TEERTHANKER MAHAVEER UNIVERSITY

Moradabad

Accredited with NAAC A Grade

12-B Status from UGC

SUSTAINABLE DEVELOPMENT GOALS

2 ZERO HUNGER

SDG 2

ZERO HUNGER

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



FOOD SECURITY | GOOD NUTRITION | SUSTAINABLE AGRICULTURE | HEALTHY LIVES | BETTER TOMORROW

SUSTAINABLE FUTURES:

BRIDGING PEOPLE, PLANET & PROSPERITY

SDG-2

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SDG-2



Introduction

Teerthanker Mahaveer University (TMU) contributes to the goals of Sustainable Development Goal 2 (SDG 2: Zero Hunger) through its efforts to reduce food waste, provide nutritious and affordable food choices, and promote sustainable food practices. The University provides vegetarian meals through its hostel messes and campus food outlets, supported by menu planning, food tasting, and feedback mechanisms. Measures such as serving smaller portions initially, allowing additional servings when required, and tracking meal bookings and cancellations help improve food preparation planning and prevent avoidable food wastage. Food waste is collected for further use, including its supply to nearby piggery farms. We also procure food items from local farmers according to seasonal availability, supporting local agricultural producers. Its agriculture-related academic programmes provide students with knowledge relevant to agricultural development and food production. Through these practices, We promote responsible food consumption, better food waste management, access to appropriate meal choices, and stronger links with local agriculture, contributing to the broader objectives of sustainable food systems and Zero Hunger.

Publications on Various SDG's (2025)

S.No	Sustainable Development Goals	No of Publications
1.	No Poverty	12
2.	Zero Hunger	79
3.	Good Health and Well-Being	600
4.	Quality Education	246
5.	Gender Equality	52
6.	Clean Water and Sanitation	43
7.	Affordable and Clean Energy	62
8.	Decent Work and Economic Growth	140
9.	Industry, Innovation and Infrastructure	465
10.	Reduced Inequalities	20
11.	Sustainable Cities and Economies	65
12.	Responsible Consumption and Production	170
13.	Climate Action	45
14.	Life Below Water	9
15.	Life on Land	43
16.	Peace, Justice and Strong Institutions	59
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2.1.3 - ZERO HUNGER: PUBLICATIONS AND IPR

S.No.	Title of Paper	Name of the author	Title of the Journal	ISSN Number	Year of Publication
1	Comparative Analysis of Secondary Metabolites and Anxiolytic Effects in Hydroponic and Soil-Grown Basil (Ocimum basilicum)	Mayur Porwal, Mukesh Singh Sikarwar	Journal of Young Pharmacist	• Online ISSN: 0975-1505 • Print ISSN: 0975-1483	2025
2	The alarming rise of lifestyle diseases and their impact on public health: A comprehensive overview and strategies for overcoming the epidemic	Ram Kumar Garg	Journal of Research In Medical Sciences	• Online ISSN: 1735-7136 • Print ISSN: 1735-1995	2025
3	Plant growth-promoting endophytic consortium improved artemisinin biosynthesis via modulating antioxidants, gene expression, and transcriptional profile in Artemisia annua (L.) under stressed environments	Arpita Tripathi	Elsevier- Plant Stress	2667-064X	2025
4	Status of soil nutrients and productive performance in Gajraula Block of Amroha district, Uttar Pradesh, India	Navneet Kumar	Journal Experimental Zoology India	• Print ISSN: 0972-0030 • Online ISSN: 0976-1780	2025
5	Citations of Herbal Floras by QR Code Technology - A Sustainable Approach	Ganesh Datt Bhatt	Phytotaxonomy A Journal of Association For Plant Taxonomy	• Print ISSN: 0972-4206	2025

	for Biodiversity Conservation			• Online ISSN: 2584-0835	
6	MusQan Initiative: Challenges and Opportunities	Ram Kumar Garg	International Journal of Preventive Medicine	• Print ISSN: 2008-7802 • Online ISSN: 2008-8213	2025
7	Diabetes Mellitus: Understanding The Disease, Its Diagnosis, And Management Strategies in Present Scenario	Dr. Ruchi Kant	International Journal of Advanced Research (IJAR)	• Online ISSN: 2320-5407 • Print ISSN: 3107-4928	2025
8	Antibiotic Resistance Patterns and Identification of Staphylococcus aureus IN Clinical Specimens	Versha Rajput	International Journal of Current Pharmaceutical Review And Research	• Online ISSN: 0976-822X • Print ISSN: 2961-6042	2025
9	Gum-based Composite Edible Coatings Maintained the Postharvest Quality of Peach Cv. Early Grande Fruits under Refrigerated Storage	Kusum Farswan, Omveer Singh, Ratna Rai, Vijay Pratap Singh Rajesh Kumar, Gopal Mani	Asian Journal of Dairy And Food Research	• Print ISSN: 0971-4456 • Online ISSN: 0976-0563	2025
10	Niosomal gel containing dipivefrin hydrochloride for glaucoma treatment: Development, characterization and In vitro-In vivo assessment	Vaibhav Rastogi	Food & Pharma International	ISSN: 2456-4192	2025
11	Progresses in Wound Healing: Integrating Nutrition, Physical Therapy, Traditional and Alternative	Phool Chandra	Current Diabetes Reviews	• Print ISSN: 1573-3998 • Online	2025

	Medicine, and Novel Technologies			ISSN: 1875-6417	
12	Ludwigia Adscendens: Exploring The Botanical And Pharmacological Aspects	Sonika Gupta*1 , Rajesh Kumar Sharma	African Journal of Biological Sciences	ISSN: 2663-2187	2025
13	Plants as Medicine for Autism: Reviewing the Evidence for Phytopharmaceuticals for ASD	H Sharma	Current Bioactive Compounds	• Print ISSN: 1573-4072 • Online ISSN: 1875-6646	2025
14	Comparative Evaluation of Osseodensification vs Conventional Osteotomy Technique on Primary and Secondary Implant Stability in Rabbit Model Split Body RCT	Dr K Vinod Kumar	The Journal of Contemporary Dental Practice	ISSN: 1526-3711	2025
15	Phyto-Nanotechnology for Cancer Therapy: A Review of Plant-Mediated Organic Nanoparticles for Targeted Drug Delivery	Ramineni Haribabu	Journal of Chemical Reviews	• Print ISSN: 2676-6868 • Online ISSN: 2676-4938	2025
16	“Revised” Nikshay Poshan Yojana-Challenges and Implications	Nath, Ravindra; Debnath, Aninda; Rathi, Vidushi; Ish, Pranav;	Journal of Advanced Lung Health	• Print ISSN: 2772-7165 • Online ISSN: 2772-7173	2025
17	Dietary Iron Intake and Supplementation in Head and Neck Cancer Patients	Tiwari, Megha; Porwal, Mayur;	International Journal of Environmental Sciences	ISSN: 2229-7359	2025

		Verma, Jitendra Kumar;			
18	The clock inside: Unlocking maternal-fetal health with chrono-nutrition	Kumar, Yogesh; Dhakar, Om Prakash; Niwas, Ram; Garg, Ram Kumar;	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
19	A Comprehensive Review of the Effects of Diabetes Mellitus on the Gastrointestinal System	Sattaru, Koushal; Madhu, Mansi Thipani;	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
20	Influence of Crestal Mucosal Thickness on the Accuracy of Gingival Former Selection in Single-Tooth Implant Prosthodontics: An Observational Study	Jha, Anju; Patil, Rohit; Ashraf, Samra; Perween, Naila;	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
21	Assessing the Impact of Diet on Enamel Hypoplasia in Children	Meena, Manoj; Aijazuddin,;	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
22	Long-Term Evaluation of Wear and Retention in Magnet vs. Stud Attachments for Maxillary Implant-Retained Overdentures	Bhatt, Sumit; Ranganatha, Narahari; Kamasani, Sneha;	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
23	Application Of Gas Chromatography-Mass Spectrometry For The Non-Targeted Analysis Of Pesticides Residues In Soil And Rice Extracted By Quechers Method During Post-Monsoon Season In India.	Yadav, Himanshu; Kumar, Navneet;	International Journal of Environmental Sciences	ISSN: 2229-7359	2025

24	Effect of Major Nutrients and Vermicompost on Crop Productivity of Mustard (B. juncea L.) Crop	Singh, Amit; Rawat, Neelima; Kumar, Sunil;	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
25	STATUS of SOIL NUTRIENTS AND PRODUCTIVE PERFORMANCE IN GAJRAULA BLOCK of AMROHA DISTRICT, UTTAR PRADESH, INDIA.	Kumar, Navneet;	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
26	Effects of a Mini Implant's Size and Site in Its Stability Using Resonance Frequency Analysis	Shaha, Kalpit Shitalkumar; Kumar, Mukesh; Goyal, Manish;	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
27	Evaluating the Growth, Physiological and Biochemical Responses to Salinity Stress in Wheat (Triticum aestivum L.)	Balyan, Sakshi; Sharma, Priyakant; Tripathi, Arpita; Pandey, Praveen;	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
28	Postharvest Physiology of Mango Crops: Understanding Ripening, Quality, and Storage Strategies	Singh, Ashok Kumar; Rawat, Mandeep; Mani, Gopal;	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
29	CHEMICAL PRILING of TURMERIC (CURCUMA LONGA) FOR ADULTERATION USING GC-MS	Ravi Kumar	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
30	Nano-formulation of Phytochemicals to Increase Antifungal Effectiveness Against Pathogens Resistant to Drugs	Deepak Singh	International Journal of Environmental Sciences	ISSN: 2229-7359	2025

31	Blockchain for Sustainable Development Enhancing Transparency and Accountability in SDG Implementation	A Pankajam, Ra Yadav, Aa Bahuleyan, S Maan, H Zhu, M Tee	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
32	A Comparative Study on the Effects of Ascorbic Acid and Vitamin E on Glycemic Control and Cardiovascular Risk in Type II Diabetes	M Kumar, Mv Trivedi, Ma Kumar, S Kumar, J Martolia, N Garolia	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
33	Gut microbiota modulation and health benefits of various fasting regimens	S Ashique, B Debnath, N Mojgani, M Tariq, T Haider, E Shorog, S Yasmin	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
34	Effect of collective parameters green hydrogen production using corn cob and assessment of performance, combustion and emission characteristics in agriculture diesel engine	N Karthikeyan, P Pradeepa, Pk Verma, Vk Pandey, R Venkatesh	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
35	Evaluating the Growth, Physiological and Biochemical Responses to SalinityStress in Wheat (Triticum aestivum L.)	Sakshi Balyan, Priyakant Sharma, Arpita Tripathi, Praveen Pandey	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
36	Microbial Synergy Promotes Palmarosa Plant Development and Essential OilContent under Organic Field Condition	Ashutosh Awasthi, Sk Soni, I Ahmad, M Muthukumar	International Journal of Environmental Sciences	ISSN: 2229-7359	2025

37	ZnO Nanoparticles: Advancing Agricultural Sustainability	Amit Kumar Maurya	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
38	Microbial Synergy Promotes Palmarosa Plant Development and Essential Oil Content under Organic Field Condition	Ashutosh Awasthi	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
39	Microbiome-derived bile acids as endogenous regenerative mediators in liver repair	Surya Nath Pandey	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
40	Design, Synthesis And Characterization of Some Chalcone Pyrazole Analgues And Their Evaluation For Plant Growth Regulators	Ramineni Haribabu	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
41	In Vitro Characterization of Antimicrobial Resistance And Biochemical Signatures of Pathogens From Environmental Reservoirs In Pakbara, Moradabad, Uttar Pradesh, India.	Shivam Agarwal	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
42	A Phytoconstituents and Pharmacological Activities Guided Review on Nelumbo nucifera Gaertn	Phool Chandra	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
43	Fintech Innovations: Bridging the Gap in Global Financial Inclusion	Sourabh Batar	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
44	Legal Framework Relating to Health and Occupational Safety for The Agricultural Workers in India	Atul Kumar	International Journal of Environmental Sciences	ISSN: 2229-7359	2025

45	Phytochemical Profiling of Curcumin, Quercetin, And Catechin In Plant Extracts Using A Novel Hplc-Dad Technique	A Aalam, Vaibhav Rastogi, Mayur Porwal	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
46	Hybrid segmentation-based agricultural leaf disease detection (Hy-SALDD)using black widow optimization for feature selection, and Bayesian-optimized SVM classification	Aaditya Jain, Rakesh Kumar Dwivedi	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
47	Assessment of Patient Factors and Clinical Outcomes in Full Mouth Rehabilitations with Dental Implant Under General Anesthesia: An Original Research	Nancy Srivastava, Lubna Tabassum Siddiqui, Jenny Lalmalsawmi Sailo, Doddy Lokanathan Balaji	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
48	Plant growth-promoting endophytic consortium improved artemisinin biosynthesis via modulating antioxidants, gene expression, and transcriptional profile in Artemisia annua (L.) under stressed	Arpita Tripathi, Praveen Pandey, Shakti Nath Tripathi, Alok Kalra	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
49	IKS in Indian Education: A Transformative Framework for Cultural Continuity and Academic Innovation	Jyoti Puri	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
50	Integrated Phytoremediation And Biochar Strategy For Sustainable Restoration of Heavy	Varun Kumar Singh	International Journal of Environmental Sciences	ISSN: 2229-7359	2025

	Metal-Contaminated Soils				
51	Deep Learning Applications in Forecasting Agricultural Water Demand Under Climate Variability	Mahesh Singh	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
52	Nursing Strategies To Encourage Healthy Snacking Habits In Early Childhood Care Settings	Sapna Singh	International Journal of Environmental Sciences	ISSN: 2229-7359	2025
53	COMPARISON of 3D-PRINTED VS. TRADITIONAL DENTAL IMPLANTS: ACCURACY, LONGEVITY, AND PATIENT SATISFACTION	Dr Amrit Podder	Bulletin of Stomatology And Maxillofacial Surgery	ISSN: 3045-3305	2025
54	Transbuccal With Transoral Versus TransoralOnly Approach for Open Reduction and Internal Fixation of Mandibular Angle Fractures: A Prospective Study	Dr Akansh Datta	Cureus Journal of Medical Science	ISSN: 2168-8184	2025
55	Neurochemical Signaling Molecules in Gut–Brain Axis: Microbial Metabolites and Therapeutic Implications	Prem Shankar Gupta	Journal of Chemical Reviews	• Print ISSN: 2676-6868 • Online ISSN: 2676-4938	2025
56	Mechanistic insights into plant-derived natural compounds for the treatment of skin cancer: Targeting molecular signaling for therapeutic intervention	Ashutosh Pathak	Pathology - Research And Practice	• Print ISSN (pISSN): 0344-0338 • Online ISSN (eISSN): 1618-0631	2025

57	Chlorophyll Indexing via Smartphones for Early Nutrient Stress Detection in Root Crops	Ram Kumar Garg	Musik In Bayern	ISSN: 0937-583X	2025
58	Integration of Fuzzy Clustering and Stochastic Models for Short-Term Rainfall Forecasting	Vipin Kumar	Advances In Consumer Research	ISSN: 0098-9258	2025
59	Assessment of craniofacial implants in restoring facial function and aesthetics	Dr Akash Gopi	Bioinformation	• Online ISSN: 0973-2063 • Print ISSN: 0973-8894	2025
60	Targeting cancer via macrophage-derived exosomal miRNAs: implications for tumor progression and resistance	Surya Nath Pandey	Frontiers In Immunology	ISSN: 1664-3224	2025
61	AI-Driven Anomaly Detection and Traffic Management in Software-Defined IoT Networks for Smart Agriculture	Preeti Rani	Transactions On Emerging Telecommunicationstechnologies	• Online ISSN: 2161-3915 • Print ISSN: 2161-5748	2025
62	Development of a checklist of Insecta and Arachnida fauna associated with okra (Abelmoschus esculentus L. Moench), in the Indo-Gangetic plains of India	Prince Sahu	Plant Science Today	ISSN: 2348-1900	2025
63	EXPLORING THE IMPACT of SUBSTRATES ON THE GROWTH AND NUTRITIONAL PRofILE of OYSTER MUSHROOM	Amit Kumar Maurya	Bradleya Journal	ISSN: 0265-086X	2025

	(PLEUROTUS SAJOR-CAJU)				
64	From 16S rRNA to deep learning: Evolution of computational approaches in human microbiome studies	Krishana Kumar Sharma	Computational Biology And Chemistry	• Online ISSN: 1476-928X • Print ISSN: 1476-9271	2025
65	Development And Evaluation of a Controlled-Release Combination Tablet of Glimepiride and Metformin for Type 2 Diabetes Mellitus	Akash Verma	International Journal of Drug Delivery Technology	ISSSN 0975-4415	2025
66	Shifting Environmental Conditions, Plant Microbes Stability, and Chemical Defense Responses: Emerging Trends	Arpita Tripathi	Advances In Consumer Research	ISSN 0098-9258	2025
67	Exploitation of heterosis and combining ability in cucumber (Cucumis sativus) for earliness and yield contributing traits	Charu Bisht	The Indian Journal of Agricultural Sciences	• Print ISSN: 0019-5022 • Online ISSN: 2394-3319	2025
68	Elucidating the phytochemical profile and therapeutic potentials of Moringa oleifera: an integrative approach	Phool Chandra	Prospects In Pharmaceutical Sciences	ISSN: 2957-0468	2025

Books Published (2025)

