

Report on SDG 2

Progress Towards No Hunger



**End hunger, achieve
food security and
improved nutrition
and promote
sustainable agriculture**

Daffodil International University

August 2023

Progress Towards No Hunger

SDG2:

Sustainable Development Goal 2 aims to achieve "zero hunger". It is one of the 17 Sustainable Development Goals established by the United Nations in 2015. The official wording is: "End hunger, achieve food security and improved nutrition and promote sustainable agriculture".

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DIU's Contributions and Progress:**At a glance:**

| | |
|---|---|
| Established relevant academic Departments | i) Department of Nutrition and Food Engineering (NFE) ii) Department of Agricultural Science |
| Students studying in these departments | 1000+ |
| Number of students graduated from NFE Department and contributing to food industry at home and abroad | 2500+ |
| Providing subsidized food for students through GreenGarden and Startup Food | 15000+ |
| Providing subsidized food for staff | 1200+ |
| Food waste reduced and managed on campus | 16.20 metric ton |

Green Garden Restaurant:

Green Garden Restaurant is operating adjacent to the green campus of DIU at Dattapara, Birulia, Savar, Dhaka. The Green Garden Restaurant offers a great tasting and delicious variety of foods based on the choice of different categories of students and staff including vegetarian, non-vegetarian, etc. with WiFi facility. The Restaurant provides fresh, organic and hygiene foods in order to satisfy its customers. The Green Garden is an initiative by the students of DIU and is being used as a Lab of NFE and THM Students.

Food choice and menu: <https://greengarden.daffodil.university/display-board>

Green Garden
02:14 PM

Breakfast (07:00-11:00)

| # | NAME | PRICE |
|---|----------------|-------|
| 1 | Porata | 10/= |
| 2 | Egg Fry | 15/= |
| 3 | Dal Fry | 20/= |
| 4 | Samosa | 10/= |
| 5 | Singara | 10/= |
| 6 | Vegetables Mix | 25/= |
| 7 | Momo | 30/= |

Lunch (12:00-03:00)

| # | NAME | PRICE |
|---|-----------------|-------|
| 1 | Plain Pilaue | 30/= |
| 2 | Fried Rice | 40/= |
| 3 | Biryani Rice | 40/= |
| 4 | Jeera Rice | 30/= |
| 5 | Chicken Roast | 110/= |
| 6 | Mustard Chicken | 40/= |
| 7 | Malai Chicken | 40/= |

Dinner (19:00-23:00)

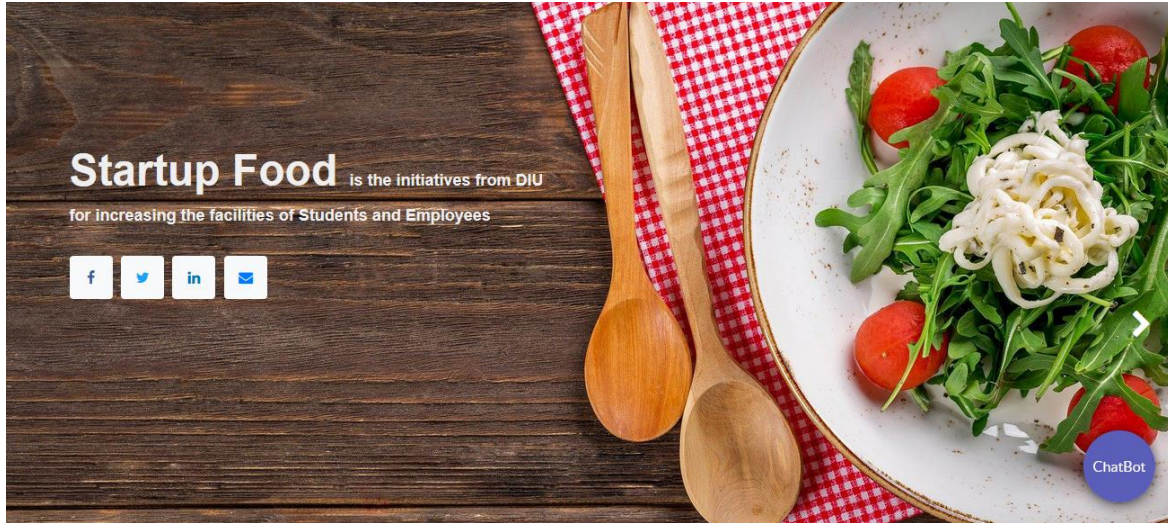
| # | NAME | PRICE |
|---|--|-------|
| 1 | Special Offer 04 - Rice, Egg Bhuna, Dal | 50/= |
| 2 | Special Offer 03 - Rice, Chicken Masala, Dal | 65/= |
| 3 | Special Offer 02 - Rice, Chicken Masala, Vegetable | 70/= |
| 4 | Special Offer One | 110/= |
| 5 | Southwestern Chicken Soup | 350/= |

Beverage (07:00AM-09:00PM)

| # | NAME | PRICE |
|---|-------|-------|
| 1 | Pepsi | 20/= |

Startup Food available at DIU Foodcourt:

Startup Food is the initiative from DIU to increase the food facilities with nutrition, hygiene and quality for Students, staff and guests in campus in an affordable manner.



