



## 2 ZERO HUNGER





# SDG2 | Zero Hunger



## 2.2 Campus food waste



Phetchaburi Rajabhat University has established a food waste reduction policy aimed at raising awareness and improving the efficiency of sustainable waste management on campus. The initiative seeks to minimize food loss, support food security, and promote responsible consumption and production. The university has implemented educational programmes to enhance understanding among students, staff, and faculty regarding the importance of reducing food waste, while adopting best practices for sustainable management. In addition, food donation activities are organized to assist underprivileged groups in surrounding communities, reflecting the university's strong commitment to environmental sustainability and social responsibility

### 2.2.1 Campus food waste tracking

Phetchaburi Rajabhat University integrates food waste management as part of its Green University initiative to mitigate climate change through systematic organic waste reduction. Efficient food waste management helps lower greenhouse gas emissions – a major cause of global warming. The university therefore promotes waste segregation at source among staff, students, food vendors, and other campus facilities, encouraging the reuse of organic waste for composting, organic fertilizer production, and animal feed.





Phetchaburi Rajabhat University operates several food-service facilities, including the Student Cafeteria, Centennial Kitchen, The PBRU Heritage Hotel and Tourism Training Center, and the Phetchaburi International Culinary School, which serve students, personnel, and the public. A comprehensive food-waste-management system has been adopted to handle surplus and discarded food from these operations – covering unused ingredients, unsold items, substandard products, and food waste generated from culinary-training activities. The programme aims to minimize waste through proper disposal, reuse, and food donation, aligning with sustainability and community-support objectives.



In 2024, Phetchaburi Rajabhat University installed 60-kilogram food-waste-separation bins at dish-washing stations. The total collected food waste amounted to 5,265 kilograms, averaging 14.54 kilograms per day, and was reused for feeding livestock such as pigs and fish. In addition, Phetchaburi Rajabhat University implemented a color-coded waste-segregation system—blue for general waste, red for hazardous waste, yellow for recyclables, and green for food/organic waste—to instill responsibility and awareness among students and staff, fostering a sustainable campus culture.





## 2.2.2 Campus food waste

In the academic year 2024 (B.E. 2567), Phetchaburi Rajabhat University had a total population of 7,214 people, comprising 742 staff members and 6,472 students across undergraduate, vocational, master's, and doctoral levels.

Food service operations generated the following average amounts of food waste:

- Student Cafeteria: 13.40 kilograms per day
- Phetchaburi International Culinary School: 0.54 kilograms per day
- Centennial Kitchen, The PBRU Heritage Hotel and Tourism Training Center: 0.60 kilograms per day

kilograms per day

Overall, the total annual amount of food waste produced across all facilities was 5,265 kilograms, reflecting Phetchaburi Rajabhat University's commitment to systematic food-waste monitoring and reduction as part of its sustainable campus management initiatives.



## 2.3 Student hunger

### 2.3.1 Student food insecurity and hunger

In 2024, Phetchaburi Rajabhat University implemented the Student Food Insecurity and Hunger Program to address food security and hunger issues among students. The initiative focuses on providing direct food support and promoting self-reliance through the establishment of the Sufficiency Economy Learning Center for Sustainable Area Development, managed by the Faculty of Agricultural Technology.

The center covers approximately 20 rai (about 3.2 hectares) and comprises nine learning stations based on the Philosophy of Sufficiency Economy. The objectives of the center are to:





1. Serve as a food production site for students, staff, and the local community
2. Provide raw materials and agricultural inputs for nearby farmers.
3. Function as a professional training site for students in agricultural disciplines.
4. Act as a technology transfer hub for community knowledge exchange.

The center integrates academic knowledge and modern agricultural innovation to produce short-cycle crops, fast-growing vegetables, mushrooms, eggs, fish, shrimp, and animal feed. These activities not only supply fresh food for consumption but also strengthen students' practical learning and foster food security on campus and within surrounding communities.

### บรรยากาศภายใน

“ ศูนย์เรียนรู้การเกษตรตามปรัชญาเศรษฐกิจพอเพียง ”



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## 2.3.2 Students hunger interventions

Phetchaburi Rajabhat University provides various food and beverage facilities to ensure that students and staff have equitable access to affordable and nutritious meals. The services and facilities include:

### 1. Main Cafeteria (2nd Floor)

The cafeteria houses 12 food and beverage outlets, consisting of:

- 2 curry and rice stalls
- 2 beverage shops
- 2 chicken rice shops
- 1 made-to-order food stall
- 1 Korean fried chicken shop
- 3 noodle stalls
- 1 fresh fruit shop



### 2. Dining Facilities

Two dining venues offer a variety of affordable menus, featuring seasonal and local dishes:

- Centennial Kitchen, The PBRU Heritage Hotel and Tourism Training Center
- Phetchaburi International Culinary School, Faculty of Science and Technology



### 3. Convenience Store (7-Eleven)

A convenience store on campus provides a wide range of food, beverages, and daily necessities for students and staff.



