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Times Higher Education
Sustainability Impact Ratings





SUSTAINABLE DEVELOPMENT GOAL 2 ZERO HUNGER

SUSTAINABLE DEVELOPMENT GOALS

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1. Executive Summary

Centurion University of Technology and Management (CUTM) continued to advance **SDG 2: Zero Hunger** in 2025 through a campus–community food system that keeps students and staff fed, measures and prevents food waste, supports healthy and sustainable diets, and shares the University's agricultural knowledge, facilities and markets with local farmers. Coordinated by the Centre for Sustainable Research (CaSR) and delivered by the M.S. Swaminathan School of Agriculture, the School of Fisheries and the University's production units, this work builds on the Zero Hunger framework set out in the 2024 report.

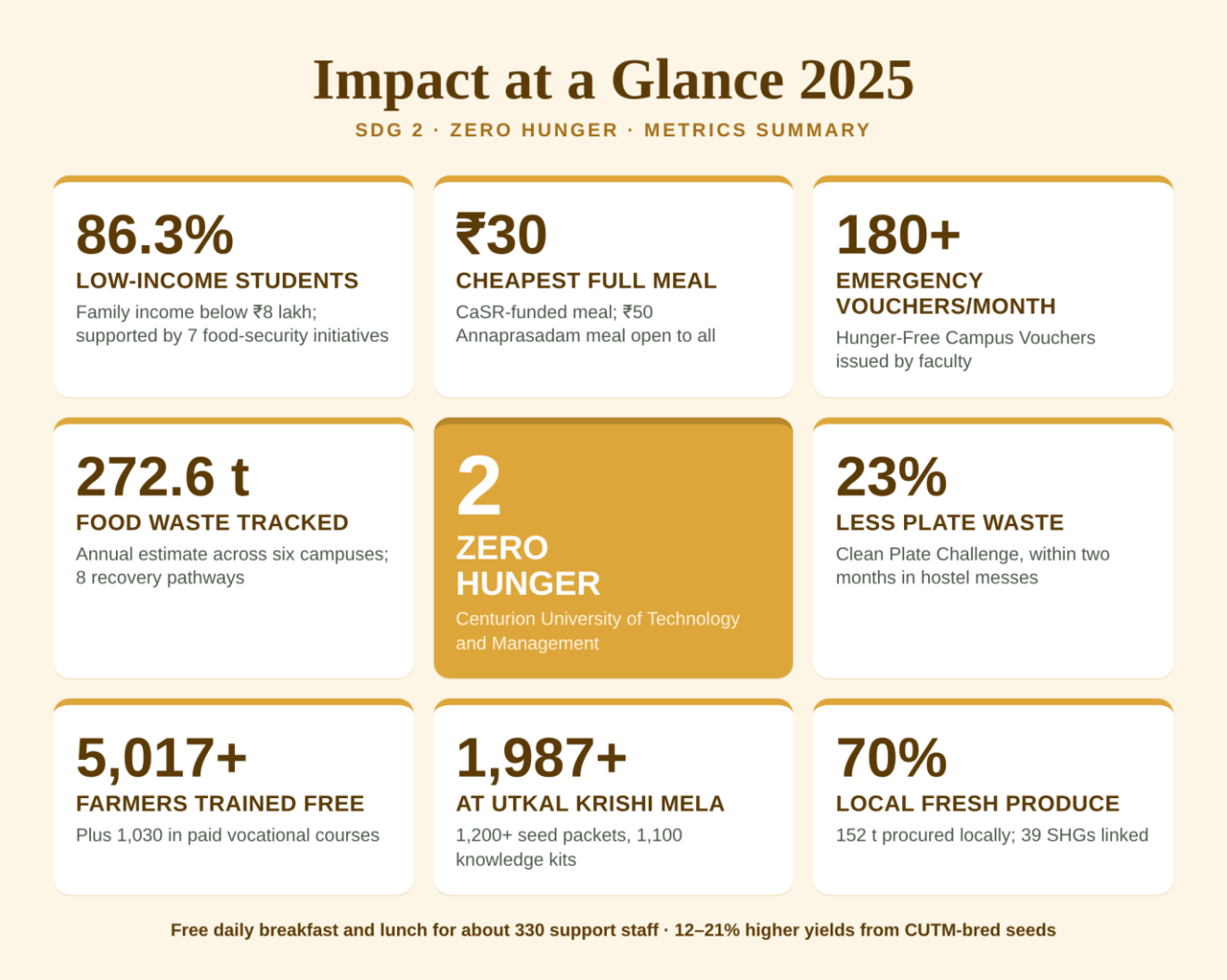


Fig. 1: Impact at a Glance 2025 – SDG 2 metrics summary

Students and staff. About **86.3%** of CUTM students come from low-income families (annual family income below ₹8 lakh). A standing, three-tier Student Food Security Programme of **seven initiatives** offers everyday meals for **₹30** (CaSR-funded) and **₹50** (Jagannatha Annaprasadam), free evening meals at **two Food Rescue Dhaba sites**, Share-A-Meal coupon donations, free temple meals and **180+**

emergency food vouchers every month. Around **330 support staff** – drivers, maintenance staff, sweepers, gardeners and green brigade members – received free breakfast and lunch every day, and staff across campus used the ₹30 meal scheme, the staff canteen and free temple and Food Rescue Dhaba meals.

Food waste. Supported by an audit by the Centre for Envotech and Management Consultancy (CEMC), CUTM applied a four-period monitoring method across six campuses and estimated **272.6 tonnes** of food waste in 2025 (an annual average of **746.78 kg/day**, against a peak of 991.18 kg/day during examinations) Hostel messes produced **69.48%** of peak-period waste, so prevention is focused there: the **Clean Plate Challenge** cut hostel plate waste by **23%** within two months, and **80–110 kg of food a day** is rescued and redistributed. Eight Waste-to-Wealth pathways – from bio-digestion and piggery to Black Soldier Fly, vermicomposting and fish farming – turn unavoidable waste into feed, compost and energy.

Healthy, sustainable and affordable food. All campus outlets offer vegetarian and vegan options, about **70% of fresh produce** comes from local farmers, and nine food outlets supported by on-site production units – the Mezo-Bake bakery, Mini Dairy, Post-Harvest Laboratory, fish and poultry processing units and the campus farm – supply fresh food on a farm-to-fork basis. Nutrition awareness drives, cooking workshops, health check-ups and dietary counselling help students and staff make healthy choices.

Farmers and local food producers. In 2025 CUTM trained **5,017+ farmers** free of charge – in mushroom cultivation, apiculture, organic and natural farming, organic fish farming and Recirculating Aquaculture Systems – and a further **1,030** farmers and SHG members in paid vocational courses. The **3rd Utkal Krishi Mela** (7–8 April) drew **1,987+** participants and distributed 1,200+ seed packets and 1,100 knowledge kits; the Lab-to-Land programme supplied 1,890 Jagannatha Tricho Cards, 3,160 Trichoderma packets and improved Suprio and RNR seeds that raised yields by **12–21%**. Demonstration farms of 230+ acres, hatcheries, RAS units, laboratories and a daily Agri-Clinic are open to farmers, and the University procured about **152 tonnes** of produce from local farmers and **39 Self-Help Groups**, including 41 tonnes of SHG value-added products.

Together, these measures show a university that treats food security as part of everyday campus life and of its responsibility to the farming communities around it – advancing SDG targets 2.1 to 2.5 and the national priorities of Anemia Mukt Bharat and the Odisha Millet Mission.

2. Key 2025 Outcomes

Key 2025 outcomes include:

- Seven student food-security initiatives; ₹30 and ₹50 meals; 180+ emergency vouchers used each month.
- 86.3% of students from low-income families supported without stigma.
- About 330 support staff given free breakfast and lunch daily; ₹30 staff meals, staff canteen and free temple meals.
- 272.6 t of food waste tracked across six campuses with a four-period method; 8 Waste-to-Wealth pathways.
- Clean Plate Challenge: 23% less hostel plate waste in two months; 80–110 kg of food rescued daily.
- Vegetarian and vegan options at 100% of outlets; ~70% of fresh produce sourced locally.
- 5,017+ farmers trained free and 1,030 in paid vocational courses; 1,987+ at the 3rd Utkal Krishi Mela.
- Lab-to-Land: 1,890 Tricho Cards, 3,160 Trichoderma packets, 1,200+ seed packets; 12–21% yield gains.
- 152 t of local produce procured, including 41 t of SHG value-added products, from 39 SHGs.
- About 90% of campus bio-input demand met from in-house production.

The headline evidence for each SDG 2 indicator is summarised below and set out in full in Chapters 5 to 13.

Table 1: Headline 2025 evidence by THE Impact Rankings indicator

THE indicator	Headline 2025 evidence
2.2.1 Campus food waste tracking	272.6 t/year (746.78 kg/day average; 991.18 kg/day peak); hostel messes 69.48%; 8 recovery pathways
2.3.1–2.3.2 Student hunger programme and interventions	7 initiatives; ₹30/₹50 meals; 2 Food Rescue Dhabas; 180+ vouchers/month; 86.3% low-income students
2.3.3 Sustainable and inclusive food choices	Vegetarian and vegan options at all outlets; ~70% local fresh produce; 30% less food waste vs 2023
2.3.4 Healthy and affordable food for all	9 outlets; meals from ₹30; free temple and voucher meals; on-site production units
2.3.5 Staff hunger interventions	~330 support staff with free breakfast and lunch; ~1,833 staff with subsidised meal access
2.5.1 Food security knowledge for local farmers	5,017+ farmers trained free; 1,030 in paid courses; yields +12–21%; post-harvest losses −11%
2.5.2 Events for farmer knowledge exchange	3rd Utkal Krishi Mela 1,987+; Mini Kisan Melas 500+ each; 5 adopted villages
2.5.3 University facilities for local farmers	230+ acres of demonstration farms, hatchery, RAS, labs, Agri-Clinic; 11,800+ farmers via SHGs in 3 years
2.5.4 Procurement from local and sustainable sources	~152 t local produce; 41 t SHG products; 39 SHGs; 90% bio-inputs in-house; 120+ artisans

3. Summary – Our Impact on SDG 2: Zero Hunger

The impact framework introduced in the 2024 report is updated below with 2025 data. Its six dimensions – Inclusion, Mobility & Market, Partnership & Policy, Advancement & Innovation, Community Well-being & Transformation and Technology Enablement – spell IMPACT. For each, the table links the SDG 2 target to the University's initiatives, the data recorded in 2025, the outputs and impact achieved, and the target for 2030.

Table 2: Impact framework for SDG 2: Zero Hunger, 2025

Dimension	Impact Area / Indicator	Initiatives	2025 Data	Output	Impact	2030 Target
Inclusion	End hunger – SDG 2.1	Student Food Security Programme	7 initiatives; ₹30 and ₹50 meals; reach among low-income students: 53% (₹50), 32% (₹30), 12% (Food Rescue Dhaba), 3% (vouchers, 180+/month)	Affordable, free and emergency meals without application barriers	No student goes hungry because of cost or sudden hardship	Meal access 100% by 2027
	End hunger among staff – SDG 2.1	Staff food security	~330 support staff with free breakfast and lunch daily; ₹30 meals ~780/day; staff canteen 1,800–1,833; Food Rescue Dhaba 410–470	Free and subsidised staff meals; hygiene and staple kits	Lower food costs and better well-being for low-paid staff	Hunger-free campuses by 2030
	End all forms of malnutrition – SDG 2.2	Nutrition awareness and health screening	National Nutrition Week (1–6 Sep); Wellness and Health Equity Program (30–31 Aug); health check-up camp (30 Jun–6 Jul); 202 students/month in cooking workshops; 200–320 in nutrition drives	BMI and blood-health screening, counselling, cooking skills	Better dietary literacy and early detection of nutrition issues	Anaemia reduced by 25% by 2030
Mobility & Market	Double productivity and incomes of small producers – SDG 2.3	Free farmer training	5,017+ farmers: mushroom (730), organic farming (1,140), organic fish farming (713), apiculture (214 women), RAS (23)	Knowledge of organic, natural and aquaculture production	Yields +12–21% in adopted villages; post-harvest losses −11%	10,000 farmers trained per year
	Skills, technology and enterprise – SDG 2.3 / 2.a	Paid vocational programmes	1,030 trainees (878 farmers, 152 SHG members); fees ₹650–₹1,800	Certified skills in mushroom spawn, bio-inputs, vanilla, crafts	New income streams and rural enterprise	
Partnership & Policy	Functioning food markets for smallholders – SDG 2.3 / 2.c	Local and sustainable procurement	~70% of fresh produce local; ~152 t procured; 41 t SHG value-added products; 39 SHGs; 120+ artisans	Direct, fair-price procurement with no middlemen	Assured markets for farmers and women's SHGs	
Advancement & Innovation	Sustainable food systems – SDG 2.4	Food waste tracking and prevention	272.6 t/year; 746.78 kg/day average; 991.18 kg/day peak (CEMC); hostel messes 69.48%; Clean Plate Challenge −23%; 80–110 kg/day rescued	Four-period monitoring; outsourced-vendor reporting; behaviour change	Prevention focused on the largest sources	Food waste ↓50% by 2027; 25% less food waste by 2030
	Resilient, circular agriculture – SDG 2.4	Waste-to-Wealth framework	8 pathways: bio-digester 35%, piggery 25%, BSF 15%, cattle 10%, mealworm 5%, poultry 5%, vermicompost 3%, fish 2%	Feed, compost, insect protein and energy from food waste	Circular campus food system	Waste diversion ≥90% by 2030

Dimension	Impact Area / Indicator	Initiatives	2025 Data	Output	Impact	2030 Target
	Genetic diversity of seeds – SDG 2.5	Lab-to-Land seeds and bio-inputs	Suprio seeds 870+ packets (5 kg); RNR seeds 330+ packets (3 kg); 1,890 Tricho Cards; 3,160 Trichoderma packets; ~90% bio-inputs in-house	Improved seed and biocontrol agents reach farmers' fields	Yields +12–15% (Suprio), +17–21% (RNR); input costs −10%	≥100 landraces conserved by 2030
Community Well-being & Transformation	Healthy, sustainable diets – SDG 2.1 / 2.2	Plant-based and inclusive menus	Vegetarian and vegan options at 100% of outlets; 9 outlets; Post-Harvest Lab: 30% less waste vs 2023	Diverse, affordable plant-based choices	Healthier, lower-impact eating on campus	
	Productivity of small farmers – SDG 2.3	Farmer events and adopted villages	3rd Utkal Krishi Mela 1,987+; Mini Kisan Melas 500+ each; 5 adopted villages; ICAR–IISWC session 724+; Remote Sensing Day 123+; Women's Day 76+	Demo plots, soil testing, inputs, irrigation, market linkage	Pesticide use reduced 20%+ (Barlanda); better water security	Partnerships with 50+ villages
Technology Enablement	Investment in agricultural infrastructure – SDG 2.a	University facilities for farmers	230+ acres of demonstration farms; fish hatchery; RAS; Plant Pathology & Entomology Lab; Agri-Clinic (daily); 11,800+ farmers via SHGs in 3 years	Free and paid access to labs, farms and expertise	Technology adoption by small farms	
	Sustainable food production – SDG 2.4	On-campus production units	Mezo-Bake, Mini Dairy, Post-Harvest Lab, fish and poultry units, campus farm; 170 students/month in farm-to-fork; 60–90 in AELP/FELP units	Fresh food supplied farm-to-fork	Zero food miles; student skills	

2030 targets are those set in the University's 2024 SDG 2 report and its 2025 staff food security commitments; cells are left blank where no target has been set.

4. Introduction – Vision and Purpose

Centurion University's Zero Hunger Initiative aims to eradicate hunger, achieve food security, improve nutrition and promote sustainable agriculture within and beyond its campuses. It serves four groups – students and staff; community women and children; smallholders, SHGs and FPOs supplying food; and campus food vendors – and blends teaching, applied research, entrepreneurship and community extension to align institutional practice with SDG targets 2.1–2.5.