S. No	Title of the Publication	Authors	Year	Reference
1	Manual of Organic Farming	D.P. Singh	2025	Manual of Organic Farming
2	Modern Agronomic Practices	Devanand Trymbak Kusumbe, Divya Kiran Patil, Raghuveer M, Nikhil Raj, Dr. Shabnam Kumari	2025	Golden Leaf Publishers, ISBN: 978-81- 991036-5-8
3	Sustainable Disease Management In Regenerative Agriculture	Dr. Amit Maurya, Dr. Vinny John, Dr. Bushra Rasool, Ms. Nentia Chib, Mr. R. Nilesh Kumar	2025	Adam's Book Company, ISBN: 978-93- 48930-91-0
4	Advances in Agriculture Science	Dr. Nimit Kumar, Dr. Neelesh Raypuriya, Dr. Deepak Kumar Verma, Shri Jagvir Singh, Dr, Arun Kumar	2025	P.K. Publishers and Distributors New Delhi ISSN 978-93-49060-51-7
5	Genomic Intelligence Metagenomics and Artificial Intelligence	Sheetanshu Gupta, Dhirendra Kumar, Radhika Negi, Ranjan Singh, Mohammad Javed Ansari, Shakuli Kashyap, Sudhir Meharotra	2025	Hardback ISBN 9781003570219
6	Mushroom Magic Biochemistry and Nutitional Value Fungi	Sheetanshu Gupta, Dhirendra Kumar, Radhika Negi, Ranjan Singh, Mohammad Javed Ansari, Shakuli Kashyap, Sudhir Meharotra	2025	Hardback ISBN 9781032943459
7	Frontiers for Sustainable Agriculture	Kamlesh Kumar Yadav, Sunil Kumar, Akhilesh Kumar, Sachchida Nand Singh, A.N Chaubey	2025	S.R. Scientific Publications, ISBN 978-9393483-799

Book Chapters Published (2025)

S. No.	Title of the Publication	Authors	Year	Reference
1	Nematode Resistance in Horticultural Crops	Harish Kumar and Amit Kumar Maurya	2025	Biotic Stress Resistance in Horticultural Corps, 9 789366880133
2	Common Disease of Goat, Sheep and its Prevention	Ngangkham James Singh	2025	*Recent Development in Biological, Environmental and Agriculture Sciences* Society of Biological Sciences and Rural Development, 978-81-981522-2-0, 139-141.
3	Bioactive Peptide from Milk and their Role in Human Health	Kuldeep Mishra, Upasana, Teshu Kumar, B.M. Mehta, S.V. Pinto	2025	Bioactive Peptide from Milk and their Role in Human Health
4	Chemistry, Applications and Health Benefits of Donkey Milk: A review	Kuldeep Mishra, Upasana, Teshu Kumar, B.M. Mehta, S.V. Pinto	2025	Chemistry, Applications and Health Benefits of Donkey Milk: A review
5	Role of survey surveillance and pest forcasting in Integrated pest Management	Prince Sahu, Raju Kumar Verma , Kartikey Singh , Aman Pratap Singh and Praveen Kumar Jain	2025	*Recent Development in Biological, Environmental and Agriculture Sciences* Society of Biological Sciences and Rural Development, 978-81-981522-2-0, 20-23.
6	Silage Feed for Dairy Animals	Ngangkham James Singh ,Aslam and Gaurav Jain	2025	*Recent Development in Biological, Environmental and Agriculture Sciences* Society of Biological Sciences and Rural Development, 978-81-981522-2-0, 30-36.
7	Sugarcane Breeding, Farmer Varieties and Farmers Income: An Integrated Approach of Agricultural	Charu Bisht and Dr. Nimit Kumar	2025	Advances in Agriculture Science. P.K. Publishers and Distributors New Delhi ISSN 978-93-49060-51-7

	Economic and Plant Breeding.			
8	Carbon Credits in Agroforestry Systems	Brijpal Singh Rajawajt, Nimit Kumar and Kamlesh Kumar Yadav	2025	Advances in Agriculture Science. P.K. Publishers and Distributors New Delhi ISSN 978-93-49060-51-7
9	The Role of Farm Records in Enhancing Farmers Decision Making and Livelihoods	Nimit Kumar and Sulekha	2025	Advances in Agriculture Science. P.K. Publishers and Distributors New Delhi ISSN 978-93-49060-51-7
10	Conservation Efforts Preserving Rare and Endangered Tree Functional Traits	Rowndel Khwairakpam, Rajneesh Bharadwaj, Charu Bisht, Bokado Kangujam, and Narendra Kumar	2025	Enhancing Forest Resilience through Plant Functional Traits
11	A1 and A2 Milk: Science, Nutrition and Sustainable Health	Ngamgkham James Singh	2025	Sustainable Development Goals Bridging Policy, Practice and People
12	Ethnobotany of Norther Africa and Levante Book Review	Zubair. A Malik, Sushma Singh, Basharat Ahmad Milk	2025	ISBN 978-3-031-39794-3
13	Ethnobotany of the Mountain Regions of Eastern Europe Carpathians-A Book Review	Sushma Singh, Zubair A. Malik, Basharat Ahmad Malik	2025	Ethnobotany Research and Applications 32:43 (2025) - http://dx.doi.org/10.32859/era.32.43.1-3
14	Ethnobotany of India-A book review	Zubair A. Malik, Sushma Singh	2025	Ethnobotany Research and Applications 33:46 (2026)- http://dx.doi.org/10.32859/era.33.46.1-3
15	Climate Smart Agronomy: Strategies for Resilient Crop Production	Kamlesh Kumar Yadav, Sunil Kumar, Brijesh Yadav	2025	Sustainable Agriculture in 21st Century

16	Microbial Degradation of Xenobiotic Pollutions: Mechanism and Application	Amit Kumar Maurya, Vinny John, Lekkala Venkta Ravishankar Mahesh Singh and Hemlata Pant	2025	Advances in Environmental Biotechnology ISBN 978-1-0364-5605-4
17	Harnessing Biological Controls for Sustainable Plant Disease Management	Vinny John, Hemlata Pant, D.K Srivastava, Mahesh Singh, Amit Kumar Maurya, Vinay Kumar Maurya and Mukesh Kumar	2025	Sustainable Disease Management in Regenerative Agriculture. ISBN: 978-48930-91-0
18	Recent Approaches of Potato Disease Management	Rohit kumar Singh, Vishwa Jyotsna Singh, Vijay Bagare, Vinay Kumar Singh	2025	Compherensive Disease Management of Root and Tuber Crops

Patents Granted (2025)

S.No	Patent Title	Faculty Name	Year	Status	Application/ Registration No.
1	Oyster Mushroom Power Based Face Pack Composition	Hemlata Pant, Amit Kumar Maurya Gitanjali Kumar Singh Manoj Kumar Singh, Vinny John, Mahesh Singh	2025	Granted	202511044125 A
2	Seed Germination Stimulator device	Nitesh kumar panwar , Swati Barche , Zuby Gohar Ansari , H.B. Mehara, Charu Bisht, Aniruddh pratap singh , vijay kumar , umesh babu, suraj kashyap, Abhishek rathore	2025	Granted	466244-001
3	Design Application Status	Naushad Alam, Mod Suhail. Omkar Singh, Yadav , Ngangkham James Singh, Ankit yadav, Chandra shekhar kumar . vikas singh sengar	2025	Granted	468228-001
4	Noval Rapid and Sensitive Diagnostic Method of Forensic Toxicolgy in Postmortem	Swati Koli, Ngangkham James Singh, Yogesh kumar Ravi Kumar, Ashwani kumar sanghi , gaya Prasad jatav, siddharth shanker, kundan kumar chubey	2025	Granted	202514098169 A
5	Portable Soil Nutrient Analyzer for precision Agronomy	Dr. Chandan Singh, Dr. Sunil kumar, Mr. tajendra kumar, vishal kumar Dr. pankaj kumar Mishra , Dr pankaj kumar Mishra , dr. chandan kumar , Dr. Ravi pratap singh , Dr. Manoj Kumar , Dr. Devi singh , Mahesh Kumar Rana	2026	Granted	469224-001
6	Thermal Processing Vessel with Hybrid	Rajasthan University of Veterinary and Animsal Science , Dr. Mukul Sain ,	2026	Granted /National	473628-001

	Heating and Integrated Cooling	prof manoj dixit, Dr. Rahul Singh Pal			
7	Duckweed-Integrated High-protein functional Dairy Products :Concepts , Formulation and Application	Dr. Mukul Sain, Dr. Rita Sandhu, Dr. Bhavrit Singh Sidhu	2026	Granted / International (Canadian Intellectual property office	1245811
8	Oyster Mushroom Powder Based face Pack Composition	Dr. Hemlata Pant, Dr. Amit Kumar Maurya , Prof. Gitanjali Maurya , Dr. Manoj Kumar Singh , Dr. Vinny John, Dr. Mahesh Singh	2026	Granted	2.03E+12
9	Smart Watering System for Greenhouses	Dr. Naushad Alam, Ankit Yadav , D. Vinod Prakash , Dr. Vikas Singh Senger , Dr. Omkar Singh Yadav , Dr. Mohd Suhail , dr. Chandra Sheker Kumar, Dr. Ngangkham James Singh , Rupanjali Baurai , Dr. V.K.Tripathi	2026	Granted	503374-001
10	Agroforestry Biodiversity Evalution Device	Dr. Neeraj Kumar , Dr. Rajesh Gupta, Dr. Keshav Prashad Dwivedi, Dr. Puneet kumar, Dr. Mukesh Kumar, Dr. Prashant Kumar Gupta, Dr. Pushpendra Singh, Dr. Shiv Shanker , Dr. Suruchi Soni, Dr. Brijpal Singh Rajawat.	2026	Granted	616368-001

2.2.1 - CAMPUS FOOD WASTE TRACKING

The University maintains an institutional mechanism for the management of food waste generated through its campus food-service facilities. Food waste generated from campus messes and canteens is collected daily as part of the University's waste-management practices. We maintain waste-management documentation, demonstrating the continuity of food-waste management practices across academic years. This system provides an institutional mechanism for the regular collection and appropriate handling of biodegradable food waste generated from campus dining operations.



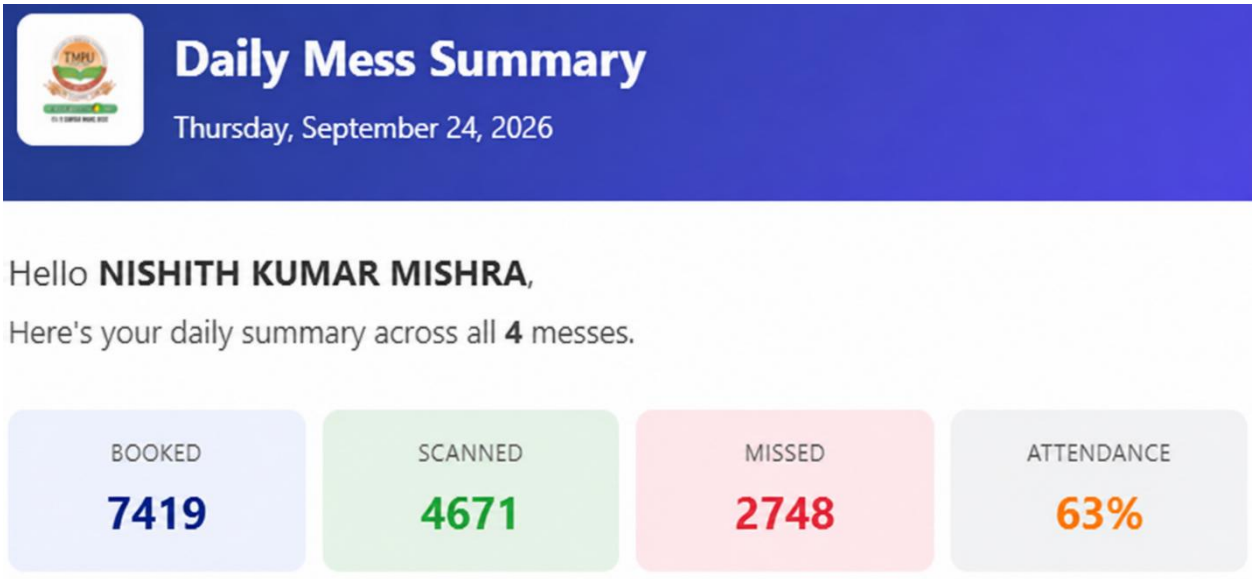
University Central Mess

As part of the existing practice, biodegradable food waste generated from messes and canteens is channelled to nearby piggery farms, providing a productive route for the utilisation of food waste rather than treating it solely as conventional waste. The practice contributes to our broader institutional waste-management initiatives. The University's approach combines regular food-waste collection, institutional documentation and resource recovery, thereby supporting responsible food consumption and reducing the quantity of biodegradable food waste requiring conventional disposal.

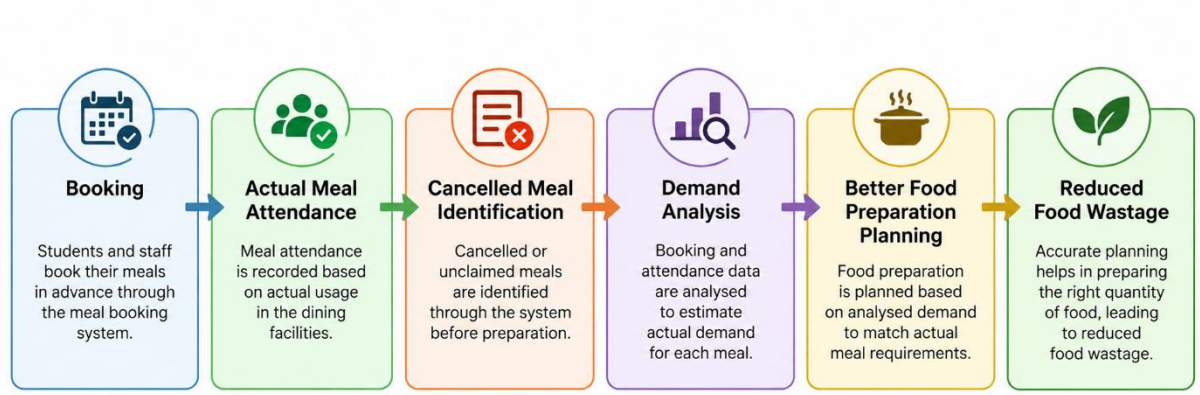
New Initiative of Data-Driven Food Waste Tracking and Prevention System

We have strengthened the institutional approach to food-waste prevention through the development of a digital mess monitoring and food-consumption tracking application. The system captures real-time information on meal bookings, actual meal attendance and cancelled meals across university hostel messes. This enables the university to understand the actual demand for food at individual messes and for different meal periods, thereby providing a data-based basis for planning food preparation and reducing unnecessary food production.

The Daily Mess Summary generated through the TMU Dashboard (App) demonstrates that the system currently monitors multiple hostel messes and records meal-wise data for breakfast, lunch, snacks and dinner. For each meal, the system records the number of normal bookings, instant/other bookings, guests, scanned entries and missed meals. It also calculates attendance percentages for individual meals and provides a consolidated daily summary.



Dashboard Sample of the App for Food Booking in Mess of the University



TMU Food-Tracking App Flow

01. Meal Booking

Students indicate their expected meal requirement through the digital system. The application therefore provides the mess administration with an indication of the expected number of meals before food preparation. The report demonstrates that the system distinguishes between different categories of bookings, including Normal, Instant and Guest entries. It also separately identifies Auto Bookings, which are noted in the report as being applicable to Medical-PG students.

02. Actual Meal Attendance

When students actually attend the mess, their meal access is recorded through the system as **"Scanned"**. This creates an important distinction between:

Expected Demand ≠ Actual Consumption

Instead of relying only on hostel population or historical assumptions, we can identify how many students actually came for a particular meal. For example, on 24 September 2026, the consolidated report across the four messes recorded:

- 7,419 booked
- 4,671 scanned
- 2,748 cancelled
- 63% overall attendance

03. Identification of Cancelled Meals

One of the most important features from a food-waste prevention perspective is the separate recording of **"Cancelled"** meals. The system therefore identifies the difference between the number of meals expected/booked and the number of students who actually attended. These records enable us to identify meal-wise and mess-wise variations in demand rather than treating every meal as having the same consumption pattern.

Gyan Bhawan Mess

Breakfast 69%

Normal: 789 | Instant: 50 | Guest: 1

Scanned: 579 | Missed: 261

Auto Bookings: 0 | Scanned: 0

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Lunch 58%

Normal: 735 | Instant: 38 | Guest: 2

Scanned: 446 | Missed: 329

Auto Bookings: 0 | Scanned: 0

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Snacks 63%

Normal: 742 | Instant: 52

Scanned: 499 | Missed: 295

Auto Bookings: 0 | Scanned: 0

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Dinner 78%

Normal: 815 | Instant: 105 | Guest: 1

Scanned: 717 | Missed: 204

Auto Bookings: 0 | Scanned: 0

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Total: 3330 67% Attendance

Vardhman Bhawan Mess

Breakfast — 51%

Normal: 883 | Instant: 34

Scanned: 353 | Missed: 344

Auto Bookings: 0 | Scanned: 0

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Lunch — 60%

Normal: 870 | Instant: 94 | Guest: 4

Scanned: 460 | Missed: 308

Auto Bookings: 0 | Scanned: 0

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Snacks — 41%

Normal: 825 | Instant: 59

Scanned: 279 | Missed: 405

Auto Bookings: 0 | Scanned: 0

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Dinner — 68%

Normal: 876 | Instant: 72 | Guest: 3

Scanned: 509 | Missed: 242

Auto Bookings: 0 | Scanned: 0

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Total: 2900 — 55% Attendance

Vidya Bhawan Mess

Breakfast — 70%

Normal: 55 | Instant: 7 | Guest: 1

Scanned: 44 | Missed: 19

Auto Bookings: 115 | Scanned: 0

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Lunch — 77%

Normal: 52 | Instant: 12 | Guest: 1

Scanned: 50 | Missed: 15

Auto Bookings: 115 | Scanned: 0

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Snacks — 48%

Normal: 39 | Instant: 7

Scanned: 22 | Missed: 24

Auto Bookings: 115 | Scanned: 0

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Dinner — 61%

Normal: 51 | Instant: 6

Scanned: 35 | Missed: 22

Auto Bookings: 115 | Scanned: 0

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Total: 231 — 65% Attendance

Prakash Bhawan Mess

Breakfast — 44%

Normal: 56 | Instant: 20 | Guest: 7

Scanned: 55 | Missed: 71

Auto Bookings: 196 | Scanned: 31

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Lunch — 62%

Normal: 57 | Instant: 49 | Guest: 7

Scanned: 117 | Missed: 72

Auto Bookings: 184 | Scanned: 44

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Snacks — 23%

Normal: 47 | Instant: 49 | Guest: 1

Scanned: 32 | Missed: 108

Auto Bookings: 196 | Scanned: 16

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Dinner — 43%

Normal: 57 | Instant: 51 | Guest: 1

Scanned: 66 | Missed: 86

Auto Bookings: 196 | Scanned: 24

Note : Auto Bookings are only for Medical-PG Students and are counted seperately.