#### 4. "Kanod Market"

Organized by the Division of Student Development, Kanod Market operates at Green Park behind the student dormitories every Tuesday to Thursday. The market aims to:

- Develop students' entrepreneurial competencies through social engineering and practical business experience.
- Promote business and financial literacy by allowing students to plan investments and manage profits.
- Encourage self-reliance and sustainable income generation through student-run enterprises.
- Serve as an accessible marketplace for food, drinks, and consumer goods for students, both on- and off-campus, as well as for the general public.

All these facilities are designed to provide accessible, high-quality, and affordable food and products, ensuring that students and university personnel can maintain good nutrition and well-being while fostering an entrepreneurial mindset and community engagement.



## 2.3.3 Sustainable food choices on campus

Phetchaburi Rajabhat University provides a variety of accessible and inclusive food options on campus to promote sustainable and healthy eating. The second floor of the Niwat Samorsorn Building serves as the main food center, comprising 10 food stalls, 2 beverage shops, Centennial Kitchen (The PBRU Heritage), the Phetchaburi International Culinary School, and one convenience store. These facilities offer diverse menus that cater to different dietary preferences, including Halal food for Muslim consumers and vegetarian meals for health-conscious individuals or those who avoid animal products.



In addition, Phetchaburi Rajabhat University established the Sufficiency Economy Agricultural Learning Center to produce safe and sustainable food for students, staff, and the community. The center operates under the collaboration of the Faculty of Agricultural Technology, Faculty of Management Science, Faculty of Humanities and Social Sciences, Faculty of Engineering and Industrial Technology, Faculty of Nursing and Health Science, and other university units. It also cooperates with external agencies to develop participatory organic farming demonstration areas following the Participatory Guarantee System (PGS), SCE-PGS standards, and the New Theory Agriculture principles of the Land Development Department.

The center integrates multiple agricultural disciplines, including:

1. Crop production: fruits, vegetables, herbs, mushrooms, and ornamental plants
2. Aquaculture: economic aquatic species such as catfish and seaweed
3. Livestock: laying hens, pigs, cattle, goats, and animal feed production

These operations encompass the entire agricultural value chain—from pre-harvest and production to post-harvest and distribution—aiming to ensure a sustainable and safe food supply for the campus. The center also serves as a hub for research, knowledge transfer, and agricultural technology development, while providing high-quality raw materials and products to both the university and local farmers. This initiative strengthens the local economy and supports sustainable lifestyles within the community.



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## 2.3.4 Healthy and affordable food choices

Phetchaburi Rajabhat University provides a variety of food outlets and dining centers to serve students, staff, and the public. The initiative emphasizes access to clean, safe, nutritious, and affordable food for people of all income levels.

To ensure fairness and accessibility, Phetchaburi Rajabhat University has established food price control measures across all dining areas. Meals at the university's food center start at 30 Baht, while those at Centennial Kitchen (The PBRU Heritage) and the Phetchaburi International Culinary School start at 50 Baht.

The university also promotes healthy dietary choices, offering vegetarian menus for health-conscious consumers and special dietary options for individuals with food allergies. These efforts aim to ensure that all members of the university community can access safe, healthy, and affordable meals every day.

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## 2.3.5 Staff hunger interventions

Phetchaburi Rajabhat University prioritizes staff well-being by providing adequate food and beverage facilities that ensure accessible, safe, and affordable nutrition for all employees. The main services include:

### 1. Main Cafeteria (2nd Floor):

Featuring 12 food and beverage outlets, offering a variety of affordable daily meals to meet staff needs.



### 2. University Dining Facilities:

Two main dining venues provide quality meals with seasonal menus at reasonable prices:

- Centennial Kitchen (The PBRU Heritage)
- Phetchaburi International Culinary School



### 3. Convenience Store (7-Eleven):

Offering a wide range of ready-to-eat meals and essential consumer products for staff convenience.



### 4. "Kanod Market":

Operating every Tuesday to Thursday, this market offers affordable food and household products for staff and the general public.