This 2025 report follows the structure and impact framework of the University's 2024 SDG 2 report. It brings together the evidence for each Times Higher Education Impact Rankings indicator under SDG 2:

- 2.2.1 – Campus food waste tracking and management
- 2.3.1 and 2.3.2 – Student hunger programme and interventions
- 2.3.3 – Sustainable and inclusive food choices
- 2.3.4 – Healthy and affordable food for all
- 2.3.5 – Staff hunger interventions
- 2.5.1 – Food security knowledge for local farmers
- 2.5.2 – Events for farmer knowledge exchange
- 2.5.3 – University facilities for local farmers

- 2.5.4 – Procurement from local and sustainable sources

Each chapter presents the year's programmes, data, tables and photographs for that indicator. Figures are drawn from the CEMC environmental audit, CaSR reports, the Campus Food Committee Estimate Report 2025 and University event and training records.

5. Campus Food Waste Tracking and Management

THE Impact Rankings indicator 2.2.1

Executive Summary

Centurion University of Technology and Management (CUTM), Odisha, has established an institutional framework for monitoring food waste generated through its campus-based food-service, residential and catering operations. **The framework covers six university campuses** and integrates food waste measurement, source identification, behavioural interventions, collection, segregation and resource recovery as part of the University's commitment to sustainable food consumption and responsible resource management.

The University's food waste assessment is supported by a professional environmental audit undertaken by the **Centre for Envotech and Management Consultancy Pvt. Ltd. (CEMC), Bhubaneswar**. The audit covered the University's principal food-service and residential facilities, including hostel messes, faculty residential facilities, canteens, the CCC Baking Unit, Mini Dairy, campus dhaba and restaurant outlets, and relevant outsourced food-service operations.

The source-wise assessment identified the following four principal quantified categories

Food waste generation source	Share of total
Hostel messes	69.48%
Faculty residences	20.30%
Dhabas and restaurants	5.39%
Canteens and food centres	4.83%
Total	**100%**

The findings identify hostel messes as the largest contributor, accounting for 69.48% of the recorded peak-period food waste. Faculty residences contribute a further 20.30%. Together, these two categories account for approximately 89.78% of the assessed quantity, highlighting residential food consumption and institutional dining as priority areas for targeted waste prevention. To establish a more representative annual inventory, CUTM applies a four-period monitoring methodology for the 2025

reporting year. The methodology considers normal academic periods, examination periods, semester vacations and festival or reduced-occupancy periods. Each operational period is represented by a seven-day monitoring window, with the corresponding daily generation rate applied to the number of calendar days represented by that period.Based on this methodology, the estimated annual food waste generation across CUTM's campuses during 2025 is **272,573.7 kg, equivalent to approximately 272.6 tonnes**. The corresponding annual average daily generation is approximately **746.78 kg/day**.

CUTM also promotes food waste prevention through behavioural interventions and institutional awareness. A significant initiative is the **Clean Plate Challenge**, initiated in 2024 by the Centre for Sustainable Research (CaSR) at the Paralakhemundi campus and subsequently expanded across CUTM Odisha. The campaign encourages students to adopt responsible food consumption practices through the Clean Plate Pledge, monitoring of plate leftovers and recognition of responsible eating behaviour. The institutional report records a **23% reduction in hostel mess plate waste within two months** of implementation.

In addition to prevention, the University's integrated **Waste-to-Wealth framework** identifies eight pathways for the productive utilisation of suitable organic materials: bio-digestion, piggery, Black Soldier Fly (BSF) production, livestock utilisation, mealworm production, poultry, vermicomposting and fish farming. These pathways connect organic waste management with biological processing, campus agriculture and resource recovery.

The University also extends food waste monitoring to outsourced food-service operations. The institutional framework specifies contractual obligations for outsourced food vendors to track and report daily food waste quantities, supporting the inclusion of relevant commercial food-service activities within the campus reporting boundary. Food waste generated through food-service and residential activities is distinguished from other biodegradable materials such as garden waste, agricultural residues and livestock waste. Waste generated, material transferred for treatment and recovered products are treated as separate accounting categories to support transparent reporting and avoid double counting.

Through professional audit support, representative-period annual estimation, source-wise monitoring, student engagement and integrated organic resource recovery, CUTM continues to strengthen its institutional food waste management system. The 2025 framework provides a basis for identifying priority sources, evaluating prevention initiatives and improving the accuracy and accountability of campus food waste reporting.

Key institutional findings – 2025

- **Six campuses:** Institutional food waste monitoring coverage across CUTM Odisha.
- **991.18 kg/day:** CEMC-recorded peak-period food waste generation.
- **272.6 tonnes/year:** Estimated annual food waste generation using the four-period methodology.

- **69.48%:** Share of the peak-period food waste contributed by hostel messes.
- **23%:** Reported reduction in hostel mess plate waste within two months of the Clean Plate Challenge.
- **Eight pathways:** Identified within the University's integrated Waste-to-Wealth framework.

5.1 Institutional Scope, Audit Coverage and Food Waste Generation Sources

Institutional Scope and Campus Coverage

Centurion University of Technology and Management (CUTM), Odisha, operates a multi-campus academic and residential system comprising six campuses. Food-related activities across these campuses include institutional dining, hostel mess operations, faculty and staff residential facilities, commercial food-service outlets and other catering-related activities. The University's food waste tracking framework covers the principal locations where food is prepared, served and consumed within its institutional premises. It includes both directly operated facilities and relevant outsourced food-service providers. The assessment recognises that food waste generation varies across campuses depending on population, hostel occupancy, dining arrangements, academic schedules and the operational scale of food-service facilities.

Professional Audit and Assessment Coverage

The University's food waste assessment is supported by a professional environmental audit conducted by the **Centre for Envotech and Management Consultancy Pvt. Ltd. (CEMC), Bhubaneswar**. The assessment was conducted periodically during March–April, with the survey undertaken during peak operational conditions associated with end-term examinations. The audit considered food waste and other environmental parameters, including water and noise monitoring.

The food waste assessment covered the University's principal food-service and residential locations, including:

- Hostel mess facilities.
- Faculty residential facilities.
- Campus canteens and food centres.
- CCC Baking Unit.
- Mini Dairy.
- Campus dhaba and restaurant outlets.
- Relevant outsourced food-service operations.

The CEMC assessment recorded a combined food waste generation rate of **991.18 kg/day** during the peak operational assessment period. This figure is retained as the documented peak-period audit finding and is used as a reference for source identification and food waste management planning.

Identified Food Waste Generation Points

CUTM's institutional food waste tracking framework recognises ten principal categories of food waste generation points across its campus operations.

Sl. No.	Food waste generation point	Description of activities
1	Hostel mess halls	Bulk food preparation and meal services for residential students
2	Faculty/staff dining areas and staff mess	Regular food preparation and dining activities for faculty and staff
3	Student canteens and cafeterias	Food preparation and serving, including consumption during regular activities and campus events
4	Campus restaurants and food courts	Food waste generated by commercial outlets and food stalls
5	University events	Catering and food-service activities during conferences, festivals, seminars and ceremonies
6	Training hotel and restaurant facilities	Food preparation and service associated with hospitality and training operations
7	Food preparation laboratories	Food waste generated during practical culinary and food preparation activities
8	Convenience stores	Perishable and food-related waste from retail operations
9	Vending machines	Expired, damaged or unsold packaged food items
10	Outsourced/internal catering services	Food waste generated by contracted or university-managed catering operations

These ten categories establish the wider institutional inventory of potential food waste generation points. The four categories presented in the CEMC source-wise table are the principal quantified categories and should not be interpreted as a separate measured quantity for every one of the ten locations.

Source-wise Characteristics and Institutional Significance

A. Hostel messes – 688.67 kg/day (69.48%)

Hostel messes represent the largest quantified food waste source within the assessment. They provide regular meal services, generally covering breakfast, lunch and dinner, with additional meal services where applicable. Food waste may arise from preparation surplus, unserved cooked food and post-consumer plate leftovers. The scale of these operations makes hostel dining a priority area for meal planning, portion management, food waste monitoring and student engagement initiatives.

B. Faculty residences – 201.21 kg/day (20.30%)

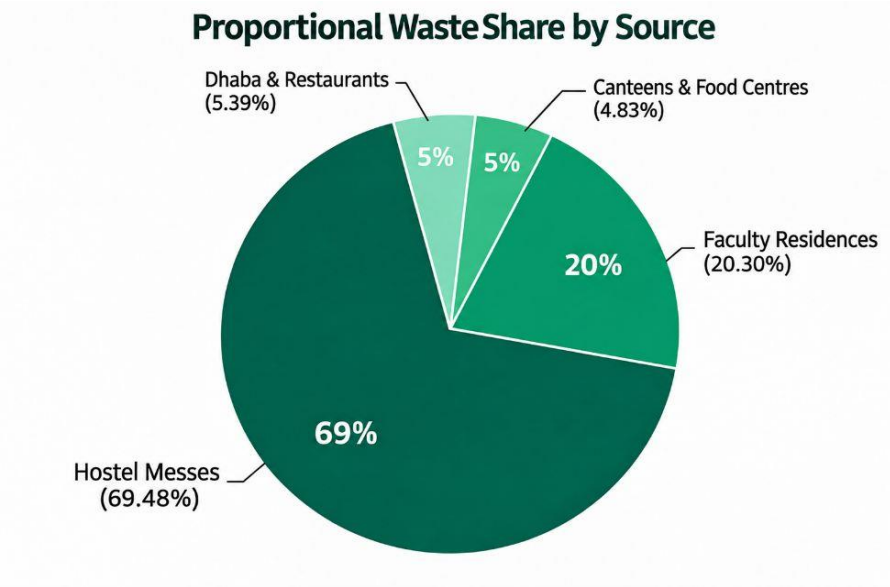
Faculty residential facilities constitute the second-largest quantified category. The original assessment includes food waste arising from individually managed residential kitchens as well as applicable common dining arrangements. Separate identification of this category allows the University to consider residential food consumption practices and develop suitable awareness and waste reduction measures.

C. Dhabas and restaurants – 53.43 kg/day (5.39%)

Campus dhabas and restaurant outlets form part of the University's commercial food-service operations. These facilities generate food waste through preparation, serving and customer consumption. Their inclusion in the monitoring framework helps extend institutional food waste tracking to outsourced commercial food-service activities.

D. Canteens and food centres – 47.87 kg/day (4.83%)

This category includes campus food centres and associated facilities, including the CCC Canteen, Baking Unit and Mini Dairy, as identified in the institutional assessment. These facilities represent additional food-related operational sources requiring appropriate identification, collection and monitoring.



2.5 Monitoring of Outsourced Food-Service Operations

CUTM extends its food waste monitoring framework to relevant outsourced food-service providers operating within the University premises. The institutional report specifies that outsourced food vendors, including campus dhabas, restaurants and selected canteen operators, are contractually required to track and report daily food waste quantities to the University's sustainability monitoring system.

This arrangement is intended to ensure that food waste generated by outsourced operations is included within the University's institutional reporting framework rather than being excluded because the food-service activity is managed by an external operator.

The reporting framework covers

- Daily recording of food waste generated by outsourced food-service operations.
- Identification of the respective food-service location.
- Collection and segregation of generated food waste.
- Submission of relevant waste generation information to the University.
- Cooperation with institutional monitoring and review procedures.

Food Waste Classification and Reporting Boundary

For the purpose of SDG 2.2.1, food waste is considered within the defined institutional boundary of food preparation, serving and consumption activities across the University's campuses. The reporting framework distinguishes between two principal stages of food waste generation.

A. Pre-consumer food waste

This includes food waste generated before food reaches the consumer, such as

- Food preparation residues and trimmings.
- Excess food prepared during cooking.
- Unserved surplus food.
- Food discarded during preparation, handling and serving.

B. Post-consumer food waste

This includes food discarded after food has been served, such as

- Uneaten food remaining on plates.
- Leftover portions returned from dining areas.
- Food discarded due to excess serving or incomplete consumption.

This distinction is important for identifying the appropriate intervention. Pre-consumer waste reduction requires better food planning, preparation and serving practices, while post-consumer waste reduction requires responsible consumption, portion awareness and behavioural interventions.

Inclusion of Faculty and Staff Residential Food Waste

Food waste generated in faculty and staff residential facilities located within the University's campus premises is included as a separate source category in the institutional assessment. This category is distinguished from hostel mess operations and commercial food-service facilities because residential food waste may arise from individually managed household kitchens and common dining arrangements. For transparent reporting, the source, measurement method and applicable collection or treatment arrangements should be identifiable in the institutional records. The separate reporting of residential food waste helps the University understand the contribution of campus-based residential activities and identify appropriate household-level awareness and prevention measures.

5.2 Food Waste Monitoring Methodology and 2025 Annual Estimation Framework

Rationale for Representative Monitoring

Food waste generation across university campuses varies according to student attendance, hostel occupancy, academic schedules, examinations, semester vacations, festivals and dining activity. To establish a more representative annual estimate for 2025, CUTM applies a four-period monitoring methodology. The approach considers variations in campus operations and occupancy across normal academic activities, examinations, semester vacations and festival or reduced-occupancy periods. The Centre for Envotech and Management Consultancy Pvt. Ltd. (CEMC), Bhubaneswar, recorded a peak-

period food waste generation rate of **991.18 kg/day** during its assessment in March–April, associated with the end-term examination period.

Four-Period Monitoring Framework

The annual monitoring framework divides the 2025 operational year into four representative periods:

Operational period	Monitoring duration	Average daily food waste (kg/day)	Calendar days represented in 2025
Normal academic period	7 days	842.50	220
Examination period	7 days	991.18 (CEMC)	45
Semester vacation	7 days	346.91	60
Festival/reduced occupancy	7 days	545.15	40
Total / annual average	**28 monitoring days**	**746.78**	**365**

Each operational period is represented by a seven-day monitoring window. The daily generation rate observed during the representative window is applied to the corresponding number of calendar days in 2025. The calendar-day distribution accounts for the different operating conditions experienced by the University during the year. The four monitoring windows together represent 28 days of observation, while the annual calculation covers all 365 calendar days through period-specific extrapolation.

Food Waste Measurement Procedure

Food waste quantities are assessed at the identified generation points across the six CUTM campuses. The monitoring framework covers hostel messes, faculty and staff residences, dhabas and restaurants, canteens and food centres, and other relevant institutional food-service locations.

The measurement procedure comprises the following activities

- Identification of food waste generation points across the campuses.
- Collection and segregation of food waste at the identified sources.
- Direct weighing of collected food waste using weighing equipment.
- Recording of daily quantities in kilograms against the respective monitoring dates and source locations.

- Consolidation of daily measurements to determine the representative average daily generation rate.
- Cross-checking of recorded quantities with available collection, operational and processing records.

Where records permit, food waste is further classified as pre-consumer waste, generated during preparation and serving, and post-consumer waste, comprising uneaten food and plate leftovers.

Annual Estimation Methodology

The annual food waste estimate is calculated by applying the representative average daily food waste generation rate for each operational period to the corresponding number of calendar days represented by that period.

The calculation is expressed as

Where

- A_i = estimated annual food waste for operational period i (kg).
- W_i = average daily food waste generation rate for operational period i (kg/day).
- D_i= number of calendar days represented by operational period i during 2025.

The total annual food waste generation is calculated as

The annual average daily food waste generation is then calculated as

The annual quantity in tonnes is obtained by dividing the total annual quantity in kilograms by 1,000.

3.5 2025 Period-wise Food Waste Estimation

Applying the four-period methodology to the 2025 reporting year gives the following results:

Operational period	Monitoring duration	Average daily food waste (kg/day)	Calendar days represented ((D_i))	Estimated annual waste (kg)	Estimated annual waste (tonnes)
Normal academic period	7 days	842.50	220	185,350.0	185.35
Examination period	7 days	**991.18 (CEMC)**	45	44,603.1	44.60
Semester vacation	7 days	346.91	60	20,814.6	20.81

Festival/reduced occupancy	7 days	545.15	40	21,806.0	21.81
Total	**28 monitoring days**	**746.78 (annual average)**	**365**	**272,573.7**	**272.57**

The estimated annual food waste generation for CUTM in 2025 is therefore **272,573.7 kg, equivalent to approximately 272.6 tonnes**. The corresponding annual average daily food waste generation is **746.78 kg/day**.

