2 ZERO HUNGER





SDGs 2 Zero Hunger



2.2 Campus food waste

Phetchaburi Rajabhat University places strong emphasis on reducing and managing food waste within the University. The University promotes the efficient use of food resources, aims to reduce food loss and the amount of food waste generated from activities on campus, and raises awareness among students, staff, and food vendors regarding appropriate food waste reduction and management practices.The University implements food waste management alongside measures to promote the efficient use of resources and maximize their value. These efforts help reduce environmental impacts while supporting food security and the University's commitment to sustainable development.

2.2 Campus food waste

2.2.1 Campus food waste tracking

Phetchaburi Rajabhat University has integrated food waste management into its Green University practices, with the aim of reducing greenhouse gas emissions and contributing to the mitigation of global warming through systematic food waste management. Effective food waste management can help reduce greenhouse gas emissions associated with food waste and support the University's environmental sustainability goals.

The University therefore promotes and encourages both internal and external personnel, as well as food vendors and other establishments, to properly separate food waste at the source in accordance with the local context. Food waste is then managed through appropriate reuse and recovery practices, such as the production of bio-compost and organic fertilizer, as well as the distribution of food waste to farmers for use as animal feed. These practices help maximize the value of food resources, reduce waste sent for disposal, and support more sustainable resource management.





Phetchaburi Rajabhat University provides food services through several facilities, including the University Cafeteria, Centennial Kitchen, the Hotel and Tourism Practice Building (The PBRU Heritage), and the Phetchaburi International Culinary School. These facilities serve students, staff, and the general public. The University manages food waste generated from food services and culinary training activities, aiming to reduce food waste through proper management, recovery and reuse, and the donation of food that remains safe for consumption. These efforts support local communities and promote sustainability.





Phetchaburi Rajabhat University has implemented a food waste management system by installing food waste collection bins with a capacity of 60 kilograms at dishwashing areas. In 2025, the University generated a total of 5,265 kilograms of food waste, equivalent to an average of 14.54 kilograms per day. The collected food waste was reused as animal feed, particularly for pigs and fish, thereby reducing food waste sent for disposal and maximizing the use of food resources. In addition, Phetchaburi Rajabhat University has established a waste separation system across the University using color-coded waste bins. The system classifies waste as follows: blue bins for general waste, red bins for hazardous waste, yellow bins for recyclable waste, and green bins for food waste/organic waste. This system aims to foster a sense of responsibility and raise awareness among students and staff regarding proper waste separation practices, contributing to more effective waste management and promoting sustainability across the University.





2.2 Campus food waste

2.2.2 Campus food waste

In the 2025 academic year, Phetchaburi Rajabhat University had a total population of 6,085 people, comprising 769 staff members and 5,316 students across undergraduate, vocational certificate, master's, and doctoral levels. The University's food service facilities generated food waste at different average rates. The University Cafeteria generated an average of 26.45 kilograms of food waste per day, while the Phetchaburi International Culinary School generated an average of 1.07 kilograms per day. Centennial Kitchen, located in the Hotel and Tourism Practice Building (The PBRU Heritage), generated an average of 1.18 kilograms per day. The combined average amount of food waste generated across the three locations was therefore 28.70 kilograms per day. During the 2025 academic year, from July 2025 to June 2026, the total amount of food waste generated across the three food service facilities was 7,490 kilograms. Food services were provided from Monday to Friday, 8:00 a.m. to 2:00 p.m.

2.3 Student hunger

2.3.1 Student food insecurity and hunger

In the 2025 academic year, Phetchaburi Rajabhat University implemented the Student Food Insecurity and Hunger Program to provide support to students through the development of a learning center for sustainable area development. The Faculty of Agricultural Technology established an agricultural learning center based on the Sufficiency Economy Philosophy on an area of approximately 20 rai, comprising nine learning bases focused on Sufficiency Economy practices. The objectives of the learning center are as follows:

1. To serve as a food production source for students, staff, and the general public.
2. To serve as a source of raw materials and agricultural inputs for farmers in nearby communities.
3. To provide professional and practical training opportunities for students.
4. To serve as a platform for transferring knowledge and technologies to local communities.

The learning center applies various forms of knowledge, technologies, and innovations to agricultural production, including short-cycle vegetables, fast-growing crops, mushrooms, chicken eggs, fish, shrimp, and forage grasses for livestock. These activities contribute to increasing access to food, strengthening agricultural learning opportunities, and promoting sustainable food production for the University community and surrounding communities.









