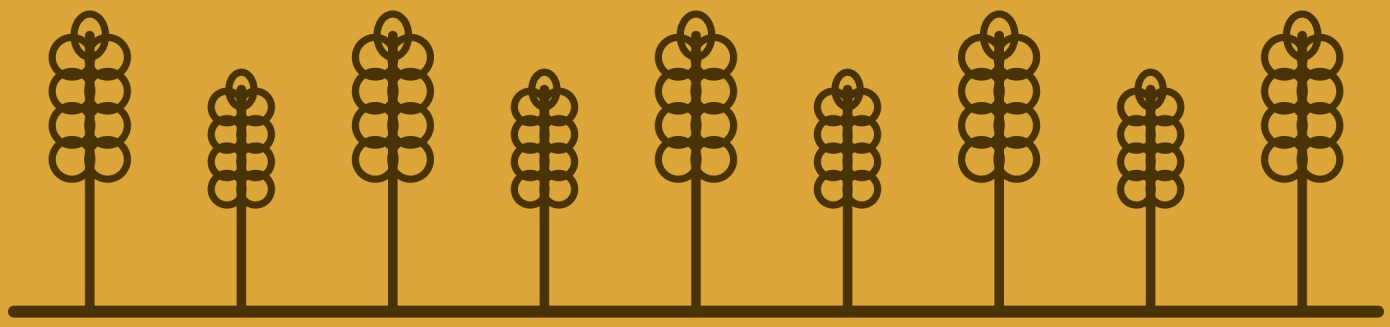
SUSTAINABLE DEVELOPMENT GOAL

2 ZERO HUNGER

القضاء التام على الجوع



FINAL REPORT 2024/2025

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International Ranking Office

SDG 2 · 2024/2025

CONTENTS

2-2	Campus food waste	03
2-3-1	Programme to address student food insecurity and hunger	04
2-3-2	Interventions to prevent and alleviate student hunger	06
2-3-3	Sustainable food, including plant-based meals	07
2-3-4	Healthy and affordable food options on campus	08
2-3-5	Hunger prevention for university employees	10
2-4	Graduates in agriculture and aquaculture	11
2-5	National hunger: support for farmers and local producers	12
2-5-4	Purchasing from local and sustainable sources	16

2024/2025 AT A GLANCE

9,000
Discounted and subsidised meals a day

6.825 t
Food waste measured in 2024/2025

960
Students a day with targeted meal support

EGP 40.68M
Financial support for student meals

1,100
Ramadan food packages for employees

948
Agriculture and aquaculture graduates

54
Agricultural convoys and outreach initiatives

12
Free veterinary convoys

300 kg
First tilapia harvest

2-2

CAMPUS FOOD WASTE

2-2-1 MEASUREMENT OF THE AMOUNT OF FOOD WASTE GENERATED BY THE UNIVERSITY'S FOOD SERVICES

Assiut University adopts a declared approach to managing food waste and reducing food loss at the various food-service facilities across the campus: the Central Restaurant, University Housing, the Guesthouse Hotel, and university-leased restaurants. This forms part of its efforts to achieve sustainability and implement its "Sustainable Green University" initiatives. The approach aims to collect waste appropriately and make use of leftover food rather than dispose of it without utilisation, thereby helping to reduce food waste.

PRACTICES IN THE UNIVERSITY'S 2024/2025 REPORT

1. **Collection:** leftover food is collected and placed in securely sealed bags, with designated collection points and special bins in university housing and the Central Restaurant.
2. **Transport and reuse:** the waste is transported daily in containers to the animal and poultry production farms of the Faculty of Agriculture for reuse.
3. **Contracted collection:** Assiut University has a contract with Upper Egypt Company for Manufacturing, Land Reclamation and General Supplies to collect food waste from the various faculties.

6.825 t
2-2-1-1 · Total food waste generated in 2024/2025

133,642
2-2-1-2 · Total campus population in 2024/2025

≈51 g
Food waste per member of the campus population over the year (6,825 kg ÷ 133,642 people).