Interpretation of the Results

The period-wise estimates demonstrate the variation in food waste generation across the University's operational calendar.

- Normal academic period: The University recorded a representative average daily food waste rate of 842.50 kg/day. As this period represents 220 calendar days, it contributes the largest share of the estimated annual quantity.
- Examination period: The CEMC audit recorded 991.18 kg/day, representing the highest daily generation rate among the four periods. The examination period represents 45 calendar days in the annual calculation.
- Semester vacation: The representative rate of 346.91 kg/day reflects the reduced food-service and residential activity associated with the vacation period.
- Festival/reduced-occupancy period: The estimated daily rate of 545.15 kg/day represents a period of reduced or altered campus activity and contributes to the annual total according to its 40 calendar days.

Data Validation and Reporting Consistency

The annual estimate is based on the four representative operational periods and their corresponding calendar-day distribution. To maintain transparency and traceability, the supporting records includes:

- Dated weighing records for the seven-day monitoring window for each operational period.
- The CEMC audit documentation supporting the examination-period reference value of 991.18 kg/day.
- The 2025 academic calendar supporting the allocation of 220 normal academic days, 45 examination days, 60 vacation days and 40 festival/reduced-occupancy days.
- Source-wise food waste collection and consolidation records.
- Available hostel occupancy and meal-service records.

- Annual calculation sheets showing the period-wise extrapolation and final annual total.

Food waste should remain distinct from garden waste, agricultural residues, livestock waste and other non-food biodegradable streams. Any differences between source-wise generation records and processing-input records are examined against the original registers before final submission.

Reporting Outcome

Using the four-period monitoring methodology, CUTM estimates that approximately **272.6 tonnes of food waste were generated across its campuses during the 2025 calendar year**. The estimated annual average generation rate is **746.78 kg/day**.

This method provides a more representative annual estimate by incorporating variations in normal academic operations, examinations, semester vacations and festival or reduced-occupancy periods. The four-period methodology strengthens the University's food waste reporting framework by linking representative daily observations with the corresponding annual operational calendar. The resulting estimate provides a basis for monitoring food waste trends, identifying priority intervention areas and assessing the effectiveness of food waste prevention and resource-recovery initiatives.

5.3 Food Waste Generation Analysis and Source-wise Results

Overview of Food Waste Generation

Centurion University of Technology and Management (CUTM) operates multiple academic and residential campuses with food waste generated through hostel dining, faculty and staff residences, canteens, restaurants and other food-service activities. The food waste assessment uses the four-period monitoring methodology described in Section 3 to account for variations in campus activity throughout the calendar year. Based on the representative daily generation rates and the corresponding operational calendar, the University's estimated annual food waste generation is approximately **272.6 tonnes**. The calculation accounts for four operating conditions: normal academic activities, examinations, semester vacations and festival or reduced-occupancy periods.

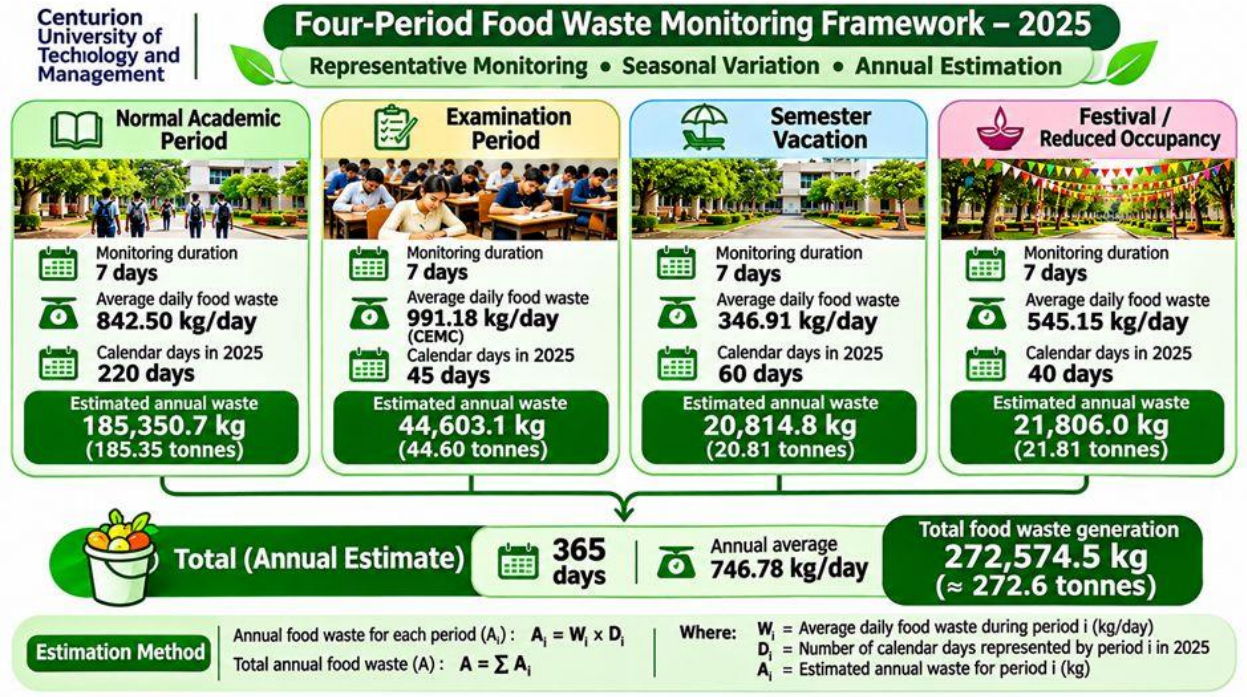
Annual Food Waste Generation – Four-Period Assessment

The annual food waste estimate is derived by applying the representative average daily generation rate for each operational period to the corresponding calendar days in 2025.

Operational period	Average daily food waste (kg/day)	Calendar days	Estimated annual food waste (tonnes)
Normal academic period	842.50	220	185.35

Examination period	991.18	45	44.60
Semester vacation	346.91	60	20.81
Festival/reduced occupancy	545.15	40	21.81
Total	**746.78 (annual average)**	**365**	**272.57**

The assessment indicates an estimated annual food waste generation of approximately **272.6 tonnes during 2025**, equivalent to an annual average of approximately **746.78 kg/day**. The normal academic period contributes the largest estimated annual quantity because it represents 220 calendar days of the year. The examination period has the highest daily generation rate, while the semester vacation period has the lowest recorded representative rate. These results demonstrate the importance of accounting for campus occupancy and operational conditions when estimating annual food waste generation.



Interpretation of the Food Waste Profile

The source-wise assessment and four-period annual estimate provide several important observations:

- Hostel messes account for the largest share of the CEMC-recorded peak-period food waste. This highlights the importance of demand-based food preparation, appropriate portion sizes, meal forecasting and systematic monitoring of plate leftovers.
- Faculty and staff residential facilities form a distinct source category in the existing assessment. Separately identifying this stream supports better understanding of food waste arising from residential consumption and enables appropriate source-specific interventions.

- The representative daily generation rates vary considerably across the four periods. The highest rate is recorded during the examination period, while the lowest is recorded during semester vacation. This reinforces the need to consider the University's academic and operational calendar in annual food waste reporting.
- The estimated annual quantity of 272.6 tonnes is derived from the four-period methodology.
- Regular weighing at hostel messes, residential facilities, canteens and restaurants enables CUTM to identify changes in food waste generation by source, compare performance across campuses and assess the effectiveness of targeted interventions.

5.4 Food Waste Prevention, Reduction and Behavioural Interventions

Institutional Approach to Food Waste Prevention

Centurion University of Technology and Management (CUTM) recognises that effective food waste management begins with preventing avoidable waste at the point of generation. While collection, segregation and resource recovery are important components of campus waste management, reducing the quantity of food discarded during preparation, serving and consumption remains a key institutional priority. The University's approach combines behavioural interventions, food waste monitoring, awareness-building and responsible food-service practices. These measures are directed towards students, faculty members, staff, residential communities, catering personnel and food-service operators across the six campuses.

The prevention framework focuses on

- Encouraging mindful food consumption and responsible portion selection.
- Reducing plate waste through student participation and awareness campaigns.
- Promoting better food preparation and meal planning practices in hostel messes.
- Strengthening food waste monitoring at canteens and other food-service facilities.
- Encouraging responsible food handling and segregation at source.
- Promoting awareness of the environmental and resource implications of food wastage.

These measures complement the University's wider Waste-to-Wealth programme by prioritising waste prevention before downstream treatment and resource recovery.

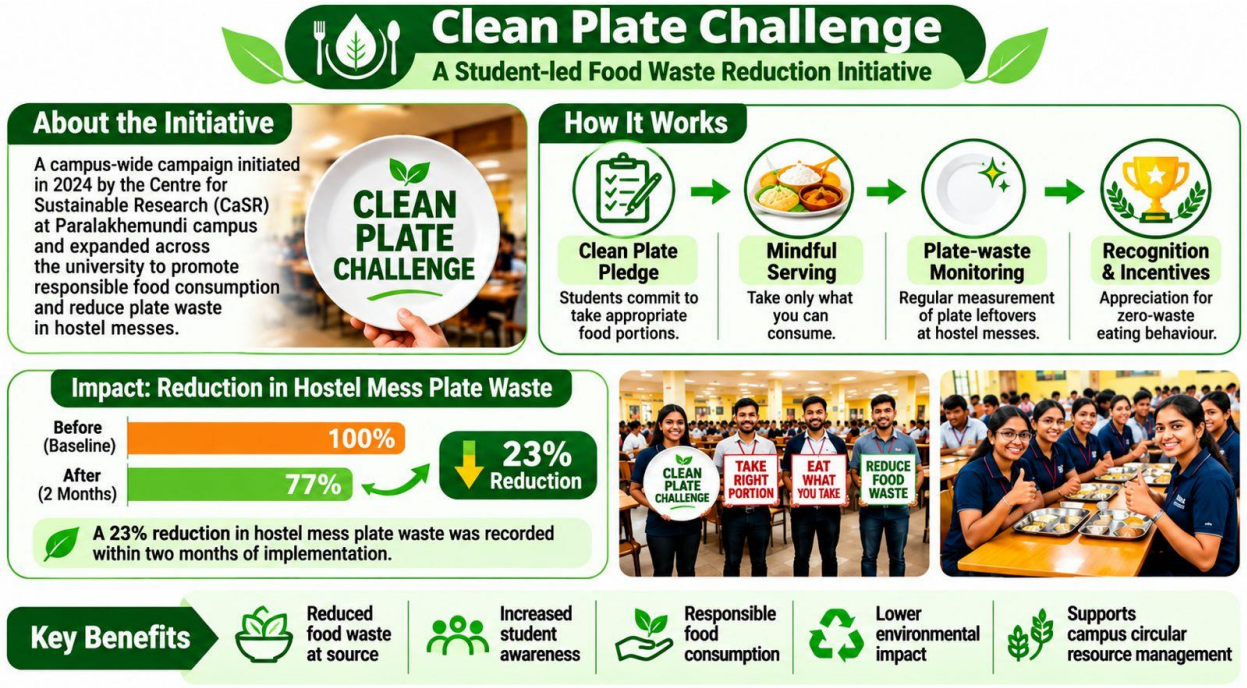
Clean Plate Challenge – Behavioural Change Initiative

The **Clean Plate Challenge** is a student-driven food waste reduction campaign initiated in 2024 by the Centre for Sustainable Research (CaSR) at CUTM's Paralakhemundi campus and subsequently expanded across the University's Odisha campuses. The initiative encourages students to adopt

responsible eating habits and minimise food left uneaten after meals. It promotes individual accountability and collective participation in reducing food waste within hostel messes.

The campaign is implemented through three principal activities

- **Clean Plate Pledge**: Students are encouraged to take a Clean Plate Pledge, committing themselves to take appropriate food portions, consume the food served and avoid unnecessary leftovers.
- **Monitoring of Plate Waste**: Plate waste generated in hostel messes is monitored as part of the campaign. This provides a practical means of observing student consumption behaviour and identifying opportunities for reducing avoidable food waste.
- **Recognition of Responsible Behaviour**: Students demonstrating zero-waste eating behaviour are encouraged and rewarded. This positive reinforcement approach promotes participation and helps establish responsible food consumption as a shared campus practice.



Reported Outcome of the Clean Plate Challenge

The original 2025 campus food waste report records a **23% reduction in hostel mess plate waste within two months** of the Clean Plate Challenge. This reported outcome highlights the potential of student engagement and behavioural interventions to reduce post-consumer food waste. By encouraging students to take only the quantity of food they can consume and promoting awareness of food wastage, the campaign seeks to address one of the avoidable components of campus food waste generation.

Behavioural and Operational Measures Across Campus Food Services

In addition to the Clean Plate Challenge, CUTM's food waste prevention framework addresses the operational practices of its food-service and residential facilities.

- **Hostel messes**: Hostel messes are a priority area because they account for the largest share of the recorded CEMC food waste baseline. Prevention measures focus on responsible serving practices, student awareness, portion management and monitoring of plate leftovers.
- **Faculty and staff residential facilities**: Awareness-building within residential communities encourages responsible food preparation, appropriate purchasing and reduced disposal of edible food. The separate identification of residential food waste also helps the University recognise opportunities for household-level interventions.
- **Canteens, dhabas and restaurants**: Campus food-service operators are important participants in food waste prevention. Monitoring and awareness measures encourage responsible preparation, handling, storage and serving practices. The University also recognises the role of service-provider coordination in improving source-level waste management.
- **Events and institutional activities**: Food waste prevention is relevant to university events, seminars, conferences, festivals and other gatherings where catering requirements may vary. Better estimation of attendance and food requirements can help reduce unnecessary preparation and unserved surplus.

Awareness, Participation and Campus Engagement

The University's behavioural change approach places students and the wider campus community at the centre of food waste prevention. Through the Clean Plate Challenge and related awareness activities, the University promotes:

- Responsible food consumption as an everyday campus practice.
- Awareness of the resources used in food production and preparation.
- Recognition of the environmental consequences of avoidable food waste.
- Participation in source-level waste reduction.
- Shared responsibility among students, faculty, staff and food-service operators.

The campaign also provides a replicable model for engaging students in practical sustainability activities. By linking individual actions with measurable waste monitoring, the University seeks to strengthen the connection between awareness and environmental performance.

Monitoring and Evaluation of Prevention Initiatives

CUTM's food waste prevention initiatives are strengthened through the use of measurable indicators. The following monitoring framework is recommended for evaluating the continuation and effectiveness of the Clean Plate Challenge and related activities.

Monitoring indicator	Measurement approach	Reporting purpose
Hostel plate waste	Direct weighing of plate leftovers	Measures post-consumer food waste
Food waste per meal	Total measured food waste divided by meals served	Enables comparison across operational periods
Before-and-after reduction	Comparison of baseline and post-intervention measurements	Evaluates campaign outcomes
Student participation	Number of students participating in the Clean Plate Pledge	Measures engagement
Awareness activities	Number of campaigns and awareness sessions conducted	Records institutional outreach
Source-wise food waste	Weighing at hostel, residential and commercial food-service points	Identifies priority sources

Institutional Outcome

CUTM's food waste prevention approach combines student-led behavioural change with operational monitoring and wider campus awareness. The Clean Plate Challenge, initiated at Paralakhemundi and expanded across CUTM Odisha, represents an important example of integrating sustainability awareness into everyday campus dining practices. The 2025 report records a 23% reduction in hostel mess plate waste within two months of the campaign. Together with food waste monitoring, responsible food-service practices and institutional awareness programmes, the initiative contributes to the University's broader objective of reducing avoidable food waste at source.

By strengthening participation, improving monitoring and linking behavioural interventions with measurable outcomes, CUTM continues to develop a campus food waste prevention framework that complements its resource recovery initiatives and supports responsible consumption.

5.5 Food Waste Collection, Segregation, Treatment and Resource Recovery

Institutional Approach to Food Waste Management

Centurion University of Technology and Management (CUTM) follows an integrated approach to food waste management that combines source-level collection, segregation, biological treatment and productive utilisation of suitable organic materials. The University's Waste-to-Wealth framework seeks to move beyond conventional disposal practices by directing appropriate food waste fractions towards biological processing, composting and other resource recovery pathways. These activities contribute to the University's broader circular resource management objectives by enabling organic residues to be utilised as inputs for agricultural, livestock and campus-based activities.