### 5. Sufficiency Economy Agricultural Learning Center:

Serving as a source of safe food production, including vegetables, fruits, mushrooms, eggs, poultry, pigs, goats, cattle, fish, and shrimp. These products are processed and sold to staff and community members to enhance food security and promote sustainable agriculture.



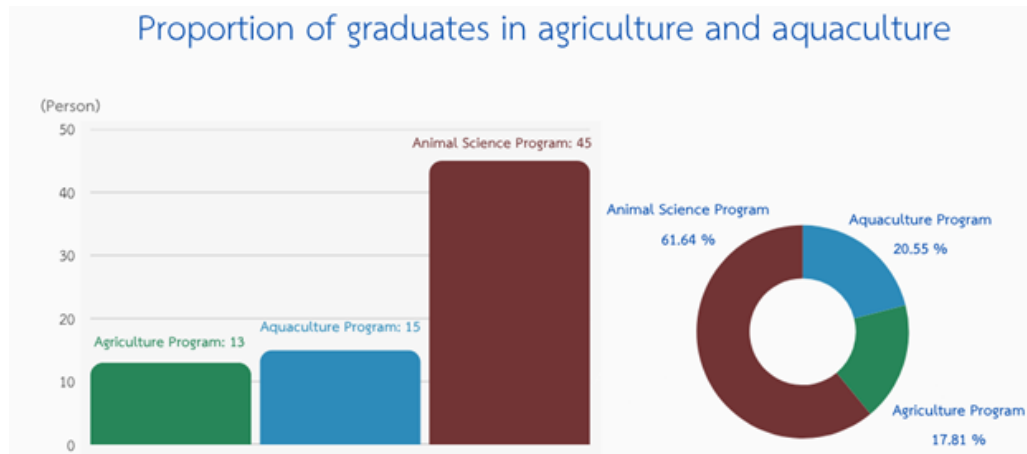
All facilities are designed to ensure inclusive access, quality, and fair pricing, contributing to the well-being of both staff and students while reducing inequality in food accessibility across the university.

## 2.4 Proportion of graduates in agriculture and aquaculture including sustainability aspects

### 2.4.1 Proportion of graduates in agriculture and aquaculture

In the academic year 2024, Phetchaburi Rajabhat University offered a total of 55 academic programmes, with 1,160 graduates across all disciplines. Among them, 73 graduates completed programmes in agriculture and aquaculture, consisting of:

- Agriculture Program: 13 graduates
- Aquaculture Program: 15 graduates
- Animal Science Program: 45 graduates



This represents 5.01% of the total number of graduates, highlighting Phetchaburi Rajabhat University's vital role in continuously producing skilled graduates in the field of agriculture to support the development of Thailand's agricultural sector and grassroots economy in alignment with sustainable development goals.

## 2.5 National hunger

### 2.5.1 Access to food security knowledge

Phetchaburi Rajabhat University promotes knowledge and innovation related to food security, sustainable agriculture, and nutrition through academic courses, research, and community training programmes that contribute to improving national food systems.

Students in the Applied Food and Nutrition Program designed healthy menus for individuals with food allergies as part of their coursework in Food Safety and Sanitation. This activity aimed to raise awareness of food safety and inclusive nutrition by developing alternative ingredients for individuals allergic to common food groups, including:

1. Gluten-containing grains
2. Shellfish and crustaceans
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soybeans and soy-based products
7. Milk and dairy products (including lactose)
8. Tree nuts and nut-based products
9. Sulphites



Students then applied this knowledge to create innovative, healthy menu options tailored to individuals with allergies or specific dietary needs, reflecting modern consumer interests in health-conscious and safe food choices.



The Faculty of Education organized a training course on “IoT for Organic Farming” to enhance farmers’ technological knowledge and skills in applying the Internet of Things (IoT) to organic agriculture systems. The program aimed to increase production efficiency, reduce costs, and promote environmentally friendly farming practices, contributing to modern and sustainable organic agriculture.



In addition, the Institute for Research and Promotion of Arts and Culture conducted a workshop on food safety and FDA product certification under the RAINs for Lower Central Provinces Food Valley Project (2024). The workshop provided participants with knowledge of FDA standards, production site preparation for inspections, food formula registration, and certified laboratory testing, ensuring that local food products meet national and international health and safety standards.



Phetchaburi Rajabhat University places great emphasis on developing professional skills in the field of food and promoting the sustainable growth of the service industry. The university aims to build a skilled workforce that meets the needs of both local and national labor markets.