2-3

STUDENT HUNGER

2-3-1 UNIVERSITY PROGRAMME TO ADDRESS STUDENT FOOD INSECURITY AND HUNGER

Assiut University provides institutional support for students' food security by making meals available and subsidising their cost. It also seeks to reduce food waste by preparing meals according to submitted requests, using meal coupons provided by the Student Welfare Departments at the faculties. This is achieved through:

Food Services Department

Provides subsidised cooked meals to male and female students residing in university housing, based on daily notifications: approximately 6,000 meals a day, varying with students' reservations and approved menus.

The Central Restaurant

Students reserve cooked meals through the Student Welfare Departments at the faculties. The opening of reservations, meal prices, and serving times are announced at the start of the academic year.

The Guesthouse Hotel

An electronic meal-booking service offers food, meals, beverages, and food preparation for payment when requested by students, with and without disabilities.

9,000
Discounted and subsidised meals a day across housing, the Central Restaurant and the Guesthouse

~6,000
Meals a day in university housing

RELATED LINKS

→ Central Restaurant meal coupons
→ Student meal coupons
→ Electronic meal-booking service

2-3-1

TARGETED MEAL SUPPORT FOR STUDENTS IN NEED

In addition to the general subsidy, the University provides targeted daily meal support to students facing financial hardship.

960
Students a day receiving targeted meal support

540
Full meal subsidy (100%)

420
Partial meal subsidy (50%)



Students per day, total 960

SUPPORT LEVEL	NUMBER OF STUDENTS PER DAY
Full meal subsidy (100%)	540
Partial meal subsidy (50%)	420
Total	**960**

WHO IT COVERS

Small-project loan recipients
Students who receive small-project loans.

Students with disabilities
Daily meal access for students with disabilities.

International students
Students from developing countries.

This targeted support covers students who receive small-project loans, students with disabilities, and international students from developing countries, ensuring that no student in these categories is left without access to daily meals.

2-3-2 ASSIUT UNIVERSITY'S INTERVENTIONS TO PREVENT AND ALLEVIATE STUDENT HUNGER

Assiut University adopts a range of institutional interventions to support students' food security and reduce the financial burdens associated with obtaining food, including:

1. **Subsidised meals in university housing:** the General Administration of Food Services provides subsidised meals to students residing in university housing, with a reported average of approximately 6,000 meals per day.
2. **Meals for non-resident students:** meals are available through external restaurants and the Central Restaurant. Some faculties also provide coupons for cooked meals from the Central Restaurant at subsidised prices, reserved through the faculties' Student Welfare Departments.
3. **Guesthouse Hotel:** provides meals at cost price to faculty members, and offers an electronic meal-booking service for students, widening the options for obtaining food on campus.
4. **Charitable activities and initiatives:** including the "Iftar for Fasting Students Who Cannot Afford It" campaign announced by the University in March 2024.



9,000

Students benefiting from subsidised or free meals and food coupons in 2024/2025

These measures reflect the University's role in improving food access within the student community and easing the associated financial burdens.



Iftar for fasting students · 16–25 March 2025

The University organised a number of iftar events for fasting students in cooperation with the "Students for Egypt" student group and the Student Unions Department of the General Administration of Student Welfare, held at the University's Olympic Village.

2-3-3 PROVISION OF SUSTAINABLE FOOD, INCLUDING PLANT-BASED MEALS, ON CAMPUS

Assiut University promotes sustainable and nutritious food services through its Central Restaurant and university housing, providing subsidised meals that address students' nutritional needs. It integrates sustainable food practices by offering vegetarian and plant-based options, using locally produced food from its agricultural and livestock farms, reducing food waste, and ensuring appropriate nutritional quality. In 2024/2025, its efforts focused on four main areas:

1 Vegetarian and plant-based food options

Vegetarian and plant-based choices appear in daily breakfast, lunch, and dinner menus: fava beans, falafel, vegetables, legumes, salads, vegetable soups, and seasonal fruits, alongside traditional Upper Egyptian dishes. This promotes dietary diversity and healthier, more sustainable food consumption.

2 Locally produced food and university farms

The University's agricultural and production farms cover approximately 481 acres, producing fruits, vegetables, field crops, livestock, poultry, fish, and plant oils. Products reach the University community through specialised outlets for dairy, food industries, animal and poultry production, and fruit and vegetables. The dairy outlet alone offers more than 40 products, including milk, yoghurt, cheese, and cream, strengthening local food supply chains.

