





SDG 2 ZERO HUNGER





SDG 2: Zero Hunger is one of the 17 Sustainable Development Goals (SDGs) established by the United Nations in 2015 as part of the 2030 Agenda for Sustainable Development. The primary aim of SDG 2 is to end hunger, achieve food security, improve nutrition, and promote sustainable agriculture by 2030.

Santosh University engages in a variety of activities related to **SDG 2 (Zero Hunger)**, which aims to end hunger, achieve food security, improve nutrition, and promote sustainable agriculture. While specific activities depend on the university's unique initiatives and programs, here are some potential activities that Santosh University undertaken to contribute to SDG 2:

1. Educational Programs and Awareness Campaigns:

- Workshops/Seminars on Nutrition and Sustainable Agriculture: Organizing events and seminars to educate students and the local community about the importance of sustainable food production and nutrition.
- **Curriculum Integration:** Including topics related to sustainable agriculture, food security, and nutrition in various academic programs, particularly for courses in public health, agriculture, and social sciences.

2. Community Outreach and Volunteering:

- Food Drives and Distribution: Students and faculty could organize food drives, gathering donations from the community to support local shelters, food banks, or impoverished areas.
- **Nutrition and Health Clinics:** Hosting health and nutrition clinics for the surrounding community, focusing on combating malnutrition, especially for vulnerable populations like children and the elderly.

3. Research and Innovation:

- **Improved Nutrition Programs:** Research to develop cost-effective, nutritious food options for low-income communities.
- Food Security Technology: Developing new technologies to improve food storage, processing, and distribution, thus reducing waste and increasing food availability.

4. Student-Led Initiatives:

- Sustainable Food Initiatives: Students could start projects aimed at promoting food sustainability, such as starting community gardens or promoting the use of local, seasonal ingredients.
- Volunteer Programs for Food Security: Students could participate in volunteering programs at local NGOs working toward food security and nutrition improvement.

5. Collaboration with Local Farmers and NGOs:

- **Partnerships with NGOs:** Collaborating with non-governmental organizations working in the areas of hunger relief and food security to address local needs.
- Supporting Small-Scale Farmers: Offering workshops or training programs for local farmers on sustainable agricultural practices and ways to increase food production sustainably.

6. Waste Reduction and Food Redistribution:

• Food Waste Reduction Initiatives: Organizing campaigns or partnerships aimed at reducing food waste in the university and local communities by redistributing excess food to those in need.

7. Sustainable Dining:

- Sustainable Food Sourcing for University Dining Services: Ensuring that university cafeterias use locally sourced, organic, and seasonal foods that minimize environmental impact.
- **Healthy, Balanced Meals for Students:** Offering affordable, nutritious, and balanced meal options for students and staff.

These activities would allow the university to play a vital role in contributing to the global effort to achieve SDG 2 by promoting food security, reducing hunger, and encouraging sustainable practices.





SDG 2.1

RESEARCH ACTIVITY



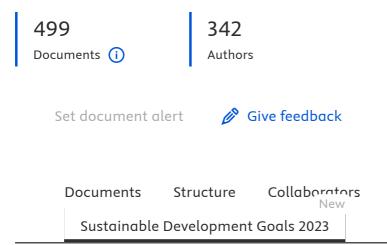
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Santosh (Deemed to be) University

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New: See at one glance Sustainable Development Goals mapped to this organisation Sustainable Development Goals (SDGs) are specific research areas that are helping to solve real-world problems. Elsevier data science teams have built extensive keyword queries, supplemented with machine learning, to map documents to SDGs with very high precision. Times Higher Education (THE) is using Elsevier SDG data mapping as part of its Impact Rankings. More about SDGs 7

S Back

1 document for **Zero hunger**

Article

Histological and immunohistochemical changes in cerebellum of chick embryos after exposure to neonicotinoid insecticide imidacloprid

Singh, V.S., Hussein, M., Singh, A.K., Hassan, M.A., Gupta, P.