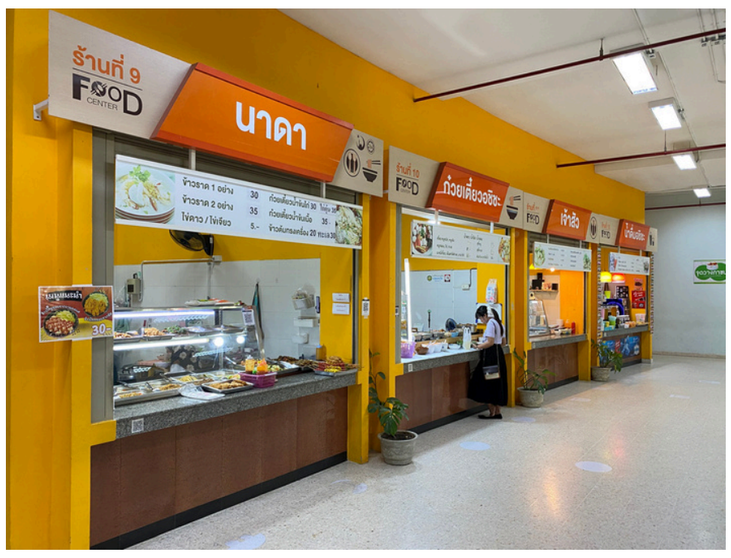


2.3 Student hunger

2.3.2 Students hunger interventions

Phetchaburi Rajabhat University provides food and beverage services on campus to support students' convenient and sufficient access to food. These services include:

1. University Food Court The University Food Court serves as a main food service area for students, staff, and other members of the University community. It comprises 12 food and beverage vendors offering a variety of food options, including rice with curry, made-to-order dishes, chicken rice, noodles, fresh fruit, and beverages. The availability of diverse food choices enables students to conveniently access a range of food and beverages within the University





2. Dining Facilities The University provides two dining facilities offering a variety of food and beverage options, with menus selected according to different festivals and occasions. The meals and beverages are offered at affordable prices to support students' access to food. The two facilities are:

- Centennial Kitchen, Hotel and Tourism Practice Building (The PBRU Heritage)
- Phetchaburi International Culinary School, Faculty of Science and Technology







3. Convenience Store A 7-Eleven convenience store is available on campus, providing a variety of consumer goods, ready-to-eat food, and beverages. The store provides convenient access to food and expands food choices for students and staff within the University.





4. “Kanod Market”

The Student Development Division of Phetchaburi Rajabhat University established “Kanod Market” at Green Park behind the student dormitories. The market operates every Tuesday and Wednesday, offering food, consumer goods, and other products to students living on and off campus, as well as the general public.

The market provides convenient access to affordable food and essential goods while giving students opportunities to develop entrepreneurial skills through practical experience in business planning, investment, and income generation. This initiative supports student self-reliance and helps students earn income while pursuing their education.







2.3 Student hunger

2.3.3 Sustainable Food Choices on Campus

Phetchaburi Rajabhat University provides a diverse range of food services across the campus, enabling students, staff, and other users to choose food according to their individual preferences and needs. The University’s food service locations include the University Food Court, Niwat Samosorn Building, Centennial Kitchen at the Hotel and Tourism Practice Building (The PBRU Heritage), and the Phetchaburi International Culinary School.

The University promotes diverse and appropriate food choices that respond to the needs of consumers, including vegetarian food options for individuals who do not consume meat and halal food options for Muslim consumers. These provisions support equitable access to food that is appropriate to different dietary practices, beliefs, preferences, and individual needs.





In addition, Phetchaburi Rajabhat University continues to operate the Agricultural Learning Center based on the Sufficiency Economy Philosophy as a learning and food production resource for students, staff, and the general public. The University promotes sustainable agricultural production practices and has also developed a model area for participatory organic crop production under the Participatory Guarantee System (PGS) in accordance with relevant standards.

The learning center supports the production of a diverse range of food and agricultural products, including crops such as vegetables, herbs, mushrooms, and fruit trees; fisheries; and livestock such as laying hens, pigs, cattle, and goats. These activities promote food production and the appropriate use of agricultural resources while supporting learning and awareness of sustainable food systems and sustainable agriculture within the University.



The Agricultural Learning Center aims to produce safe food ingredients for food preparation within the University, develop agricultural knowledge and research, and facilitate the transfer of agricultural technologies. The Center also serves as a source of agricultural raw materials and products for the University and farmers in nearby communities. These activities contribute to strengthening the local economy, creating opportunities for local agricultural development, and promoting sustainable livelihoods and ways of living within the community.