The management framework follows a sequential approach

- Identification of food waste generation points.
- Collection of food waste from kitchens, dining facilities and other identified sources.
- Segregation of food waste from non-food waste and unsuitable materials.
- Identification of appropriate treatment or utilisation pathways.
- Processing of suitable organic material through the designated recovery units.
- Monitoring of input quantities, treatment activities and recovered outputs.

The framework is designed to support resource recovery while reducing the quantity of organic material requiring conventional disposal.



Source-level Collection and Segregation

Food waste is generated across hostel messes, faculty and staff residential facilities, dhabas, restaurants, canteens and other campus food-service locations. Source-level collection is an important part of the University's management framework because the composition of food waste varies according to its origin. Preparation residues, vegetable and fruit waste, cooked food leftovers and plate waste may require different handling or treatment pathways.

The segregation approach seeks to

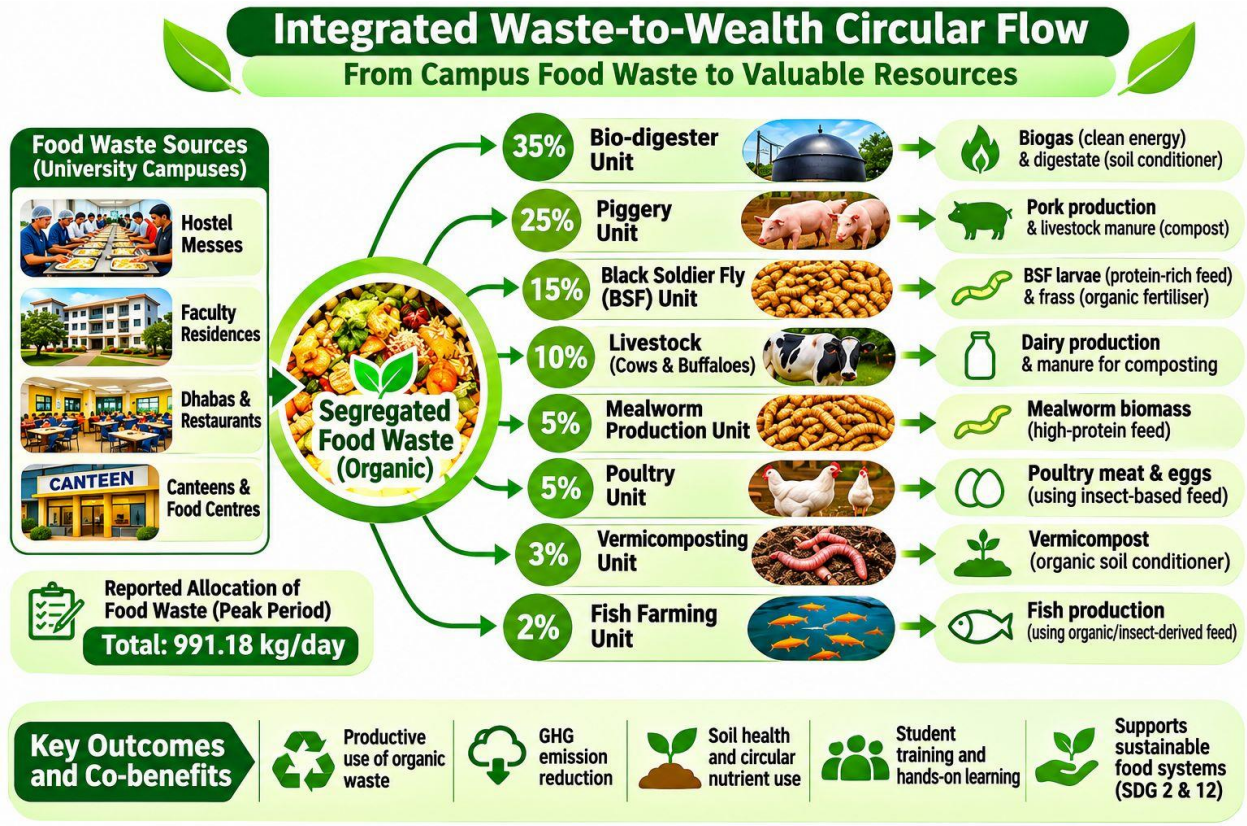
- Separate food waste from dry recyclable materials and general refuse.
- Identify suitable organic fractions for biological treatment or other utilisation.
- Avoid contamination of organic material with unsuitable non-organic items.
- Support source-wise tracking and collection records.
- Enable the appropriate routing of collected material to designated recovery facilities.

Where operationally feasible, preparation waste and post-consumer plate waste are identified separately to support improved waste prevention and treatment decisions.

Integrated Waste-to-Wealth Framework

CUTM's Waste-to-Wealth framework identifies multiple pathways for the productive utilisation of suitable food waste and organic residues.

The original SDG 2.2.1 report presents an allocation framework covering eight processing and utilisation units. The stated distribution is reproduced below as the University's reported allocation plan.



Sl. No.	Recovery or utilisation unit	Reported allocation	Intended utilisation
1	Bio-digester unit	35%	Biological processing of suitable organic waste
2	Piggery unit	25%	Utilisation of suitable food waste as animal feed
3	Black Soldier Fly (BSF) unit	15%	Biological conversion of suitable organic fractions into larvae
4	Cows and buffalo farm	10%	Utilisation of suitable vegetable and fruit waste as livestock feed
5	Mealworm production unit	5%	Production of protein-rich insect biomass
6	Poultry unit	5%	Utilisation of suitable feed resources, including insect-derived feed
7	Vermicomposting unit	3%	Conversion of suitable organic residues into vermicompost
8	Fish farming	2%	Utilisation of suitable feed inputs and insect-

			derived by-products
Total	**All identified units**	**100%**	**Integrated resource recovery framework**

The allocation framework illustrates the University's intended distribution of suitable organic material across different resource recovery pathways. It identifies the bio-digester, piggery and BSF units as the major components of the proposed utilisation system.

Biological Processing and Organic Resource Recovery

The University's Waste-to-Wealth approach includes biological processing and the utilisation of suitable organic materials through the following pathways.

A. Bio-digester unit

The bio-digester pathway is identified as the largest allocation in the original food waste utilisation framework, accounting for 35% of the reported allocation. It is intended to process suitable organic material through biological decomposition. The treatment pathway supports the University's objective of converting biodegradable waste into useful outputs.

B. Piggery unit

The allocation framework identifies 25% of the food waste stream for the piggery unit. Suitable food waste fractions may be utilised as feed resources, subject to appropriate handling, segregation and applicable animal feeding requirements. The activity contributes to the University's integrated approach to utilising suitable organic material within its campus-based livestock operations.

C. Black Soldier Fly (BSF) unit

The Black Soldier Fly pathway is identified as a major component of the University's organic waste utilisation framework, with a reported allocation of 15%. The report describes the use of suitable non-meat organic fractions, including vegetable, grain and fruit residues, for biological conversion through BSF larvae production. The resulting larvae serves as a resource for appropriate poultry and fish feed applications.

D. Livestock utilisation

The report identifies a 10% allocation for the cows and buffalo farm. Suitable vegetable and fruit waste fractions are identified for livestock feed utilisation. This pathway provides an opportunity to integrate organic residue management with the University's livestock-related activities.

E. Mealworm production

Mealworm production is included in the University's wider organic resource recovery framework. The original allocation table identifies a 5% share for this unit. The activity is associated with the production of protein-rich insect biomass and its potential use within appropriate feed applications.

F. Poultry unit

The poultry unit is included as a utilisation pathway in the original framework, with a reported allocation of 5%. The report identifies insect-derived feed resources, including BSF larvae and mealworms, as supplementary feed inputs.

G. Vermicomposting unit

The vermicomposting pathway is allocated 3% in the original framework. It is intended to process suitable organic residues and produce vermicompost for use in campus horticulture and kitchen gardens.

H. Fish farming

Fish farming is included with a reported allocation of 2%. The original framework identifies suitable feed fractions and insect-derived by-products as potential inputs for aquaculture activities.



Integrated Resource Utilisation and Circularity

The University's Waste-to-Wealth framework links food waste management with campus agriculture, livestock operations, biological processing and organic resource utilisation.

The framework aims to

- Reduce dependence on conventional disposal routes for suitable organic materials.
- Recover useful resources from biodegradable waste.
- Support the utilisation of organic residues in campus-based agricultural and horticultural activities.
- Generate useful outputs through biological processing.

- Encourage the integration of waste management with institutional resource efficiency initiatives.

The framework also creates opportunities for operational learning and student engagement through practical exposure to biological processing, waste segregation and circular resource management.

Recording of Waste Inputs, Treatment and Outputs

For transparent reporting, CUTM distinguishes between three stages of waste management

- **Waste generated at source**: This refers to the total quantity of food waste produced by the University's food-service and residential activities, irrespective of its subsequent destination.
- **Waste received for treatment or utilization**: This refers to the quantity of food waste collected and transferred to a designated recovery or treatment unit. It should be supported by source-wise collection records and receiving-unit registers.
- **Recovered products and treatment outputs**: This refers to the actual products or outputs obtained from the processing of waste, such as compost, vermicompost, larvae, biogas or other documented products.

Institutional Outcome

CUTM's integrated Waste-to-Wealth framework demonstrates an institutional approach to managing food waste through source-level segregation, biological treatment and resource recovery. The SDG 2.2.1 report identifies eight processing and utilisation pathways, connecting organic waste management with campus agriculture, livestock and other productive activities. By integrating food waste collection with biological processing and resource utilisation, the University seeks to strengthen its circular resource management approach and reduce reliance on conventional disposal. Continued improvement in source-wise weighing, unit-level input records, processing documentation and output verification will further strengthen the credibility and measurable impact of these activities under SDG 2.2.1 and SDG 12.3.1.

5.6 Monitoring, Governance, Institutional Responsibilities and Data Verification

Institutional Monitoring and Governance Framework

Centurion University of Technology and Management (CUTM) recognises that effective food waste management requires a coordinated institutional framework involving campus administration, food-service facilities, residential operations, sustainability teams and waste recovery units. The University's food waste tracking framework integrates measurement at the point of generation with source-wise monitoring, collection, treatment and annual reporting. The approach is intended to ensure that food waste quantities are recorded systematically and that the information is available for institutional review and sustainability performance assessment.

Institutional monitoring focuses on

- Identification of food waste generation points.
- Measurement and recording of food waste quantities.
- Monitoring of hostel messes and other dining facilities.
- Recording of waste generated by residential and commercial food-service operations.
- Monitoring of collection and transfer to recovery facilities.
- Consolidation of annual food waste generation and recovery information.
- Maintenance of supporting evidence for institutional sustainability reporting.

Responsibilities of Food-Service Operators and Outsourced Vendors

CUTM's food waste monitoring framework also recognises the role of outsourced food-service providers operating within the campus premises. The outsourced food vendors, including campus dhabas, restaurants and selected canteen operators, are contractually required to track and report daily food waste quantities to the University's sustainability monitoring system. This contractual reporting arrangement is intended to extend institutional monitoring beyond directly operated dining facilities and improve the coverage of food waste generated through outsourced food-service activities.

The principal areas of responsibility include

- Recording food waste generated during preparation and serving.
- Maintaining records of food waste collected from the respective facilities.
- Supporting source-wise identification and segregation.
- Providing relevant waste generation information to the University.
- Cooperating with institutional monitoring and verification activities.

The University's monitoring framework seeks to ensure that food waste generated by outsourced food-service operations is considered within the institutional reporting boundary.

Institutional Coordination and Data Consolidation

Food waste information is consolidated across the different campus generation points to establish the institutional food waste inventory. The consolidation process involves identifying the source of waste, recording the measured quantity, associating the data with the relevant operational period and maintaining information on subsequent collection or treatment. For the 2025 reporting year, the four-period monitoring methodology provides the basis for estimating annual food waste generation. The corresponding operational periods are normal academic activities, examinations, semester vacations and

festival or reduced-occupancy periods. The period-wise information is consolidated using the average daily generation rates and the calendar days represented by each period.

Data Verification and Quality Assurance

CUTM's food waste reporting framework emphasises traceability, consistency and transparency in the preparation of institutional sustainability data. The following verification measures form the basis of the annual reporting process:

- **Source-level verification**: Food waste quantities are associated with identified generation points, including hostel messes, faculty residences, dhabas, restaurants and canteens.
- **Measurement verification**: Reported quantities should be supported by dated weighing sheets, collection registers or other documented measurement records.
- **Period-wise verification**: The four representative monitoring periods should be supported by their corresponding seven-day measurement records and the institutional calendar used to determine the number of days represented in each period.
- **Operational record verification**: Where available, meal-served records, hostel occupancy information and food-service operational records are used to support the interpretation of variations in daily food waste generation.

Annual calculation verification: The period-wise annual quantities are checked against the stated calculation method: $A_i = W_i \times D_i$

The consolidated annual quantity is then obtained by adding the four period-wise estimates.

- **Recovery record verification**: Food waste transferred to treatment or recovery facilities should be supported by collection and receiving-unit records. The quantity generated, quantity received for processing and quantity of recovered products are maintained as distinct accounting measures.

Continuous Improvement and Future Monitoring

CUTM intends to strengthen its food waste monitoring framework through improved measurement practices, source-level accountability and regular review of prevention initiatives.

The following areas provide a basis for continuous improvement

- Strengthening regular weighing and recording at hostel messes and other food-service locations.
- Maintaining separate records for pre-consumer and post-consumer food waste wherever feasible.
- Improving the documentation of meal counts and hostel occupancy during different operational periods.

- Strengthening source-wise reporting by outsourced food-service providers.
- Maintaining processing input and output records for each Waste-to-Wealth unit.
- Continuing the Clean Plate Challenge and other student-led awareness initiatives.
- Reviewing annual food waste estimates against operational records and previous reporting periods.

These measures will help improve the consistency and reliability of institutional food waste data and provide a stronger basis for evaluating the effectiveness of prevention and resource recovery interventions.

Conclusion and Institutional Commitment

Centurion University of Technology and Management (CUTM), Odisha, recognises food waste management as an important institutional responsibility linked to sustainable food consumption, resource efficiency and environmental stewardship. Through its campus-wide food waste tracking framework, the University seeks to identify major sources of food waste, improve measurement practices, promote responsible consumption and strengthen the productive utilisation of organic resources. The 2025 assessment combines the professional audit findings of the Centre for Envotech and Management Consultancy Pvt. Ltd. (CEMC) with a four-period annual estimation methodology designed to account for variations in campus operations throughout the year.

Hostel messes represented the largest recorded source, contributing 688.67 kg/day or 69.48% of the assessed total. Faculty residences contributed a further 201.21 kg/day or 20.30%. These findings identify residential dining and food consumption as important priorities for targeted prevention measures. For the 2025 reporting year, the four-period estimation framework considers normal academic activities, examinations, semester vacations and festival or reduced-occupancy periods. Based on the representative daily generation rates and the corresponding annual calendar days, CUTM estimates its total annual food waste generation at approximately **272.6 tonnes**, equivalent to an annual average of approximately **746.78 kg/day**.

The University complements food waste measurement with behavioural interventions, particularly the Clean Plate Challenge. Initiated by the Centre for Sustainable Research (CaSR) at the Paralakhemundi campus and subsequently expanded across CUTM Odisha, the initiative encourages students to adopt responsible eating practices and minimise plate leftovers. The report records a 23% reduction in hostel mess plate waste within two months of implementation, highlighting the potential of student participation and awareness-based interventions.

Beyond prevention, CUTM's Waste-to-Wealth framework connects food waste management with biological processing, livestock operations, insect-based organic waste utilisation, vermicomposting and other resource recovery activities. The framework provides opportunities to convert suitable organic residues into useful resources while supporting the University's broader circular resource management objectives. The food waste inventory is also aligned with the University's wider SDG 12.3.1 waste tracking framework. By distinguishing food waste from other biodegradable materials and maintaining separate records for waste generation, treatment inputs and recovered products, the University seeks to improve the accuracy and transparency of institutional sustainability reporting.