Journal of the Anatomical Society of India, 2015

Display 10 results



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SDG 2.2

CAMPUS FOOD WASTE PRACTICES/ WASTE MANAGEMENT



Degradable and Non- Degradable Waste Management-

Solid Waste Management

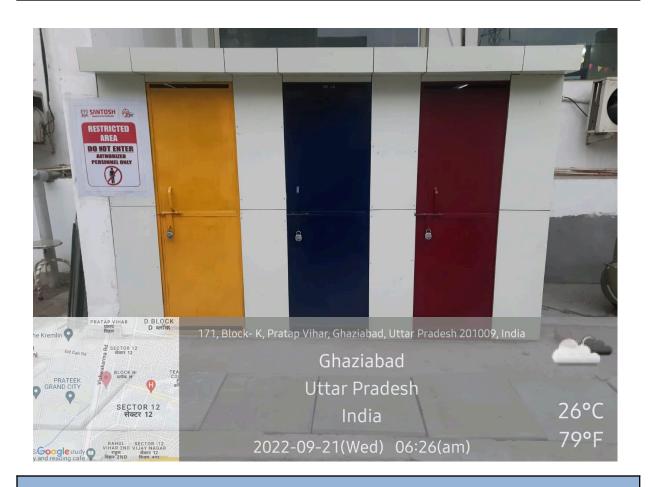




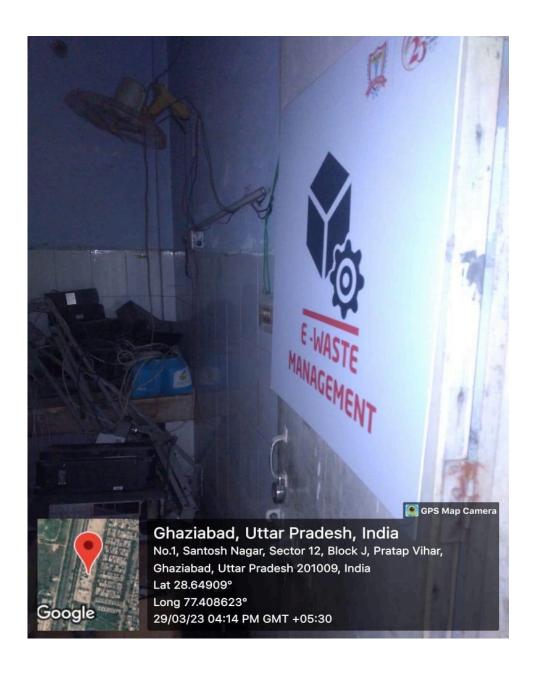
Liquid Waste Management



Bio-Medical Waste Management



e-Waste Management









SDG 2.3

STUDENT HUNGER

Student hunger is an important issue that is often overlooked in higher education institutions,. Food insecurity can have significant consequences on students' academic performance, mental and physical health, and overall well-being. Without reliable access to nutritious meals, students may struggle to concentrate, become more susceptible to stress, and experience negative impacts on their cognitive abilities, which in turn can affect their grades and overall university experience.

Efforts at Santosh University to address hunger and food insecurity are an important first step, but the issue requires ongoing attention and expansion to fully ensure that all students have access to adequate nutrition. Here are some ways the university strengthens its efforts:

- Food Pantries and Meal Programs: Santosh University has food pantries on campus where students can access free or low-cost food. Additionally, meal programs that offer discounted or subsidized meals could be crucial for students facing financial challenges.
- Campus Awareness and Education: Many students may not be aware of the resources available to them, or may feel ashamed to seek help. The university spreads awareness of hunger-related issues through campaigns, workshops, or information distribution to ensure students know where to turn for assistance.
- 3. **Financial Support**: Offering scholarships, grants, or emergency funds that help cover food costs which relieve the financial burden on students. Financial aid services should be equipped to address food insecurity as part of their support system.
- 4. **Nutritional Guidance**: University provides access to resources about affordable and nutritious food options could help them make better choices with limited resources. Many Nutritional programs and food Days were organised by University to create awareness.

By taking a holistic approach that includes resources for both physical and emotional support, Santosh University creates a more equitable environment where all students have the opportunity to succeed academically and maintain their health and wellbeing. Addressing student hunger will not only improve academic outcomes but also contribute to a more inclusive and supportive campus community.





SDG 2.5

NATIONAL HUNGER

ACTVITIES & CAMPAIGNS



Event report

Awareness session on Rashtriya Poshan Mah

Preface:

Santosh deemed to be University, Ghaziabad organized an awareness session on Poshan Mah/Nutrition month on 9. Sept.2022. This year Key focus was on 'Mahila aur Swasthya (Women and Health) and "Bacha aur Shiksha (Child and Education).

Objective of the session was to teach the importance of healthy and balanced diet and deleterious effects of unhealthy junk food to orphanage children.

Collaboration:

 The event was organized in collaboration with Gharonda specialized adoption agency, Ghaziabad, U.P. It was organized by the Department of Community Medicine, Santosh Medical College, Ghaziabad.