3 Food waste reduction and recycling

- Preparing meals according to advance reservations and meal coupons to reduce surplus.
- Storing and distributing surplus edible meals to underprivileged communities with the Egyptian Food Bank.
- Collecting used cooking oil through licensed vendors for biodiesel production.
- Processing organic kitchen waste into animal feed or organic fertiliser.

4 Nutritional quality and special dietary needs

Menus are prepared under academic nutritional supervision, with fresh salads included daily and industrial trans fats excluded. Gluten-free, low-sodium, and diabetic meals are provided based on medical assessment by University Health Services.

481 acres
University agricultural and production farms

40+
Products at the dairy outlet

Through these initiatives, Assiut University promotes sustainable food consumption, supports local agricultural production, reduces food waste, and ensures access to diverse, nutritious, and affordable meals for its students.

2-3-4 PROVISION OF HEALTHY AND AFFORDABLE FOOD OPTIONS ON CAMPUS

Assiut University ensures access to healthy, safe, and affordable food for students and employees through its Central Restaurant, university housing food services, and university production outlets. These services provide meals and locally produced food products at cost or subsidised prices, supporting students' nutritional needs and reducing their financial burden. In 2024/2025, its efforts focused on five main areas:

1 Affordable and accessible food services

The Central Restaurant serves non-resident students and teaching assistants at cost price, while university housing provides subsidised meals to residential students, averaging approximately 6,000 meals daily through a digital pre-booking system. University outlets also offer affordable dairy products, vegetables, fruits, eggs, poultry, and other food products. Subsidised entitlements are accessed through University ID cards or the campus mobile application, ensuring equal treatment.

2 Healthy and nutritious food options

Menus are prepared under academic nutritional supervision and provide balanced meals combining proteins, complex carbohydrates, vegetables, and fresh salads. Vegetarian and plant-based options are available at every meal, and recipes exclude industrial trans fats. Gluten-free, low-sodium, and diabetic options are provided following medical evaluation.

3 Food quality and safety monitoring

The Inspection and Quality Control Department monitors food preparation and storage facilities, restaurants, dining halls, and refrigeration units. Food safety procedures include regular medical examinations of food handlers, protective clothing, sanitation, pest control, and temperature monitoring. During 2024/2025, the University administration conducted regular inspections, including visits by the University President to the Central Restaurant to assess meal quality and safety.

~6,000
Subsidised meals a day in housing

Cost price
Central Restaurant meals

Every meal
Has a plant-based option

RELATED LINKS

→ The University President's tour to check food quality and safety at the Central Restaurant

→ Field monitoring of the female students' university housing restaurants

2-3-4

STUDENT VOICE AND FINANCIAL SUPPORT FOR MEALS

4 Student participation and feedback

The University promotes student participation in improving food services through QR-code feedback systems that let students rate meal temperature, taste, and cleanliness. A Student Catering Council, made up of student union representatives and food services management, meets quarterly to review menus and discuss service improvements.

5 Financial support for affordable meals

During 2024/2025, the University allocated EGP 40.68 million in financial support for student meals.

EGP 40.68M

Total financial support for student meals, 2024/2025

HOW THE SUPPORT WAS DISTRIBUTED



Students living in university housing received **97%** of meal support (EGP 39.6 million of 40.68 million).

These initiatives demonstrate Assiut University's commitment to food accessibility, nutritional quality, food safety, student participation, and financial inclusion, ensuring that students have access to affordable and healthy meals throughout their university studies.

2-3-5 HUNGER-PREVENTION INTERVENTIONS FOR UNIVERSITY EMPLOYEES

Assiut University promotes food security and social solidarity among its employees through targeted food assistance and institutional social protection programmes. These interventions aim to support employees and their families facing financial hardship and exceptional circumstances. During 2024/2025, the University's efforts included:

1 Ramadan food assistance

The University distributed 1,100 Ramadan food packages containing essential food commodities to employees in greatest need, in cooperation with the Upper Egypt Patients' Rescue Association. This helped reduce household food expenses and strengthen food security among beneficiary families.