Total: 607 — 44% Attendance

The details of 4 meals starting with breakfast to dinner of Gyan Bhawan Mess is given below to understand meal-level differences on a particular day. This helps in knowing the actual consumption each day across all mess in the Campus.

Meal	Booked/ Expected	Scanned	Cancelled	Attendance
Breakfast	840	579	261	69%
Lunch	775	446	329	58%
Snacks	794	499	295	63%
Dinner	921	717	204	78%

04. Meal-Wise Demand Analysis

The application provides attendance percentages for each meal and each mess. This is particularly important because food demand is not uniform throughout the day. The above tabular data shows the actual consumption of respective meals by the students and the percentage of food wastage prevented through the app. This type of information can help mess management understand where food demand is consistently high and where preparation quantities may need adjustment.

05. From Attendance Data to Food-Waste Reduction

The major institutional value of the application is that it enables food preparation to increasingly reflect actual consumption patterns. The operational logic is:

- **High attendance**
  Higher actual demand → appropriate food preparation quantity
- **Low attendance**
  Lower actual demand → opportunity to reduce preparation quantity
- **Repeated cancelled meals**
  Identify recurring demand mismatch → modify future preparation planning

Thus, the application can help reduce the possibility of preparing the same quantity of food every day irrespective of actual student attendance. This transforms food management from a largely fixed-quantity model into a data-informed demand-based model.

06. Four-Mess Institutional Monitoring

The report demonstrates that the system is not limited to a single hostel. The Daily Mess Summary covers multiple TMU hostel messes as under:

- Gyan Bhawan Mess
- Vardhman Bhawan Mess
- Vidya Bhawan Mess
- Prakash Bhawan Mess

The TMU food boking app, therefore provides the ability to compare food demand across different residential facilities in the campus to identify meal-specific variations. This is significant for institutional-scale food-waste management because the university can identify where demand is high, where it is low and where preparation patterns require adjustment.

07. Automated Daily Reporting

The important feature is that the information is consolidated into an automated Daily Mess Summary. The report is generated from the **"TMU Dashboard"** and provides an institutional summary of meal bookings, scans, cancelled meals and attendance. The report is explicitly identified as an automated daily summary from the TMU Dashboard. This creates a recurring monitoring mechanism rather than a one-time assessment.

08. Strategic Food-Waste Prevention Cycle at TMU

BOOKING

Students indicate expected meal requirements.

↓

SCANNING

Actual attendance is recorded when students access the mess.

↓

CANCELLED-MEAL ANALYSIS

The system identifies booked/expected meals that will not be consumed.

↓

DEMAND PATTERN IDENTIFICATION

TMU identifies meal-wise and mess-wise attendance patterns.

↓

FOOD PREPARATION OPTIMISATION

Mess operations can use recurring demand patterns to better align preparation quantities with expected consumption.

↓

FOOD-WASTE PREVENTION

Reduced mismatch between food prepared and food required can help minimize avoidable food wastage.

↓

CONTINUOUS MONITORING

Daily reports provide feedback for further improvement.

2.2.2 - CAMPUS FOOD WASTE

Teerthanker Mahaveer University (TMU) addresses campus food waste through the collection and management of biodegradable food waste generated in its messes and canteens. As documented in the University's waste-management practices, food waste is collected regularly and channeled to nearby piggery farms for utilization. This arrangement provides an alternative to disposing of suitable food waste through general waste streams and supports the responsible handling of biodegradable waste generated by campus catering services.

Food-Waste Analysis (Per Capita)

S.No	Indicator	Data
1	Total Food Waste Generated	19.986 Metric Ton
2	Average Food Waste Generated Per Day	54.75 Kgs
3	Number of Campus Messes	04
4	Food Waste Generated Per Person Per Day	13.26 Gms
5	Food Waste Generated Per Person Per Year	4.84 Kgs
6	Period Covered	January to December, 2025

The annual food waste recorded at Teerthanker Mahaveer University (TMU) was 19.986 Metric Ton, equivalent to an average of 54.75 kg per day. The reported per-person food waste was approximately 4.84 kg per year, or 13.26 grams per day. These figures provide a baseline for assessing food waste generation across campus food services and identifying opportunities for improvement. Systematic monitoring of meal consumption, food preparation, and leftovers can help identify major sources of wastage and support more efficient food management practices



The recorded food waste data highlights the importance of systematic monitoring and effective food waste management at TMU. Introducing digital meal tracking, monitoring consumption patterns, and analysing food waste can help the University identify areas where wastage occurs most frequently and take appropriate corrective measures. These efforts support responsible food consumption, efficient resource use, and the objectives of SDG-2 (Zero Hunger) and SDG 12 (Responsible Consumption and Production).

Impact of Digital Food Waste Monitoring and Management

The introduction of digital food waste monitoring at TMU provides a systematic approach to tracking meal bookings and cancellations in hostel messes. Compared with the 2024 baseline, this approach supports better understanding of food waste patterns and helps catering teams plan meal preparation according to expected demand. Analysing booking records and consumption patterns can help identify where avoidable food wastage occurs most frequently. The app-based system supports ongoing monitoring and corrective action through improved food planning, quantity adjustments, and more efficient use of ingredients. Combined with practices such as serving smaller portions initially and offering additional servings when required, enhances the prevention of unnecessary waste.

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Yearly Food Wastage Audit

Mess Food Wastage (in kgs) – 2025					
S.No	Month	Messes			
		Gyan Bhawan	Vardhaman Bhawan	Vidya Bhawan	Prakash Bhawan
1	January	499.00	456.00	356.00	304.00
2	February	474.00	488.00	339.00	319.00
3	March	521.00	467.00	362.00	332.00
4	April	485.00	443.00	379.00	322.00
5	May	511.00	480.00	349.00	343.00
6	June	459.00	503.00	367.00	318.00
7	July	534.00	470.00	381.00	335.00
8	August	515.00	494.00	335.00	357.00
9	September	479.00	459.00	393.00	328.00
10	October	543.00	475.00	347.00	340.00
11	November	490.00	511.00	372.00	310.00
12	December	474.00	451.00	356.00	361.00
Total Food Wastage (in kgs)		**5984.00**	**5697.00**	**4336.00**	**3969.00**

TEERTHANKER MAHAVEER UNIVERSITY * MORADABAD * Chief Warden

(Dr. Vipin Jain)
Chief Hostel Warden
Teerthanker Mahaveer University, Moradabad

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Monthly Food Wastage Audit

Mess Food Wastage (in kgs) – January, 2025					
S.No	Date	Messes			
		Gyan Bhawan	Vardhaman Bhawan	Vidya Bhawan	Prakash Bhawan
1	01-01-2025	12.7	16.53	12.03	10.86
2	02-01-2025	15.91	19.5	9.64	6.97
3	03-01-2025	14.89	13.97	9.69	7.28
4	04-01-2025	13.71	18.49	12.5	8.65
5	05-01-2025	11.69	17.27	9.92	8.56
6	06-01-2025	15.01	12.22	13.84	9.54
7	07-01-2025	21.48	13.95	14.5	11.24
8	08-01-2025	22.16	12.2	9.02	7.08
9	09-01-2025	19.18	11.87	14.86	10.33
10	10-01-2025	17.95	14.7	11.79	8.25
11	11-01-2025	12.84	18.78	9.8	8.12
12	12-01-2025	12.67	19.8	14.61	9.29
13	13-01-2025	18.06	11.8	12.57	10.04
14	14-01-2025	17.66	12.89	13.89	11.54
15	15-01-2025	11.74	10.78	10.7	8.59
16	16-01-2025	16.93	18.28	7.78	13.43
17	17-01-2025	16.38	18.17	10.27	7.25
18	18-01-2025	17.3	13.69	13.04	10.98
19	19-01-2025	11.75	15.82	13.96	11.06
20	20-01-2025	16.29	17.34	7.33	10.47
21	21-01-2025	20.75	12.43	9.61	12.99
22	22-01-2025	15.5	14.58	14.57	8.82
23	23-01-2025	13.6	10.69	14.93	7.49
24	24-01-2025	12.03	16.4	11.61	8.8
25	25-01-2025	14.79	13.74	9.4	8.79
26	26-01-2025	22.23	12.43	10.88	8.48
27	27-01-2025	22.44	9.9	12.33	11.61
28	28-01-2025	12.26	20.4	9.42	13.07
29	29-01-2025	16.21	10.71	11.7	11.89
30	30-01-2025	20.54	16.76	8.85	13.57
31	31-01-2025	12.35	9.91	10.96	8.96
Total Food Wastage (in kgs)		**499.00**	**456.00**	**356.00**	**304.00**

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Monthly Food Wastage Audit

Mess Food Wastage (in kgs) – February, 2025					
S.No	Date	Messes			
		Gyan Bhawan	Vardhaman Bhawan	Vidya Bhawan	Prakash Bhawan
1	01-02-2025	18.75	20.6	9.95	10.11
2	02-02-2025	23.63	23.01	9.32	13.33
3	03-02-2025	20.38	14.83	10.77	11.46
4	04-02-2025	17.98	13.95	16.67	10.6
5	05-02-2025	13.41	14.07	14.25	8.51
6	06-02-2025	21.14	18.26	15.4	8.78
7	07-02-2025	12.68	16.99	8.55	8.54
8	08-02-2025	20.51	21.21	9.06	16.13
9	09-02-2025	12.85	14.38	13.29	13.9
10	10-02-2025	17.19	16.25	14.96	10.37
11	11-02-2025	18.32	14.38	16.66	10.35
12	12-02-2025	14.96	19.76	11.67	15.19
13	13-02-2025	14.75	11.99	15.55	9.29
14	14-02-2025	14.01	16.71	10.87	13.51
15	15-02-2025	12.6	16.84	8.73	11.37
16	16-02-2025	13.37	12.65	9.31	10.44
17	17-02-2025	17.91	17.97	8.64	11.2
18	18-02-2025	15.71	11.74	9.63	12.8
19	19-02-2025	17.26	12.89	14.02	9.28
20	20-02-2025	17.4	19.81	16.09	11.24
21	21-02-2025	21.27	21.46	9.48	9.06
22	22-02-2025	12.75	18.2	9.84	10.65
23	23-02-2025	15.75	21.54	12.55	9.81
24	24-02-2025	23.68	19.1	16.55	8.38
25	25-02-2025	14.96	22.85	11.54	10.63
26	26-02-2025	13.16	16.83	9.52	15.38
27	27-02-2025	20.05	20.87	13.92	15.62
28	28-02-2025	17.57	18.86	12.21	13.07
Total Food Wastage (in kgs)		**474.00**	**488.00**	**339.00**	**319.00**

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Monthly Food Wastage Audit

Mess Food Wastage (in kgs) – March,2025					
S.No	Date	Messes			
		Gyan Bhawan	Vardhaman Bhawan	Vidya Bhawan	Prakash Bhawan
1	01-03-2025	17.45	12.42	8.65	11.25
2	02-03-2025	18	12.25	11.89	11.61
3	03-03-2025	20.79	18.59	11.73	11.12
4	04-03-2025	14.79	13.62	12.34	10.77
5	05-03-2025	14.78	15.06	15.05	11.34
6	06-03-2025	11.85	15.4	7.87	14.58
7	07-03-2025	18.69	14.4	10.81	10.29
8	08-03-2025	14.8	10.5	9.93	7.99
9	09-03-2025	15.75	10.25	9.12	9.88
10	10-03-2025	20.27	10.36	9.36	13.95
11	11-03-2025	13.22	18.8	9.1	12.84
12	12-03-2025	16.06	10.77	10.7	9.34
13	13-03-2025	20.64	16.9	10.81	12.64
14	14-03-2025	16.95	19	14.77	14.62
15	15-03-2025	19.8	15.12	15.3	8.51
16	16-03-2025	14.7	14.03	8.14	7.69
17	17-03-2025	17.92	16.94	11.89	9.68
18	18-03-2025	21.07	17.99	12.3	12.55
19	19-03-2025	18.93	16.84	11.71	13.48
20	20-03-2025	12.35	17.31	11.47	8.7
21	21-03-2025	11.56	17	12.58	12.1
22	22-03-2025	18.1	10.74	13.93	12.22
23	23-03-2025	17.9	14.34	10.66	12.35
24	24-03-2025	20.1	18.71	12	7.27
25	25-03-2025	16.14	17.01	12.65	7.77
26	26-03-2025	18.7	12.26	10.75	13.77
27	27-03-2025	11.01	14.46	15.81	9.83
28	28-03-2025	14.99	13.63	15.74	9.88
29	29-03-2025	18.97	17.57	13.69	7.92
30	30-03-2025	21.41	16.72	8.94	7.81
31	31-03-2025	13.31	18.01	12.31	8.25
Total Food Wastage (in kgs)		**521.00**	**467.00**	**362.00**	**332.00**

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Monthly Food Wastage Audit

Mess Food Wastage (in kgs) – April, 2025					
S.No	Date	Messes			
		Gyan Bhawan	Vardhaman Bhawan	Vidya Bhawan	Prakash Bhawan
1	01-04-2025	11.42	10.47	9.03	7.52
2	02-04-2025	20.63	16.99	10.36	7.36
3	03-04-2025	17.53	10.87	13.75	11.56
4	04-04-2025	18.74	18.86	12.71	10.12
5	05-04-2025	20.89	14.14	10.04	7.23
6	06-04-2025	21.23	10.67	13.34	12.53
7	07-04-2025	13.62	13.64	12.46	7.66
8	08-04-2025	11.55	10.84	12.39	12.25
9	09-04-2025	19.4	15.79	17.11	11.8
10	10-04-2025	19.26	13.81	11.7	10.67
11	11-04-2025	15.18	16.24	12.85	12.42
12	12-04-2025	11.23	16.55	18.25	10.4
13	13-04-2025	11.58	20.26	11.54	11.84
14	14-04-2025	19.3	16.23	10.23	9.1
15	15-04-2025	17.47	17.86	14.35	13.43
16	16-04-2025	12.93	19.84	10.85	8.87
17	17-04-2025	18.39	9.93	11.06	13.07
18	18-04-2025	18.87	12.32	9.61	7.34
19	19-04-2025	16.26	15.02	18.19	10.09
20	20-04-2025	15.16	19.16	10.83	13.3
21	21-04-2025	21.41	10.58	11.13	11.06
22	22-04-2025	17.76	10.72	14.3	14.06
23	23-04-2025	12.03	18.95	11.79	14.34
24	24-04-2025	11.69	17.82	14.62	13.19
25	25-04-2025	14.43	10.99	12.04	9.71
26	26-04-2025	11.68	11.3	16.58	9.12
27	27-04-2025	12.33	18.88	9.15	13.28
28	28-04-2025	14.75	10.39	12.97	8.5
29	29-04-2025	17.88	20.3	12.26	8.31
30	30-04-2025	20.4	13.58	13.51	11.87
Total Food Wastage (in kgs)		485.00	443.00	379.00	322.00

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Mess Food Wastage (in kgs) – May, 2025					
S.No	Date	Messes			
		Gyan Bhawan	Vardhaman Bhawan	Vidya Bhawan	Prakash Bhawan
1	01-05-2025	18.95	12.31	11.62	8.18
2	02-05-2025	17.53	17.88	10.81	14
3	03-05-2025	11.55	20.3	8.51	8.96
4	04-05-2025	11.09	13.94	12.83	11.06
5	05-05-2025	10.66	16.22	11.83	11.74
6	06-05-2025	16.98	20.92	11.39	9.4
7	07-05-2025	19.53	18.39	15.21	8.11
8	08-05-2025	17.19	17.94	12.92	11.19
9	09-05-2025	16.14	11.19	10.68	14.04
10	10-05-2025	16.32	11.48	8.3	13.33
11	11-05-2025	19.05	19.28	15.54	14.73
12	12-05-2025	18.88	14.11	14.16	14.2
13	13-05-2025	18.31	19.71	7.84	12.96
14	14-05-2025	18.14	15.11	10.41	12.18
15	15-05-2025	20.57	17.34	9.79	12.12
16	16-05-2025	18.92	13.81	9.49	7.76
17	17-05-2025	17.35	19.24	15.42	13.29
18	18-05-2025	17.94	13.36	7.51	7.73
19	19-05-2025	11.04	12.46	13.94	8.89
20	20-05-2025	19.17	11.55	9.1	7.52
21	21-05-2025	14.04	12.57	8.55	11.69
22	22-05-2025	19.08	13.66	13.35	9.27
23	23-05-2025	15.44	12.63	13.14	10.16
24	24-05-2025	13.82	13.74	11.29	8.27
25	25-05-2025	16.9	12.68	7.78	10
26	26-05-2025	20.35	10.97	14.32	11.21
27	27-05-2025	14.13	15.3	13.02	11
28	28-05-2025	14.77	20.13	8.04	12.51
29	29-05-2025	13.92	12.56	13.72	13.85
30	30-05-2025	19.38	19.32	9.98	12.69
31	31-05-2025	13.86	19.9	8.51	10.96
Total Food Wastage (in kgs)		**511.00**	**480.00**	**349.00**	**343.00**

(Dr. Vipin Jain)
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12-B Status from UGC

