SDG 2

ZERO HUNGER

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



https://sdgs.rmutsv.ac.th/evidence-2025/sdgs-2

Research for Sustainable Food Systems

In fiscal year 2025, Rajamangala University of Technology Srivijaya (RUTS) supported research across multiple faculties to strengthen sustainable agricultural production, aquaculture and food systems. Key projects included field trials of local rice varieties, soil improvement using rubber-shell biochar, dairy cattle productivity, oyster seed production for coastal farmers, and innovations to improve cage-based fish farming. Other research addressed agricultural water management, livestock health and sustainable food production. These initiatives focused on improving production practices, supporting farmers and strengthening the sustainability of local food systems.

The university's research also received national recognition. At the National Research Council of Thailand Forum 2025 on 29 November 2025, a researcher from the Faculty of Science and Fisheries Technology was recognized for the Blue Swimming Crab Bank initiative, which received an outstanding-level Public Sector Excellence Award for participatory governance. The initiative supports the restoration of blue swimming crab stocks, contributing to sustainable coastal food resources and the livelihoods of local fishing communities.







Campus Food Services and Food Waste Tracking

All campus food outlets are run by external operators under lease contracts set by the university's announcement on rental criteria and monitored by a property-leasing committee (University Order No. 956/2023). There are 22 food service points (6 canteens, 8 kiosks, 6 leased restaurants, 2 convenience stores) with 48 outlets.







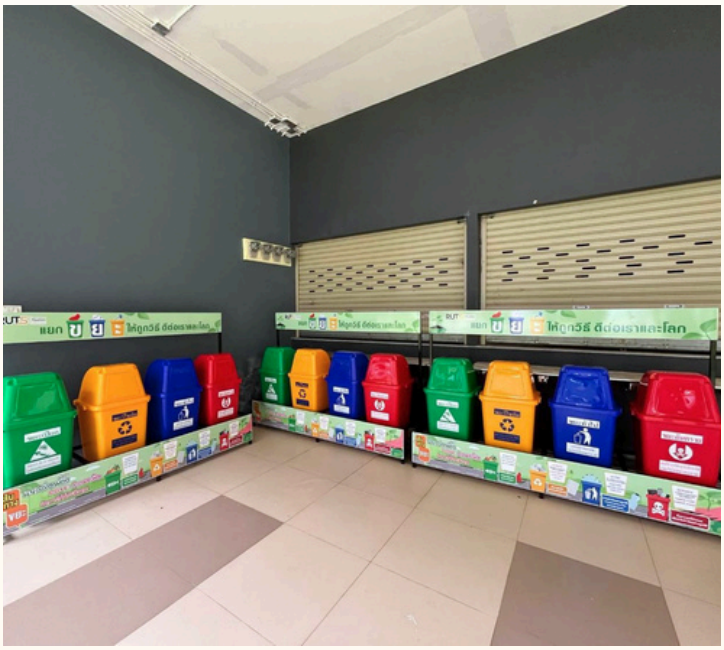




UNIVERSITY CANTEEN

Food waste is measured across the whole university: it is separated into labelled containers and operators record the bins removed from every canteen on all three campuses each day (0.0168 tons per bin). In 2025 this averaged 28 bins, or 0.470 tons per day (Songkhla 0.336, Nakhon Si Thammarat 0.101, Trang 0.034). Based on 20 operating days per month, total food waste was approximately 113 tons in 2025 (9.4 tons per month). Divided by the total campus population of 17,264 students and staff, this equals about 6.5 kg of food waste per person per year. All food waste is reused as animal feed under the supervision of the central leasing unit, and the 2025 figure serves as the baseline for food-waste reduction targets.









FOOD WASTE SEPARATED INTO DEDICATED BINS

Education in Agriculture, Aquaculture and Food

In 2025, 441 of the university's 3,987 graduates (11.1%) completed agriculture, fisheries and food programs: 439 bachelor's graduates (Faculty of Agriculture, Sai Yai 196; Faculty of Science and Fisheries Technology 112; Faculty of Liberal Arts, Food and Nutrition 96; Faculty of Agro-Industry 35) and two master's graduates in agriculture.

The university integrates academic learning with practical activities that support local food systems. Food technology students participated in cocoa processing training for a community enterprise, fisheries students conducted seafood product demonstrations at the Trang Blue Swimming Crab Festival, and agriculture students presented smart-farming research to local farmers during Field Day 2025. These activities connect students' technical knowledge with agricultural production, food processing and community engagement.