1,100
Ramadan food packages for employees in greatest need

2%
Designated disaster-response allocation

2 Financial and social support

Through its Disaster Response Committee, the University provides financial, social, and health assistance to employees and faculty members facing emergencies. Support includes:

- Financial assistance for minor, intermediate, and major surgeries and emergency medical treatment.
- Assistance for urgent social occasions and exceptional circumstances.
- Assessment of employees' and their families' emergency financial obligations to determine eligibility for support.

These interventions are financed through the University's designated 2% disaster-response allocation, strengthening social protection and helping employees cope with unexpected financial and living costs.

Through these programmes, Assiut University extends its food-security commitment beyond students to include its workforce, promoting social solidarity and supporting the well-being of employees and their families.

2-4

PERCENTAGE OF GRADUATES IN AGRICULTURE AND AQUACULTURE

20,071
2-4-1 · Total number of University graduates, 2024/2025

948
2-4-2 · Graduates from the Faculty of Agriculture and Aquaculture, whose programmes include sustainability aspects

SHARE OF TOTAL GRADUATES

4.72%

948 agriculture and aquaculture graduates — 20,071 University graduates

The total number of graduates from the University during the 2024/2025 academic year was 20,071. The number of graduates from the Faculty of Agriculture and Aquaculture, whose programmes and fields include sustainability-related aspects, was 948. Graduates of the Faculty accounted for approximately 4.72% of the University's total graduates.

This reflects the Faculty's contribution to preparing specialists in agriculture and aquaculture, providing the human expertise needed to help develop the agricultural sector and promote sustainable practices in natural-resource management and food production.

Specialists
In agriculture and aquaculture.

Natural resources
Sustainable natural-resource management.

Food production
Developing the agricultural sector.

2-5

NATIONAL HUNGER

2-5-1 ACCESS TO FOOD SECURITY, AGRICULTURAL ADVICE, KNOWLEDGE AND TECHNOLOGY FOR FARMERS AND LOCAL PRODUCERS

Assiut University contributes to food security and supports local farmers and food producers through its research, advisory, and practical resources, particularly at the Faculties of Agriculture and Veterinary Medicine: technical and economic consultancy, laboratory testing, agricultural training, extension, veterinary services, field convoys, and the transfer of modern agricultural technologies. In 2024/2025, initiatives included:

387
Beneficiaries of the Faculty of Agriculture's central laboratories

426
Beneficiaries of agricultural seminars and training

54
Agricultural convoys and outreach initiatives

~185
Beneficiaries of veterinary laboratory and field services

12
Free veterinary convoys (3 under the Bedaya initiative)

300 kg
First tilapia harvest at the teaching fish farm

- **Laboratory and consultancy services:** the Faculty of Agriculture's central laboratories served 387 beneficiaries through agricultural analyses and technical consultancy, while 426 people benefited from agricultural seminars and training.
- **Research and demonstration farms:** practical access to modern technologies through research, production, and extension farms, supporting improved irrigation, fertilisation, crop production, pest management, and certified seed production.
- **Agricultural outreach:** 54 agricultural convoys and community initiatives, including seedling planting, educational visits, and awareness of modern agricultural and food-production practices.
- **Veterinary services:** the Faculty of Veterinary Medicine served about 185 beneficiaries and ran 12 free veterinary convoys in villages across Assiut Governorate, offering animal examination, treatment, diagnosis, parasite control, and poultry vaccination, including three convoys under the presidential Bedaya initiative.
- **Aquaculture development:** the Veterinary Teaching Hospital's fish farm achieved its first harvest of 300 kg of tilapia.

RELATED LINKS

→ Directory of the Central Laboratories at the Faculty of Agriculture

→ Scientific Consultancy and Services Center, Faculty of Agriculture

2-5-2 EVENTS FOR FARMERS AND LOCAL FOOD PRODUCERS TO PROMOTE COMMUNICATION AND KNOWLEDGE EXCHANGE

Through the Faculty of Agriculture and the Community Service and Environmental Development Sector, Assiut University supports community engagement and knowledge transfer by organising agricultural caravans and seminars. These activities help spread modern agricultural practices and strengthen the knowledge of farmers and local producers.

During 2024/2025, the Faculty of Agriculture organised 14 awareness caravans and field visits for farmers and local producers, with 73 beneficiaries. It also organised 6 seminars benefiting 174 people, and 5 training courses and workshops benefiting 198 people.