To achieve this, the university organized training and assessment programs for the National Skill Standard Test in Thai Cuisine, Level 1, to enhance the culinary skills of students, alumni, and local residents. This initiative helps participants attain professional competency standards while increasing their employment opportunities and fostering stable and sustainable careers.



Through these initiatives, Phetchaburi Rajabhat University plays an essential role in promoting food safety awareness, sustainable production practices, and consumer health protection, thereby contributing to the advancement of national food security

## 2.5.2 Events for local farmers and food producers

Phetchaburi Rajabhat University actively engages with local communities through outreach programmes designed to enhance food security, sustainable resource use, and income generation. These initiatives focus on supporting local farmers, entrepreneurs, and food producers in Phetchaburi and Prachuap Khiri Khan Provinces by providing practical knowledge, innovation, and capacity building for sustainable livelihoods.

Key activities include:

1. Faculty of Agricultural Technology organized a workshop on constructing modular stingless bee houses under the project “Quality of Life and Grassroots Economic Development”. The initiative aimed to increase the productivity of aromatic coconut farmers and improve their income through integrated beekeeping for pollination and honey production.



2. Faculty of Education implemented a community-based development project in Rai Mai Pattana Subdistrict, Cha-am District, Phetchaburi Province. The project involved local surveys, stakeholder consultations, and community participation to design activities that support occupational development, product processing, and skill enhancement for sustainable income generation.



3. Faculty of Science and Technology conducted a culinary product development programme in Song Phi Nong Subdistrict, Kaeng Krachan District, featuring four local dishes—coconut chili paste, sour curry with fern and tilapia, fried chicken with fern, and mashed banana dessert—to promote culinary tourism and local entrepreneurship.



4. The Institute for Research and Promotion of Arts and Culture implemented a project titled “Sustainable Community Product Development for Online Platforms” in Ban Pak Khlong Community, Bang Saphan Noi District, and Phong Prasat Subdistrict, Bang Saphan District, Prachuap Khiri Khan Province. The initiative gathered community feedback to upgrade and commercialize local products, improving quality standards and expanding market access through online channels.



5. Faculty of Engineering and Industrial Technology held a public forum with the Khao Yoi Gourami Fish Processing Enterprise Group to explore renewable energy solutions for fish processing industries. The project assessed community needs and promoted technology-driven innovation to increase productivity and reduce costs, strengthening local economic sustainability.



6. Faculty of Management Science organized the project “Value-Added Community Products and Safe Agricultural Promotion in Tha Khoi Subdistrict, Tha Yang District, Phetchaburi Province.” The project focused on developing new agricultural-based products, adding value through innovation, and improving both online and offline marketing channels, enabling community products to reach commercial markets sustainably.



7. The Phetchaburi International Culinary School hosted the event “Processing Phetchaburi Seafood Products” to promote creative food innovation using local raw materials, specifically cockles. Students and food entrepreneurs developed five new recipes—Japanese-style seaweed salad with cockles, cream of cockle soup, seaweed pasta with saffron sauce, clay pot rice with cockles, and lobster bisque with cockles—with feedback from private sector partners, shellfish farmers, and restaurant owners. The activity helped improve product quality and sustainability in the province’s marine aquaculture sector.



In addition, Phetchaburi Rajabhat University has implemented a policy to develop the Pong Salod area and nearby communities into a learning and technology transfer hub under the name “Integrated Agricultural Learning Center based on the King’s Philosophy.” The initiative aims to enhance the quality of life in the community, strengthen local knowledge, and promote sustainable agriculture through innovation and practical learning.

The center covers an area of 5.5 rai (approximately 0.88 hectares) and integrates renewable energy technologies into integrated farming systems. The site features 27 types of crops, including Hom Thong Banana, Phet Rose Apple, durian, papaya, and medicinal herbs. Knowledge and practices have been organized into five learning stations, as follows:

1. Water Management Station - Efficient water management using solar-powered smart irrigation systems.
2. Palm Husk Compost Station - Producing organic fertilizer from toddy palm husks to promote sustainable soil fertility.
3. Royal Fish Breeding Station - Expanding royally initiated fish species to promote sustainable aquaculture.
4. Plant Propagation Station - Demonstrating sustainable plant breeding and crop improvement techniques.
5. “Insects Must Flee” Station - Applying biological pest control methods to manage pests effectively and safely.



In addition to these learning bases, Phetchaburi Rajabhat University has established a community shop that sells food, beverages, and local products. This initiative empowers local residents to produce, process, and market their own products, thereby enhancing economic opportunities, income generation, and community self-reliance.