CUTM's approach reflects a progression from conventional waste collection towards an integrated system that prioritises prevention, measurement, segregation and productive resource utilisation. The University will continue to strengthen its monitoring records, improve source-level accountability, encourage responsible food consumption and enhance the verification of annual food waste data. Through these efforts, Centurion University of Technology and Management seeks to establish a more resource-efficient and environmentally responsible campus food system, contributing to the broader objectives of **SDG 2 – Zero Hunger** and sustainable institutional development.

Institutional Commitment

CUTM remains committed to strengthening food waste prevention at source, promoting mindful food consumption, improving the reliability of annual waste measurement and expanding responsible organic resource recovery practices across its campuses. The University will continue to use evidence-based monitoring and institutional participation to improve food waste management performance and support a more sustainable campus ecosystem.

6. Student Hunger Programme and Interventions

THE Impact Rankings indicator 2.3.1 and 2.3.2

Yes. Centurion University of Technology and Management (CUTM) runs a university-wide Student Food Security Programme and provides a range of interventions to prevent and alleviate student hunger.

The programme, coordinated by CaSR, aims to ensure that every student has adequate, nutritious and affordable food throughout their academic journey, and that no student goes hungry because of cost or a sudden financial difficulty. It combines low-cost everyday meals, free meals, peer meal-sharing, emergency food vouchers, the Three-Meal Scheme, Food Club initiatives and free food coupons, with additional support targeted at students from low-income families (annual family income below ₹8 lakh), who make up about 86.3% of CUTM's student body. By reducing financial barriers to meals, these interventions also promote students' health, well-being and academic participation.

7	86.3%	2	180+
complementary food-support initiatives	of students are from low-income families (below ₹8 lakh a year)	Food Rescue Dhaba sites serving free evening meals	emergency food vouchers used every month

6.1 How the Programme Works

Support is organised in three tiers. Students can rely on affordable meals every day, access free food when money is tight, and receive immediate help in an emergency. Drawing on the CaSR Food Rescue Report and the Campus Food Committee Estimate Report 2025, Table 3 summarises each initiative, what it costs, who it serves and its reach among low-income students in 2025.

Table 3: Components of the CUTM Student Food Security Programme

Initiative	What students receive	Who it serves and how to access it	Cost to student	Reach among low-income students (2025)
Tier 1 — Affordable everyday meals				
Jagannatha Annaprasadam ₹50 Meal Scheme	Nutritious meal for ₹50	All students; no application or paperwork	₹50 per meal	**53%**
₹30 Meal Scheme (CaSR-funded)	Nutritious meal for ₹30, with the cost difference met by CaSR	Low-income students (annual family income below ₹8 lakh)	₹30 per meal	**32%**
Tier 2 — Free meals and food sharing				
Food Rescue Dhaba (two sites: main campus and near the University vegetable farm)	Free evening meals made from surplus edible food from campus mess facilities and nearby restaurants, repackaged as meals	Any student in need	Free	**12%**
Share-A-Meal	Meals funded by unused mess coupons donated by students and teachers	Peers in need	Free (funded by donated coupons)	**Ongoing, through peer donations**
University Temple meal service	Free wholesome meals on specified auspicious days	All students	Free	**Periodic**
AELP and FELP meal support	Free mess meals	Students enrolled in Farm-based programmes such as the Agricultural Extension and Leadership Programmes (AELP) and the Fisheries Experiential Learning Programme (FELP)	Free	**Seasonal, during peak activity**
Tier 3 — Emergency food support				
Hunger-Free Campus Vouchers	Food vouchers for immediate need	Students identified by faculty as facing urgent food insecurity; vouchers issued	Free	**3%; 180+ vouchers used each month**

Initiative	What students receive	Who it serves and how to access it	Cost to student	Reach among low-income students (2025)
		directly by faculty		

Reach is shown as the percentage of low-income students (annual family income below ₹8 lakh) using each initiative. This group makes up about 86.3% of CUTM's total student population.

6.2 Reaching the Students Who Need It Most

The programme is designed to address food insecurity without singling students out. Most initiatives are open to every student, so those in need can use them without stigma, while specific schemes are directed at students known to be at risk:

- **Income-based eligibility:** the ₹30 Meal Scheme is reserved for students whose annual family income is below ₹8 lakh.
- **Faculty referral:** teachers identify students facing urgent need and issue Hunger-Free Campus Vouchers directly, so help is not delayed by an application process.
- **Barrier-free access:** Jagannatha Annaprasadam meals require no application, and Food Rescue Dhaba evening meals are free to any student in need.
- **Support linked to study:** students on the Agricultural Extension and Leadership Programmes (AELP) and the Fisheries Experiential Learning Programme (FELP) receive free mess meals during peak activity.

6.3 Governance and Sustainability

The programme is coordinated by CaSR, which funds the ₹30 Meal Scheme and organises meal distribution across campus. Because it is built into the University's regular mess and CaSR operations rather than run as one-off events, support is a standing part of campus life.

The programme also reduces food waste. The Food Rescue Dhaba redistributes surplus edible food from campus mess facilities and nearby restaurants instead of discarding it, and Share-A-Meal ensures that unused mess coupons feed other students rather than going to waste.

6.4 Campus Dining and Retail Network

Beyond the targeted schemes, the following facilities are accessible to all students across the campus, ensuring affordable nutrition at every meal.

Table 4: Campus dining and retail network

Facility	Type	Price Range	Key Features
Centurion Coffee Connect (CCC)	Café & beverages	Affordable	Coffee, lattes, smoothies, light snacks; student socialising hub
Snack Time Breakfast Outlet	Breakfast counter	Budget-friendly	Quick, nutritious morning meals; daily operation
Campus Dhaba & Restaurant	Full-service dining	Low-cost	Hygienic, homely Indian meals; lunch and dinner
Bakery Shop (Mezo-Bake)	Bakery retail	Student-friendly	Fresh bread, cakes, pastries; cookies daily
Mess Veg Counter	Institutional dining	Subsidised	Rotated menu; locally sourced; balanced nutrition
Mess Non-Veg Counter	Institutional dining	Subsidised	Protein-rich; hygienic preparation; daily

6.5 Sustainable Food Production and Skill Development

CUTM's farm-to-fork model minimises food waste while creating student employment and skill-development opportunities across six integrated production units.

Table 5: Integrated food production units

Production Unit	Output	Serves	SDG Linkage
Baking Unit (Mezo-Bake)	Fresh bread, pastries, soya & mushroom cookies	All campus outlets	SDG 2, SDG 8
Mini Dairy	Milk, yogurt, paneer	Mess & pantries	SDG 2, SDG 3
Post-Harvest Lab	Preserved produce; reduced spoilage	Entire campus	SDG 2, SDG 12

Production Unit	Output	Serves	SDG Linkage
Fish Processing Unit	Protein-rich fish-based meals	Non-veg mess	SDG 2, SDG 14
Poultry Processing Unit	Egg & chicken-based items	Non-veg mess & canteen	SDG 2, SDG 3
Campus Farm (AELP/FELP)	Fresh vegetables and grains	All campus dining	SDG 2, SDG 15

Table 6: Skill development and food production: 2025 hunger coverage

Initiative	Coverage (No. of Students/ month)
Farm-to-Fork Integration	170
Cooking Workshops	202
Nutrition Awareness Drives	200-320
Food Waste Reduction	Saved food (80-110 kg/day)
Student AELP/FLP Units	60-90

6.6 Related University Events, 2025

The following events were directly aligned with CUTM's student hunger alleviation objectives.

Table 7: University events related to student nutrition and hunger, 2025

Sl.	Programme / Event Title	Date	Key Focus Areas
1	National Nutrition Week – 2025	01–06 Sep 2025	Nutrition awareness, healthy diet, balanced food, community nutrition, rural health education

Sl.	Programme / Event Title	Date	Key Focus Areas
2	Two-Day Zonal Level Wellness and Health Equity Program	30–31 Aug 2025	Nutrition awareness, anaemia awareness, adolescent health, wellness, preventive healthcare
3	Free Health Checkup Camp at CUTM Paralakhemundi	30 Jun–06 Jul 2025	Preventive healthcare, nutrition-related health screening, BMI and blood health assessment
4	3rd Utkal Krishi Mela at CUTM Paralakhemundi	07–08 Apr 2025	Agriculture, sustainable farming, mushroom training, beekeeping, soil health, rural upliftment

6.7 Programme in Action



Fig. 2: Students served at a CaSR meal distribution



Fig. 3: Freshly prepared dishes ready for service



Fig. 4: Rice and dal served to students



Fig. 5: A typical student meal



Fig. 6: Campus dining hall



Fig. 7: Centurion Coffee Connect (CCC)



Fig. 8: Mezo-Bake cookies



Fig. 9: Healthy breakfast at the CUTM mess



Fig. 10: CCC at CUTM Paralakhemundi

6.8 Conclusion

CUTM takes a comprehensive, impact-oriented approach to student food security. A standing, CaSR-coordinated programme provides affordable and free meals, food redistribution and emergency food assistance, while campus dining facilities, integrated food production units, nutrition awareness programmes and skill-development initiatives further strengthen food accessibility, encourage self-reliance and promote responsible food consumption.

Together, these measures create a supportive and inclusive campus environment in which financial constraints do not become a barrier to accessing meals or pursuing higher education. Through this integrated approach, CUTM advances student well-being, social inclusion and sustainable food management, contributing to Sustainable Development Goal 2 (Zero Hunger) and SDG 3 (Good Health and Well-being).

7. Sustainable and Inclusive Food Choices

THE Impact Rankings indicator 2.3.3

Centurion University of Technology and Management (CUTM) promotes sustainable, diverse, and inclusive food choices for students, faculty, staff, and visitors across all 6 campuses. The University provides vegetarian food options and encourages plant-based meals that support healthy eating, resource efficiency, and environmental sustainability.

Through its campus dining facilities and food service arrangements, CUTM aims to ensure that food choices are accessible and responsive to diverse dietary preferences. These initiatives contribute to responsible food consumption, reduced environmental impacts associated with food production, and the University's commitment to Sustainable Development Goal 2 (Zero Hunger), SDG 3 (Good Health and Well-being), and SDG 12 (Responsible Consumption and Production).

100%	**100%**	**70%**	**6+**
outlets	outlets	estimated	initiatives
Vegetarian options	Vegan options available	Locally sourced produce	Sustainability programmes

7.1 Plant-Based & Inclusive Menu Matrix

The following matrix shows the availability of vegetarian, vegan, and speciality plant-based options across all CUTM dining venues in 2025:

Dining Venue	Vegetarian	Vegan	Special Plant-Based Options
Mess / Restaurants	✅ Full veg thali daily	✅ Coconut-based vegan thali	Seasonal veg curries, dal, rice, sabzi
Centurion Coffee Connect (CCC)	✅ All veg snacks	✅ Coconut milk lattes & smoothies	Plant milk alternatives; eggless items
Bakery Unit (Mezo-Bake)	✅ Selected Products	✅ Vegan pastries & coconut desserts	Whole-grain, eggless, coconut milk items
Campus Dhaba	✅ Options available	✅ Vegan options daily	Local vegetable curries & lentil-based dishes

Dining Venue	Vegetarian	Vegan	Special Plant-Based Options
Campus Pantry / Food Store	✅ Staples	✅ 100% plant-based	Fresh fruits, vegetables, pulses, grains
Rural Haat Fruit Shop	✅ All fresh produce	✅ 100% plant-based	Seasonal local fruits from Odisha farmers

7.2 Sustainability Initiatives & Local Sourcing

Initiative	Description	Environmental Benefit
Coconut Waste Upcycling	Shells used for compost; husks repurposed for handicrafts	Zero-waste production; closed material loop
Local Farmer Partnerships	Fresh coconuts & produce from coastal Odisha farming communities	Supports local economy; reduces food miles
Farm-Based Meal Integration	AELP/FELP students eat produce they grow on campus	Closes food production loop; zero food miles
Post-Harvest Preservation Lab	Technology extends shelf life and reduces spoilage	Estimated 30% food waste reduction vs 2023
BSc Ag Vegan Movement	Student-led awareness programme on plant-based nutrition	Promotes sustainable dietary shifts on campus
Rural Haat Fruit Shop	On-campus market with seasonal local fruits	Promotes diverse plant-based eating choices
Composting Programme	Food and agricultural waste converted to campus compost	Reduces organic waste; enriches campus soil

7.3 Sustainability & Inclusivity

Initiative	Coverage

Initiative	Coverage
Vegetarian coverage	All outlets
Vegan options	All outlets
Locally sourced	Preferred
Food waste reduced	30%
Student awareness	Yes, Led by BSc Ag
Composting & upcycling	Active

7.4 Campus Food Sustainability: SDG Alignment

Sustainable Practice	SDG Target Linked	Status in 2025
Vegetarian & vegan menus at all outlets	SDG 2.1, SDG 3.4	Active: fully implemented
Local farmer sourcing (Odisha coastal)	SDG 2.3, SDG 8.9	Active: 70% of fresh produce
Post-Harvest Lab (food waste reduction)	SDG 12.3	Active: 30% waste reduction est.
Coconut waste upcycling	SDG 12.5	Active: shells & husks repurposed
AELP/FELP farm-to-table model	SDG 2.4, SDG 4.4	Active: seasonal integration
BSc Ag student vegan awareness movement	SDG 4.7, SDG 2.1	Active: student-led

7.5 Related University Events: 2025

Sl.	Programme / Event Title	Date	Key Focus Areas
1	3rd Utkal Krishi Mela at CUTM Paralakhemundi	07–08 Apr 2025	Agriculture, sustainable farming, mushroom training, beekeeping, soil health, rural upliftment
2	Session with Dr. P. Raja (ICAR-IISWC)	17 Sep 2025	Soil and water conservation, sustainable food production, climate resilience and cropping





Figures 2-7 Local Food Vendors during Rural Haat and Our Students Stall



Figure 2.3.3.3 to 2.3.3.7 Students Food Stalls during Rural Haat

7.6 Conclusion

Centurion University of Technology and Management (CUTM) demonstrates a commitment to sustainable and inclusive campus dining by integrating vegetarian, vegan, and plant-based food options across its dining facilities. The university's initiatives promote healthier dietary choices while supporting local farmers, reducing food miles, and encouraging the responsible use of natural resources. With an estimated 70% of fresh produce sourced locally, the integration of farm-grown food through AELP/FELP programmes, coconut waste upcycling, composting, and post-harvest preservation strengthens the university's circular food system. The reported 30% reduction in food waste compared

with 2023 further highlights the potential of sustainable food management practices. In addition, student-led vegan awareness initiatives foster environmental responsibility and encourage behavioural change across the campus community. Overall, CUTM presents a promising model for sustainable campus food systems by combining inclusive dietary choices, local agricultural partnerships, waste reduction, and student engagement, contributing to responsible consumption, environmental sustainability, and the broader objectives of the United Nations Sustainable Development Goals.

8. Healthy and Affordable Food for All

THE Impact Rankings indicator 2.3.4

Healthy and Affordable Food Choices for All on Campus

Centurion University of Technology and Management (CUTM) is committed to providing healthy, nutritious, hygienic, and affordable food choices for students, faculty, staff, and visitors across its campuses. The University provides balanced vegetarian only meals through its campus dining facilities and food service arrangements.

With nine food outlets, seven on-site production units, and meal options starting at ₹50, the university integrates affordability with nutritional quality through subsidised meals, free temple food services, vegetarian and vegan choices, and budget-friendly bakery products. Its farm-to-fork approach, supported by the campus farm, mini dairy, bakery, post-harvest laboratory, and food-processing units, promotes freshness, seasonal variety, and efficient food supply. Regular cooking workshops, nutrition awareness drives, health check-ups, dietary counselling, and food-label-reading programmes further strengthen healthy eating habits and nutritional literacy. University events focused on nutrition, wellness, maternal and child health, and preventive healthcare extend these efforts beyond food provision to broader community well-being.