Monthly Food Wastage Audit

Mess Food Wastage (in kgs) – June, 2025					
S.No	Date	Messes			
		Gyan Bhawan	Vardhaman Bhawan	Vidya Bhawan	Prakash Bhawan
1	01-06-2025	10.82	17.63	11.2	12.47
2	02-06-2025	12.84	16.85	15.29	7.64
3	03-06-2025	12.8	10.97	15.95	10.31
4	04-06-2025	12.86	13.58	8.56	7.16
5	05-06-2025	15.83	20.88	10.42	12.28
6	06-06-2025	12.42	18.77	13.46	11.55
7	07-06-2025	17.56	19.39	14.62	8.53
8	08-06-2025	14.47	19.13	13.1	12.17
9	09-06-2025	13.85	19.27	11.62	7.16
10	10-06-2025	15.55	19.45	12.4	10.55
11	11-06-2025	18.47	13.25	9.37	9.18
12	12-06-2025	19.57	11.12	12.7	11.54
13	13-06-2025	15.39	16.48	8.02	8.17
14	14-06-2025	16.3	18.09	10.1	12.74
15	15-06-2025	14.27	18.49	14.27	7.01
16	16-06-2025	14.16	12.86	11.11	12.54
17	17-06-2025	11.04	15.73	14.71	13.05
18	18-06-2025	14.1	12.15	11.45	14.03
19	19-06-2025	20.77	16.88	9.69	13.78
20	20-06-2025	20.86	13.73	11.92	13.6
21	21-06-2025	12.4	20.28	9.88	11.85
22	22-06-2025	14.43	21.01	12.41	12.78
23	23-06-2025	10.75	21.86	11.19	8.83
24	24-06-2025	20.29	20.32	15.4	9.04
25	25-06-2025	11.45	13.52	15.23	7.89
26	26-06-2025	16.67	20.07	11.49	11.93
27	27-06-2025	20.1	12.87	15.8	8.92
28	28-06-2025	18.83	12.43	14.33	11.85
29	29-06-2025	10.71	17.99	8.46	8.67
30	30-06-2025	19.44	17.95	12.85	10.78
Total Food Wastage (in kgs)		**459.00**	**503.00**	**367.00**	**318.00**

(Dr. Vipin Jain)
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Monthly Food Wastage Audit

Mess Food Wastage (in kgs) – July, 2025					
S.No	Date	Messes			
		Gyan Bhawan	Vardhaman Bhawan	Vidya Bhawan	Prakash Bhawan
1	01-07-2025	21.09	13.55	10.78	14.42
2	02-07-2025	14.53	17.81	10.56	11.5
3	03-07-2025	16.92	14.75	13.91	12.99
4	04-07-2025	15.07	12.15	11.42	10.6
5	05-07-2025	15.92	17.8	16.22	7.64
6	06-07-2025	14.55	19.65	9.37	10.45
7	07-07-2025	19.51	16.62	16.34	10.7
8	08-07-2025	11.79	11.5	14.65	9.81
9	09-07-2025	18.12	12.09	9.04	14.7
10	10-07-2025	20.19	19.32	16.85	11.97
11	11-07-2025	15.88	19.08	11.08	9.06
12	12-07-2025	13.75	12.52	9.63	8.46
13	13-07-2025	14.63	15.59	12.12	14.95
14	14-07-2025	21.72	18.87	11.42	12.81
15	15-07-2025	12.11	16.42	16.39	9.66
16	16-07-2025	12.52	16.8	9.51	10.03
17	17-07-2025	23.48	18.42	9.78	12.17
18	18-07-2025	14.52	18.8	13.55	8.11
19	19-07-2025	21.19	11.02	15.9	10.83
20	20-07-2025	18.78	15.34	9.01	13.64
21	21-07-2025	11.77	19.37	12.19	7.78
22	22-07-2025	18.79	10.95	12.98	9.54
23	23-07-2025	16.82	10.51	12.8	9.17
24	24-07-2025	21.06	17.48	8.85	11.16
25	25-07-2025	17.13	13.14	9.5	8.13
26	26-07-2025	20.54	11.83	12.69	8.85
27	27-07-2025	16.67	17.04	15.47	9.35
28	28-07-2025	23.18	9.68	17.32	9.74
29	29-07-2025	17.86	14.91	9.41	9.84
30	30-07-2025	18.86	13.43	10.28	11.58
31	31-07-2025	15.05	13.56	11.98	15.36
Total Food Wastage (in kgs)		**534.00**	**470.00**	**381.00**	**335.00**

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Monthly Food Wastage Audit

Mess Food Wastage (in kgs) – August, 2025					
S.No	Date	Messes			
		Gyan Bhawan	Vardhaman Bhawan	Vidya Bhawan	Prakash Bhawan
1	01-08-2025	17.54	14.59	11.66	11.79
2	02-08-2025	13.85	14.14	13.33	11.67
3	03-08-2025	15.08	13.69	13.01	11.44
4	04-08-2025	21.41	12.86	13.42	10.87
5	05-08-2025	11.87	17.31	7.11	10.95
6	06-08-2025	22.18	15.44	13.72	9.74
7	07-08-2025	13.16	19.16	12.84	11.16
8	08-08-2025	13.66	13.68	10.1	14.7
9	09-08-2025	16.13	19.64	13.54	9.97
10	10-08-2025	20	14.35	12.22	9.72
11	11-08-2025	15.7	19.5	11.61	13.75
12	12-08-2025	15.46	12.53	7.39	9.69
13	13-08-2025	18.28	14.53	10.26	11.52
14	14-08-2025	19.66	16.11	7.8	11.85
15	15-08-2025	15	17.1	10.4	13.92
16	16-08-2025	13.05	13.51	8.92	11.91
17	17-08-2025	15.55	12.66	10.18	10.55
18	18-08-2025	15.22	19.61	12.28	11.29
19	19-08-2025	15.02	17.54	10.78	8.13
20	20-08-2025	15.78	19.99	8.08	10.75
21	21-08-2025	14.88	20.37	13.94	16.33
22	22-08-2025	19.68	10.89	6.94	8.21
23	23-08-2025	22.11	13.96	10.4	11.57
24	24-08-2025	13.39	14.29	7.31	9.46
25	25-08-2025	11.49	16.49	9.75	8.55
26	26-08-2025	11.61	14.84	10.19	14.49
27	27-08-2025	16.06	20.72	11.15	10.75
28	28-08-2025	20.49	21.21	10.47	16.02
29	29-08-2025	22.14	14.18	10.8	15.88
30	30-08-2025	21.71	18.07	12.88	11.04
31	31-08-2025	17.84	11.04	12.52	9.33
Total Food Wastage (in kgs)		**515.00**	**494.00**	**335.00**	**357.00**

(Dr. Vipin Jain)
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Monthly Food Wastage Audit

Mess Food Wastage (in kgs) – September, 2025					
S.No	Date	Messes			
		Gyan Bhawan	Vardhaman Bhawan	Vidya Bhawan	Prakash Bhawan
1	01-09-2025	11.27	11.34	16.92	14.13
2	02-09-2025	18.43	14.6	12.02	12.35
3	03-09-2025	11	10.51	18.31	7.87
4	04-09-2025	17.19	20.49	11.12	8.29
5	05-09-2025	16.21	16.98	15.79	8.91
6	06-09-2025	18.39	14.68	17.37	8.64
7	07-09-2025	17.6	19.78	10.12	11.43
8	08-09-2025	15.39	10.69	16.25	10.35
9	09-09-2025	10.83	19.69	11.64	13.01
10	10-09-2025	18.7	14.26	16.53	11.17
11	11-09-2025	21.22	12.73	10.52	7.32
12	12-09-2025	19.41	19.47	15.47	10.38
13	13-09-2025	15.69	16.67	10.16	14.39
14	14-09-2025	21.15	13.04	9.76	13.99
15	15-09-2025	20.5	19.44	13.36	10.13
16	16-09-2025	15.74	17.77	9.7	7.35
17	17-09-2025	15.51	20.63	11.92	14.19
18	18-09-2025	11.55	15.48	15.06	14.46
19	19-09-2025	10.72	10.4	9.26	11.52
20	20-09-2025	16.47	13.74	10.86	11.32
21	21-09-2025	21.5	18.14	9.89	11.48
22	22-09-2025	12.31	17.13	9.92	9.3
23	23-09-2025	12.57	16.11	18.55	13.6
24	24-09-2025	19.97	16.64	13.41	8
25	25-09-2025	11.26	13.18	9.03	12.1
26	26-09-2025	18.65	13.05	14.84	13.54
27	27-09-2025	11.45	17.63	17.8	9.55
28	28-09-2025	17.24	13.77	9.56	7.36
29	29-09-2025	18.83	10.54	17.15	11.6
30	30-09-2025	12.25	10.42	10.71	10.27
Total Food Wastage (in kgs)		**479.00**	**459.00**	**393.00**	**328.00**

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Monthly Food Wastage Audit

Mess Food Wastage (in kgs) - October, 2025					
S.No	Date	Messes			
		Gyan Bhawan	Vardhaman Bhawan	Vidya Bhawan	Prakash Bhawan
1	01-10-2025	22.27	18.29	14.8	11.85
2	02-10-2025	20.29	11.46	8.61	12.12
3	03-10-2025	14.69	18.47	11.36	7.79
4	04-10-2025	15.91	18.97	9.62	14.07
5	05-10-2025	16.12	15.42	10.52	12.87
6	06-10-2025	16.6	15.96	14.82	14.01
7	07-10-2025	11.35	15.71	10.91	12.04
8	08-10-2025	17.62	16.62	9.64	10.34
9	09-10-2025	16.52	19.08	8.05	7.06
10	10-10-2025	14.72	16.16	11.3	12.73
11	11-10-2025	21.08	12.77	13.73	7.82
12	12-10-2025	19.7	12.55	13.36	8.42
13	13-10-2025	14.79	14.34	12.27	8.99
14	14-10-2025	15.3	19.69	8.54	10.21
15	15-10-2025	11.62	18.34	13.9	9.77
16	16-10-2025	22.93	12.69	13.27	12.27
17	17-10-2025	19.28	11.48	14.74	12.91
18	18-10-2025	20.78	12.92	8.28	7.22
19	19-10-2025	19.66	14.15	12.49	12.29
20	20-10-2025	21.36	19.79	8.47	13.93
21	21-10-2025	15.39	12.14	8.51	14
22	22-10-2025	16.53	13.09	9.86	11.27
23	23-10-2025	12.81	15.49	15.23	7.05
24	24-10-2025	22.28	19.72	11.81	12.04
25	25-10-2025	14.22	12.04	14.12	9.4
26	26-10-2025	20.59	16.33	7.89	11.01
27	27-10-2025	20.13	18.02	12.68	14.45
28	28-10-2025	19.44	10.6	11.33	7.61
29	29-10-2025	17.53	12.13	8.25	14.46
30	30-10-2025	18.57	17.69	10.04	12.46
31	31-10-2025	12.92	12.89	8.6	7.54
Total Food Wastage (in kgs)		543.00	475.00	347.00	340.00

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Monthly Food Wastage Audit

Mess Food Wastage (in kgs) - November, 2025					
S.No	Date	Messes			
		Gyan Bhawan	Vardhaman Bhawan	Vidya Bhawan	Prakash Bhawan
1	01-11-2025	16.6	13.76	13.02	12.44
2	02-11-2025	15.12	12.05	9.77	11.3
3	03-11-2025	12.01	20.58	9.95	10.22
4	04-11-2025	14.58	13.18	10.76	7.28
5	05-11-2025	12.5	20.1	14.1	13.27
6	06-11-2025	11.49	15.05	9.72	7.37
7	07-11-2025	18.78	17.61	15.9	10.66
8	08-11-2025	20.19	12.35	14.19	12.88
9	09-11-2025	13.26	13.16	10.18	7.51
10	10-11-2025	20.58	23.23	15.29	7.92
11	11-11-2025	23.49	19.32	12.62	10.37
12	12-11-2025	11.73	18.2	12.13	7.27
13	13-11-2025	13.03	21.58	8.73	9.23
14	14-11-2025	15	19.07	11.54	12.75
15	15-11-2025	13.65	11.9	12.15	10.93
16	16-11-2025	14.56	15.04	9.73	13.3
17	17-11-2025	11.53	21.12	13.27	12.5
18	18-11-2025	11.68	18.67	13.29	10.67
19	19-11-2025	22.18	19.62	11.46	11.56
20	20-11-2025	14.24	22.35	12.81	10.88
21	21-11-2025	14.55	15.73	15.3	9.61
22	22-11-2025	23.17	12.18	14.24	7.82
23	23-11-2025	20.32	23.34	12.24	7.96
24	24-11-2025	14.54	19.44	9.12	11.15
25	25-11-2025	19.42	18.84	8.28	8.1
26	26-11-2025	23.2	21.42	16.04	11.38
27	27-11-2025	13.53	12.22	13.86	7.53
28	28-11-2025	20.11	15.87	15.43	11.14
29	29-11-2025	17.44	12.06	13.04	12.27
30	30-11-2025	17.52	11.96	13.84	12.73
Total Food Wastage (in kgs)		490.00	511.00	372.00	310.00

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Monthly Food Wastage Audit

Mess Food Wastage (in kgs) – December, 2025					
S.No	Date	Messes			
		Gyan Bhawan	Vardhaman Bhawan	Vidya Bhawan	Prakash Bhawan
1	01-12-2025	10.99	17.7	11.07	11.78
2	02-12-2025	15.65	11.14	9.64	13.98
3	03-12-2025	17.22	19.5	8.48	10.32
4	04-12-2025	12.66	10.5	10.43	11.74
5	05-12-2025	17.24	13.83	7.89	11.4
6	06-12-2025	16.71	18.89	12.86	9.42
7	07-12-2025	11.73	15.24	10.15	8.26
8	08-12-2025	16.63	18.86	9.46	10.86
9	09-12-2025	14.48	14.28	15.02	14.73
10	10-12-2025	14.93	14.22	13.58	13.56
11	11-12-2025	14.69	10.74	9.09	8.76
12	12-12-2025	18.53	13.48	9.96	11.42
13	13-12-2025	13.39	15.22	11.3	10.26
14	14-12-2025	11.86	14.48	12.3	13.78
15	15-12-2025	10.52	16.86	8.03	12.92
16	16-12-2025	15.13	14.35	14.77	12.71
17	17-12-2025	19.37	13.51	11.82	11.87
18	18-12-2025	10.15	19	12.77	13.35
19	19-12-2025	15.5	14	7.46	8.7
20	20-12-2025	12.05	10.84	12.05	8.92
21	21-12-2025	15.52	19.89	10.28	11.63
22	22-12-2025	16.62	11.24	14.37	12.94
23	23-12-2025	19.81	13.4	13.64	13.02
24	24-12-2025	14.59	10.89	13.97	12.9
25	25-12-2025	18.44	21.29	12.59	11.12
26	26-12-2025	15.89	12.23	11.44	14.26
27	27-12-2025	18.06	10.87	14.55	14.55
28	28-12-2025	18.02	12.04	12.28	11.16
29	29-12-2025	13.72	16.02	9.55	7.31
30	30-12-2025	18.88	13.52	13.39	11.06
31	31-12-2025	15.02	12.97	11.81	12.31
Total Food Wastage (in kgs)		474.00	451.00	356.00	361.00

(Dr. Vipin Jain)
Chief Hostel Warden
Teerthanker Mahaveer University, Moradabad

Campus Population for Food-Waste Assessment

Population Category	Cadre	Number
Students in Campus	Full Time Equivalent (FTE)	3972
Employees in Campus	Full Time Equivalent (FTE)	154
Total Campus Population	Students+Employee (FTE)	4126

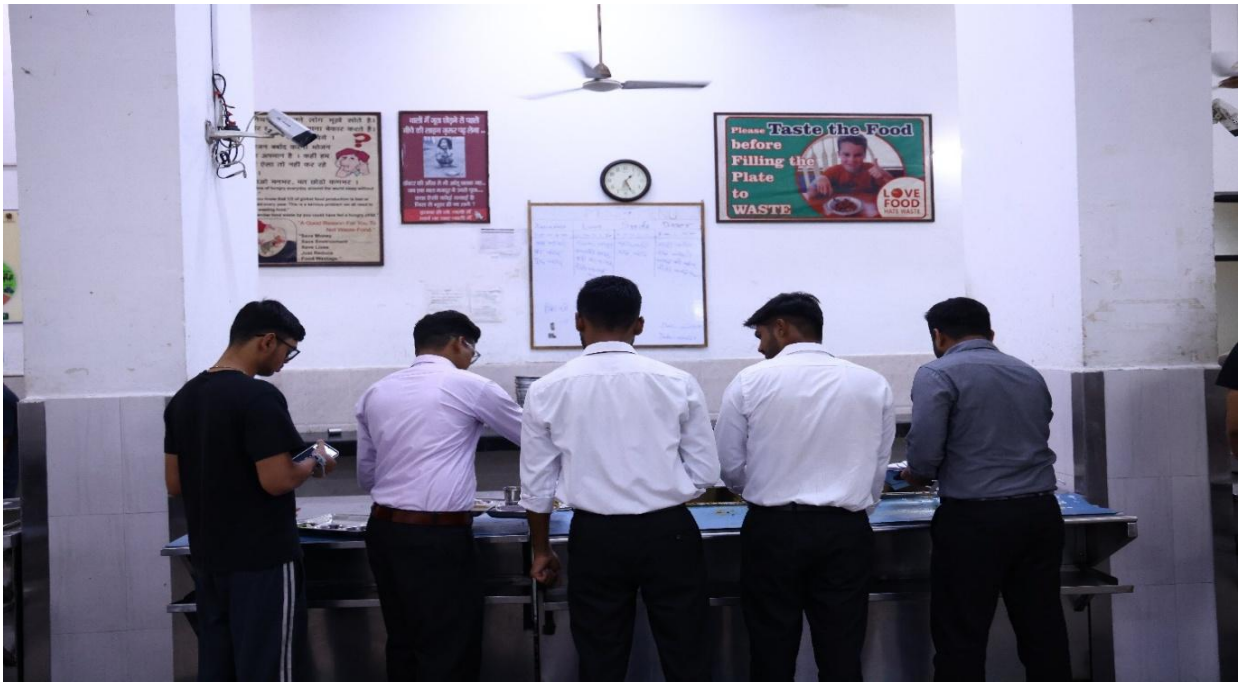
TMU App for Meal Booking and Food-Waste Prevention

Teerthanker Mahaveer University (TMU) uses its mobile application to facilitate meal booking and track booked and cancelled meals, supporting better planning of food preparation in campus dining facilities. By recording meal bookings and cancellations, the system can help catering services estimate expected demand and adjust food preparation quantities accordingly. Identifying cancellations before meals are prepared or served can help avoid cooking more food than required, while comparing booking records with actual meal attendance can improve demand forecasting over time. This digital intervention supports responsible food consumption by helping reduce surplus food and avoidable food wastage across campus catering services. The booking and cancellation records can also provide a basis for monitoring meal demand and assessing improvements in food-preparation planning**.**

Food Waste and Responsible Consumption

TMU's food-waste management practices are also supported by responsible food-consumption practices within its hostel mess system. The University's hostel mess guidelines encourage students to serve smaller portions initially and return for additional food when required, thereby helping avoid unnecessary food wastage. Students are also instructed to dispose of food waste

appropriately. These practices complement the daily food-waste collection mechanism by encouraging responsible consumption at the point of food service



Posters in the Mess to control Food Portion



Food Wastage Collection Facility

2.3.1 & 2.3.2- STUDENT FOOD INSECURITY & HUNGER AND STUDENT HUNGER INTERVENTIONS

We recognize that access to adequate, nutritious, safe and affordable food is an important component of student well-being and an enabling factor for successful participation in academic and campus life. The University therefore provides students with access to multiple food-service facilities within the campus, including canteens, eateries and food outlets**,** enabling students to obtain food at convenient locations and at different times according to their requirements.