2.3 Student hunger

2.3.4 Healthy and affordable food choices

Phetchaburi Rajabhat University provides food outlets and food service areas on campus to ensure that students, staff, and other users have access to food that is quality-assured, clean, safe, and reasonably priced. The University Food Court, Centennial Kitchen at the Hotel and Tourism Practice Building (The PBRU Heritage), and the Phetchaburi International Culinary School provide a diverse range of food options.

The University places importance on ensuring that food prices remain affordable and accessible to students. At the University Food Court, food is available at prices starting from 30 THB per meal, while Centennial Kitchen and the Phetchaburi International Culinary School offer food starting from 50 THB per meal. These affordable options provide students and other users with greater access to food within the University.

In addition, the University provides food choices that respond to different health needs and dietary preferences, including vegetarian options and meals that can be adjusted to accommodate individuals with specific dietary restrictions or food allergies. These options support students in making food choices that are appropriate to their individual needs and dietary requirements.







2.3 Student hunger

2.3.5 Staff hunger interventions

Phetchaburi Rajabhat University places importance on promoting the well-being and access to food of its staff by providing a diverse range of convenient, safe, and reasonably priced food and beverage services on campus. These services ensure that staff have adequate access to food during their working hours and include:

1. University Food Court The University Food Court provides a variety of food and beverage options at affordable prices to serve students, staff, and other users within the University.





2. Dining Facilities Centennial Kitchen (The PBRU Heritage) and the Phetchaburi International Culinary School provide a diverse range of food and beverage options, offering additional choices for staff to conveniently access food on campus.





3. 7-Eleven Convenience Store The 7-Eleven convenience store located on campus provides ready-to-eat food, beverages, and a variety of consumer goods, offering convenient access to food and essential daily necessities for University staff.

4.“Kanod Market” provides a marketplace for food and consumer goods, offering convenient access to food and essential products for University staff, students, and the general public.





5. Agricultural Learning Center Based on the Sufficiency Economy PhilosophyThe Agricultural Learning Center based on the Sufficiency Economy Philosophy serves as a source of agricultural products and raw materials, including vegetables, fruit, mushrooms, eggs, fish, and other agricultural products. The Center supports food production and contributes to strengthening food security within the University. All of these facilities and services are designed and operated based on the principles of inclusive access, quality, and fair pricing, supporting the well-being of staff and students while helping reduce inequalities in access to safe, quality, and affordable food in a sustainable manner.





6. Food Products from University Agricultural Produce The Faculty of Agricultural Technology processes agricultural produce from the University, such as corn, into value-added food and beverage products, including Corn Milk, which is sold at an affordable price of 20 THB per bottle. This initiative provides additional food and beverage choices for University staff while promoting the utilization and value enhancement of the University's agricultural produce.



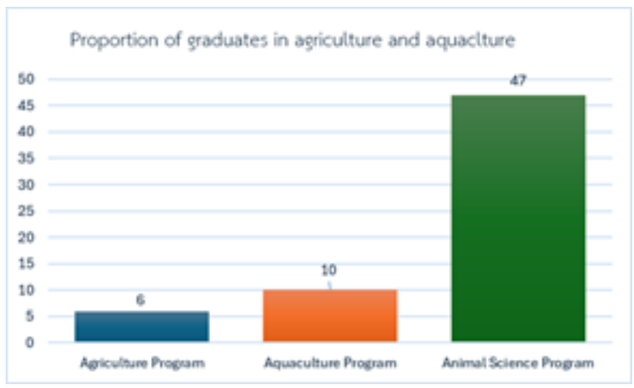
2.4 Proportion of graduates in agriculture and aquaculture including sustainability aspects

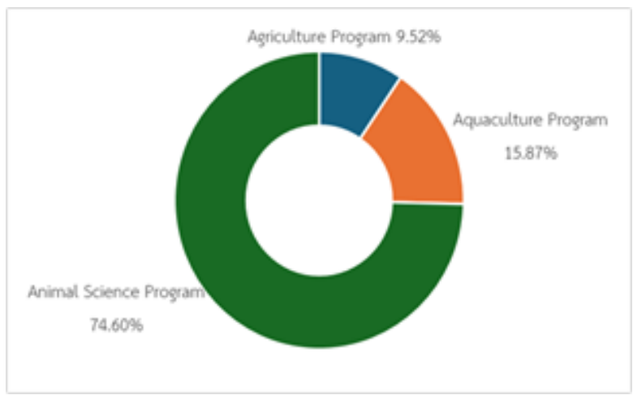
2.4.1 Proportion of Graduates in Agriculture and Aquaculture

In the 2025 academic year, Phetchaburi Rajabhat University offered a total of 59 academic programs, with 1,514 graduates in total. Of these, 63 graduates were from agriculture and aquaculture-related fields, comprising.