Link: <https://pd.daffodilvarsity.edu.bd/startup-food>

Organic (Food) waste reduction and management on campus



Daffodil Agro Complex:

Daffodil Agro Complex was established in 2017 for the conservation, development, production, research and extension of different kinds of organic local and foreign fruits to ensure availability of nutritious and organic foods and contribute to the food industry. This project has been started with the financial assistance of

Daffodil International University in order to develop societal, academic and skill-based professionals under the Agro Sectors of the country. Most fruit plants are broad-leaved and evergreen, which absorb more CO₂ and release more O₂, consequently ensuring a clean and healthy environment.



Contributions to knowledge:

The researchers of Daffodil International University conducted research and subsequently published the research results in reputed journals that contributed to the knowledge domain of SDG-2. Below is a highlight of such contribution:

| SL | Article Title |
|----|---|
| 1 | Fast-food and obesity: Status among the young adult population in Bangladesh |
| 2 | Repurposing food molecules as a potential BACE1 inhibitor for Alzheimer's disease |
| 3 | Mini Nutritional Assessment and physical function of older people in residential aged care facility, Bangladesh |
| 4 | Essential oils as valuable feed additive: A narrative review of the state of knowledge about their beneficial health applications and enhancement of production performances in poultry |
| 5 | Potential effects of essential oils in safeguarding the health and enhancing production performance of livestock animals: The current scientific understanding |
| 6 | Recognizing novel drugs against Keap1 in Alzheimer's disease using machine learning grounded computational studies |
| 7 | Multidimensional Chromatography and Its Applications in Food Products, Biological Samples and Toxin Products: A Comprehensive Review |
| 8 | Factors influencing organic food purchase decision: fuzzy DEMATEL approach |
| 9 | Selenate and selenite transporters in proso millet: Genome extensive detection and expression studies under salt stress and selenium |
| 10 | Pectin: A Bioactive Food Polysaccharide with Cancer Preventive Potential |
| 11 | Cruciferous vegetables as a treasure of functional foods bioactive compounds: Targeting p53 family in gastrointestinal tract and associated cancers |
| 12 | Development of a capsule phase microextraction methodology for the selective determination of coumarin in foodstuff analyzed by HPLC-DAD |

| | |
|----|--|
| 13 | Expanding the applicability of magnet integrated fabric phase sorptive extraction in food analysis: Extraction of triazine herbicides from herbal infusion samples |
| 14 | Dietary Alterations in Impaired Mitochondrial Dynamics Due to Neurodegeneration |
| 15 | Natural biopolymeric nanotechnology-based food packaging materials with antimicrobial properties |
| 16 | Phytochemicals, Nutrition, Metabolism, Bioavailability, and Health Benefits in Lettuce—A Comprehensive Review |
| 17 | Prospective multifunctional roles and pharmacological potential of dietary flavonoid narirutin |
| 18 | Dynamic linkages between climatic variables and agriculture production in Malaysia: a generalized method of moments approach |

Activities and Events:

Fostering Well-being: Exploring Sports Nutrition & Diet in Ramadan for Sustainable Health



Daffodil International University organized a seminar titled "Sports Nutrition & Diet in Ramadan" in alignment with Sustainable Development Goals (SDGs) related to health and well-being. The event, led by multiple departments and the "Nutrition & Health Bee" Club, aimed to raise awareness about nutrition during Ramadan. Key speakers Dr. Arif Chowdhury Apou and Amena Jannat Nipa discussed sports nutrition and the role of diet in maintaining health and activity levels. This initiative reflects the university's commitment to SDGs, particularly Goal 3 (Good Health and

Well-being) and Goal 2 (Zero Hunger), by promoting healthy living through proper nutrition.

Eid Bazar for Deprived-2023: A Celebration of Community and Giving

In a heartwarming display of community spirit and commitment to the SDGs, the Social Business Students' Forum (SBSF) organized the 'Eid Bazar for Deprived-2023.' This event exemplifies the essence of SDG 1 (No Poverty) and SDG 2 (Zero Hunger) by providing essential items to 52 underprivileged families, enabling them to celebrate Eid-ul-Fitr with joy and dignity. The act of giving back to the community is at the core of SDG 10 (Reduced Inequality) and SDG 17 (Partnerships for the Goals), as it reflects the collective effort to create a more inclusive and equitable society.





Art of Giving 2023: Spreading Joy and Nourishment

On May 17, 2023, Daffodil Family-Bangladesh, in collaboration with the Art of Giving Community, KIIT & KISS India, celebrated the 'Art of Giving' day by distributing food packets to support staff across four different locations in Bangladesh. This event contributed to SDG 2 (Zero Hunger) and SDG 3 (Good Health and Well-being) and emphasized humanitarian causes and promoting peace, joy, and harmony in the world, with Dr. Md. Sabur Khan, Chairman of the Daffodil Family, playing a key role

in these efforts.