Its food accessibility initiatives aim to reduce financial barriers to adequate nutrition and support the health and well-being of the campus community. These efforts align with Sustainable Development Goal 2 (Zero Hunger), SDG 3 (Good Health and Well-being), and SDG 12 (Responsible Consumption and Production).

₹30	FREE	9	12
minimum	on occasion	Outlets	Units
Cheapest full meal	Temple & voucher meals	Campus food facilities	On-site food production

8.1 Healthy Food Access Across Campuses: Progress Indicators

Initiative	Coverage/Target Group	Percentage of Total Students
Affordable meal access	All students across all campuses	30%
Vegetarian coverage	All students	20%
Vegan coverage	All students	5%
Health awareness reach	All students	15%
On-site food production	All students	20%
Dietary counselling	Need-based	10%
Total		100%

8.2 Campus Food Outlet & Pricing Overview

The following table provides a comprehensive overview of all campus food outlets, their pricing structure, and the nutritional standard maintained in 2025:

Outlet / Programme	Type	Price Point	Nutritional Standard
Jagannath Annaprasadam	Subsidised meal	₹50/plate	Balanced; meets dietary standards
30 Rupee Meal Scheme (CaSR)	CaSR-funded meal	₹30/plate	Nutritious; locally sourced
Mess: Veg Counter	Daily institutional	Subsidised	Rotated menu; freshly cooked
Mess: Non-Veg Counter	Daily institutional	Subsidised	Protein-rich; hygienic

Outlet / Programme	Type	Price Point	Nutritional Standard
Temple Food Services	Free wholesome meals	FREE	Traditional; balanced; cultural
Centurion Coffee Connect	Beverages & snacks	Affordable	Low-fat milk options; light fare
Snack Time Breakfast Outlet	Breakfast counter	Budget-friendly	Nutritious morning start
Campus Dhaba & Restaurant	Full-service meals	Low-cost	Home-style; hygienic; balanced
Bakery Unit (Mezo-Bake)	Baked goods	Student-friendly	Whole-grain, soya, mushroom options

8.3 Bakery Unit: Healthy and Budget Friendly Products (Mezo-Bake)

The campus Mezo-Bake bakery specialises in health-conscious, affordable products prepared with emphasis on hygiene, nutritional balance, and student-friendly pricing:

Product Category	Items Available	Health Feature	Pricing
Nutritious Cookies	Soya cookies, mushroom cookies and oat cookies	High protein, fibre-rich, plant-based	Student-friendly
Savoury Baked Items	Veg puffs, paneer puffs, mushroom puffs, mini pizzas, pizzas and burgers	Protein-rich, wholesome filling	Budget-friendly
Specialty Breads	Whole-grain loaves, multigrain rolls, daily fresh	High fibre, low GI, slow-energy release	Affordable
Vegan Pastries	Coconut milk desserts, eggless cakes and plant-based items	Dairy-free, plant-based nutrition	Accessible

Product Category	Items Available	Health Feature	Pricing
Seasonal Specials	Festive sweets, traditional Odisha items, local flavours	Culturally relevant; fresh ingredients	Competitive

8.4 Farm-to-Fork Production: Quality & Freshness

CUTM's integrated food production system ensures that a significant portion of campus food is produced on-site, guaranteeing freshness, nutritional value, and minimal wastage across the supply chain:

Production Unit	Daily Output	Staff/Student Benefit	Quality Standard
Baking Unit (Mezo-Bake)	Fresh bread, pastries, cookies	Supplied to all outlets daily	Freshly baked; no preservatives
Mini Dairy	Milk, yogurt, paneer	Supplied to mess & canteen	Fresh daily; local sourcing
Post-Harvest Lab	Preserved produce year-round	Entire campus	Extended shelf life; nutrition retained
Fish Processing Unit	Protein-rich fish meals	Non-veg mess & canteen	Hygienic processing; cold-chain
Poultry Processing Unit	Egg & chicken dishes	Mess rotating menu	Controlled processing; fresh supply
Campus Farm (AELP/FELP)	Fresh vegetables & grains	Direct farm-to-table for mess	Zero food miles; seasonal variety

8.5 Health & Nutrition Awareness Programmes

The university regularly conducts structured health and nutrition programmes to build awareness and support healthy food choices:

Programme	Frequency	Target Group	Key Outcome

Programme	Frequency	Target Group	Key Outcome
Cooking Workshops	Monthly	Students & staff	Budget-friendly healthy meal skills
Nutrition Awareness Drives	Quarterly	All campus members	Dietary literacy; healthy eating habits
Health Check-ups & BMI Assessment	Biannual	All campus members	Early detection of nutrition issues
Dietary Counselling Sessions	On demand	At-risk students	Personalised nutrition guidance
Coconut Upcycling & Sustainability	Seasonal	BSc Ag students	Zero-waste mindset; sustainability skills
Food Label Reading Workshops	Biannual	Students	Informed food choices; consumer literacy

8.6 Related University Events: 2025

Sl.	Programme / Event Title	Date	Key Focus Areas
1	National Nutrition Week – 2025	01–06 Sep 2025	Nutrition awareness, healthy diet, balanced food, community nutrition, rural health education
2	Two-Day Zonal Level Wellness & Health Equity Program	30–31 Aug 2025	Nutrition awareness, anaemia awareness, adolescent health, wellness, preventive healthcare
3	Free Health Checkup Camp at CUTM Paralakhemundi	30 Jun–06 Jul 2025	Preventive healthcare, nutrition-related screening, BMI and blood health assessment

Sl.	Programme / Event Title	Date	Key Focus Areas
4	3rd Utkal Krishi Mela at CUTM Paralakhemundi	07–08 Apr 2025	Agriculture, sustainable farming, soil health, beekeeping, rural upliftment

CENTURION UNIVERSITY OF TECHNOLOGY AND MANAGEMENT
CUTM
Paralakhemundi

South Mess
With effect from –th Feb 2025

DAY	BREAKFAST	LUNCH	SNACKS	DINNER
MONDAY	Vada (3), Idili (2) , White Chutny. Bombay chutney.	Rice, Dal, Curd, Cauliflower or Bhendi curry	Bread chop (2piece)	Rice, Sambar, Curd,Semiya Kheer, Alu Potola Kissa or Patato Onion Fry
TUESDAY	Small Punugulu (10), Semiya Upama, White Chatny, Allam Chatny.	Rice, Sambar, Cabbage Fry, Curd & Pickle	Sprout Salad (1cup)	Pulihora, Aloo Khurma , Curd
WEDNESDAY	Onion Bonda (3), Idili (2), Coconut chutney.	Rice, Curd, Rasam, Chatny. Alu Matar Curry. Papad or Chips	Dahl Bada (2piece)	Rice , Chicken Fry (for NV) , Paneer Curry for (veg),Sambhar.
THURSDAY	Mysore Bonda (3), Idili (2) , Coconut chutney. Ginger chutney	Rice, Tomato Dal, Curd, Pickle, Mix veg fry	Alu Chop (2piece)	Rice, Dahi Charu, Rasam, Brinjal Curry, Suji halwa/Rice payas
FIRDAY	Vada (3), Tomato Upma , White chutney. Motor Curry	Rice, Leafy dal,Bringal matar curry /Mix veg. Curd, Chips	Sweet corn (1cup)	Egg Fried Rice, Paneer Fried Rice and Dahi raita.
SATURDAY	Uttappam(2), White Chutney	Rice, Sambar, Curd, Pickle, Bhendi Chips or Dondakaya fry.	Dall Bada (2piece)	Rice, Chapthi(3nos.)/Roti (3nos.) Sambar, Chana Masala, Curd
SUNDAY	Poori (2) Upma Aloo matar, Coconut chutney.	Rice, Tomato dal, Beans Curry, Rasam, curd ,Chatney.	Samber Bada (2piece)	Bagara Rice, Chicken Curry (NV), Mushroom Curry / Baby Corn (veg) , Rasam

Chief Warden





9. Staff Hunger Interventions

THE Impact Rankings indicator 2.3.5

Food Security Interventions to Prevent or Alleviate Hunger Among Staff

Centurion University of Technology and Management (CUTM) demonstrates a strong commitment to staff food security through an integrated system of free and subsidised meals, affordable canteen services, food rescue initiatives, and emergency food assistance. The university's seven integrated food production units including the bakery, mini dairy, post-harvest laboratory, fish and poultry processing units, and campus farm support the regular supply of fresh and nutritious food to staff dining facilities. These initiatives are complemented by culinary training, nutrition counselling, health screenings, and food-waste awareness programmes that promote healthier lifestyles and responsible resource use. Additional support through hygiene and staple kits and meal-sharing initiatives strengthens assistance for staff experiencing food insecurity or financial hardship.

In 2025, approximately 91% of staff benefited from subsidised meal access, with meals available at prices starting from ₹30 and free food distributed through temple services and the Food Rescue Dhaba.

Overall, CUTM's approach combines affordability, dignity, nutritional well-being, and sustainable food management, contributing to a more inclusive and supportive workplace while advancing Sustainable Development Goal 2: Zero Hunger.

These efforts support staff welfare, dignity, and well-being while contributing to Sustainable Development Goal 2 (Zero Hunger) and SDG 3 (Good Health and Well-being). The University seeks to strengthen inclusive food security measures so that staff members experiencing financial hardship can access appropriate support without stigma.

91%	**₹30**	**FREE**	**12**
(Approximately 1833 staff)	minimum	Temple & Rescue	units
Subsidised meal access	Subsidised meal cost	Free meal programmes	Food production for staff

9.1 Staff Food Security Programme Overview

Centurion University of Technology and Management (CUTM) implements staff food security initiatives to promote dignified access to nutritious meals and improve the well-being of its workforce across its campuses. In 2025, the University provided **free breakfast and lunch daily to approximately 330 staff members**, including drivers, maintenance personnel, sweepers, gardeners, and green brigade staff. In addition, free dinner was provided to emergency maintenance staff members who stayed on campus to support essential university operations.

These initiatives help reduce employees' daily food expenses, ease their financial burden, and enable them to save more of their earnings to support their families and improve their quality of life. By providing regular meals to essential support staff, CUTM demonstrates its commitment to employee welfare, social inclusion, and food security. The programme contributes to **Sustainable Development Goal 2 (Zero Hunger)** by supporting access to food and **SDG 3 (Good Health and Well-being)** by promoting staff welfare and nutritional well-being.

Intervention	Description	Access Mode and No. of Beneficiaries	Cost to Staff
Jagannath & Temple Food Services	Free wholesome meals on designated auspicious days; open to all staff	Temple premises; calendar-based (324-370)	FREE
30 Rupee Meal Scheme	Subsidised nutritious meals including staples, fresh produce, dairy	Mess counters & staff canteen (Daily-780)	₹30/meal
Food Rescue Dhaba	Surplus campus and restaurant food repackaged into free evening meals	Evening distribution points (Periodic 410-470)	FREE
Staff Canteen	Dedicated affordable, balanced meal facility for all staff	On-campus; open daily (1800-1833)	Subsidised
Centurion Coffee Connect (CCC)	Affordable beverages, milk-based drinks, and light healthy snacks	Walk-in; daily (50-120)	Affordable
Hygiene & Staple Kits	Distributed during hardship periods along with food staple packages	CaSR welfare desk	FREE

9.2 Campus Food Production: Staff Benefit

CUTM's six integrated food production units supply fresh, nutritionally balanced products directly to staff dining facilities daily.

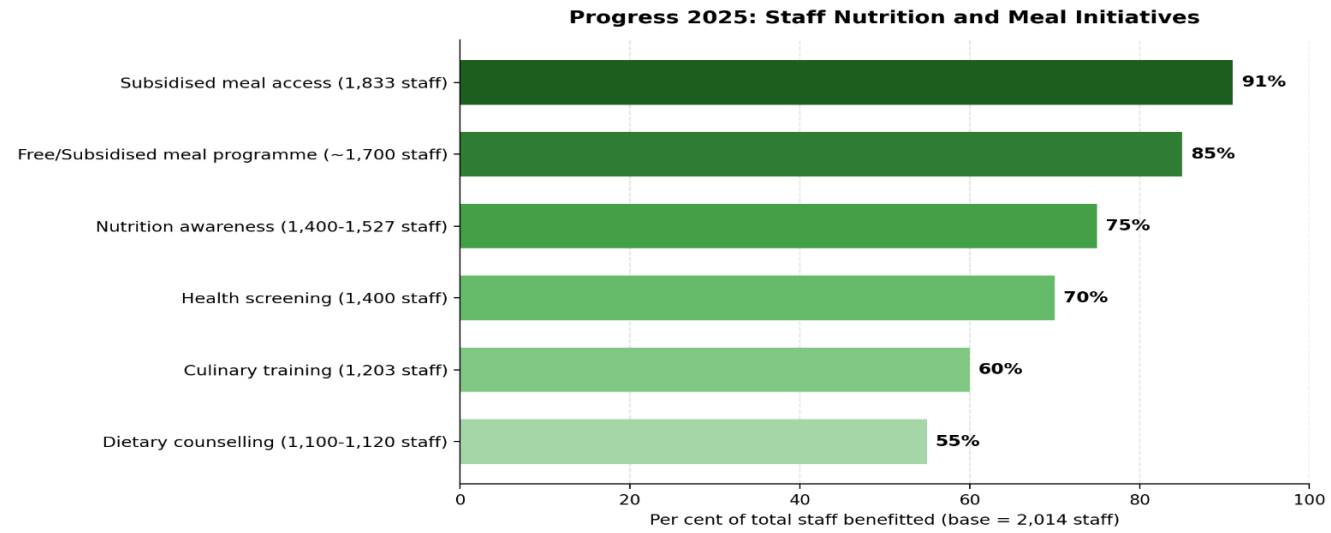
Production Unit	Daily/Regular Output	Nutritional Benefit	Supply Destination
Baking Unit (Mezo-Bake)	Fresh bread, pastries, soya & mushroom cookies	Carbohydrates, fibre, plant protein	Staff canteen, CCC, all outlets daily
Mini Dairy	Milk, yogurt, paneer	Calcium, protein, probiotics	Mess & staff canteen fresh daily
Post-Harvest Lab	Preserved produce year-round	Year-round nutrition access	All campus dining; waste reduction
Fish Processing Unit	Protein-rich fish-based meals	Omega-3, lean protein	Non-veg mess & staff canteen
Poultry Processing Unit	Egg & chicken items	High biological value protein	Rotating mess menu; weekly
Campus Farm (AELP/FELP)	Fresh vegetables, grains, fruits	Micronutrients, dietary fibre	Direct farm-to-table; zero food miles

9.3 Staff Wellness & Nutrition Support Programmes

Programme	Description	Frequency	Impact
Culinary Training Workshops	Practical cooking for healthy, economical meals	Monthly	Builds food skills; reduces staff dining costs
Nutrition Counselling	Personalised dietary guidance linked to screenings	Quarterly	Addresses specific nutritional gaps

Programme	Description	Frequency	Impact
Health Screenings	BMI, blood tests, preventive health checks	Biannual	Early detection of nutrition-related issues
Wellness Integration	Connects nutrition with overall staff wellness strategy	Ongoing	Holistic health; improved productivity
Food Waste Awareness	Staff engaged in composting and waste reduction drives	Ongoing	Sustainability culture; reduced campus waste
Dietary Counselling	One-on-one nutritionist sessions for at-risk staff	On demand	Personalised nutrition support

9.4 Staff Welfare Programme 2025 Achievements



- Food Rescue Dhaba: repurposing surplus food into free evening meals
- Share-A-Meal Campaign: campus-wide digital meal-sharing culture
- Emergency Food Vouchers: rapid response for urgent staff food needs
- Temple Food Services: culturally appropriate free meals on designated days
- Hygiene & Staple Kits: hardship support packages through CaSR welfare desk

9.6 Related University Events: 2025

The following events directly aligned with staff nutrition, health, and food security under CUTM's SDG 2.3.5 commitments:

Sl.	Programme / Event Title	Date	Key Focus Areas
1	National Nutrition Week – 2025	01–06 Sep 2025	Nutrition awareness, healthy diet, balanced food, community nutrition, rural health education
2	Two-Day Zonal Level Wellness & Health Equity Program	30–31 Aug 2025	Nutrition awareness, anaemia awareness, adolescent health, wellness, preventive healthcare
3	Free Health Checkup and Nutrition Awareness Camp at CUTM Paralakhemundi	30 Jun–06 Jul 2025	Preventive healthcare, nutrition-related health screening, BMI and blood health assessment