Execution:

- Event was executed at Gharonda specialized adoption agency, Shastri Nagar, Ghaziabad.
- The post graduate students and interns in the department highlighted the importance of this event and problem of malnutrition in India.
- The interns posted in the department performed a roleplay, which showed comparison between general health, academic and sports performance of 2 students, in which

- one ate healthy food and another did not pay attention to dietary habits.
- Children were explained about the role of balanced diet in growth and development, and encouraged to regularly consume pulses, milk, fruits and vegetables as a part of their diet.
- We also created awareness about health hazards of unhealthy outside food and asked the children to minimized its consumption.
- All the children took interest in the activity and were influenced the right way.
- More than 30 children were present in the venue and many staff members also attended the event.
- At the end, we distributed apples and bananas to all the children present there.
- Feedback was collected at the end of the event.
- Faculty: Dr. Kshitij Choudhary
- PGs: Dr. Amit Jaiswal, Dr. Abhishek Nath, Dr. Priyanka Verma
- Interns: Abhishek Bhardwaj, Aparna Singh, Anmol Arun, Aman Pratap Singh, Akshat Payal
- Health Workers: Mr. Rajesh, Mr. Naresh

Signature of HOD with stamp













Signature of HOD with stamp



EVENT REPORT WORLD FOOD SAFETY DAY

DEPARTMENT OF BIOCHEMISTRY

Venue: Maharaja Hall

Date & time: 4TH JUNE 2023, 11-1 AM

Report on Quiz competition Organized on World Malaria Day by MBBS Students Batch 2022-2023.

Introduction: World Food Safety Day was organised by the department of biochemistry on 4th June 2023.Dr Juhi Aggarwal, Professor and head, department of biochemistry along with other faculty members discussed the theme of the day and a quiz competition was aimed at raising awareness about food safety practices and educating participants about the importance of safe food handling. The event attracted enthusiastic participants from different backgrounds, including students, professionals, and members of the community.

Objective: The primary objective of the quiz competition was to promote understanding and knowledge about food safety, including best practices for handling, preparing, and storing food. By engaging participants in an interactive and educational activity, we aimed to increase awareness and encourage individuals to prioritize food safety in their daily lives.

Competition Format:

The quiz competition consisted of multiple rounds, including general knowledge questions, scenario-based questions, and identification of food safety hazards. The questions were designed to cover various aspects of food safety, such as personal hygiene, safe food handling, proper storage, and potential risks associated with food contamination. Quiz Rounds:

General Knowledge: The first round tested participants' general knowledge about food safety principles, common foodborne illnesses, and regulatory guidelines.

Scenario-Based Questions: In this round, participants were presented with real-life scenarios related to food handling and preparation. They had to analyze the situations and identify the correct actions to ensure food safety.

Hazard Identification: This round involved displaying images of various food safety hazards, such as cross-contamination, improper cooking, and unhygienic storage. Participants had to identify the hazards and suggest appropriate measures to mitigate them.

Prizes and Recognition: To encourage participation and reward the winners, we provided attractive prizes to the top performers. Additionally, all participants received certificates of participation, acknowledging their commitment to promoting food safety.

Outcome and Impact: The quiz competition successfully achieved its intended objectives by enhancing participants' understanding of food safety practices. It sparked lively discussions, enabling participants to share their experiences and learn from one another. The event created a positive impact by fostering a culture of food safety awareness and responsibility within the community.

Conclusion: The quiz competition on World Food Safety Day served as a successful platform for raising awareness and promoting food safety practices among participants from diverse backgrounds. It encouraged knowledge sharing, stimulated discussions, and emphasized the importance of safe food handling. Through continued efforts and collaborations, we can strive towards a safer and healthier community by prioritizing food safety in our daily lives.



Organizes Quiz Competition

On the Occasion of

WORLD FOOD SAFETY DAY

Date: 3rd June 2023 Time: 11:00 AM Onwards

Venue: Maharaja Hall, Santosh Deemed to be University, Ghaziabad

PROGRAM SCHEDULE

Topic	Speaker	
Introduction & Theme Discussion	Dr. Juhi Aggarwal	
Quiz Activity	Coordinators: Dr. R.N. Gupta & Dr. Luna	













हम संतोध डेंटल काँ। लिज के शुकुगुजार हैं। कि उत्होंने हमारे यहाँ (मदरसा मार्किट, मस्जिद, डबल टंकी के पास, सीकरर-12, निजमनगर, गाजियाबाद) निश्व थादा दिवस मनाया और उसके बरे में हमें आगदम किया।

> MADARSA ISLAMIA ARABIA DARIL ULOOM NOORANIA

Mirzapur Sector 12 Vijav Nagar Ghozabad di 19



ACTIVITY REPORT

18.11.2024

We visited the British Council Library, New Delhi by 10 AM on November 18, 2024, with 9 students of the Bsc Clinical Nutrition and Dietetics department.

