packaging and food waste, and encourages them to follow fair work practices. In line with its Zero Waste ambition, catering is phasing out single-use disposables and ensures no edible food is wasted. All procurement is meant to be sustainable and collaborative, delivering community benefit, quality and value for money. The policy is publicly available, and the University reports on its performance every year.

Link to the University policy for good food in the campus:
https://cutm.ac.in/wp-content/uploads/2024/11/good_-food.pdf

70% of fresh produce Sourced from local farmers	**152+** tons annually Local produce procured	**39** active SHGs Linked to procurement	**127+** local artisans Sourced from JC Kumarappa RTP

41 tons annually Value-added Women's SHG products	**90%** of campus use Bio inputs from in-house production	**Fair** price Ensured for smallholders	**7+** product categories Locally sourced regularly

Fresh Produce Procurement: Local Farmers & SHGs

In 2025, CUTM's hostel and canteen operations procured nearly 70% of their fresh produce requirements from local farmers and 39 active Self-Help Groups (SHGs) trained under CUTM's sustainable farming initiatives. The reported annual procurement from local and sustainable sources is approximately 152 tonnes. A large share of the produce originated from adopted villages and OLM/Integrated Farming Systems beneficiaries. The 41 tonnes of value-added SHG products shown in the indicators are included within this overall procurement figure and are not an additional quantity.

Product Category	Annual Volume Procured	Primary Source	Social Impact
Fresh Vegetables	24–26 tonnes	Local farmers, adopted villages	Fair prices; direct farmer income
Fresh Fruits	31+ tonnes	Local farmers, seasonal supply	Reduced post-harvest losses
Grains & Pulses	Included in 152-tonne total; category-wise quantity not separately reported	OLM beneficiary farmers	Market linkage for smallholders
Organic Honey	Included in 41-tonne SHG value-added total; not separately disaggregated	Women SHGs Apiculture trained	Women's income & empowerment
Mushrooms (Fresh & Processed)	Included in 41-tonne SHG value-added total; not separately disaggregated	Mushroom cultivation-trained SHGs	Livelihood diversification

Product Category	Annual Volume Procured	Primary Source	Social Impact
Processed Millets	Included in 41-tonne SHG value-added total; not separately disaggregated	Women SHGs, farmer groups	Nutritional diversity; SHG income
Jaggery & Natural Sweeteners	Included in 41-tonne SHG value-added total; not separately disaggregated	Local farmers; Harsha Trust network	Reduced refinery dependency
Organic Pickles & Processed Items	Included in 41-tonne SHG value-added total; not separately disaggregated	Women SHGs food processing trained	Value-addition skills applied

Biofertilizers, Biopesticides & Agricultural Inputs

Campus demand for biofertilisers, biopesticides, and seedlings was substantially met about 90% of total campus use from in-house production at CUTM's specialised units, reducing external dependency and supporting internal sustainability:

Input Type	In-House Production Unit	% of Campus Demand Met	External Sourcing Reduced
Biofertilizers	Plant Pathology Lab, Organic Farming Unit	~100% of campus use	Significant; cost-saving
Biopesticides (Trichoderma, Beauverin)	Plant Pathology & Entomology Lab	~70% of campus use, 30% Free distribution to farmers through RAWE Students	Reduced chemical pesticide purchase
Seedlings & Saplings	Campus Nursery	Majority of campus planting needs	Near-zero external nursery spend
Organic Compost	Composting Units, Farm Waste Processing	~85% of campus compost need	Reduced chemical fertiliser use
Mushroom Substrate & Spawn	Spawn Unit	All campus mushroom cultivation	Zero external spawn purchase

Artisan & Craft Products: JC Kumarappa Rural Technology Park and Pollinators Paradise in House Production:

Beyond agriculture, CUTM sources handwoven textiles, handicrafts, eco-friendly paper products, and wood crafts from more than 120 local artisans and trainees of the Pollinators Paradise and JC Kumarappa Rural Technology Park. These two entities work for farmers welfare by providing paid and free training on various agri and allied industries.

Product Category	Artisan / Trainee Group	Usage in CUTM	Livelihood Impact
Handwoven Textiles	Handloom weaving trainees	University merchandise, events	Weaver income; cultural preservation
Eco-Friendly Paper Products	Paper cup making trainees	Campus canteen, events, offices	Plastic reduction; entrepreneurship
Wood Crafts & Furniture Items	Wood crafting trainees	Campus interior, gifts, events	Carpentry livelihoods; traditional crafts
Handicrafts & Decorative Items	Mixed artisan community	Campus decor, events, exhibitions	Artisan household income support

Sustainable Procurement Framework

Procurement Principle	Implementation	Outcome
Local-First Sourcing	Prioritise farmers from adopted villages & OLM/IFS beneficiaries	Fair market linkage; reduced food miles
SHG-Linked Procurement	Buy value-added products from CUTM-trained women's groups	Women's empowerment; income growth
In-House Production Priority	Use campus-produced Bioinputs before external purchase	Cost savings; sustainability culture
Artisan Integration	Source crafts from JC Kumarappa RTP trainees	Livelihoods for 120+ artisans
Fair Price Policy	Direct procurement; no middlemen for SHG & farmer produce	Higher farm gate prices for smallholders
Sustainability Verification	Preference for organic, natural, or sustainably produced items	Environmental stewardship; SDG alignment

Sustainable Procurement

Initiative	Coverage (per cent of need)
Local fresh produce sourced	70%
Value-added SHG products	41 tonnes (included in total procurement)
Bio-inputs from in-house	90% of campus
Artisan products sourced	120+ artisans
Zero food miles (farm campus)	Direct supply

Events such as the 3rd Utkal Krishi Mela further strengthen farmer–institution linkages by disseminating sustainable farming technologies and promoting knowledge exchange among farmers and agricultural experts. Overall, CUTM's local-first procurement strategy integrates economic inclusion, environmental sustainability, and community development, contributing meaningfully to the achievement of Sustainable Development Goal (SDG) 2, particularly Target 2.5.4, while establishing a practical model for sustainable and socially responsible institutional procurement.