### 2.5.3 University access to local farmers and food producers

Phetchaburi Rajabhat University serves as a vital community resource, acting as a center for knowledge exchange, capacity building, and academic services for local farmers and food producers. The university provides continuous and sustainable support through both free and paid services, aiming to strengthen local agricultural systems and enhance community livelihoods.

#### 1. Academic Services and Laboratory Facilities

The university offers comprehensive laboratory analysis and testing services, including water, wastewater, soil, fertilizer, and food quality analysis. These services are available to farmers, local food producers, organizations, and government agencies both within and outside the university.



Additionally, Phetchaburi Rajabhat University provides access to scientific instruments and research facilities, as well as training workshops and knowledge transfer activities focused on food processing, agricultural quality improvement, and product innovation for those interested in developing local agricultural enterprises.

#### 2. Agricultural Development through Technology and Innovation

The university operates the Agritech and Innovation Center (AIC), which functions as a hub for agricultural technology services and innovation transfer. The center supports production efficiency, value addition, and quality standard enhancement of local agricultural products.

Moreover, the university implements a five-year initiative—Center for Agricultural Products Phetchaburi—aimed at developing agricultural machinery, agri-innovation, and mechanization systems, while also serving as a training and incubation center for Smart Farmers and Young Smart Farmers.

These initiatives are conducted in collaboration with the Department of Agriculture and the Phetchaburi Provincial Office of Agriculture and Cooperatives, ensuring the integration of academic expertise, technology, and practical applications to drive sustainable agricultural development in the region.



### 3. Promotion of Well-being and Quality of Life at the Grassroots Level

Phetchaburi Rajabhat University, in collaboration with the Thai Health Promotion Foundation (ThaiHealth), established the Node for Small-Scale Area Development Projects (NODE) to enhance community well-being and quality of life across 30 local areas in Phetchaburi Province. The initiative focuses on the following key areas:

- Promoting household cultivation and consumption of pesticide-free vegetables
- Elderly health promotion and active aging programs
- Reducing risk factors for non-communicable diseases (NCDs)
- Improving students' nutrition and fruit-vegetable consumption
- Community waste management and environmental sanitation
- Reducing or eliminating alcohol and tobacco consumption
- Managing high-risk areas to prevent community accidents



### 4. Conservation and Development of Local Cuisine

The university, in collaboration with local cultural networks, organized the event "100 Dishes, Temple Fair, 100 Years of Phetchaburi Rajabhat University", to promote local culinary heritage and cultural identity. The event positioned the university as a knowledge hub for local gastronomy, featuring research, documentation, and training workshops for local cooks and community food entrepreneurs.



These efforts aim to preserve and develop traditional food culture sustainably, while also supporting creative agricultural product development to enhance competitiveness and commercial potential for community enterprises.

### 5. Promoting Sustainable Community Economy

Phetchaburi Rajabhat University strives to create sustainable development opportunities for local farmers by:

- Developing reliable and sustainable agricultural markets
- Building provincial agricultural product brands to strengthen local identity
- Promoting agrotourism across all districts in Phetchaburi Province to generate income and improve community well-being



## 2.5.4 Sustainable food purchases

Phetchaburi Rajabhat University has established a clear vision to serve as a center for knowledge and innovation in food security and sustainable local development.

The university's vision statement declares:

"By 2027, Phetchaburi Rajabhat University will be a leading university in food, tourism, and health sciences – operating as a digital university that integrates multidisciplinary knowledge to promote sustainable local development."

Phetchaburi Rajabhat University is committed to developing specialized graduates and professionals in the fields of food, tourism, and health sciences, integrating multidisciplinary knowledge to improve quality of life and drive a sustainable grassroots economy.

Drawing upon Phetchaburi's rich biodiversity and cultural heritage as intellectual capital, the university promotes innovation and value creation throughout the agricultural and food value chain—from production to processing to distribution—in alignment with Thailand's Five-Curve Industries Policy.

The university's development approach follows the principle of "From Grassroots to Innovation", focusing on capacity building, technological advancement, and community-based innovation across key sectors:

**1. Agriculture:** Development of improved plant and animal breeds; promotion of safe agriculture, precision farming, and smart farming to enhance production efficiency while minimizing environmental impact.



**2. Food:** Research and development of local foods, processed foods, functional foods, and future foods to add economic value and strengthen national food security.



Through these efforts, Phetchaburi Rajabhat University collaborates closely with local communities to develop local products, generate income, and empower rural economies. The university's initiatives foster food sustainability, enhance the resilience of local farmers, and promote long-term community well-being and self-reliance.