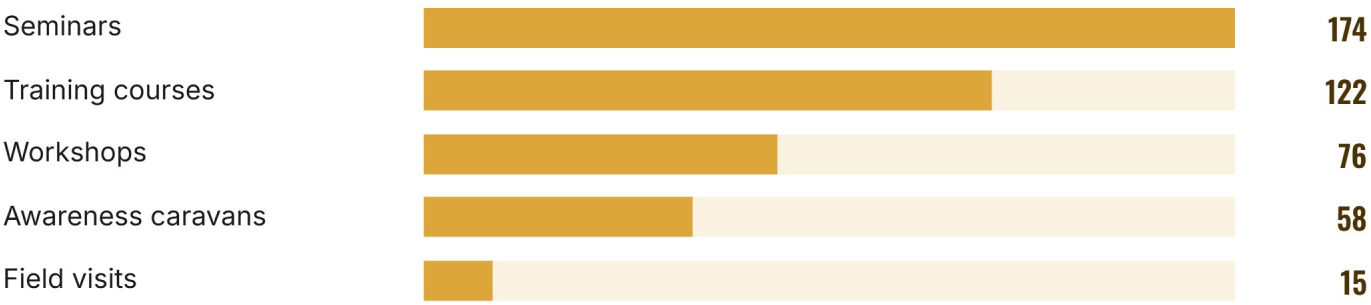
25
Events for farmers and local producers

445
Beneficiaries in total

174
Seminar beneficiaries

ACTIVITY	NUMBER	BENEFICIARIES
Awareness caravans	12	58
Seminars	6	174
Training courses	3	122
Workshops	2	76
Field visits	2	15
Total	**25**	**445**

BENEFICIARIES BY ACTIVITY



2-5-3 MAKING UNIVERSITY FACILITIES AVAILABLE TO FARMERS AND LOCAL FOOD PRODUCERS

Through the Faculty of Agriculture, its laboratories, farms, and specialised centres, Assiut University supports farmers and local producers as follows:

A University farms

Assiut University's farms are an integrated model of agricultural and animal production and scientific research serving farmers and local food producers. They cover up to 350 feddans inside and outside the campus. At the start of 2024/2025, the farms underwent comprehensive structural and academic development to link research with real-world needs and achieve self-sufficiency.

The farms provide safe, high-quality food. Animal and poultry production units supply meat, poultry, and dairy products at reduced, affordable prices through the University's sales outlets. Ostrich and fish production add food diversity to local markets. Crop and strategic-crop farms grow field crops, vegetables, and date palms to support food security.

The farms also run studies to develop plant varieties and improve agricultural and animal productivity suited to the climate of Upper Egypt, and transfer expertise in irrigation, fertilisation, and pest control to farmers. Specialised departments such as Rural Sociology and Agricultural Extension guide farmers and provide extension advice.

350 feddans
University farms inside and outside the campus

148
People served by the University farms in 2024/2025

FARMS THAT PROVIDED SERVICES IN 2024/2025

- Demonstration Farm
- El-Ghareeb Farm
- Fruit Department Farm
- Crops Department Farm
- Vegetable Department Farm and Greenhouse Complex
- Ornamental Plants Farm and Nursery
- Land and Water Department Farm
- Plant Pathology Department Farm
- Genetics Department Farm
- Plant Protection Farm and Apiary
- Animal Production Department Farm
- Poultry Department Farm
- Faculty rooftop cultivation unit
- Ostrich Production Unit

RELATED LINKS

→ Cassava cultivation at Assiut University farms to support food security
→ Opening of the new ostrich farms and the gluten-free cassava flour and starch unit

2-5-3

LABORATORIES AND CONSULTANCY FOR FARMERS

B Soil Analysis and Technical Consultancy Laboratory

Analyses soil, water, plant materials, and fertilisers, and carries out research, studies, and services related to agricultural production. It also provides technical advice and reports on reclaiming saline and sodic lands and cultivating sandy, calcareous, and desert lands.