Students Access to the Food in the Mess

The campus food-service environment is designed to provide students with pure vegetarian food at student-friendly and affordable prices. The availability of multiple food outlets within the University helps ensure that students have convenient access to meals and refreshments without having to depend exclusively on food sources outside the campus. TMU's hostel

system also provides organized mess facilities for residential students. The University's hostel information documents the provision of **pure vegetarian food** and its structured mess arrangements.

Accessible Food Facilities Within the Campus

We provide food access through a range of campus-based facilities, including hostel mess facilities, campus canteens, eateries and food outlets, other student-serving food facilities, **r**ound-the-clock/24-hour food outlets, where operational**.** These facilities provide students with access to food within the University campus, thereby reducing dependence on external food establishments and supporting convenient access to meals.



Students Self Serving at the University Mess Facility

Affordable Food Access for Students

Affordability is an important component of food accessibility. TMU provides food through campus-based facilities at **student-friendly and affordable prices**, enabling students to obtain food without the additional cost and inconvenience associated with travelling outside the University campus. The University's hostel mess system provides organized food services as part of residential facilities.

Availability of Food Beyond Regular Meal Hours

An important feature of the campus food environment is the availability of food outlets that operate for extended hours, including **round-the-clock/24-hour outlets where applicable**. Such facilities provide an additional food-access mechanism for students who may require food outside conventional breakfast, lunch and dinner timings, including students engaged in academic activities, clinical postings, laboratory work, examinations, residential activities or other campus responsibilities.

TMUv/s Market Food Comparison

Affordability Indicator	Data
Average cost of Breakfast	**INR. 25/-**
Average cost of Lunch	**INR. 30/-**
Average cost of Evening Snacks	**INR. 15/-**
Average cost of Dinner	**INR. 30/-**
Average Daily Food Expenditure for a Student	**INR. 100/-**
Average market per meal price	**INR 80/-**
Difference from comparable market price per meal	**INR. 50/-**



Food Outlets at the University Campus

Quality and Nutritional Standards

Availability of food is complemented by attention to the **quality, nutritional value and hygiene** of food served through campus facilities. TMU's food-service facilities are subject to institutional oversight relating to food quality and service standards. The University's food-service environment provides vegetarian food, while hostel mess arrangements provide organized meals to residential students. There is periodic monitoring of

- Food quality
- Food preparation
- Food storage
- Food handling
- Kitchen cleanliness
- Personal hygiene of food handlers
- Dining-area hygiene

- Quality of ingredients
- Safe preparation practices
- Food-serving practices
- Cleanliness of utensils and equipment

Safe Food Storage and Preparation

The University has on-campus storage facilities for food-related supplies and ingredients. These facilities support the orderly storage and handling of items used in campus food services; relevant storage and temperature-monitoring records can be maintained as evidence of safe storage practices. TMU's campus food-service system places importance on maintaining appropriate standards during storage, preparation and service of food. Food-service operations involve the management of ingredients from storage through preparation and serving. Continuous institutional monitoring of these processes supports the availability of food that is safe, hygienically prepared and suitable for student consumption.

Mess Policy: The hostel mess operates under institutional arrangements for meal provision, food quality, hygiene, and responsible consumption. The policy and related operating instructions guide meal service, food handling, and student conduct in the dining area. The approved Mess Policy and current mess rules should be retained as supporting evidence.

Mess Policy Link: https://www.tmu.ac.in/assets/pdf/policy/mess_policy.pdf

TEERTHANKER MAHAVEER UNIVERSITY

(Established under Govt. of U.P. Act. No 30, 2008)
Delhi Road, (146 kms from Delhi on NH-24), Moradabad-244001 (U.P) India
Website: www.tmu.ac.in

Accredited with NAAC A Grade
12-B Status from UGC

MESS TIME-TABLE

Mess Name	Meal	Normal Meal	Jain Meal	Sunday
Vardhman Bhawan Mess	Breakfast	07.15 AM - 09.15 AM	07.15 AM - 09.15 AM	08.00 AM - 10.00 AM
	Lunch	12.00 PM - 02.30 PM	12.00 PM - 02.30 PM	01.00 PM - 02.30 PM
	Snacks	04.30 PM - 05.30 PM	04.30 PM - 05.30 PM	04.30 PM - 05.30 PM
	Dinner	08.00 PM - 10.00 PM	05.30 PM - 06.30 PM	08.00 PM - 10.00 PM
Gyan Bhawan Mess	Breakfast	07.30 AM - 09.00 AM	07.15 AM - 09.15 AM	08.00 AM - 10.00 AM
	Lunch	12.00 PM - 02.30 PM	12.00 PM - 02.30 PM	01.00 PM - 02.30 PM
	Snacks	04.30 PM - 05.30 PM	04.30 PM - 05.30 PM	04.30 PM - 05.30 PM
	Dinner	08.00 PM - 10.00 PM	05.30 PM - 06.30 PM	08.00 PM - 10.00 PM
Prakash Bhawan Mess	Breakfast	07.15 AM - 09.15 AM	07.15 AM - 09.15 AM	08.00 AM - 10.00 AM
	Lunch	12.00 PM - 02.30 PM	12.00 PM - 02.30 PM	01.00 PM - 02.30 PM
	Snacks	04.30 PM - 05.30 PM	04.30 PM - 05.30 PM	04.30 PM - 05.30 PM
	Dinner	08.00 PM - 10.00 PM	06.00 PM - 07.00PM	08.00 PM - 10.00 PM
Vidhya Bhawan Mess	Breakfast	07.15 AM - 09.10 AM	07.15 AM - 09.15 AM	08.00 AM - 10.00 AM
	Lunch	12.00 PM - 02.30 PM	12.00 PM - 02.30 PM	01.00 PM - 02.30 PM
	Snacks	04.15 PM - 05.30 PM	04.15 PM - 05.30 PM	04.30 PM - 05.30 PM
	Dinner	08.00 PM - 10.00 PM	06.00 PM - 07.00PM	08.00 PM - 10.00 PM

TEERTHANKER MAHAVEER UNIVERSITY Moradabad

(Dr. Vipin Jain)
Chief Hostel Warden
Teerthanker Mahaveer University, Moradabad



Food Preparation in the Mess

Student Food-Access Framework

Accessible

Food facilities available within campus

Affordable

Student-friendly pricing

Available

Food provided through messes, canteens and eateries

Timely

Extended/round-the-clock availability where applicable

Nutritious

Food designed to meet routine dietary needs

Safe

Food preparation, storage and hygiene monitoring

Inclusive

Dietary requirements accommodated where applicable



Mess Operations



Mess Storage Facility



Cold Storage Facility for Vegetables and Fruits

Meeting Student Hunger Needs Through Timely Food Access

Food insecurity is not only related to the availability of food but also to whether students can **access food at the time it is required**. TMU's provision of multiple food-service facilities within the campus, including outlets with extended operating hours where applicable, supports timely access to food. Students can obtain food through campus facilities without needing to leave the University campus, while hostel residents have access to organized mess services. This creates a campus food environment that supports students' routine food requirements.



Food Access Facilities at the Campus

Pure Vegetarian Food Environment

TMU's hostel facilities provide pure vegetarian food, with non-vegetarian food prohibited within the hostel food environment. This provides a clearly defined food-service environment for students and supports the University's provision of vegetarian meals within its residential facilities.

Student Food-Access Feedback

TMU regularly considers student feedback regarding the availability, affordability, quality and hygiene of food services across the campus. Feedback from students helps the university identify areas for improvement in campus canteens, messes and other food-service facilities. Students can provide inputs regarding food quality, taste, menu variety, portion sizes and affordability. The feedback is reviewed by the concerned authorities and used to improve food-service arrangements where required.

Student Food Access and Institutional Support

Dimension	Institutional Provisions
Physical access	Campus-based messes, canteens and eateries
Affordability	Student-friendly food pricing
Availability	Multiple food-service points
Extended access	Round-the-clock outlets where applicable
Residential access	Hostel mess facilities
Food type	Pure vegetarian food in hostel messes
Quality	Institutional monitoring
Hygiene	Monitoring of food-service practices
Special requirements	Festival/customized dietary arrangements
Timeliness	Food available within campus according to outlet operating hours

Food tasting and menu-related feedback also support continuous monitoring of student satisfaction. Through this feedback mechanism, TMU seeks to ensure that students have timely access to safe, nutritious, acceptable and affordable food.

2.3.3 - SUSTAINABLE FOOD CHOICES ON CAMPUS

TMU promotes responsible food consumption through a **strictly vegetarian campus food environment,** organized hostel mess facilities and food-service practices that encourage students to make appropriate and responsible food choices. The University's hostel food environment maintains a **pure vegetarian food system**, with consumption of non-vegetarian food prohibited within hostel facilities. This provides a clearly defined vegetarian food environment for residential students and forms an important component of our approach to responsible and sustainable food consumption.

We also promote responsible consumption through measures intended to reduce unnecessary food wastage. Hostel mess guidelines encourage students to take food according to their immediate requirements and return for additional food when needed.



Dining Facility at University Mess

1. Continuing Strict Vegetarian Food Environment

We at TMU maintain a **very strict vegetarian campus food environment,** with non-vegetarian food prohibited within its hostel facilities. The University's hostel facilities provide organized vegetarian food services for residential students. This approach provides students with a consistent vegetarian food environment within residential facilities and supports responsible food consumption.

Key Features

- Pure vegetarian food in hostel mess facilities
- Non-vegetarian food prohibited within hostel facilities
- Organized hostel food-service system
- Structured meal provision
- Regular food-service arrangements
- Student-oriented food choices



Food Served in the Mess

तीर्थंकर महावीर विश्वविद्यालय

एमबीबीएस मेस मेन्यू दिसम्बर 2025

प्रकाश भवन

समय	7:15 बजे से 9:00 बजे तक	12:00बजे से 2:30 बजे तक	4:30 बजे से 5:30 बजे तक	8:00बजे से 10:00 बजे तक
दिन	ब्रेक फास्ट	लंच	स्नैक्स	डिनर
सोमवार	आलू का पराठा, धनिया की चटनी, ब्रेड, ब्राउन ब्रेड, चोकोस, कॉर्नफ्लेक्स, अमूल बटर, जैम, अचार, कॉफी, फिकी, चीनी अलग से, दूध, चाय।	चना गोभी मटर, उड़द, लोकी के कोफ्ते, रोटी, बूंदी का रायता चावल, पापड़, सलाद।	आलू प्याज पातक पकौड़ी, पूरी, कॉफी, धनिया की चटनी, चीनी अलग से।	छोले, गाजर आलू की सब्जी, मटर पनीर, प्रथम व तृतीय सप्ताह रोटी, द्वितीय व चतुर्थ सप्ताह पराठा, मटर पुलाव, पापड़, सलाद, मीठे जवे, दूध।
मंगलवार	प्लेन पुरी, आलू की सब्जी, ब्रेड, ब्राउन ब्रेड, चोकोस, कॉर्नफ्लेक्स, अमूल बटर, जैम, अचार, कॉफी, फिकी, चीनी अलग से, दूध, चाय।	मलका मसूर, ड्राई सोयाबीन, मटर ग्रेवी, खीरे का रायता, रोटी, चावल, पापड़, सलाद।	मटर कचला, चाय, कॉफी।	राजमा, चिली पनीर, ड्राई सेम आलू, रोटी, चावल, पापड़, बूंदी, सलाद, दूध।
बुधवार	गोभी पराठा, धनिया की चटनी मसाला स्वाइज, हर सप्ताह ब्रेड, ब्राउन ब्रेड, चोको स, कॉर्नफ्लेक्स, अमूल बटर, जैम, अचार, कॉफी, फिकी, दूध, चाय दही।	कढ़ी, लोकी की सब्जी, आलू जीरा, बूंदी का रायता, रोटी, चावल, पापड़, मिक्स दाना सलाद, चुकन्दर सहित।	प्रथम व तृतीय सप्ताह टिक्की, द्वितीय व चतुर्थ सप्ताह इडली प्याज टमाटर के साथ, बिना पत्ता गोभी, चाय, कॉफी।	उड़द चने की दाल, सांगा, हरी प्याज, रोटी, चावल, पापड़, सलाद, टमाटर सूप, दूध।
बृहस्पतिवार	पाव भाजी, चटनी हरी, उबले चने, चोकोस, कॉर्नफ्लेक्स, अमूल बटर, जैम, अचार, कॉफी, फिकी, चीनी अलग से, दूध, चाय।	राजमा, ड्राई आलू मटर, सलादेवर काशीफल,लोकी का रायता, कचौड़ी, चावल, पापड़, सलाद।	प्रथम व तृतीय सप्ताह पोहा, द्वितीय व चतुर्थ सप्ताह बड़ा पाव, कॉफी, चाय।	मटर पनीर, मूंग दाल, प्रथम व तृतीय सप्ताह मिक्स वेज, द्वितीय व चतुर्थ सप्ताह मूली की भुर्जी, रोटी, चावल, पापड़, सलाद, सूजी का हलवा, दूध।
शुक्रवार	प्रथम व तृतीय सप्ताह पनीर प्याज का पराठा, द्वितीय व चतुर्थ सप्ताह मूली का पराठा साथ में धनिया की चटनी, ब्रेड, ब्राउन ब्रेड, चोकोस, कॉर्नफ्लेक्स, अमूल बटर, जैम, अचार, कॉफी, फिकी, चीनी अलग से, दूध, चाय।	छोले, शिमला मिर्च आलू, सोयाबीन, बूंदी का रायता, रोटी, चावल, पापड़, सलाद।	प्रथम व तृतीय सप्ताह वेज सैंडविच, द्वितीय व चतुर्थ सप्ताह आलू मसाला सैंडविच, चाय,कॉफी।	मिक्स वेज, अरहर की दाल, पातक कॉर्न (स्वीट), रोटी, चावल, पापड़, सलाद, दूध।
शनिवार	मटर, कुलचे, मसाला स्वाइज, ब्रेड, ब्राउन ब्रेड, चोकोस, कॉर्नफ्लेक्स, अमूल बटर, जैम, अचार, कॉफी, फिकी, चीनी अलग से, दूध, चाय।	काले चने, बैंगन का भरता, अचारी आलू, मिक्स वेज रायता, रोटी, चावल, पापड़, दाना मिक्स सलाद, चुकन्दर सहित।	प्रथम व तृतीय सप्ताह दिल्ली पोटेटो, द्वितीय व चतुर्थ सप्ताह पानी पूरी, चाय, कॉफी।	दाल मक्खनी, स्वाइजी पनीर बटर मसाला, दम आलू, रोटी, चावल, पापड़, सलाद, प्रथम व तृतीय सप्ताह जलेबी, द्वितीय व चतुर्थ सप्ताह गुलाब जामुन, दूध।
रविवार	प्रथम व तृतीय सप्ताह डोसा सांभर, नारियल चटनी, द्वितीय व चतुर्थ सप्ताह छोले भटूरे, ब्रेड, ब्राउन ब्रेड, चोकोस, कॉर्नफ्लेक्स, अमूल बटर, जैम, अचार, कॉफी, फिकी, चीनी अलग से, दूध, चाय।	मिक्स वेज तहरी, द्वितीय व चतुर्थ सप्ताह बिरयानी, धनिया की चटनी, पापड़, दही सलाद।	प्रथम व तृतीय सप्ताह समोसा, धनिया की चटनी, द्वितीय व चतुर्थ सप्ताह मुरादावादी दाल, कॉफी, चाय।	पालक पनीर, मलका मसूर, मंसूरियन, जीरा राईस, पापड़, सलाद।

नोट– सलाद (लंच मूली, प्याज, नीबू, हर मिर्च, टमाटर, चुकन्दर मिक्स सलाद)
डिनर मूली, गाजर, प्याज

University Mess Menu (Sample December-2025)