Agricultural Science: 6 graduates
Aquaculture: 10 graduates
Animal Science: 47 graduates

These graduates represent the University's contribution to developing human resources in agriculture and aquaculture-related fields.





2.5 National Hunger

2.5.1 Access to Food Security Knowledge

Phetchaburi Rajabhat University places strong emphasis on transferring agricultural and food-related knowledge, technologies, and innovations to communities, students, farmers, and the general public. These efforts aim to promote access to knowledge on food production and processing, the appropriate use of resources, self-reliance, livelihood development, and sustainable food security. The University implements a range of activities to provide communities and the public with access to relevant knowledge and practical skills, including:

1. Short Course: "Vegetable Cultivation for Livelihoods through Hydroponic Systems"

The Faculty of Agricultural Technology organized a practical training workshop for students at Hua Hin School on hydroponic crop production, covering seed germination, crop care, and harvesting. The activity aimed to enable participants to apply the knowledge gained to food production and further develop it into livelihood and income-generating opportunities.





2. Knowledge and Technology Transfer on Cockle Breeding and Nursery

The Faculty of Agricultural Technology conducted an activity to transfer knowledge and technology on cockle breeding and nursery practices. The activity promoted aquaculture knowledge and supported the application of academic knowledge to fisheries production and development, contributing to sustainable food production and the appropriate use of aquatic resources.





3. Knowledge Transfer for Local Food Product Development

The Institute of Research and Arts and Culture Promotion, Phetchaburi Rajabhat University organized a practical training workshop for community enterprises and farmers in Sam Roi Yot District, Prachuap Khiri Khan Province. The activity provided knowledge and techniques for processing local agricultural ingredients into food products, including Chakram seasoning powder, baked Chakram with cheese, and chewy mango, while promoting product quality and standards. The training aimed to enable participants to apply the knowledge gained, add value to local agricultural products, and generate income for the community.





4. "One Village, One Thai Chef" Project, Phetchaburi Rajabhat University

The Phetchaburi International Culinary School provided participants with knowledge and practical skills in Thai cuisine through a 50-hour training course covering 50 Thai dishes. The training covered ingredient selection and preparation, professional cooking techniques, and food presentation. Participants were also encouraged to undertake the National Skill Standard Test for Thai Cooks, Level 1, to enhance their professional skills and standards. The project supports participants in applying their knowledge for career development and income generation, while contributing to the preservation of Thai culinary knowledge and heritage





Through these activities, Phetchaburi Rajabhat University promoted access to agricultural and food-related knowledge among diverse target groups, including students, farmers, community enterprises, and the general public, through knowledge transfer and hands-on training. The activities covered crop production, aquaculture, food processing and value addition, and culinary skills development, enabling participants to apply the knowledge gained to food production, livelihood development, and income generation, thereby contributing to sustainable food security.

2.5 National Hunger

2.5.2 Events for local farmers and food producers

Phetchaburi Rajabhat University supports farmers, food producers, community enterprises, and local entrepreneurs through knowledge transfer, knowledge exchange, product development, and market opportunity linkages. These activities aim to strengthen production capacity, add value to agricultural products, and enhance the capacity of local food producers. Key activities include

1. "Tasting the New Rice: Hom Phetchaburi" Activity

The Faculty of Science and Technology, together with local community partners, organized an activity to promote the local rice variety "Hom Chong Sakae or Hom Phetchaburi." The activity included rice tasting, research and packaging exhibitions, and a discussion on the future of Phetchaburi's local rice. It also provided opportunities for farmers, community enterprises, and businesses to exchange knowledge and explore opportunities for value addition, market expansion, and business development.





2. Upgrading "Pukatoey" Products for Online Markets

The Faculty of Management Science provided academic outreach services to the Bang Kaeo Agricultural Wisdom Community Enterprise in Ban Laem District, Phetchaburi Province, to promote the development and online marketing of local processed food products, including crispy fried Pukatoey crab and three-flavor Pukatoey crab. The activity used online channels and Facebook Live to expand consumer access, add value to local products, and support income generation for community food producers.