CENTURION UNIVERSITY OF TECHNOLOGY AND MANAGEMENT
CUTM
Paralakhemundi

South Mess

With effect from –8th Feb 2025

DAY	BREAKFAST	LUNCH	SNACKS	DINNER
MONDAY	Vada (3), Idli (2) , White Chutny. Bombay chutney,	Rice, Dal, Curd, Cauliflower or Bhendi curry	Bread chop (2piece)	Rice, Sambar, Curd,Semiya Kheer, Alu Potola Kasa or Patato Onion Fry
TUESDAY	Small Punugulu (10), Semiya Upama, White Chutny, Allam Chatny.	Rice, Sambar, Cabbage Fry, Curd & Pickle	Sprout Salad (1cup)	Pulihora, Aloo Khurma , Curd
WEDNESDAY	Onion Bonda (3), Idli (2), Coconut chutney,	Rice, Curd, Rasam, Chatny, Alu Matar Curry, Papad or Chips	Dahi Bada (2piece)	Rice , Chicken Fry (for NV) , Paneer Curry for (veg),Sambhar,
THURSDAY	Mysore Bonda (3), Idlli (2) , Coconut chutney, Ginger chutney	Rice, Tomato Dal, Curd, Pickle, Mix veg fry	Alu Chop (2piece)	Rice, Dahi Charu, Rosam, Brinjal Curry, Suji halwa/Rice payas
FIRDAY	Vada (3), Tomato Upma , White chutney, Motor Curry	Rice, Leafy dal,Brinjal matar curry /Mix veg, Curd, Chips	Sweet corn (1cup)	Egg Fried Rice, Paneer Fried Rice and Dahi raita.
SATURDAY	Uttappam(2), White Chutney	Rice, Sambar, Curd, Pickle, Bhendi Chips or Dondakaya fry.	Dali Bada (2piece)	Rice, Chapthi(3nos.)/Roti (3nos.) Sambar, Chana Masala, Curd
SUNDAY	Poori (2) Upma Aloo matar, Coconut chutney,	Rice, Tomato dal, Beans Curry, Rasam, curd ,Chatney,	Samber Bada (2piece)	Bagara Rice, Chicken Curry (NV), Mushroom Curry / Baby Corn (veg) , Rasam

Chief Warden 9.2.25







Figure 1-4 Affordable Mess Food for Staff

10. Food Security Knowledge for Local Farmers

THE Impact Rankings indicator 2.5.1

Access to Food Security, Sustainable Agriculture and Aquaculture Knowledge, Skills and Technology

Centurion University of Technology and Management (CUTM), Odisha, supports sustainable rural development by connecting academic and scientific expertise with practical training, community engagement, and knowledge transfer for local farmers and food producers. Through agricultural extension, village outreach, farmer training, and fisheries and aquaculture initiatives led by the MS Swaminathan School of Agriculture and the School of Fisheries, the University helps rural communities strengthen production practices, resource efficiency, food security, and livelihood resilience.

CUTM's outreach combines field-based training, demonstrations, expert engagement, and access to sustainable production technologies across agriculture and aquaculture. Initiatives such as the Aqua Village approach, alongside training in sustainable farming, fisheries management, aquaculture, and post-harvest practices, help translate research

and technical knowledge into practical applications for farmers and rural communities.

Together, these activities contribute to **SDG 2 (Zero Hunger)** by supporting sustainable food production, building the capacity of farmers and food producers, and strengthening resilient rural livelihoods. They also complement CUTM's wider contributions to **SDG 12 (Responsible Consumption and Production)** and **SDG 14 (Life Below Water)** through more efficient resource use and responsible management of agricultural and aquatic production systems.

10.1 University Outreach Context

Centurion University of Technology and Management (CUTM), Paralakhemundi, has been actively engaged in transforming local agriculture and aquaculture through its extensive farmer outreach programmes and village adoption initiatives. The university has adopted several villages including Badapadu, Kharling, and Nuagada under its Unnat Bharat Abhiyan programme, with regular Kisan Melas demonstrating innovative agricultural technologies and aquaculture practices to farmers.

📌 Unnat Bharat Abhiyan: Adopted Villages

CUTM has adopted 5 villages including Badigam, Engersingh, Jampiguda, Barlanda and Routpur, implementing integrated rural development programmes with demonstration plots, soil testing, distribution of quality inputs, irrigation initiatives, and market linkage facilitation.

10.2 Free Farmer Training & Outreach Programmes

The following free programmes are conducted regularly by CUTM to provide local farmers and food producers with practical knowledge, skills, and technology. Total farmers trained were 5,017+ beneficiaries.

Programme	Frequency / Season	Target Group	Key Knowledge Transferred
Utkal Krishi Melas (1987+ Farmers)	Annually (Feb-Apr)	All farmers	Modern farming, seeds, pesticides, agri-innovation
OLM Farmers Training: Mushroom Cultivation (730	2 batches: Jan & Jul	Women farmers & SHGs	Low-cost, high-profit mushroom production

Programme	Frequency / Season	Target Group	Key Knowledge Transferred
Farmers of SHGs)			
Women Farmers Training on Apiculture (214 Women Farmers)	Annual (near Women's Day, Mar)	Women farmers	Beekeeping, pollination, organic honey production
Organic Fish Farming Training (713 Farmers)	Ongoing	Local aquaculture producers	Chemical-free aquaculture; ecosystem balance
Training on RAS Fish Production Technology (23 Farmers)	Feb–Mar & Jul–Aug	Fish farmers	Recirculating Aquaculture Systems; water efficiency
Sustainable Aquaculture for Adopted Villages (33 Farmers)	Annual	Adopted village communities	Eco-friendly fish farming; livelihood improvement
Livelihood Development via Organic Farming (1140 Farmers through ORF)	Year-round	Small & marginal farmers	Organic practices; premium market access
Food Production & Management for Women SHGs (77 Farmers of NGOs)	Quarterly	Women SHG members	Eco-friendly food production & storage
Integrated Crop Protection: Harsha Trust (73 Farmers)	Annual	Harsha Trust farmers	Natural pest control; reduced chemical use
Commodity & Food Storage Training (27 Farmers)	Biannual	Women farmers	Post-harvest storage; food loss reduction



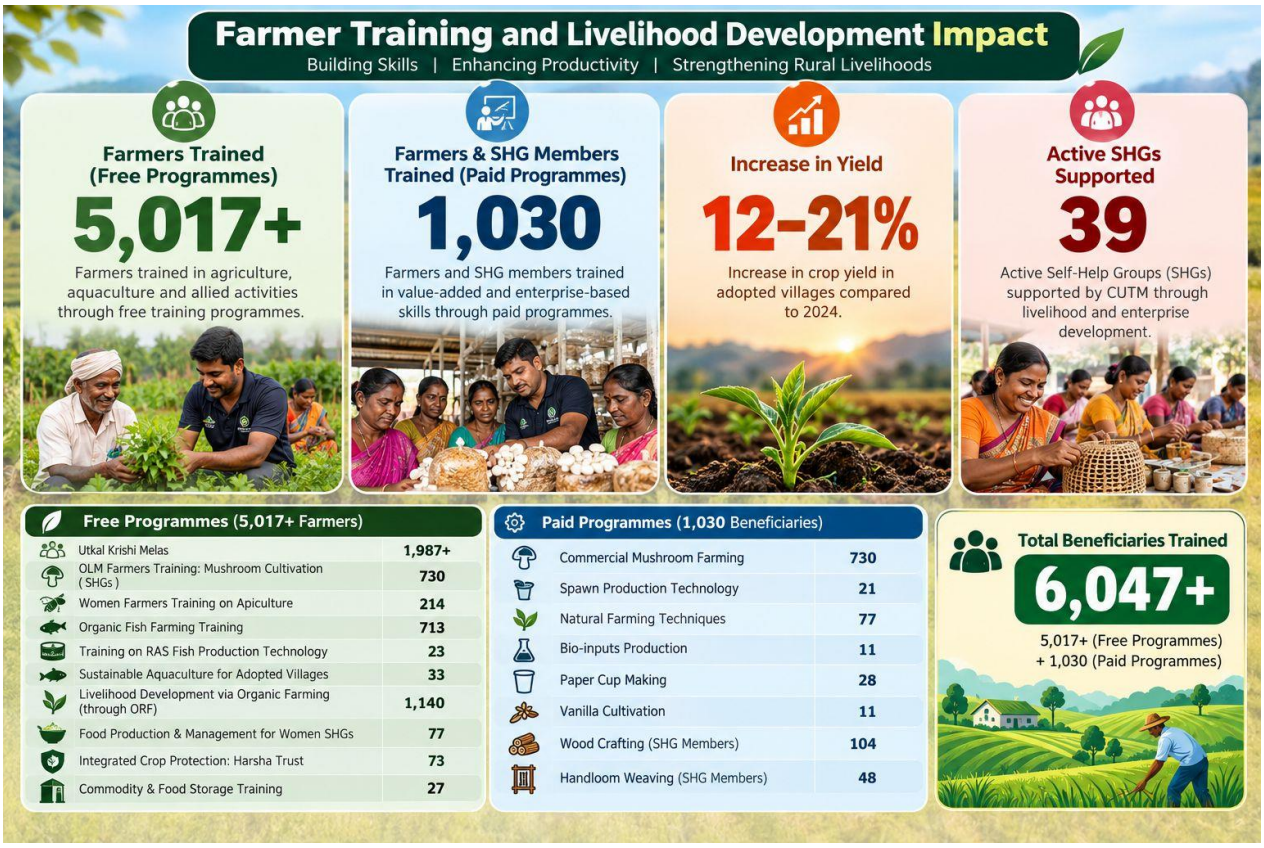
10.3 Paid Vocational Programmes

Centurion University, through the JC Kumarappa Rural Technology Park and allied campus units, offered affordable paid vocational programmes that include hands-on training, course materials, certification, and entrepreneurial guidance. Total farmers and SHG members trained were 1,030 beneficiaries which included 878 farmers and 152 SHG members.

Programme	Duration	Fee/ Session	Conducted By	Outcome
Commercial Mushroom Farming (730 Farmers)	7 Days	₹650	Mushroom Unit, CUTM	Market-ready mushroom production skills
Spawn Production Technology (21 Farmers)	7 Days	₹650	Plant Pathology Dept.	Mushroom spawn preparation & QC
Natural Farming	7 Days	₹650	Organic Farming	Chemical-free

Programme	Duration	Fee/ Session	Conducted By	Outcome
Techniques (77 Farmers)			Unit	cultivation; soil health
Bio-inputs Production (11 Farmers)	7 Days	₹650	Plant Pathology & Entomology	Biopesticides & biofertilizers making
Paper Cup Making (28 Farmers)	7 Days	₹650	JC Kumarappa Rural Tech Park	Eco-friendly small enterprise skills
Vanilla Cultivation (11 Farmers)	18 Days	₹1,800	Smart Agriculture Unit	Vanilla propagation, processing, value addition
Wood Crafting (104 SHG Group Members)	18 Days	₹1,800	JC Kumarappa Rural Tech Park	Traditional woodworking & furniture design
Handloom Weaving (48 SHG Group Members)	18 Days	₹1,800	JC Kumarappa Rural Tech Park	Traditional textile weaving & design

10.4 Outreach Programme Impact



Initiative	Farmer Coverage
Yield increase: adopted villages through better Agri Inputs	12-21%
Post-harvest loss reduction (SHGs) Through Commodity and Food Storage Domain	11%
Input cost reduction (Lab to Land Programme) Reach of Superio and Other CUTM bred Seeds and Agri Inputs from CUTM labs to Farmers Land through RAWE Students	~10%

10.5 Knowledge Areas Covered

Agriculture Knowledge Transfer	*Aquaculture & Fisheries Transfer*
• *Organic farming & certification*	• *Recirculating Aquaculture Systems (RAS)*
• *Soil health & nutrient management*	• *Organic fish farming methods*
• *Integrated pest management*	• *Biofloc technology*
• *Climate-smart crop production*	• *Aquaponics & water management*
• *Post-harvest storage & processing*	• *Sustainable coastal aquaculture*
• *Bio-inputs & biopesticide production*	• *Fish post-harvest processing*



Centurion University of Technology and Management (CUTM), through its School of Fisheries and rural outreach programmes, promotes sustainable aquaculture as a means of strengthening rural livelihoods, improving food production, and expanding income opportunities for local communities. The Aqua Village initiative reflects this approach by encouraging farmers to adopt improved fish farming

practices, efficient water management, and environmentally responsible aquaculture technologies. Through village-based engagement, farmer training, and practical demonstrations, the university seeks to connect scientific knowledge with the needs of rural fish producers.

10.6 Intervention and Implementation

The initiative focuses on building the technical capacity of local farmers through training in sustainable aquaculture, organic fish farming, and Recirculating Aquaculture Systems (RAS). These knowledge transfer activities introduce farmers to efficient production methods, improved resource utilisation, and practices that support the long-term health of aquatic ecosystems. CUTM's wider farmer outreach programmes also cover biofloc technology, aquaponics, water management, fish post-harvest processing, and sustainable coastal aquaculture. Practical training and demonstrations help farmers understand how these approaches can be applied under local conditions. The university's adopted village programmes further strengthen rural engagement by connecting communities with technical guidance, quality inputs, and livelihood development opportunities.



11. Events for Farmer Knowledge Exchange

THE Impact Rankings indicator 2.5.2

Farmer Connect Events and Knowledge-Transfer Programmes

Centurion University of Technology and Management (CUTM), Odisha, organises a range of farmer engagement events to connect local farmers, agricultural experts, researchers, agri-entrepreneurs, and

food producers for knowledge exchange and technology transfer. Key initiatives include the flagship Utkal Krishi Mela, Mini Kisan Melas, Lab-to-Land programmes, Agri-Clinic services, farmer training programmes, agricultural input support, and adopted-village initiatives.

Through these events, farmers gain opportunities to interact with subject experts, learn about improved crop production techniques, explore sustainable agricultural practices, access technical guidance, and understand the practical application of research and emerging agricultural technologies. The programmes also facilitate connections among farmers, researchers, agricultural service providers, and industry stakeholders, helping participants share experiences and identify solutions to local farming challenges.

CUTM's farmer outreach initiatives aim to strengthen agricultural knowledge, promote sustainable food production, improve resource efficiency, and support rural livelihoods. Major farmer engagement events reportedly involve more than 1,000 farmers per event, subject to verification through attendance and programme records. These activities contribute to SDG 2 (Zero Hunger) by supporting sustainable agriculture and food security, while also advancing SDG 12 (Responsible Consumption and Production) through improved agricultural practices.