तीर्थंकर महावीर विश्वविद्यालय

एम0बी0बी0एस मेस मेन्यू सन 2026

समय	7:15 बजे से 9:00 बजे तक	12:00 बजे से 2:30 बजे तक	4:30 बजे से 5:30 बजे तक	8:00 बजे से 10:00 बजे तक
दिन	ब्रेक फास्ट	लंच	स्नैक्स	डिनर
सोमवार	आलू का पराठा, धनिया की चटनी, ब्रेड, बाजन ब्रेड, चोकेस, कॉर्नफ्लेकस, आमूल बटर, जेम, अचार, कॉकी, फिकी, चीनी अलग से, दूध, चाय।	चना गोभी मटर, उवद, लोकी के ोफसे, रोटी, बूंदी का रायवा चावल, पापड़, सलाद।	आलू प्याज पावक पकौड़ी, पूरी, कॉकी, धनिया की चटनी, नोवनी अलग से।	छोले, गाजर आलू की सबजी, मटर पनीर, प्रसम व तृतीय सत्तुर, सलाव पराठा, मटर गुलाव, पापड़, सलाद, मीदे मीठे, दूच।
मेगवरवार	प्लेन पूटी, आलू की सबजी, ब्रेड, बाजतुब्रड, चोकेस्स, कॉर्नप्लेकस, सलाद, कांती, चाम, अवार, कॉकी.	मटर मलत्, वुग्र कोंकी। मावल, पापड,	मरर व वतीव, चाय, कोंकी। चोनी, चाय।	राजमा, मिली पनीर, ड्राई सेम, आलु, रोटी, चावल, पापड़, बूदी, सलाद, दूच।
बुधवार	आलु प्याज का पराठा, धनिया की चटनी मसाला सालल्स, हर सप्ताह रिकटी, चौंनी अलग से, दूध, चाय।	राजना मसूर, ड्राई सोयाबीन, मटर ब्रेवी, खरि का रायवा, रोटी, चावले, पापड़, सलाद।	प्रथम व तृतीय सप्ताह टिककी, द्वितीय व चवुर्थ सप्ताह खड़ा पाव, प्याज टमाटर के सेविल, चाय,कॉकी	उडर व तृतीय सप्ताद, सालेदट्रा, मिक्स बे वलोद्र, सवोय वतेवे व ववुर्थ, सप्ताह मुलार, मीठे, चाय।
गुरुवार	पाव भाजी, चटनी हरी, उबले चने, चोकेस्स, कॉर्नप्लेकस, आमुल बटर, अलार्व चंच, वृध, चायें।	कठी, लोकी की सबजी, आलु जीरा, बूटी का रायवा, रोटी, चावल, पाज्र, मिकस चना सलाद,	प्रथम व तृतीय सप्ताह ोहा, द्वितीय व चवुर्थ सप्ताह बड़ा पाव, गोभी, चाय	मटर पनीर, मंसला, दरस पस्, रोटी, चावल, सवड़, सलाद, वलाद, दूच।
शुक्रवार	पनोर तराठा, दटी, ब्रेड, बाजन ब्रेड, चोकेस्स, कॉर्नप्लेकस, आमुल बटर, जोमे, अवार, कॉकी। दूध, चाय।	राजमा मिसला मिर्च आलु, सोयबला, छुटी का रायवा, रोटी,द चले, पापड़, सलाद।	प्रथम व तृतीय सप्ताह वेन सेंडविस, द्वितीय व चवुर्थ सप्ताह आलु मसाला सेंडविव, चाय,कॉकी।	मिकस बेज, अरहर की (वार्त्तो तुस बोल) पापड़, सलाद, दूच।
शनिवार	आलु–टमाटर की सबजी, प्लेन पराठा, चोकेस्स, कॉर्नप्लेकस, आमुल बटर, उमुलं, अवार, कॉकी, दूध, चाय।	कोले ाने, ोना का मरसा, लोनाोल, लोसोस वज रायवा, सलाद से ाल, वलंबु, सलोहे।	प्रथम व तृतीय सप्ताह टिलली ष्टेतीय. द्वितीय व चवुर्थ सप्ताह ाो ाल छोकी, दूध, चाय।	दाल मकखनी, सभाइसी पनीर बटर सलान, दज आलु. रोटी, चावल, पापड़, सलाद, प्रसम व तृतीय, सप्ताद, गलेबी, द्वितीय व चवुर्थ सप्ताह गुलाब जानुन, दूच।
रविवार	छोले भटूरे, ब्रेड, बाजन ब्रेड, चोंकेस्स, जेम, अवार, कोंकी। दूध, चाय।	मिकस वे तुतीय सलोह सनोस, नीब्ब, सलाद, चाय, सलाद।	कले नेनो, बेड, बाजर ब्रेड, पवड़, पायड़, छोंकी। दूध, चाय।	पालक पनीर, मल्का राजुर, मांपड़, सलाद।

नोट – सलाद (लांव मूली, प्याज, नींबु, हरी मिर्च, टमाटर, चुकन्दर मिकस सलाद)
डिनर मूली, गाजर, प्याज

University Mess Menu (Sample-2026)

2. Choosing Local and Seasonal Produce

Teerthanker Mahaveer University (TMU) follows a local and seasonal approach to food procurement for its campus food services. Food items are purchased directly through local farmers, taking into account seasonal availability and the availability of produce in the market. This practice enables the University's food services to procure ingredients according to the agricultural season and the produce available at the time of purchase. The ingredients are used in the preparation of meals served through campus dining facilities and hostel messes. By aligning food procurement with local availability and seasonal supply, we support local agricultural producers while incorporating fresh, seasonally available ingredients into its campus food services.



Visit to nearby Farms for the Local Produce

3. Minimizing Food Waste

We follow practical measures to improve the use of food resources in campus dining. Serving smaller portions initially and allowing students to take additional servings when required can help avoid serving more food than they intend to consume. The University's meal-booking application also records meal bookings and cancellations, providing information that can help catering services estimate demand before preparing food. By reviewing booking patterns and actual meal attendance, the catering team can improve preparation planning and reduce the likelihood of surplus food. In addition, biodegradable food waste collected from campus food services is channeled to nearby piggery farms, as described in the University's waste-management practices. These arrangements link food-service management with waste prevention and the utilization of collected food waste.



Don't Waste Food Slogans (Food Serving Area)

4. Supporting Responsible Farming

TMU's practice of procuring food items through local farmers provides a direct link between campus food services and the local agricultural community. Purchases are guided by seasonal requirements and the availability of produce, allowing the University to source food according to the prevailing supply of agricultural products. This arrangement supports local farmers by providing a procurement channel for produce required by the University's kitchens and dining facilities. It also enables food procurement to respond to the natural availability of different ingredients throughout the year. Purchase records, supplier details, and seasonal procurement registers can serve as supporting evidence of this practice for the University's SDG-02 reporting.



Local Farm Visit by Agriculture Students

5. Student Learning at Agriculture Food Lab.

Teerthanker Mahaveer University (TMU) promotes healthy food choices through student learning initiative in which students prepare nutritious food items on campus (Non-Commercial, Only for Academic Learning). The initiative provides students a learning platform to practice on healthier food options and practical experience in food preparation, hygiene, teamwork, entrepreneurship ideas etc. It provides an opportunity to students to learn managing a small food enterprise, helping students develop organizational and entrepreneurial skills. The initiative connects food and nutrition awareness among students with practical exposure while doing their academic activties.



Student Learning at Agriculture Food Lab

2.3.4 - HEALTHY AND AFFORDABLE FOOD CHOICES - Evidence

We ensure access to **nutritious and hygienically prepared vegetarian meals** for students through its organized hostel mess facilities. A structured mess menu is developed to provide students with **balanced and varied food choices**. The menu is reviewed to ensure that the meals provided are appropriate for students' routine dietary requirements. A dedicated **Food Menu Committee** oversees the quality, suitability and nutritional aspects of the menu. Regular **food tasting and feedback mechanisms** are incorporated to assess food quality, taste, hygiene, menu suitability, student acceptability and verall food-service experience.



Hygiene Practices During the Preparation of Food

1. Balanced and Varied Meals

TMU's hostel mess menus provide a practical framework for serving meals with different food components. For example, a meal comprising roti or rice, dal, a seasonal vegetable preparation, and an appropriate accompaniment can combine staple carbohydrates, plant-based protein, and vegetables. Planned menus help organize meal offerings, while food tasting and the food menu committee provide opportunities to review food quality and variety. Seasonal procurement also enables the use of different vegetables and other ingredients throughout the year. These arrangements can support balanced food choices when the menus are designed to provide appropriate proportions and variety. Menu records and, where available, nutrition assessments can demonstrate how the meals served align with balanced-diet principles.

Food Menu Planning and Review

The hostel mess menu provides a structured framework for meal planning and food provision. The regular mess meal schedule includes breakfast, lunch, evening snacks, and dinner. Milk is also served as part of the regular evening food service, adding a nutritious intake to the daily meal provision.

Food Menu Practices in the University

Indicator	Data
Menu Cycle Followed	**20th of Every Month**
Menu Review Frequency	**Once Every Month**
Number of Meals Provided Per Day	**3 Meals+1Snack Per day**
Number of Menu Items/Week	**27 Items/Week**
Number of Food Tasting Sessions	**4 Per Day**
Number of Student Feedback Exercises	**4 Per Day**
Students Providing Menu Feedback	**After Each Menu**

TEERTHANKER MAHAVEER UNIVERSITY

(Established under Govt. of U. P. Act No. 30, 2008)
Delhi Road, Moradabad (U.P)
E-Mail: jointregistrar@tmu.ac.in

Phone No.: 9837933666

Ref. No. : TMU/R.O./2024-25/EC/003 **Date:** 05.03.2025

To,
The Director (Accounts)
Teerthanker Mahaveer University
Moradabad

Subject: Regarding the revision in Hostel Fee from the academic session 2025-26.

Sir,
With reference to the above subject, please find below the hostel fee to be charged from the students admitted in various programmes of the University (except Dental & Medical) during the session 2025-26.

Academic Session 2025-26						
HOSTEL FEES (INCLUDING MESS) PER YEAR (GIRLS/BOYS) Except Dental & Medical						
CATEGORY	**FOR NON JAIN STUDENTS**			**FOR JAIN STUDENTS**		
	FEE (IN RS.)	**LODGING**	**MESS**	**FEE (IN RS.)**	**LODGING**	**MESS**
2 Seater (Attach Bath) With Cooler	**130000**	102000	28000	**114700**	86700	28000
2 Seater (Common Bath) With Cooler	**90000**	62000	28000	**71400**	43400	28000
3 Seater (Attach Bath) With Cooler	**95000**	67000	28000	**84950**	56950	28000
3 Seater (Common Bath) With Cooler	**80000**	52000	28000	**64400**	36400	28000
4 Seater (Attach Bath) With Cooler	**75000**	47000	28000	**67950**	39950	28000
4 Seater (Common Bath) With Cooler	**60000**	32000	28000	**50400**	22400	28000
NOTE:- FOR JAIN STUDENT EXEMPTION OF 30% IN HOSTEL FEE IN COMMON BATHROOM CATEGORY, AND EXEMPTION OF 15% IN ATTACHED BATHROOM CATEGORY						

However, the above decision shall be ratified during the next meeting of Executive Council.
This is issued with the approval of Hon'ble Vice Chancellor.

Thanking you
With regards

(Dr. Vaibhav Rastogi)
Joint Registrar

Copy to:

Teerthanker Mahaveer University Moradabad

1. P.S. to Hon'ble Chancellor for info. Please
2. P.S. to Hon'ble Group Vice Chairman for info. Please
3. Hon'ble Executive Director
4. Registrar
5. Director (Administration)
6. Director (Accounts)
7. Director (Admissions)
8. Chief Warden
9. Chief Proctor
10. Finance Officer
11. Dy. Chief Warden
12. Head (ERP)
13. Manager (Payroll)
14. Guard File

II

1. Hon'ble Vice Chancellor
2. Dean (Academics)
3. Deans/ Principals/ HoDs
4. Dean Students' Welfare

2. Minimally Processed Foods

TMU's regular hostel meal arrangements provide opportunities to serve freshly prepared dishes using basic ingredients rather than relying entirely on packaged or highly processed foods. Examples include freshly prepared roti, rice, dal, vegetable dishes, and other items prepared in the mess kitchens. The use of locally procured seasonal vegetables and other ingredients supports meal preparation based on available produce. Food tasting and menu review arrangements also provide a means of examining meal quality and suitability. To demonstrate the extent to which campus food services prioritise minimally processed foods, the University can maintain sample menus, ingredient lists, kitchen preparation records, and details of the packaged food products sold through campus outlets



Preparation of Fresh Nutritious Food in the Mess

3. Affordable and Cost-Effective Food Choices

We provide our students with access to regular meals through its hostel messes, along with additional food options available at campus outlets. Apart from regular mess meals, students can access snacks, beverages, light meals, and other refreshments through campus food outlets, providing alternatives at different price points according to their preferences and requirements. These facilities offer convenient options for students between classes and outside regular mess timings, reducing the need to depend entirely on restaurants or external food-delivery services. Together, the hostel messes and other campus food outlets provide students with a range of food options to meet their daily requirements. Evening snacks are also available for working professionals and other campus users who may need food during or after working hours. This provides a convenient option between the main meals and supports access to food for people whose schedules do not always align with standard meal times.



Campus Food Outlet.

2.3.5 - STAFF HUNGER INTERVENTIONS

We at TMU ensure access to adequate, nutritious and affordable food is important not only for students but also for its faculty, administrative personnel, technical staff, support staff and other employees. TMU provides access to food services through its campus messes, canteens and other institutional catering facilities.

The university's food-service arrangements are intended to provide staff with convenient access to regular meals at affordable rates during working hours. The availability of institutional food facilities, together with partially subsidized food services where applicable, helps reduce financial and access barriers to regular food consumption for staff members.

1. Staff Access to Affordable Food

TMU Staff members are provided access to food through its institutional dining infrastructure, including campus canteens and catering facilities. The university's approach focuses on:

- Availability of regular food services on campus
- Affordable food options for staff
- Subsidized food services, where applicable
- Convenient access to meals during working hours
- Nutritious and vegetarian food options
- Food quality and hygiene monitoring
- Appropriate food storage and preparation practices
- Access to food facilities for different categories of campus users

This institutional arrangement contributes to a supportive working environment in which staff members can access food without needing to leave the university campus during working hours.

Mess Policy Link: https://www.tmu.ac.in/assets/pdf/policy/mess_policy.pdf

2. Subsidised Food Services for Staff

A key intervention is the provision of **subsidized food services** to staff and other campus users. Under this arrangement, the university facilitates access to institutional catering services at subsidized or controlled rates, thereby helping staff obtain regular meals at a lower financial burden than fully commercial food-service arrangements.



Food Services on Campus for Faculty

3. Healthy and Nutritious Food Access

TMU's wider campus food-service environment supports access to **nutritious vegetarian food**. For staff, the food options actually available through staff-accessible campus facilities are such as vegetarian meals, balanced meal options, pulses and legumes, seasonal vegetables, cereal-based meals, nutritious breakfast options and fresh food preparations.

4. Food Quality, Hygiene and Safe Food Practices

Teerthanker Mahaveer University (TMU) provides regular meals through its hostel messes and other campus food outlets, with food tasting and menu review arrangements supporting the assessment of meal quality and acceptability. The University's food services emphasize the importance of hygienic food preparation, proper storage and handling of ingredients, and cleanliness in kitchens and dining areas. These practices help ensure that food provided to students is suitable for consumption and that access to meals is accompanied by attention to food safety. Kitchen hygiene inspection records, cleaning schedules, food-safety training registers, and food-quality review records can serve as supporting evidence of these practices

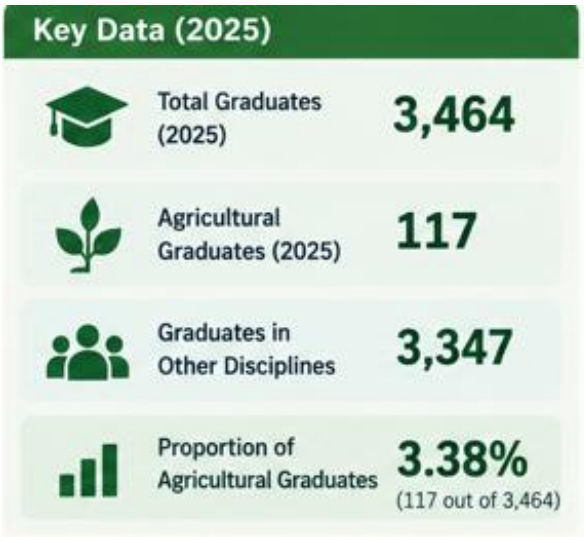


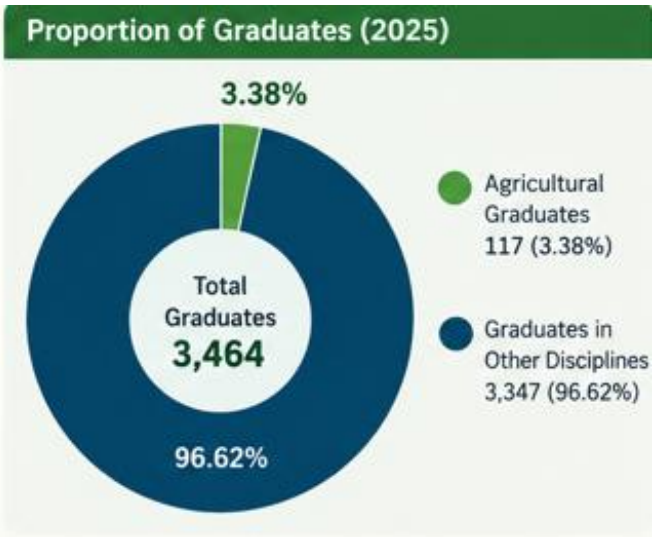
Hygiene Practices at the University Mess Kitchen

2.4.1 - PROPORTION OF GRADUATES IN AGRICULTURE

Teerthanker Mahaveer University (TMU) offers agricultural education through programmes that prepare students in crop production, agronomy, soil science, and agricultural resource management. These programmes provide students with academic knowledge and practical exposure relevant to agricultural development and the responsible use of natural resources. For the reporting period, TMU recorded a total of 3,464 graduates, of whom 117 graduated in agriculture.

Agricultural graduates therefore represented approximately 3.38% of the University's total graduating population. This indicator presents the proportion of graduates completing agricultural studies and reflects the place of agricultural education within TMU's overall academic provision. The University's agriculture programmes are relevant to SDG-02, Zero Hunger, through their focus on agricultural knowledge and practices associated with food production and agricultural sustainability.





2.5.1 - ACCESS TO FOOD SECURITY KNOWLEDGE

1. World Food Day 2025 - Evidence

- Promoted preventive animal-health practices through exposure visits in coordination with veterinary experts and appropriate extension agencies.
- Exposure visits with students in hygienic milk, egg and meat production, safe handling and basic value-addition practices to reduce losses and improve food quality.

TMU's Teerthanker Mahaveer College of Agriculture Sciences conducted a World Food Day 2025 Food Fest on 16 October 2025. The activities in the event included: Food Photography competition, Poster Making competition, Salad Decoration and Presentation, Guest lecture involving industry experts and a retired IFS officer. The theme was linked to millets, sustainable development, healthy diets and food security.



Students Participation in World Food Day-2025



Judging of the Food Prepared by the Students



Participation of Students during the Food Festival

2. Two Day National Conference on Sustainable Agriculture and Water Security - Evidence

TMU hosted a two-day National Conference on Sustainable Agriculture and Water Security, attracting 493 registrations and approximately 378 participating delegates. More than 300 research papers were presented on sustainable agriculture, climate-smart farming, biodiversity, water management and rural livelihoods, strengthening knowledge dissemination on sustainable food systems.