3. "Integrated Mango Development under the BCG Model" Project

Phetchaburi Rajabhat University worked with Nam Dok Mai Si Thong mango growers and local agencies in Sala Lai Subdistrict, Sam Roi Yot District, Prachuap Khiri Khan Province, to address undersized and non-export-standard mangoes. The activity provided knowledge on processing mangoes into three-flavor chewy mango and pasteurized mango juice to add value to agricultural products and generate community income. The University also collected information to support the registration of local products as Geographical Indications (GI).





4. Developing and Adding Value to Seafood Products in Pak Nam Pran Community

The Faculty of Science and Technology, in collaboration with the Institute of Research and Arts and Culture Promotion, organized a practical training workshop for local seafood and agricultural product processing groups in Pak Nam Pran, Pran Buri District, Prachuap Khiri Khan Province. The activity provided knowledge on group management, income and expense accounting, household income data collection, and networking, aiming to strengthen community enterprises, support income generation, and improve the quality of life of local communities sustainably.



Through these activities, Phetchaburi Rajabhat University promoted the participation and capacity development of farmers, community enterprises, and local food producers through knowledge exchange, product development, value addition, and market opportunities. These efforts create economic opportunities and strengthen the capacity of local food producers and communities in a sustainable manner.

5. "Pineapple Powder Product Development from Grade-B Pineapples in Ban Ruam Thai" Activity

The Faculty of Agricultural Technology, Phetchaburi Rajabhat University, collaborated with the Ban Ruam Thai community, Kui Buri District, Prachuap Khiri Khan Province, to transfer knowledge on adding value to agricultural products. Grade-B pineapples were processed into pineapple powder and dried pineapple, with training covering raw material preparation, pineapple juice extraction, and packaging development. The activity aimed to reduce agricultural product loss, add value, and support the commercialization of local products.





6. "Umamamon Senbei" Community Product Value Addition Activity

The Faculty of Management Science, Phetchaburi Rajabhat University, collaborated with the Don Khun Huai 2 Community Enterprise in Tha Yang District, Phetchaburi Province, to provide knowledge and exchange ideas on developing the "Umamamon Senbei" community product. The activity focused on product standards, value addition, and market-oriented product development, with participation from community leaders, entrepreneurs, and local residents. The activity aimed to support product development, career opportunities, and income generation for the community.





7. "Fish Sticks" Product Development and Digital Marketing Activity

The Faculty of Management Science, in collaboration with the Faculty of Agricultural Technology, Phetchaburi Rajabhat University, provided research-based knowledge to the community in Laem Phak Bia, Ban Laem District, Phetchaburi Province. The activity focused on developing local fish into "Fish Sticks" to add value and create commercial opportunities. Training covered fish processing, quality and production standards, product development, and digital marketing strategies, including e-commerce channels, to support sustainable livelihood and income generation for the community.





Through these activities, Phetchaburi Rajabhat University supported farmers, community enterprises, and local food producers through knowledge transfer, product development, value addition, quality and standards improvement, and market development. These efforts strengthen livelihood opportunities, income generation, and the local community economy in a sustainable manner.

In addition, the University operates the Integrated Agricultural Learning Center based on Royal Initiatives at the Pong Salod area as a learning and knowledge transfer center for farmers, communities, and interested individuals. Covering approximately 5.5 rai, the Center applies agricultural innovations and technologies to integrated farming and cultivates a variety of crops, including Golden Banana, Phet Sai Rung Rose Apple, durian, papaya, and medicinal plants.

The Center comprises five agricultural learning bases:

1.Smart Water Management: Efficient water management using solar energy and smart Irrigation systems.

2.Palm Sugar Husk Compost: Production of organic fertilizer from palm sugar husks.

3. Royal Fish Breeding: Expansion of fish breeding based on Royal initiatives.

4.Plant Propagation: Knowledge and practices for plant propagation.

5.“Insects Must Escape”: Learning and knowledge transfer on sustainable agricultural production, efficient resource use, and the application of appropriate technologies suited to local conditions.