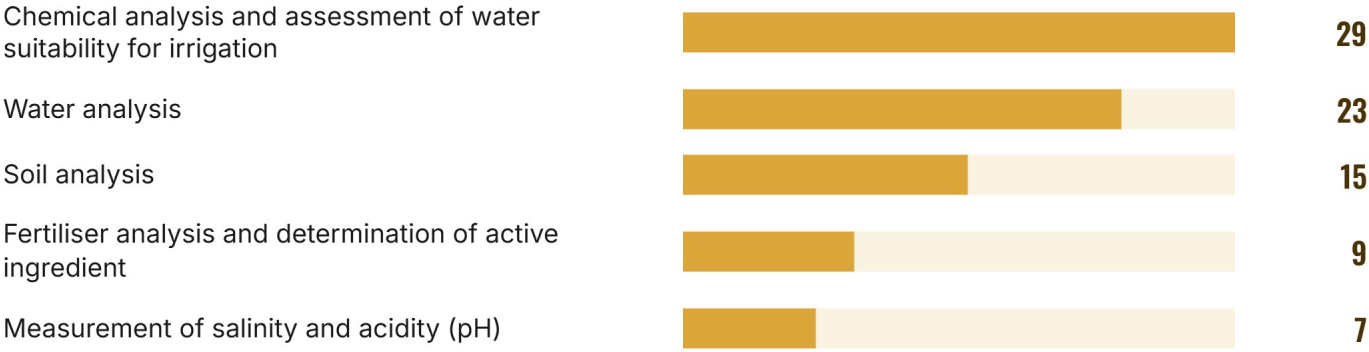
C Scientific Consultancy and Services Center, Faculty of Agriculture

Provides technical, professional, and extension consultancy in agriculture and agro-industries; plans, prepares, and implements agricultural projects; and prepares technical, financial, and economic feasibility studies for proposed projects. It also conducts research in agriculture and agro-industries and cooperates with small-scale farmers, business associations, agricultural unions, and agricultural companies.

SOIL ANALYSIS LABORATORY SERVICES, 2024/2025

83 beneficiaries

During 2024/2025, the laboratory provided various services to farmers and local food producers, benefiting 83 people:



RELATED LINKS

→ Soil Analysis and Technical Consultancy Laboratory

→ Scientific Consultancy and Services Center

2-5-4 GIVING PRIORITY TO PURCHASING PRODUCTS FROM LOCAL FARMERS AND SUSTAINABLE SOURCES

Food purchasing at Assiut University is managed by the General Administration of Food Services in cooperation with the University's Financial and Administrative Administration, in accordance with the provisions of Public Contracts Law No. 182 of 2018 and its Executive Regulations. Food products are purchased through the following procedures:

Tenders and procurement

The General Administration of Food Services prepares terms of reference and specifications and issues public tenders or requests for quotations to supply food items to restaurants, university housing, and University units.

Direct procurement

For urgent or emergency needs, or for specific items, direct procurement may be used in line with the financial and legal controls set by the law.

DOCUMENTED LOCAL-SOURCING POLICY

Assiut University has a documented policy that gives priority to purchases from local and sustainable sources. The procurement policy states that purchases of food and locally sourced goods required for university activities should be directed first to the University's food-production facilities, including the Faculties of Agriculture and Veterinary Medicine, and to local traders.

Local first
University farms and local traders

Less transport
Lower energy use in moving products

Lower footprint
Reduced University carbon footprint

This helps reduce energy consumption associated with transporting products and lowers the University's carbon footprint.



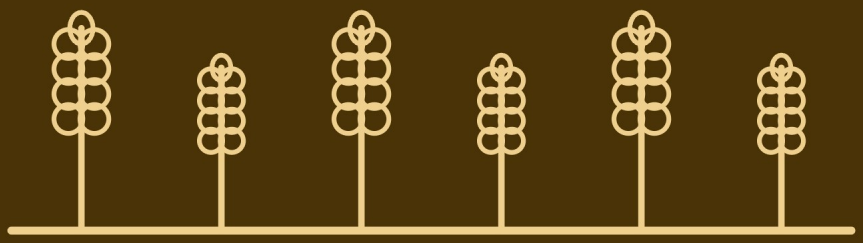
RELATED LINKS

→ Tenders for food products and meals at Assiut University

2

ZERO HUNGER

القضاء التام على الجوع



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