Felicitation of Resource Person in Two Day National Conference-2025

3. Organic Farming Training - Evidence

Four TMU agriculture students participated in a five-day residential Organic Farming Training Programme held from 25–29 March 2025 at Ghaziabad. The programme was organised under the National Centre for Organic and Natural Farming (NCONF) and Ministry of Agriculture & Farmers' Welfare. The training covered soil-health management, composting, integrated pest management, eco-friendly farming inputs, organic and natural farming.



Students Achievement in Organic Farming Training-2025

4. Visit to Food Corporation of India (FCI), Moradabad - Evidence

Students of B.Sc.(H) Agriculture program visited the Food Corporation of India (FCI), Moradabad wherein the students received practical exposure to India's food-grain supply chain through an educational visit to FCI Moradabad. The visit covered scientific storage, procurement from farmers, post-harvest loss prevention and distribution through the Public Distribution System, strengthening student understanding of food security and farmer–consumer linkages

5. Visit to Indian Agricultural Research Institute (IARI), New Delhi - Evidence

TMU agriculture students visited the Indian Agricultural Research Institute (IARI), New Delhi. The programme covered Agricultural extension, Lab-to-Land technology transfer, Farmer training, Frontline demonstrations, Farmer field schools, Participatory rural appraisal and Climate-smart agriculture and Community Based Learning.



Students Visit to Food Corporation of India (FCI). Moradabad-2025



Students Visit to Indian Agricultural Research Institute (IARI), New Delhi-2025

6. Seed Production Farm Visit - Evidence

TMU organised a **Seed Production Farm Visit** for B.Sc. Agriculture students. The students learned:

- seed production
- agricultural inputs
- irrigation
- nutrient management
- plant protection
- seed processing
- threshing
- cleaning, drying and storage
- certification
- quality assurance.

They also observed grain-handling structures, vertical elevator systems, mobile threshing equipment and post-harvest grain handling.



Students Visit to Seed Production Farm-2025

7. Practical Crop Production Hands-on Training

Teerthanker Mahaveer University (TMU) conducts Practical Crop Production Hands-on Training every year for students during the fifth and sixth semesters of their agricultural studies. The training provides field-based learning opportunities to develop practical skills and strengthen students' understanding of crop production practices. Students participate in activities such as land preparation, seed selection and treatment, sowing and planting, nursery management, irrigation, nutrient management, weed control, pest and disease management, intercultural operations, harvesting, and post-harvest handling of different crops. It helps prepare future agricultural professionals with skills relevant to crop cultivation, crop management, and post-harvest handling, which are important aspects of food production and reducing losses after harvest.



Students Hands-0n Training in the Field

8. Educational Visit to Pearl Farming Unit at Jards, Moradabad

On 12 November 2025, students of Teerthanker Mahaveer University (TMU) visited a pearl farming unit at Jards, Moradabad, as part of their educational and experiential learning activities. The visit provided practical exposure to freshwater pearl cultivation and helped students understand the techniques and management practices involved in pearl production. During the visit, students observed key stages of pearl farming, including the selection and maintenance of pearl-producing mussels, nucleus insertion, mussel rearing, water-quality management, and pearl harvesting. Interactions with local farmers provided insights into the practical challenges and operational requirements of this aquaculture-based enterprise. It broadened students' understanding of freshwater farming practices and the potential of aquaculture-related enterprises to support rural livelihoods and diversify agricultural activities. While pearl farming primarily produces pearls rather than food, the visit offered useful exposure to aquatic farming techniques and enterprise management within the broader agricultural sector.



Students Accessing Knowledge on Pearl Farming during the Visit

9. Educational Visit to Kisan Mela (Farmers Exhibition) at Pantnagar

On 11 and 12 October 2025, students of Teerthanker Mahaveer University (TMU) visited the Kisan Mela organized at Govind Ballabh Pant University of Agriculture and Technology, Pantnagar. The educational visit provided an opportunity to learn about recent developments in agriculture, improved farming practices, modern agricultural technologies, and innovative farm machinery. It enabled students to gain practical exposure to agricultural advancements and understand their relevance to farm operations and crop production. Such educational exposure helps develop knowledge relevant to agricultural productivity, efficient crop cultivation, and the adoption of modern technologies in support of sustainable food production.



Farmers Exhibition at Govind Ballabh Pant University

10. Visit to the Engineering Workshop, Division of Agricultural Engineering, ICAR (Indian Council of Agricultural Research), New Delhi

Students of the B.Sc. (Hons.) Agriculture programme at Teerthanker Mahaveer University (TMU) visited the Engineering Workshop at the Division of Agricultural Engineering, Indian Council of Agricultural Research (ICAR), New Delhi – 110012, as part of their academic and experiential learning activities. The visit aimed to familiarize students with agricultural engineering technologies, farm machinery, and engineering applications relevant to modern agricultural practices.



Students at Engineering Workshop at ICAR, New Delhi

During the visit, students were introduced to the role of agricultural engineering in supporting efficient and sustainable agricultural production. The engineering workshop provided an educational setting to understand the importance of farm machinery, equipment fabrication, maintenance, and technological innovations in agricultural operations. The visit also helped students appreciate how appropriate mechanization can improve operational efficiency, reduce labor-intensive activities, and support timely agricultural operations.



Students Interacting with the Experts of ICAR

The interaction with the technical environment broadened students' understanding of the relationship between agricultural sciences and engineering. It also highlighted the importance of technological advancements in addressing practical farming challenges and improving the efficiency of agricultural production systems.



Student at the Engineering Workshop Facility of ICAR, New Delhi

The educational visit aligns with SDG 2: Zero Hunger, particularly through its focus on agricultural mechanization, improved farming efficiency, and technological development in agriculture. Understanding agricultural engineering applications helps students appreciate the role of machinery and technology in supporting productive and sustainable farming systems, which are important for strengthening food production and food security. The experience strengthens the connection between classroom learning and practical agricultural applications and increased students' awareness of the role of engineering technologies in modern agriculture.

12. Students Visiting Agriculture Machinery Expo

Teerthanker Mahaveer College of Agriculture Sciences, Teerthanker Mahaveer University (TMU), organized an educational visit to an Agricultural Machinery Expo for its undergraduate and postgraduate students. The visit aimed to familiarize students with the latest machinery and technological advancements used in modern farming. Students interacted with industry experts and learned about four-stroke diesel engines, four-cylinder petrol engines, and various accessories used in day-to-day agricultural operations. They also interacted with participating farmers and gained insights into practical farming methods and field-level challenges.



Students at the Agriculture Machinery Expo-2025

The visit provided valuable experiential learning by connecting classroom knowledge with agricultural technologies and contemporary farming practices. It enhanced students' understanding of farm machinery, mechanization, and technological developments in agriculture, supporting their academic learning in accordance with the prescribed curriculum. The activity aligns with SDG 2: Zero Hunger by promoting awareness of agricultural innovations and mechanization that can support efficient farm operations, improved productivity, and sustainable food production.







Students Interacting with the Industry Experts

11. Academic Initiatives by Agriculture College

TMU Medicinal Garden-A Living Resource for Biodiversity, Learning and Sustainable Well-being

Teerthanker Mahaveer University (TMU) maintains a medicinal garden featuring 50 plant species documented in the University's herbal-garden plant list. The collection includes herbs, shrubs and trees recognized in traditional knowledge systems and botanical study. Species such as Tulsi, Neem, Ashwagandha, Amla, Aloe Vera, Turmeric and Brahmi provide opportunities to explore plant diversity and traditional uses. The garden can support experiential learning through plant identification, botanical observation and awareness of medicinal and aromatic plants. It also highlights the importance of conserving plant resources and respecting biodiversity. By bringing living plant specimens into an educational setting, the garden connects classroom learning with environmental awareness. The initiative supports the broader sustainability agenda through biodiversity appreciation, conservation education and responsible engagement with natural resources. The inventory below presents all 50 plant names with the botanical names and attributes recorded on the supplied name-plate list.

Inventory of 50 Medicinal Plant Species

S.No.	Common Name	Botanical Name	Uses/Attributes
1	Ashwagandha	*Withania somnifera*	Immunomodulator; anti-inflammatory; anti-stress
2	Tulsi	*Ocimum tenuiflorum*	Antimicrobial; anti-inflammatory; respiratory support
3	Lemongrass	*Cymbopogon citratus*	Carminative; antimicrobial; digestive support
4	Ajwain	*Trachyspermum ammi*	Carminative; antispasmodic; digestive aid
5	Cardamom	*Elettaria cardamomum*	Carminative; digestive aid; antioxidant
6	Aloe vera	*Aloe vera*	Wound healing; soothing; anti-inflammatory
7	Papaya	*Carica papaya*	Digestive aid; proteolytic enzyme source
8	Clove	*Syzygium aromaticum*	Analgesic; antiseptic; dental pain relief

9	Giloy	*Tinospora cordifolia*	Immunomodulator; anti-inflammatory; antipyretic
10	Sadabahar	*Catharanthus roseus*	Source of vinca alkaloids; listed for anticancer research
11	Turmeric	*Curcuma longa*	Anti-inflammatory; antioxidant
12	Pudina	*Mentha spicata*	Carminative; antispasmodic; digestive aid
13	Neem	*Azadirachta indica*	Antimicrobial; skin care; insecticidal
14	Senna	*Cassia angustifolia*	Stimulant laxative; constipation
15	Ginger	*Zingiber officinale*	Antiemetic; carminative; digestive aid
16	Coriander	*Coriandrum sativum*	Carminative; digestive aid
17	Fennel	*Foeniculum vulgare*	Carminative; antispasmodic; digestive aid
18	Arjun	*Terminalia arjuna*	Cardioprotective; cardiovascular support
19	Amla	*Phyllanthus emblica*	Antioxidant; tonic; vitamin C source
20	Garlic	*Allium sativum*	Cardiovascular support; antimicrobial
21	Bael	*Aegle marmelos*	Antidiarrhoeal; digestive aid
22	Digitalis	*Digitalis purpurea*	Cardiotonic; source of cardiac glycosides
23	Cinnamon	*Cinnamomum zeylanicum*	Carminative; antimicrobial
24	Guava	*Psidium guajava*	Antidiarrhoeal; antimicrobial
25	Lemon	*Citrus limon*	Vitamin C source; antioxidant
26	Hibiscus	*Hibiscus rosa-sinensis*	Hair care; demulcent
27	Brahmi	*Bacopa monnieri*	Memory support; nootropic
28	Shankhpushpi	*Convolvulus pluricaulis*	Nervine; memory support
29	Kalmegh	*Andrographis paniculata*	Antipyretic; hepatoprotective; respiratory support
30	Isabgol	*Plantago ovata*	Bulk-forming laxative; constipation

31	Mulethi	*Glycyrrhiza glabra*	Demulcent; expectorant; cough relief
32	Shatavari	*Asparagus racemosus*	Female reproductive tonic; adaptogenic
33	Punarnava	*Boerhavia diffusa*	Diuretic; anti-inflammatory
34	Bhringraj	*Eclipta prostrata*	Hair and scalp care; hepatoprotective
35	Safed Musli	*Chlorophytum borivilianum*	Rejuvenative; vitality support
36	Vasaka	*Justicia adhatoda*	Expectorant; bronchodilator
37	Haritaki	*Terminalia chebula*	Mild laxative; digestive tonic
38	Bibhitaki	*Terminalia bellirica*	Expectorant; digestive support
39	Ashoka	*Saraca asoca*	Female reproductive health; menstrual support
40	Guggul	*Commiphora wightii*	Lipid metabolism support; anti-inflammatory
41	Sarpagandha	*Rauvolfia serpentina*	Antihypertensive; sedative
42	Nirgundi	*Vitex negundo*	Anti-inflammatory; analgesic
43	Karanja	*Pongamia pinnata*	Antimicrobial; traditional skin care
44	Henna	*Lawsonia inermis*	Digestive support; anti-inflammatory
45	Stevia	*Stevia rebaudiana*	Natural non-caloric sweetener
46	Curry Leaves	*Murraya koenigii*	Digestive aid; nutritional support
47	Bhui Amla	*Phyllanthus niruri*	Hepatoprotective; diuretic; kidney-stone support as stated
48	Chitrak	*Plumbago zeylanica*	Digestive stimulant; metabolic catalyst; uterine stimulant
49	Jamun	*Syzygium cumini*	Blood-glucose support; astringent
50	Gokhru	*Tribulus terrestris*	Diuretic; kidney/urinary support as stated

Note: The listed uses are descriptive information, not medical advice or a recommendation for self-medication.



Medicinal Plant Garden



Faculty at the Medicinal Plant Garden

Courses Taught at College of Agriculture Sciences Aligned with SDG-02

Teerthanker Mahaveer University (TMU), through its College of Agriculture Sciences, offers undergraduate, postgraduate, and doctoral programmes in agriculture. The academic curriculum follows the guidelines and recommendations of the Sixth Deans' Committee of the Indian Council of Agricultural Research (ICAR). Students gain theoretical knowledge through classroom teaching and laboratory sessions, complemented by practical field exposure and hands-on training through the Experiential Learning Programme (ELP), which forms part of the prescribed curriculum. The College also organizes guest lectures and expert talks on subjects related to crop production, sustainable farming practices, agricultural innovations, and emerging challenges in modern agriculture.

These academic and practical learning opportunities align with SDG 2: Zero Hunger by developing students' knowledge and skills in crop production, agricultural technologies, and sustainable farming practices. The curriculum, discipline-specific elective courses, and ELP activities provide opportunities to understand approaches relevant to improving agricultural productivity, promoting responsible resource management, and strengthening sustainable food production systems. The programmes offered by the College, together with their discipline-specific electives and ELP courses, are summarized in the table below.

Courses on Bachelor of Agriculture Programme

S. No.	Course Type	Course Code	Course Title
1.	SEC	BAGSE250151	Biofertlizer and biopesticide production
2.	SEC	BAGSE250152	Mushroom production technology
3.	MDC	BAGMD250101	Farming based livelihood systems
4.	CC	BAGCC250101	Rural Sociology and Educational Psychology
5.	CC	BAGCC250102	Fundamentals of Agronomy
6.	CC	BAGCC250103	Fundamentals of Soil Science
7.	CC	BAGCC250104	Fundamentals of Horticulture
8.	SEC	BAGSE250251	Seed Production Technology
9.	SEC	BAGSE250252	Post-harvest processing technology
10.	VAC	BAGVA250201	Environmental Studies and Disaster Management

11.	CC	BAGCC250201	Soil Fertility Management
12.	CC	BAGCC250202	Fundamentals of Entomology
13.	CC	BAGCC250203	Livestock and Poultry Management
14.	CC	BAGCC250204	Fundamentals of Plant Pathology
15.	SEC	BAGSE250351	Beneficial insect farming
16.	MDC	BAGMD250301	Entrepreneurship Development and Business Communication
17.	CC	BAGCC250301	Principles of Genetics
18.	CC	BAGCC250302	Crop Production Technology-I (Kharif crops)
19.	CC	BAGCC250303	Production Technology of Fruit and Plantation Crops
20.	CC	BAGCC250305	Fundamentals of Nematology
21.	CC	BAGCC250306	Principles and Practices of Natural Farming
22.	SEC	BAGSE250451	Horticulture Nursery Management
23.	VAC	BAGVA250401	Agricultural Informatics and Artificial Intelligence
24.	CC	BAGCC250401	Production Technology of Vegetables and Spices
25.	CC	BAGCC250402	Principles of Agricultural Economics and Farm Management
26.	CC	BAGCC250403	Crop Production Technology-II (Rabi Crops)
27.	CC	BAGCC250404	Farm Machinery and Power
28.	CC	BAGCC250405	Water Management
29.	CC	BAGCC250406	Problematic Soils and their management
30.	CC	BAGCC250407	Basics of Plant Breeding
31.	CC	BAGCC250501	Introduction to Agro-meteorology
32.	CC	BAGCC250502	Fundamentals of Crop Physiology
33.	CC	BAGCC250503	Pest management in Crops and Stored Grains
34.	CC	BAGCC250504	Diseases of Field & Horticultural Crops & their Management
35.	CC	BAGCC250505	Crop Improvement (kharif crops) - I
36.	CC	BAGCC250506	Weed Management
37.	CC	BAGCC250507	Ornamental Crops, MAPs and Landscaping
38.	CC	BAGCC250508	Introductory Agro forestry
39.	CC	BAGCC250601	Fundamentals of Agri Biotechnology
40.	CC	BAGCC250602	Basic and Applied Agri Statistics
41.	CC	BAGCC250603	Crop Improvement (Rabi crops) - II
42.	CC	BAGCC250604	Renewable energy in Agriculture and Allied Sector
43.	CC	BAGCC250605	Dryland agriculture/ Rainfed agriculture and watershed management
44.	CC	BAGCC250606	Agricultural Microbiology and Phyto -remediation
45.	CC	BAGCC250607	Agricultural Finance & Cooperation
46.	CC	BAGCC250608	Essentials of Plant Biochemistry
47.	CC	BAGCC250609	Fundamentals of Seed Science & Technology

Discipline Specific Elective Courses

S. No.	Course Type	Course Code	Course Title
1.	DSEC	BAGDS250701	Agri-Business Management
2.	DSEC	BAGDS250702	Management of natural resources
3.	DSEC	BAGDS250703	Agrochemicals
4.	DSEC	BAGDS250704	Agricultural Journalism
5.	DSEC	BAGDS250705	Landscaping
6.	DSEC	BAGDS250706	Commercial Plant breeding
7.	DSEC	BAGDS250707	Food safety and standards
8.	DSEC	BAGDS250708	Bioformulation and Nano formulation
9.	DSEC	BAGDS250709	Biopesticides and Biofertilizers
10.	DSEC	BAGDS250710	System Simulation and Agro advisory
11.	DSEC	BAGDS250711	Hi-tech Horticulture
12.	DSEC	BAGDS250712	Protected cultivation
13.	DSEC	BAGDS250713	Climate Resilient Agriculture
14.	DSEC	BAGDS250714	Biotechnology of Crop Improvement
15.	DSEC	BAGDS250715	Geoinformatics and Remote Sensing, precision farming
16.	DSEC	BAGDS250716	Micro-propagation Technologies
17.	DSEC	BAGDS250717	Commercial Seed Production
18.	DSEC	BAGDS250718	Principles and Practices of Organic Farming/ Conservation Agriculture
19.	DSEC	BAGDS250719	Food Science and Nutrition
20.	DSEC	BAGDS250720	Post-Harvest Technology and Value Addition

Courses under Experiential Learning Programme (ELP)

Sr. No.	Course Type	Course Code	Course Title
1.	SEC	BAGSE250852	Production Technology for Bioagents and Biofertilizer
2.	SEC	BAGSE250853	Mushroom Cultivation Technology
3.	SEC	BAGSE250854	Commercial Horticulture
4.	SEC	BAGSE250855	Food Processing
5.	SEC	BAGSE250856	Production Technology of Vermicompost

2.5.2 - EVENTS FOR LOCAL FARMERS AND FOOD PRODUCERS

- Conducted exposure visits of farmer fairs, agricultural exhibitions, conferences, workshops, field days, farmer–scientist meetings focusing on food production and food security.
- Invited local farmers, agri-entrepreneurs, food processors and extension agencies to share experiences and identify local production constraints through Kisan Gosthi.
- Conducted demonstrations of improved agricultural practices/ farm machinery/protected cultivation/ water-saving technologies/ organic inputs/ value addition and post-harvest management.
- Arranged question-and-answer sessions and problem-solving clinics under RAWE program where farmers can obtain expert advice on crop, soil, water and marketing-related issues.