2.5 National Hunger
2.5.3 University access to local farmers and food producers

Phetchaburi Rajabhat University supports local entrepreneurs and producers by providing access to University resources, infrastructure, knowledge, and academic services. These efforts support product development, quality and standards improvement, competitiveness, and the commercialization of local products. Key activities include:

1. PBRU Central Lab and Pilot Plant

Phetchaburi Rajabhat University operates the PBRU Central Lab and Pilot Plant as a research and product development service center for local entrepreneurs in Phetchaburi and nearby areas. The Center provides services including product testing, formulation development, pilot-scale production, packaging development, and preparation for product certification. These services enable entrepreneurs to access the University’s scientific, technological, and innovation infrastructure to improve product quality, add value, and develop products for commercialization.

The University also promotes PBRU as a service provider for integrated SME and product development, supporting local entrepreneurs in strengthening their product development capabilities and competitiveness.





2. Western SMEs Foodinnopolis Project

Phetchaburi Rajabhat University, in collaboration with three other Western-region Rajabhat Universities, implemented the Western SMEs Foodinnopolis Project to support SMEs and community enterprises in the agricultural and food sectors. The project provides access to knowledge, research, science, technology, innovation, experts, and University resources to support product development, value addition, and business capacity building. It also strengthens university-business networks for knowledge exchange, market linkages, and sustainable product commercialization.

Under the project, the University selected five agricultural and food enterprises from Phetchaburi and Prachuap Khiri Khan provinces to participate in the capacity-building process:

- Khao Kalok Agro-Tourism Community Enterprise
- Suan Ruenrom & Jaonai Bakery Community Enterprise
- Next Step Community Enterprise
- Huai Mae Phriang Chili Paste Processing Community Enterprise
- Phetchamalai Kun Farm



3. Study Visit to Nai Kong Farm, Suphan Buri Province

Phetchaburi Rajabhat University organized a study visit for selected entrepreneurs to exchange knowledge on integrated agricultural business development, including raw material management, production, product development, agricultural networking, branding, and marketing. The activity enabled entrepreneurs to apply the knowledge and experience gained to improve their agricultural and food products and business development.





4. "From Farm to Brand" Training Program

Phetchaburi Rajabhat University organized a capacity-building training program for SMEs in Phetchaburi and Prachuap Khiri Khan provinces. The training covered quality raw material management, processing, product quality and standards, branding, and marketing, enabling entrepreneurs to develop high-quality, value-added agricultural and food products and strengthen their sustainable market competitiveness.





5. "Western SMEs Foodinnopolis" Lessons Learned Activity

Phetchaburi Rajabhat University provided a platform for researchers, project teams, and entrepreneurs from the Western Region network to exchange lessons learned on the implementation and support processes for agricultural and food processing businesses. The activity synthesized knowledge, success factors, challenges, and recommendations to improve support approaches based on entrepreneurs' readiness and facilitate the replication and scaling of successful practices in other areas





Through these activities, Phetchaburi Rajabhat University provided local agricultural and food entrepreneurs with access to knowledge, experts, technology, innovation, and University infrastructure. The support covered raw material and product development, quality and standards improvement, branding, market linkages, and commercialization, helping strengthen competitiveness and the capacity of agricultural and food enterprises and community enterprises in a sustainable manner.

6. Agricultural and Food Product Standards and Commercialization Training

Phetchaburi Rajabhat University organized a training activity under the Western SMEs Foodinnopolis Project to enhance SMEs' knowledge and skills in developing quality and standardized agricultural and food products for commercialization. The training covered quality and standards improvement, value-added processing, branding, packaging development, facility standards, and food product standards (FDA), with guidance from experts in relevant fields. The activity aimed to help entrepreneurs add value to their products and strengthen their market competitiveness.





2.5 National Hunger

2.5.3 University access to local farmers and food producers

Phetchaburi Rajabhat University aims to be a leading university in food, tourism, and health sciences under its vision of becoming a digital university, integrating knowledge to support sustainable local development. The University places importance on developing agricultural and food systems across the entire value chain, from upstream to downstream, based on the resources, biodiversity, and potential of Phetchaburi Province and its service areas.

1. Agriculture The University promotes quality and sustainable food production through safe, precision, and smart agriculture. It applies knowledge, science, technology, and innovation to improve production efficiency, reduce environmental impacts, and add value to local agricultural and food products.





2. Food The University promotes research and development of local, processed, healthy, and future foods, applying knowledge, science, technology, and innovation to develop food products and add value to local agricultural products. The University also works with farmers, community enterprises, and local entrepreneurs to improve product quality and standards, expand market opportunities and income, and strengthen the local food system and economy sustainably

The University also collaborates with local communities to develop local products, focusing on income generation, strengthening local economic capacity, promoting local food security, and building the long-term capacity and resilience of farmers.