Ms. Anupma Saini, Manager, Mr. Rohan, Library Staff, British Council Library, New Delhi, took us through the process of rounding up each places. Hence, Ms. Anupma Saini taught our Students how to use the library's digital resources. Following the guidelines, our students accessed some medical books and spent approximately 1 hour twenty minutes in the library.

Our Students lent the following books from British Council Library, New Delhi

Acc.No	Author	Title of the Book	
DL049256	PJD Ademo	Eat right & Your type	
DL425412	J.alastair Innes	Davidson Essential of Medicine	
DL139664	Anita Beans	Sports Nutrition for Young Athlete	
DL141148	Amelia Freer	Eat Nourish and Grow	
DL125919	BCL	The 1000 Foods You should eat	
DL127342	Lorrain Kelly	Nutrition Made Easy	
DL 69410	BCL	Communication of Interpersonally type	
DL133736	Karen Knowler	Eat right for your personality type	
DL115305	Lucy Burney	Superfood for Health Kids	

After visiting the British Council library, we went to our university and shared our experiences with Dr.Shalabh Gupta, Dean Academics, who asked the students if the journey and library visits were beneficial.

We thank to our Management, Dean Academics, and Dean Dental for organizing the visit.

Annexure: 1. Permission Letter 2. Attendance 3. Snapshots of Visit

19.11. 14

19-11.24





SANTOSH

Deemed to be University (Established u/s 3 of the UGC Act, 1956)

F. No. SU/R/2024/3076

Date: 16.11.2024

MEMORANDUM

Subject: Grant of permission to organize a Library Visit on 18.11.2024 from 10:00

AM onwards at British Council Library, New Delhi.

With reference to his letter dated: 15.11.2024 on the subject cited above, Mr. P Ramu, Librarian is informed that he is permitted to organize a Library Visit on 18.11.2024 from 10:00 AM onwards with 09 students of Clinical Nutrition & Dietetics at British Council Library, New Delhi.

He is required to submit a detailed report to the Academic Section as well as IQAC Cell regarding the above academic activities/Workshop.

Mr. P Ramu, Librarian is further informed that he may submit such request at least seven working days prior to commencement of academic activity, so that necessary action may be taken on time.

[DR. EZHILRAJAN K.]
REGISTRAR

Mr. P Ramu, Librarian

Copy to:

- 1. The Secretariat
- 2. The Vice-Chancellor
- 3. Dean Academics
- 4. Dean, Santosh Medical College & Hospital.
- 5. Dean, Santosh Dental College & Hospital
- 6. IQAC Cell
- 7. Digital Cell

SANTOSH DEEEMED TO BE UNIVERSITY, GHAZIABAD



CENTRAL LIBRARY

NAME OF THE PROGRAMME: LIBRARY VISIT

DATE

18.11.2024

TIME: 10.00AM to 12.00PM

VENUE: BRITISH COUNCIL LIBRARY, NEW DELHI

Participants Students details

S.NO	Name of the Student	Programme	Year	Sign
1	Madhu	B.Sc Clinical Nutrition &Dietetics	III	Wad your
2	Uresha	B.Sc Clinical Nutrition &Dietetics	III	Variation 1
3	Pallavi	B.Sc Clinical Nutrition &Dietetics	III	Oda
4	Rupshi	B.Sc Clinical Nutrition &Dietetics	III	Oupsh
5	Eesha	B.Sc Clinical Nutrition &Dietetics	I	Cosha.
6	Riddhima	B.Sc Clinical Nutrition &Dietetics	I	Riddling
7	Divya	B.Sc Clinical Nutrition &Dietetics	I	Divya
8	Karishma	B.Sc Clinical Nutrition &Dietetics	I	Karishma
9	Kajal	B.Sc Clinical Nutrition &Dietetics	I	Kajal





<u>Department of Clinical Nutrition & Dietetics</u> <u>MoU Activity of Biomedical Waste Management</u> <u>Industrial Visit Report</u>

Introduction

This report presents an overview of the industrial visit conducted for the students of **B.Sc. Clinical Nutrition** & **Dietetics** along with the faculty members to a **Biomedical Waste Management** facility on **12 July 2024**. The primary aim of this visit was to understand the critical processes involved in biomedical waste management, focusing on waste segregation, treatment techniques, and effluent treatment.

