UNIVERSITY OF OUM EL BOUAGHI

Report on the United Nations Sustainable Development Goal 2: Zero Hunger

ABSTRACT

This report highlights the efforts of the University of Oum El Bouaghi, Algeria, in contributing significantly to the advancement of SDG 2: Zero Hunger.user



Introduction

The University of Oum El Bouaghi, Algeria, has consistently demonstrated its commitment to sustainable development through education, research, and community service. In line with the **United Nations Sustainable Development Goal 2 (SDG 2): Zero Hunger**, the university actively contributes to promoting food security, sustainable agriculture, and responsible food management on campus and in the surrounding community.

This report provides a comprehensive overview of the university's actions and achievements during the year 2024, focusing on four main dimensions: reducing food waste, alleviating student hunger, supporting agricultural education, and assisting local farmers and producers. Through these initiatives, the university seeks to foster a sustainable food ecosystem that ensures health, well-being, and equity for all.

2.2 Campus Food Waste

2.2.1 Measurement of Food Waste

The University of Oum El Bouaghi acknowledges that food waste contributes to environmental degradation and resource loss. Therefore, it has established a systematic monitoring system to record and measure food waste generated in its dining facilities. Waste from food preparation and plate leftovers is carefully weighed and analyzed, enabling the university to assess consumption trends and implement effective reduction strategies.

Key Practice 1: Portion Control and Smaller Plates

To reduce food waste, the university introduced portion control policies and smaller serving plates in its campus restaurants. This initiative encourages students to consume responsibly, minimizing leftovers. The report also emphasizes reserving lunch before service so dining teams can estimate demand and prepare closer to the number of meals needed. Advance reservations can reduce avoidable surplus; the

effect should be tracked by comparing reservations, meals served, and measured leftovers.

Key Practice 2: Inventory Management and Food Preservation

The university applies efficient food storage methods, including the First-In, First-Out (FIFO) system and strict refrigeration protocols. These measures prevent spoilage, reduce waste, and ensure the quality and safety of meals served daily.

Total Food Waste (corrected THE Impact submission figure): 324 metric tons

Campus Population: 20,150 (including visitors and people attending on normal days)

Food waste per person (recalculated using the stated campus population of 20,150): 0.0161 metric tons (324 / 20,150 = 0.016079; rounded to four decimal places).

Separate UI GreenMetric current-cycle audit: 375.38 metric tons of organic food waste, reported as 65% of the measured waste composition, compared with 442.26 metric tons in the prior year (a reported decrease of 15.12%). This is a separate audit measure and reporting stream; it is not added to or substituted for the THE Impact figure of 324 metric tons.

Calculation note: the reported campus population of 20,150 includes visitors and people attending on normal days, and is the denominator used here: 324 metric tons / 20,150 = 0.016079 metric tons per person, rounded to 0.0161. The reported meal beneficiaries are 12,051 students and 2,300 staff members, comprising 1,082 teachers and 1,218 administrative staff. The GreenMetric audit total remains separate and has no per-person rate calculated here.

2.3 Student Hunger

2.3.1 Food Insecurity Program

To combat student hunger and promote well-being, the University of Oum El Bouaghi provides balanced and affordable meals to students in residence halls. Nine university restaurants serve 12,051 students and 2,300 staff members (1,082 teachers and 1,218 administrative staff), offering three meals daily. Students reserve lunch before service so the dining team can plan portions against expected demand. The program is supported by the Algerian public treasury.

2.3.2 Interventions to Prevent or Alleviate Hunger

The university has established food clubs and convenience stores within and near teaching facilities and student housing to ensure continuous access to healthy food. Meal times are carefully integrated into the academic schedule to reduce stress and enhance focus.

Meal Times:

- Breakfast: 6:30 – 8:00
- Lunch: 11:30 – 13:30
- Dinner: 18:30 – 20:00

2.3.3 Sustainable Food Choices

The university promotes sustainability through its dining services by:

1. Sourcing food from local and seasonal products.
2. Offering vegetarian and vegan options.
3. Reducing waste through portion control and composting.
4. Raising awareness about healthy and sustainable diets.

2.3.4 Healthy and Affordable Food

The university ensures that meals are both nutritious and affordable. Students pay only symbolic prices—0.5 DZD for breakfast and 1.2 DZD for lunch or dinner. The

meals are rich in vegetables, proteins, and whole grains, providing a balanced diet that supports students' physical and mental health.

2.3.5 Hunger Prevention for Staff

The university also supports its staff through organized food distribution programs and meal services, promoting overall well-being and a sense of community on campus.

2.4 Graduates in Agriculture and Aquaculture

The university has confirmed 4,536 as the overall graduate figure to use consistently across SDG reports. The earlier report separately lists 563 graduates in agriculture and aquaculture; retain that subject-specific count with its own source period and do not treat it as a competing overall total.

2.5 National Hunger

2.5.1 Support for Local Farmers and Food Producers

The university plays an active role in advancing sustainable agriculture through knowledge transfer, innovation, and partnerships. It organizes training sessions and research collaborations to equip local farmers and food producers with the necessary skills, tools, and technologies for sustainable growth.

A major initiative in this regard was the **National Forum on Agri-Food By-products**, which gathered local producers, researchers, and industry representatives. The event resulted in several partnership agreements with agricultural enterprises and research centers and showcased innovative food products and technologies promoting sustainable nutrition.

2.5.2 Knowledge Transfer Events

The university regularly holds **scientific workshops** and **training seminars** to strengthen cooperation between academia and the local community. One key event was the **Scientific Workshop: "Food Innovation for Healthy Nutrition"**, which focused on promoting sustainable food production, health awareness, and innovation in food technology.

Summary of Key Results (2025)

THE Impact food-waste figure: 324 metric tons. Using the reported normal-day campus population of 20,150, including visitors, the recalculated per-person figure is 0.0161 metric tons.

Separate UI GreenMetric current-cycle organic food waste: 375.38 metric tons, down from 442.26 metric tons in the previous year (reported decrease: 15.12%).

Overall graduate total confirmed for consistent use across SDG reports: 4,536. The 563 agriculture and aquaculture graduates are a separate subject-specific figure and should retain their own source period.

Denominator used for the food-waste rate: 20,150, the reported campus population including visitors and people attending on normal days; 324 / 20,150 = 0.016079 metric tons per person, rounded to 0.0161. Meal-beneficiary counts are 12,051 students and 2,300 staff members (1,082 teachers and 1,218 administrative staff); they are not substituted for the stated campus-population denominator.

Indicator	**Result**
Total Food Waste	324 tons
Campus Population	20,150
Students Benefiting from Free Meals	12,051

Indicator	Result
Staff Benefiting from Food Services	2,300 (1,082 teachers; 1,218 administrative staff)
Agriculture Graduates	563
Food Security Programs	9 residence restaurants + multiple food clubs
Local Farmers Partnerships	6 agreements
Sustainable Food Initiatives	Portion control, FIFO, local sourcing, vegetarian and vegan options

Conclusion

The University of Oum El Bouaghi continues to make tangible progress toward achieving **Sustainable Development Goal 2: Zero Hunger**. Through its integrated approach that combines food waste management, affordable meal provision, sustainable sourcing, and agricultural innovation, the university demonstrates leadership in promoting food security and sustainability at the regional and national levels.

By aligning academic programs, campus practices, and community partnerships with global sustainability principles, the university contributes meaningfully to building a healthier, more resilient, and hunger-free future for all.