Farmer Skills – Focusing on Skill Development

- Conducted structured skill-development training programmes for farmers on crop production, seed selection, nursery management, integrated pest management, nutrient management, irrigation and harvesting.
- Provide hands-on training on modern and low-cost technologies such as organic farming, protected cultivation, bio-inputs and climate-resilient practices.
- Radio and television talk conducted by experts from college of agriculture sciences for farmers on scientific livestock management, including balanced feeding, clean housing, breeding management, disease prevention and animal welfare.
- Assessed farmers' knowledge before and after kisan gosthi and technology adoption, productivity improvement and income-related outcomes was observed impact of kisan gosthi where a large numbers of farmers have replaced their sugarcane variety in adopted villages.

Khet Bachao Abhiyan on Millets (Protect the Farms Campaign)

On 25 June 2025, an awareness programme under the Khet Bachao Abhiyan (Protect the Farms Campaign**)** was conducted at Bilari with the active participation of farmers. The programme focused on promoting millet cultivation as a nutritious, climate-resilient, and sustainable agricultural practice. Farmers were informed about the nutritional value of millets, their potential economic benefits, and their role in supporting sustainable farming systems. The programme encouraged farmers to consider millet-based farming practices and highlighted the importance of millets in strengthening food and nutritional security. It also supports the broader goal of improving food-system resilience by highlighting the role of millets in diversifying crop production and strengthening agricultural sustainability.



University Faculty Interacting with Farmers

Kisan Gosthi on Sugarcane Diseases

A Kisan Gosthi (Farmers' Meeting) was conducted on 10 March 2024 at Fatehpur village to raise awareness among farmers about major sugarcane diseases, particularly Red Rot, and their management. The technical session was led by Dr. Balaj Singh, Professor, College of Agriculture Sciences, who explained the symptoms, spread, and favorable conditions of Red Rot disease. He highlighted the importance of using healthy, disease-free planting material and adopting suitable preventive and cultural practices to minimize disease incidence and maintain crop productivity. The programme was attended by the Chief Development Officer (CDO), Moradabad, Uttar Pradesh, and the General Manager of Agwanpur Sugar Mill. Their participation enabled farmers to interact with agricultural experts and industry representatives and discuss practical challenges associated with sugarcane cultivation and disease management. Such knowledge-sharing activities support efforts to protect crop health, reduce potential production losses, and promote sustainable agricultural productivity, which are important for strengthening food security.



Spreading Awareness Regarding Sugarcane Diseases and their Prevention

Land Use and Soil Protection

- Conducted soil-health awareness camps and practical demonstrations on soil testing, soil organic matter management, balanced fertilization, composting, and conservation agriculture.
- Trained farmers through kisan gosthi in integrated nutrient management and integrated pest management to improve resource-use efficiency while protecting soil health.
- Promoted water conservation methods, including rainwater harvesting, farm ponds, drip and sprinkler irrigation wherever appropriate through RAWE and NSS activities.
- Organized field visits and NSS event to identify local soil, reduce soil erosion through cover crops and land-management problems and transfer suitable technologies through participatory discussion.



Students Spreading Awareness on Soil Health

Khet Bachao Abhiyan – Save Soil Health

An awareness programme under the "Khet Bachao Abhiyan" was conducted on 4 June 2026 with farmers at Bagadpur, Moradabad, focusing on the theme **"**Save Soil Health**."** The programme emphasized the importance of maintaining soil health for sustainable agricultural production. Farmers were sensitized about soil conservation, balanced use of fertilizers, organic matter management, and the adoption of sustainable farming practices. The interaction provided an opportunity to discuss soil-related challenges faced by farmers and promote practices for maintaining long-term soil fertility and productivity.



Interaction on Methods of Saving the Soil

Soil Health Awareness Programmes at Falada Village

Under the National Service Scheme (NSS), students of Teerthanker Mahaveer University (TMU) conducted Soil Health Management Awareness Programme at Falada Village to educate farmers about the importance of maintaining soil health for sustainable crop production. Students explained the need for regular soil testing, balanced fertilizer application, the use of organic manure, crop residue management, and integrated nutrient management. The programme highlighted how appropriate soil management practices can support crop productivity and the efficient use of agricultural resources.

Organic Farming

- Established demonstration plots showing organic crop production practices, including composting, vermicomposting, green manuring, crop rotation and the use of suitable bio-inputs.
- Organized farmer field schools and exposure visits to successful organic farms so that farmers can observe complete production systems.
- Promote integrated approaches where farmers select suitable organic practices according to local soil, crop, climate and market conditions.

Animal Husbandry and Sustainable Practices

- Radio and television talk conducted by experts from college of agriculture sciences for farmers on scientific livestock management, including balanced feeding, clean housing, breeding management, disease prevention and animal welfare.
- Promoted preventive animal-health practices through exposure visits in coordination with veterinary experts and appropriate extension agencies
- Exposure visits with students in hygienic milk, egg and meat production, safe handling and basic value-addition practices to reduce losses and improve food quality.

Soil Sampling Awareness Programmes at Falada Village

Under the National Service Scheme (NSS), students of Teerthanker Mahaveer University (TMU) conducted awareness programmes at Falada Village on Soil Sampling Awareness Programme focused on the importance of scientific soil testing to promote scientific soil management and sustainable agricultural practices. Farmers received guidance on selecting appropriate sampling sites, determining sampling depth, following proper collection methods, and obtaining representative soil samples for reliable soil analysis. These initiatives promote soil health, nutrient management, and sustainable farming practices. Through direct engagement with farmers, the programmes helped raise awareness of scientific approaches to soil management that support agricultural productivity and the long-term sustainability of food production systems.



Students Demonstration How to Check for Soil Health

Advanced Research Facilities Supporting Innovation and Sustainable Agriculture: Teerthanker Mahaveer College of Agriculture Sciences is equipped with state-of-the-art infrastructure and expert faculty to conduct impactful research and field trials. The University adheres to the guidelines of the National Education Policy (NEP) to foster a strong research culture, encourage multidisciplinary collaboration, and uphold ethical research practices that support cross-disciplinary innovation. Research requirements are addressed through a streamlined mechanism in which the Head of the Laboratory communicates the requirements to the Dean, ensuring the timely availability of materials and equipment for postgraduate dissertation work. The University consistently allocates dedicated resources to meet postgraduate research contingencies, with a particular focus on Agronomy, Horticulture, Genetics and Plant Breeding, Plant Pathology, Entomology, and Soil Science and Agricultural Chemistry. Additional support is provided through seed money, research incentives, and travel grants for faculty members. This comprehensive research ecosystem strengthens advanced research initiatives, contributes directly to enhancing food security, and promotes sustainable agricultural practices.





Viksit Krishi Sankalp Abhiyan (Developed Agriculture Resolution Campaign)

On 9 June 2025, a farmer awareness programme was conducted at Fatehpur, Moradabad, under the Viksit Krishi Sankalp Abhiyan, with special emphasis on the Khet Bachao Abhiyan. The programme aimed to strengthen interaction between farmers and agricultural experts and promote the adoption of improved and sustainable farming practices. Its central objective was to facilitate the transfer of agricultural technologies from the laboratory to the field, helping farmers gain practical knowledge relevant to their farming needs. The programme covered key areas such as soil health and management, improved crop production techniques, crop diversification, natural farming, and awareness of government agricultural schemes. Direct interaction with farmers provided an opportunity to understand field-level challenges and offer appropriate technical guidance. Through farmer engagement and the dissemination of agricultural technologies, the programme supported awareness of approaches that can help improve farm productivity, strengthen resilience, and promote sustainable food production systems.



Farmers Participating in the Event

Sustainable Farming Practices

- Promoted climate-smart and resource-efficient farming practices such as crop diversification, crop rotation, intercropping, integrated nutrient management and integrated pest management.
- Conducted farmer field schools in collaboration with agriculture department Uttar Pradsh government where farmers compare conventional and improved practices using locally relevant indicators such as yield, cost and resource efficiency.
- Providing follow-up advisory support through social media (Whatsapp group).

Protecting Public Health

- Conducted awareness program (under RAWE & NSS) and kisan gosthi to farmers and food producers on safe and responsible use of pesticides, fertilisers, veterinary medicines and other agricultural inputs, following approved recommendations.
- Promoted integrated pest management and biological control to reduce unnecessary chemical use and minimise risks to consumers, farm workers and the environment through NSS activites and Kisan Gosthi.
- Conducted awareness programmes on food hygiene through NSS activities & RAWE program.
- Demonstrated proper use of organic manure and disposal of agricultural chemicals.
- Conducted tree plantation in adopted villages.

Low Environmental Impact

- Encouraged farmers to adopt integrated farming systems, agroforestry, crop diversification and other practices that support biodiversity and ecological balance.
- Conducted environmental awareness program through RAWE program and NSS.

- Conducted tree plantation under RAWE & NSS.
- Promoting organic farming under RAWE and NSS.
- Running Namami Gange program for that formed Namami club.

Good Employment Practices

- Promoting productive employment opportunities in agriculture such as mushroom production, food processing, livestock, aquaculture (pearl farming), and vermicompost.
- Conducted entrepreneurship and skill-development programmes for farmers, rural youth, women and students on value addition, food processing, nursery enterprises and other agricultural businesses.
- Provided awareness on fair remuneration, safe workplaces, skill development and responsible employment practices within agricultural and food-related enterprises through alumni.
- Facilitated linkages with agri-enterprises, industries and relevant institutions to support livelihood and enterprise opportunities.
- Encouraged value addition and local processing to create employment close to farming communities.

2.5.3 - UNIVERSITY ACCESS TO LOCAL FARMERS AND FOOD PRODUCERS

- Organized regular university–farmer interaction programmes such as field visits, farmer–scientist interactions and village-level extension camps to provide farmers with direct access to agricultural knowledge and expertise.
- Created field demonstration on the university campus and at adopted villages to demonstrate improved varieties, climate-resilient crops, efficient irrigation, integrated nutrient management and pest management, and post-harvest technologies.
- Facilitated access to soil testing, plant health diagnosis, seed/planting material information and advisory services through university departments and agriculture department of Uttar Pradesh government, laboratories and extension units.

- Using mobile-based advisories such as WhatsApp groups, and local-language information materials to transfer timely technologies and recommendations to food producers.

1. Mushroom cultivation - rural farmer outreach.- Evidence

In May 2025, TMU faculty member Dr Amit Kumar Maurya participated in an All India Radio/Akashvani agricultural programme on scientific mushroom cultivation. The intended audience included farmers, agri-entrepreneurs and rural youth. The programme addressed quality spawn production, enriched substrates, controlled environmental conditions, harvesting, post-harvest management, farmer income diversification, nutrition and sustainable mushroom farming.



TMU Professor in Akashvani Agricultural Programme (Mushroom Cultivation)

2. Scientific Sugarcane Cultivation and Advanced Vegetable Production Techniques Demonstrated to Farmers. Evidence

Farmers from Sambhal district visited the Agricultural Research Farm of Teerthanker Mahaveer College of Agriculture Sciences, Teerthanker Mahaveer University (TMU), Moradabad to learn about scientific sugarcane cultivation and advanced production techniques for various vegetables grown during the Rabi season. The objective of the visit was to familiarise farmers with modern agricultural practices and provide practical knowledge to improve crop production.

The farmers were urged to adopt scientific practices such as soil testing, the use of improved seeds, balanced nutrient management, water conservation, and integrated pest management. The farmers also observed various crops and vegetables being cultivated at the research farm and raised queries about the balanced use of fertilizers, crop management, and pest and disease control, receiving practical guidance from the experts.



Farmers Interacting with the University Teachers

The faculty members of the college explained the selection of improved crop varieties, field preparation, use of healthy seeds, seed treatment, modern sowing methods, balanced fertilizer management, irrigation, weed control, and measures for preventing pests and diseases. Emphasis was also laid on adopting scientific techniques which can improve both the yield and quality of sugarcane. A brief discussion on cultivation techniques for important Rabi vegetables, including potatoes, peas, tomatoes, cauliflower, cabbage, and radish was also done with the farmers. The farmers received useful recommendations on appropriate sowing times, the selection of quality seeds and planting materials, proper spacing between plants, balanced nutrient application, water conservation, and crop protection. The farmers were encouraged to adopt modern agricultural practices which help farmers reduce production costs and obtain better-quality produce.



Farmers at the University Agriculture Fields

The participating farmers described the visit as informative and useful. They expressed their gratitude to the University and its agricultural experts for providing practical guidance. They also stated that the initiative could serve as an important step towards connecting farmers with modern agricultural technologies and encouraging scientific farming practices.

2.5.4 - SUSTAINABLE FOOD PURCHASES EVIDENC_POLICY

- Organized a Millet Event or similar campus food-awareness programme to promote nutritious, climate-resilient and locally suitable food choices.
- Conducted food exhibitions, recipe competitions, tasting sessions and awareness talks involving students, faculty & staff, farmers and local food producers.
- Encouraged campus food outlets and canteens to include nutritious, locally sourced and seasonal foods while reducing excessive food waste through food stalls.
- Established linkages with local farmers/FPOs/agri-entrepreneurial for sourcing millets, pulses, vegetables and other nutritious food products where feasible.

1. **Unveiling different agricultural waste and supplements for the cultivation of oyster mushroom (Pleurotus florida) and recycling of spent compost.** Evidence

TMU secured a Rs.15.36 Lakh CST-UP research grant for a three-year project on agricultural waste and supplements for cultivation of oyster mushroom (*Pleurotus florida*) and recycling of spent compost. The project uses straw, husks and organic agricultural by-products as low-cost mushroom substrates and recycles spent compost as a soil amendment.



Faculty of TMU receiving Research Project Grant worth Rs. 30 Lakh

2. Developing biological solutions for managing plant health and productivity under Ecologically Intensive Agriculture - Evidence

TMU also secured a Rs.14.36 Lakh CST-UP research grant for a three-year project on biological solutions for plant health under Ecologically Intensive Agriculture.

The project highlights:

- Designing and deploying biological agents as sustainable alternatives to harmful agrochemicals.
- Improving soil health, crop resilience, and long-term sustainability.

3. Sustainable mushroom research publication.- Evidence

TMU faculty member, Dr Amit Kumar Maurya, co-authored a 2025 publication on:

"Scientific Mushroom Cultivation Technology: A Pathway to Sustainable Agriculture and Rural Revival."

The work specifically connects mushroom production with:

- food poverty
- rural unemployment
- agricultural waste
- protein-rich food
- sustainable production
- pollution reduction
- farmer support.

4. International dairy-food innovation.- Evidence

An international copyright awarded to faculty member Dr. Mukul Sain for "Duckweed-Integrated High-Protein Functional Dairy Products: Concepts, Formulations and Applications". The work focuses on sustainable food innovation and high-protein functional dairy products.



International Copyright Awarded to Faculty Member Dr. Mukul Sain

Future Oriented Initiatives:

- Develop educational programmes and awareness campaigns for students and local communities to promote understanding of Zero Hunger, food security, nutrition, and sustainable food systems.
- Establish partnerships with agricultural research institutions and encourage research on sustainable farming practices, food security, nutritional improvement, and agricultural innovation.
- Engage students and faculty members in community-based initiatives aimed at addressing hunger, facilitating food distribution, and supporting economically disadvantaged and vulnerable communities.
- Encourage students and local farmers to adopt sustainable agricultural practices that enhance productivity while conserving natural resources and protecting the environment.
- Promote the development and adoption of innovative agricultural technologies to improve productivity, strengthen storage facilities, and reduce post-harvest losses.
- Organize skill development programmes for students and local farmers to enhance their capabilities in efficient farming techniques, food processing, and sustainable agricultural management.
- Collaborate with local authorities and relevant stakeholders to strengthen agricultural commodity markets, minimize price fluctuations, and ensure fair and equitable access to food.
- Promote environmentally sustainable initiatives focused on improving soil health, enhancing soil productivity, conserving natural resources, and addressing climate change challenges.
- Engage with policymakers, government agencies, and community stakeholders to advocate for policies and programmes that strengthen food security and advance Zero Hunger at local, regional, and national levels.

Summary of the Report:

Teerthanker Mahaveer University (TMU) is actively contributing to the reduction of food shortages and food waste in the surrounding community. Through awareness campaigns, the active involvement of students and staff, collaboration with government initiatives, and research in sustainable agriculture, the University is advancing efforts towards achieving Sustainable Development Goal 2: Zero Hunger. By encouraging responsible food consumption and strengthening local food systems, TMU is supporting the development of a more sustainable, food-secure, and equitable future for all.

The University also promotes research and educational activities that encourage sustainable agricultural practices, improve food production, and enhance awareness of food security challenges. These initiatives reflect TMU's commitment to community engagement, responsible resource utilization, and building a resilient food system for present and future generations.

TEERTHANKER MAHAVEER UNIVERSITY

Moradabad

Accredited with NAAC A Grade

12-B Status from UGC

SUSTAINABLE DEVELOPMENT GOALS

17 GOALS TO TRANSFORM OUR WORLD



TOGETHER FOR A BETTER TOMORROW

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