Objectives of the Visit

- 1. To learn about the types of biomedical waste generated.
- 2. To observe waste segregation practices and their significance.
- 3. To understand various treatment techniques for biomedical waste.
- 4. To gain insights into effluent treatment processes.

Overview of the Facility

The visit was conducted at **Medicare Environmental Management Pvt. Ltd.**, a prominent biomedical waste management facility located in **Shekhpur, Uttar Pradesh**. This facility is equipped with advanced technology and adheres to regulatory guidelines to ensure effective waste management.

Facility Highlights

- **Types of Waste Managed:** The facility processes various biomedical waste types, including infectious waste, sharps, pathological waste, and chemical waste.
- **Treatment Processes:** Key treatment techniques observed included autoclaving, and incineration.
- Effluent Treatment: The facility employs rigorous methods for treating effluents generated during waste processing.

Observations Made During the Visit

1. Waste Segregation

Students learned about the importance of waste segregation as the foundational step in waste management. The facility utilizes a color-coded bin system to categorize waste, ensuring safe handling and preventing cross-contamination.

2. Treatment Techniques

The visit provided detailed insights into the following treatment techniques employed by the facility:

- **Autoclaving:** This method involves steam sterilization, effectively reducing the volume of infectious waste while ensuring the elimination of pathogens.
- **Incineration:** High-risk waste is incinerated, leading to complete destruction of hazardous materials and reducing waste volume significantly.

3. Effluent Treatment

The facility highlighted its effluent treatment processes, which are crucial for ensuring that any liquid waste generated meets environmental standards before discharge.

4. Safety Measures

The facility stressed the importance of safety protocols, including the use of personal protective equipment (PPE) by staff and stringent operational procedures to prevent exposure to hazardous materials.

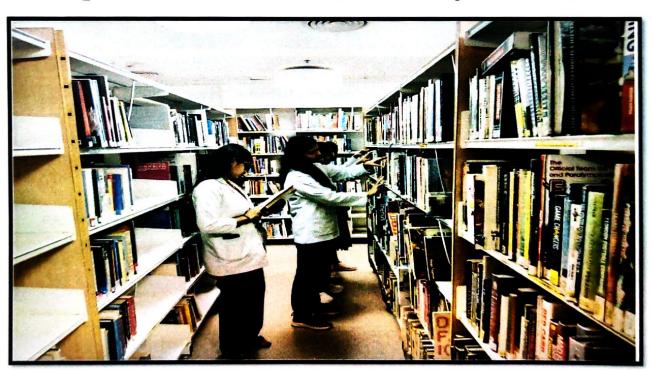
Conclusion

The industrial visit to the Biomedical Waste Management facility was an enriching experience, significantly enhancing students' understanding of the importance of biomedical waste management. The knowledge acquired will be invaluable in their future careers, underscoring the necessity of sustainable practices in healthcare.

Snapshot of British Council Library Visit – I



Snapshot of British Council Library Visit - II











SANTOSH MEDICAL COLLEGE HOSPITAL

No. 1, Ambedkar Road, Opposite Old Bus Stand Ghaziabad, 201001, Emergency- 4666666

Department of General Medicine

HEALTH TALK SESSION

31ST JANUARY 2023, King George Public School, Pilkhuwa, Hapur, U.P.

The Department of Dietetics, under the department of General Medicine organised a Health Talk at King George Public School, Pilkhuwa.

The topic of the lecture was "Health, Nutrition & Hygiene Awareness".

Audience being students of class 5th-8th, paid attention to the lecture very attentively.

The lecture gave an insight on basic nutrition and better meal pattern for children.

Food hygiene and basic practices related to hygiene.

Health is defined as a state of complete physical, mental and social wellbeing and not merely an absence of disease or infirmity. Hygiene is a set of practices performed to preserve health.

Nutrition is the science that interprets the interaction of nutrients, other substances in food in relation to maintenance of growth, health and to protect the disease.

The points discussed were:

- · What is Health
- Relation of Health and Nutrition
- Basics of Nutrition
- Importance of Nutrition
- Types of Nutrients and their sources
- Importance of small and frequent meal pattern
- Good eating habits in children
- Accessible sources of protein
- Importance of Hygiene
- Steps of hand washing techniques

The lecture was concluded with a brief guery session with the audience/children.



SANTOSH MEDICAL COLLEGE HOSPITAL

No. 1, Ambedkar Road, Opposite Old Bus Stand Ghaziabad, 201001, Emergency- 4666666

Department of General Medicine









Januar.

Dr. Ashok Kumar Professor and Head Department of Medicine

Dated: 31-01-2023.