Elevating Bread Baking Quality: Global Insights from Erasmus+ Exchange



Students benefited from two global lecture sessions on bread baking quality led by professors from "Lucian Blaga" University of Sibiu, Romania, as part of the Erasmus+ academic exchange program. The lectures covered ingredient selection, dough preparation, fermentation, and baking techniques, emphasizing the importance of bread quality. This event promotes quality education and international collaboration, aligning with Sustainable Development Goals (SDGs)

for sustainable growth.

Nurturing Healthy Futures: DIU Nutrition Students' Community Outreach



The final-year students of Daffodil International University's Department of Nutrition and Food Engineering, Batch 201, undertook a Community Outreach activity to promote SDG 3 (Good Health and Well-being). They visited primary schools in Birulia, Savar, and Daffodil Institute of Social Sciences (DISS) to raise awareness about nutrition and healthy habits among young students. Through interactive methods like role-plays, poster presentations, quizzes, and games, they conveyed vital nutritional knowledge,

emphasizing the importance of a balanced diet and physical activity for a healthier lifestyle. These students are actively contributing to healthier futures for their communities.

Celebrating Kathal (Jackfruit) Festival: Promoting Sustainable Agriculture and Biodiversity

Daffodil International University organizes the annual Katal (Jackfruit) Festival to promote the jackfruit as a national treasure and elevate it to international prominence. This event aligns with various UN Sustainable Development Goals, including responsible consumption and production and sustainable agriculture. The goal is to make



jackfruit a global favorite, and systematic planning goes into each festival. The university hopes for increased participation from individuals, institutions, and government bodies related to agriculture in the upcoming seasons, extending gratitude to students for their enthusiastic involvement in the festival's success.



Contribution to SDG 2 related Developing National Food Safety Indicators

Dr. Mst. Sorifa Akter, Assistant Professor, Department of Nutrition and Food Engineering, Daffodil International University, as an expert, attended and contributed to the Consultation Workshop on “Developing National Food Safety Indicators” on 25 January 2022 jointly organized by Food and Agriculture Organization of the United Nations (FAO) and Bangladesh Food Safety Authority (BFSA). She also contributed to the Validation Workshop on “Developing

National Food Safety Indicators for Priority Identification and Proposal Formulation” on 7 June 2022 where around 40 multi-sectors' stakeholders preferably from Bangladesh Food Safety Authority (BFSA), Ministry of Food (MoFood), Ministry of Agriculture (MoA), representatives from different government organizations, research institutions, universities, food manufacturers, exporters etc. were present.

Food and Agriculture Organization of the United Nations (FAO) and Bangladesh Food Safety Authority (BFSA) organized those workshops on the three food safety indicators (FSI) identified during multi sectoral consultation workshops: (i) Percentages of population having with access



to safe water, (ii) Percentage of identified and reported occurrence of microbiological hazards (*Salmonella* spp, *E-coli* and *Listeria monocytogenes*), chemical hazards (Antibiotic residues, Pesticide residues and Heavy metals) and physical hazards in all types of foods and (iii) Number of motivated activities have taken by food business operators for implementing documented self-checking food safety management system in accordance with food safety standard. The objective of the workshop was to validate these FSIs to get expert suggestions for the selection of national FSIs for the next way forward.

World Food Day 2022: Leaving No One Hungry for a Sustainable Future

The Department of Nutrition and Food Engineering at Daffodil International University Celebrated World Food Day 2022 with a focus on the theme "Leave NO ONE behind." Their dedication to ensuring safe and nutritious food aligns with Sustainable Development Goal 2, "Zero Hunger," aiming to eliminate hunger and malnutrition for a sustainable and equitable future.



Daffodil Institute of Social Sciences (DISS): Nurturing Vulnerable Children for a Sustainable Tomorrow



The Daffodil Institute of Social Sciences (DISS), inaugurated on November 14, 2022, is a non-profit organization with a mission to uplift extremely poor and underprivileged children. DISS aims to nurture these children into valuable contributors to society while emphasizing values and respect. The initiative aligns with Sustainable Development Goals (SDGs) and is part of Daffodil International University and Daffodil Foundation's commitment to academic social responsibility. The inauguration was graced by Prof. Dr. Achyut Samanta, founder of KIIT and KISS, and attended by Md. Sabur Khan, Chairman of Daffodil

International University, along with other university officials and project leaders. DISS represents a commitment to creating a brighter, more sustainable future for underprivileged children.

Research Projects:

- 1) Title: Development of baked cakes using sweet potato peels powders.

Project Director: Dr. Mst. Sorifa Akter

Funding agency: Ministry of Science and Technology, People's Republic of Bangladesh

- 2) Title: Development of snacks and cookies by using pumpkin seeds and peels. Research

Project Director: Dr. Mst. Sorifa Akter

Funding agency: Ministry of Science and Technology, People's Republic of Bangladesh