1500-2000+	**1987+**	**5**	**FREE**
farmers	**participants**	**villages**	**initiatives**
Per Utkal Krishi Mela	**Krishi Mela 2025 total**	**Adopted under programmes**	**All major farmer events**

11.1 Flagship Events & Knowledge Platforms

Event / Initiative	Scale	Frequency	Key Activities
Utkal Krishi Mela (with Krishi Jagran)	(1987+ Farmers in the Last Utkal Krishi Mela)	Annual (Feb–Apr)	Farmer quizzes, progressive farmer awards, free seeds & pesticides, modern agri demos
Mini Kisan Melas	Community-level fairs (500+ Reach	Periodic throughout year	Agri-expert connect, technology demos, market linkage

Event / Initiative	Scale	Frequency	Key Activities
	under each mela)		facilitation
Lab to Land Programme	Field-wide distribution	Ongoing	Biocontrol agents, Tricho Cards, Beauverin, biofertilizers, seed distribution, training, agri-inputs
Agri-Clinic	Walk-in; expert advisory	Daily / On-demand	Crop issue diagnosis, pest management, best practice guidance
Adopted Village Programmes	5 villages; integrated model	Ongoing	Demo plots, soil testing, quality inputs, irrigation, market linkage

11.2 Utkal Krishi Mela

The Utkal Krishi Mela is CUTM's most impactful annual farmer event, held in collaboration with Krishi Jagran. The 2025 edition the 3rd Utkal Krishi Mela was conducted on 07–08 April 2025 at the CUTM Paralakhemundi campus:

Component	Details	2025 Outcome
Participating Farmers	Local farmers from Gajapati and neighbouring districts	1987+ attendees
Free Seeds Distributed (From CUTM Lab to Farmers Land)	Improved variety seed packets (Suprio series, RNR rice)	1,200+ packets in 2025 edition
Biopesticide Distribution	Trichoderma, biocontrol agents, Jagannath Tricho Cards, Beauverin, Yellow Sticky Traps	3700 units in 2025 edition
Knowledge Kits	Agricultural best practice and scheme information packs	1,100 kits distributed

Component	Details	2025 Outcome
Farmer Quiz Competition	Knowledge assessment and incentive-based engagement	Competitive; prizes awarded
Progressive Farmer Awards	Recognition of innovative farming practices	Awarded to top performers
Agri-Technology Demonstrations	Live demos of precision tools, smart farming devices	Multiple live stations
Industry & Market Linkage	Agri-input companies, banks, insurance schemes	Direct farmer benefit

11.3 Lab to Land Programme: Technology Transfer

CUTM regularly transfers its research innovations to the grassroots through the Lab to Land model. Products developed in university labs are distributed at minimal or no cost directly to farmers:

Product / Technology	Type	Distribution Scale	Farmer Benefit
Jagannath Tricho Card	Biological pest control	1,890 units (2025)	Natural crop protection; reduced pesticide cost
Jagannath Beauverin	Entomopathogenic fungus	Lab-scale distribution	Eco-friendly insect control
Trichoderma Packets	Soil health biofungicide	3160 packets (2025)	Root protection; improved crop establishment
Suprio Seeds (Maize & Rice)	High-yield improved varieties	870+ Seed Packets 5kg Each (2025)	12–15% yield increase recorded compared to local grown cultivars of 2024
RNR Seeds	High-yield improved	330+ Seed Packets	17–21% yield increase

Product / Technology	Type	Distribution Scale	Farmer Benefit
	varieties	3kg Each (2025)	recorded compared to local grown cultivars of 2024
Dragon Fruit Saplings	High-value horticulture	Batch distribution	Diversification; premium income source
Banana Suckers	Vegetative planting material	Periodic distribution	Quick-return horticulture crop
Biofertilizer Packets	Soil microbial inoculants	Campus-produced; distributed free	Reduced input cost; soil health

11.4 Adopted Villages: Integrated Rural Development

CUTM has adopted five villages under its community outreach model, implementing comprehensive rural development with an agriculture and food security focus:

Adopted Village	District	Key Interventions	Outcomes
Badigam	Gajapati	Demo plots, soil testing, seed distribution, water harvesting	Improved crop diversity; water security
Engersingh	Gajapati	Organic farming demos, bio input distribution, SHG formation	Women SHG active; organic produce sale
Jampiguda	Gajapati	Aquaculture training, pond management, market linkage	Fish farmer income improved
Barlanda	Gajapati	Integrated pest management, crop improvement trials	Pesticide use reduced 20%+
Routpur	Gajapati	Soil health cards, micro-irrigation, post-harvest storage training	Yield increase; reduced post-harvest losses

11.5 Farmer Event Impact

Initiative	Coverage
Krishi Mela reach	1987
Lab to Land distribution	1890+ units
Mini Kisan Mela coverage	Periodic
Adopted village integration	5 villages
Agri-Clinic consultations	Daily

11.6 Related University Events

Sl.	Programme / Event Title	Date	Key Focus Areas
1	3rd Utkal Krishi Mela at CUTM Paralakhemundi	07–08 Apr 2025	Agriculture, sustainable farming, mushroom training, beekeeping, soil health cards, rural upliftment, farmer engagement
2	Session with Dr. P. Raja (ICAR-IISWC)	17 Sep 2025	Soil and water conservation, sustainable food production, climate resilience









Figure 2.5.2.6 Agri Clinic

11.7 Conclusion

Centurion University of Technology and Management (CUTM) is strengthening agricultural development and rural livelihoods by creating meaningful connections between scientific research, modern farming technologies, and local farming communities. Through flagship initiatives such as the Utkal Krishi Mela, Mini Kisan Melas, Lab to Land programmes, Agri Clinic services, and adopted village interventions, the university provides farmers with practical knowledge, expert guidance, improved seeds, biological crop protection solutions, and sustainable production technologies. The 2025 Utkal Krishi Mela engaged more than 1,987 participants, while the distribution of improved seeds, biocontrol agents, bio fungicides, and agricultural knowledge kits helped extend university innovations directly to farmers. Its integrated development initiatives across five adopted villages further demonstrate the potential of community engagement to improve crop management, promote resource efficient farming, strengthen market linkages, and support livelihood diversification. By making agricultural knowledge more accessible and encouraging the adoption of climate resilient and environmentally responsible practices, CUTM is helping farmers make informed decisions, reduce avoidable production losses, and build more resilient farming systems. Overall, these initiatives position CUTM as an important partner in farmer empowerment and sustainable rural transformation, contributing to food security, improved agricultural productivity, and the objectives of Sustainable Development Goal 2, Zero Hunger.

12. University Facilities for Local Farmers

THE Impact Rankings indicator 2.5.3

Access to Facilities and Expertise for Local Farmers and Food Producers

Centurion University of Technology and Management (CUTM), Odisha, supports local farmers and food producers by providing free and paid access to **university facilities, agricultural technologies, technical expertise and practical training**. Facilities including demonstration farms, fisheries and aquaculture systems, Plant Pathology and Entomology Laboratories, mushroom and apiculture units, the Agri Clinic and Post-Harvest Technology Laboratory support knowledge exchange and the adoption of sustainable agricultural practices.

2025 highlights included Lab-to-Land activities; training in **organic fish farming and aquaponics, mushroom cultivation, beekeeping, integrated pest management, natural farming and bio-input production**; food-processing and storage training for Self-Help Groups; practical demonstrations and technical advice; and access to improved seeds and biological crop-protection inputs.

Together, these activities strengthen farmers' technical capabilities, promote sustainable food production, improve resource efficiency and support livelihood diversification. They contribute directly to **SDG 2 (Zero Hunger)**, while supporting **SDG 8 (Decent Work and Economic Growth)** through skills and livelihood development and **SDG 1 (No Poverty)** through strengthened rural livelihood opportunities.

11800+	**1987**	**5,500+**	**17–21%**
Farmers reach through SHGs since last 3 years	Participants Krishi Mela 2025	Bio inputs like Trichoderma/ Tricho Cards Distributed Under Lab to Land	yield increase compared to last year In programme beneficiaries

12.1 Free Access Initiatives: Facility & Resource Sharing

CUTM implemented a comprehensive series of free outreach programmes using its facilities, directly and indirectly through SHGs, reaching 11800 + farmers since last 3 years.

12.2 Access to Outdoor Laboratories and Demonstration Facilities – Utkal Krishi Mela 2025

During the 3rd Utkal Krishi Mela, held on 7–8 April 2025 at the Paralakhemundi campus, CUTM facilitated access for 1,987 farmers, agricultural practitioners and other participants to its outdoor demonstration facilities and agricultural learning infrastructure. Participants engaged with practical demonstrations, agricultural technology displays, sustainable farming practices, mushroom cultivation, beekeeping, soil health management and expert advisory services. The facilities served as open-air learning laboratories, enabling farmers to observe, understand and interact with university-developed technologies and sustainable agricultural practices.

Initiative	Facility Used	Scale / Reach	Impact Recorded
Utkal Krishi Mela (April, 2025)	Demonstration farms, campus grounds, labs	1987 participants	1,200 seed Packets, 950+ biopesticides, 1,100 knowledge kits distributed
Lab to Land: Trichoderma & Bio-agents	Plant Pathology & Entomology Lab	3160 Trichoderma Packets; 1,890 Tricho Cards; 1200+ seed Packets	17–21% yield increase; 10% input cost reduction
Organic Fish Farming & Aquaponics	Fish Hatchery, RAS Unit, Aquaponics Facility	341 farmers (Feb–Mar & Jul–Aug batches)	Water-efficient fish farming adopted in target farms
Mushroom Cultivation & Spawn Production	Mushroom Unit, Spawn Lab	730 farmers (Jan & Jul batches)	Low-cost income stream for 270+ farm households
Apiculture Farmers Training	Apiculture Demo Unit	214 farmers (Mar batch)	Honey production & pollination services established
Integrated Pest Management	IPM Demonstration Plot, Plant Pathology Lab	73 farmers (Jul)	Chemical pesticide use reduced; natural control adopted

Initiative	Facility Used	Scale / Reach	Impact Recorded
SHG Food Production & Storage Training	Post-Harvest Technology Lab, Campus Kitchen	152 SHG members	11% reduction in post-harvest losses (CaSR Report, Aug 2025)

12.3 University Facilities Open to Farmers

Facility / Resource	Type	Access Mode	Farmer Benefit
Demonstration Farms (230+ acres)	Field crop, Aquaculture & horticulture trials	Training events; guided visits	Exposure to improved varieties & techniques
Fish Hatchery	Seed production & broodstock management	Scheduled training batches	RAS, biofloc, and aquaponics skills
Recirculating Aquaculture System (RAS)	High-density, water-efficient fish farming	Hands-on training	Technology adoption for small-scale fish farms
Plant Pathology & Entomology Lab	Biopesticide & biocontrol production	Free distribution; training	Natural pest management; cost savings
Mushroom & Spawn Production Unit	Substrate preparation & inoculation	Training batches (Jan & Jul)	Income diversification for farm households
Organic Farming Unit	Biofertilizer & natural farming demos	Training; free inputs	Soil health improvement; organic certification pathway
Post-Harvest Technology Lab	Food processing, grading, storage	SHG training sessions	Reduced food loss; value-addition skills
Apiculture Demo Unit	Beehive management	Annual training (near Women's	Honey production;

Facility / Resource	Type	Access Mode	Farmer Benefit
	& honey extraction	Day)	pollination services
JC Kumarappa Rural Technology Park	Eco-products, handicrafts, rural tech	Paid vocational courses	Livelihood diversification; rural entrepreneurship
Agri-Clinic	Crop diagnosis & expert advisory	Walk-in; daily operation	Real-time problem-solving for farmers
Smart Agriculture Unit	Precision tools, sensor tech, hydroponics	Demonstration visits	Exposure to modern agri-technology
Campus Nursery	Seedlings, saplings, vegetative material	Periodic free distribution	Quality planting material; crop diversification

12.4 Paid Facility Access: Vocational Training

CUTM also provides hands-on training programmes at minimal charges through its AELP/ FLP units and specialised campus units, covering course materials and certification:

Training Programme	Facility / Unit	Duration	Fee	Certification
Commercial Mushroom Farming (730 Farmers)	Mushroom Unit	7 Days	₹650	Yes CUTM Certificate
Spawn Production Technology (21 Farmers)	Plant Pathology Dept.	7 Days	₹650	Yes CUTM Certificate
Natural Farming Techniques (77 Farmers)	Organic Farming Unit	7 Days	₹650	Yes CUTM Certificate

Training Programme	Facility / Unit	Duration	Fee	Certification
Bio-inputs Production (11 Farmers)	Plant Pathology & Entomology	7 Days	₹650	Yes CUTM Certificate
Paper Cup Making (28 Farmers)	Smart Agriculture Unit	18 Days	₹1,800	Yes CUTM Certificate
Vanilla Cultivation (11 Farmers)	JC Kumarappa RTP	7 Days	₹650	Yes CUTM Certificate
Wood Crafting (104 SHG Group Members)	JC Kumarappa RTP	18 Days	₹1,800	Yes CUTM Certificate
Handloom Weaving (48 SHG Group Members)	JC Kumarappa RTP	18 Days	₹1,800	Yes CUTM Certificate

12.5 Related University Events

Sl.	Programme / Event Title	Date	Key Focus Areas	Facilities and Support Provided
1	3rd Utkal Krishi Mela at CUTM Paralakhemundi	07–08 Apr 2025 (1987+)	Agriculture, sustainable farming, mushroom training, beekeeping, soil health, rural upliftment, farmer engagement	Farmer registration and information desk; agricultural exhibition and demonstration stalls; display of farming technologies and equipment; expert interaction; mushroom cultivation and beekeeping demonstrations; and farmer advisory support.
2	Session with Dr. P. Raja Indian Council of Agricultural Research-Indian	17 Sep 2025 (724+)	Soil and water conservation, sustainable food production, climate resilience	Expert-led technical session; knowledge-sharing platform; interaction with farmers and participants; guidance on soil and water conservation

Sl.	Programme / Event Title	Date	Key Focus Areas	Facilities and Support Provided
	Institute of Soil and Water Conservation			practices; and question-and-answer sessions.
3	National Remote Sensing Day for Farmers Awareness-2025 Paralakhemundi	12 Aug 2025 (123+)	Remote sensing in agriculture, water resource management, natural resource planning, Disaster Management for Crop Protection under adverse climate. Awareness programme for local farming communities.	Awareness and demonstration sessions on remote sensing applications; information on satellite-based agricultural monitoring; guidance on natural resource and water management; and farmer interaction on climate-related crop risks and disaster preparedness.
4	International Women's Day Programme for Women Farmer Empowerment	07 Mar 2025 (76+)	Women farmers empowerment in agriculture and allied small industries.	Awareness and capacity-building sessions; interaction with agricultural experts; guidance on sustainable farming and allied enterprises; knowledge-sharing on income-generating activities; and a platform for women farmers to discuss challenges and opportunities.



Fig. 11: Interaction with Farmers





Fig. 12: Demonstration on Vermicomposting Pits



Fig. 13: Agri Clinic CUTM

Fig. 14: Agri-Discussion with Farmers



13. Procurement from Local and Sustainable Sources

THE Impact Rankings indicator 2.5.4

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

13.1 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	OLM beneficiary farmers	Market linkage for smallholders

Product Category	Annual Volume Procured	Primary Source	Social Impact
	separately reported		
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
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

13.2 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

13.3 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

Product Category	Artisan / Trainee Group	Usage in CUTM	Livelihood Impact
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

13.4 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

13.5 Sustainable Procurement

Initiative	Coverage (per cent of need)

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.

14. Conclusion and Future Roadmap

In 2025 Centurion University of Technology and Management made food security a standing part of campus life. A three-tier programme of affordable, free and emergency meals supports a student body in which 86.3% come from low-income families; around 330 support staff eat free every day; and every outlet offers healthy vegetarian and vegan choices supplied largely by local farmers and the University's own production units.

The University now measures its food waste across six campuses – 272.6 tonnes in 2025 – and acts on it, through the Clean Plate Challenge, food rescue and eight Waste-to-Wealth pathways. Beyond campus, 5,017+ farmers trained free of charge, 1,987+ participants at the Utkal Krishi Mela, Lab-to-Land seeds and bio-inputs that lift yields by 12–21%, open farms and laboratories, and 152 tonnes of local procurement connect the University's knowledge and purchasing power to the livelihoods of the farmers around it.

14.1 Future Roadmap

Building on the 2025 results and the targets set by the University, the priorities ahead are to:

- Continue four-period food waste monitoring across all six campuses, with daily reporting by outsourced food vendors, towards a 50% cut in food waste by 2027 and at least 90% waste diversion by 2030.
- Extend the Clean Plate Challenge and food rescue to every hostel mess, the largest source of food waste.
- Keep meals within reach of every student and staff member – 100% meal access by 2027 and hunger-free campuses by 2030 – through the ₹30 and ₹50 meal schemes, free meals and emergency vouchers.
- Scale farmer training towards 10,000 farmers a year and partnerships with 50+ villages.
- Conserve at least 100 crop landraces by 2030 and expand Lab-to-Land distribution of improved seed and bio-inputs.
- Reduce anaemia among screened groups by 25% by 2030 through nutrition screening, counselling and awareness.

Through affordable meals, measured waste reduction and partnership with farmers, Centurion University will continue to live its motto of "Shaping Lives, Empowering Communities" – ensuring that no one on its campuses goes hungry and that the farmers around it grow more, waste less and earn more.