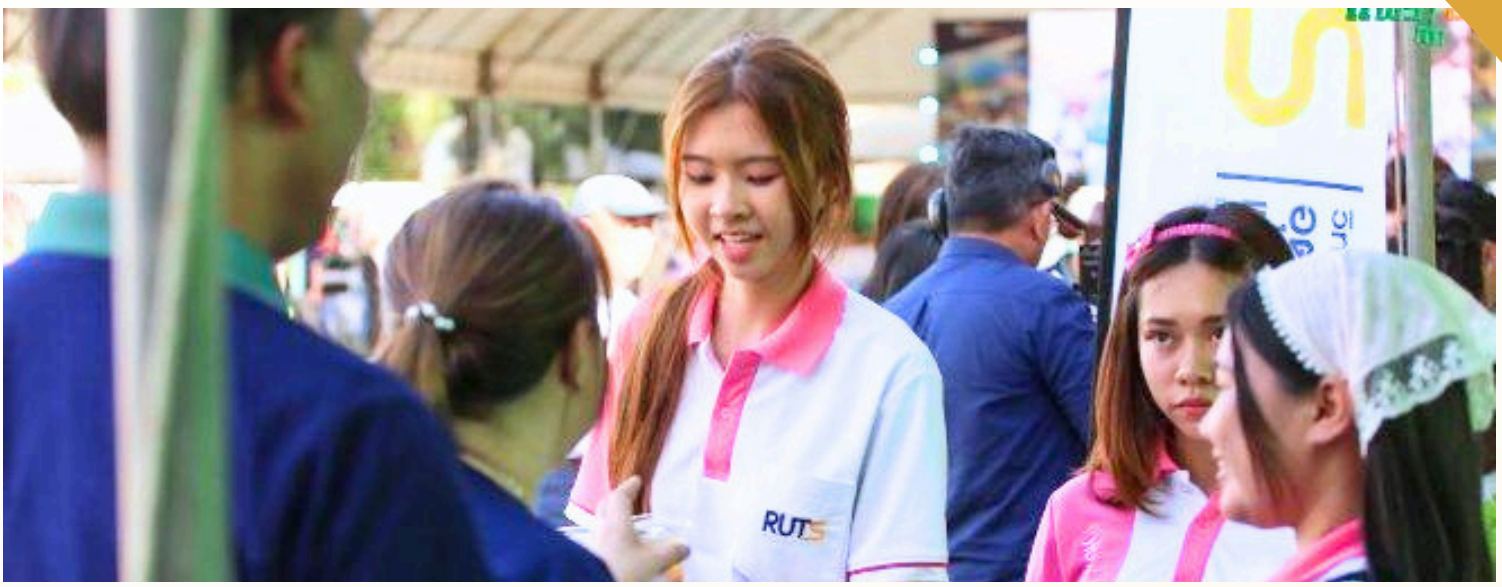
Agricultural Training and Technology Transfer



RUTS supports local farmers and food producers through research-based training, agricultural technologies and technical services. With funding from the National Research Council of Thailand, Trang Campus collaborated with the 110-member Koh Sukorn geographical indication watermelon growers' enterprise to improve production standards, develop a prototype smart irrigation system and expand market opportunities. The project reported yields of approximately two tonnes per rai and fruit sweetness of up to 15 degrees Brix.

Other initiatives included cocoa processing training for a community enterprise in Thung Yai, online agribusiness training, and the transfer of a vacuum honey dehumidifier to a stingless-bee enterprise in Thepha. The university also offered professional training for durian maturity inspectors in accordance with Thai Agricultural Standard 9070-2023.





Agricultural Engagement and Market Access

Throughout 2025, RUTS organized agricultural events that provided opportunities for farmers, food producers, researchers and industry representatives to exchange knowledge and explore market opportunities. Major events included the 6th Trang Blue Swimming Crab Festival and Fisheries Fair in collaboration with national research and agricultural development agencies, which recognized 80 coastal communities in Trang and Krabi. The 90 Years of Sai Yai Fair featured six free seminars on durian, cocoa, native rice, beef cattle, aquaculture and agritourism. Other events included the 10-day Thung Yai Agricultural Fair, Field Day 2025 and a southern innovation exhibition hosted by RUTS, featuring 18 displays. These events facilitated access to agricultural knowledge, research findings and opportunities for collaboration.



In addition to these events, RUTS expanded its support for local food producers by opening the Ros 41 Farm Outlet at Thung Yai Campus along Highway 41. The facility provides a dedicated space for community producers to display, sell and test-market agricultural and food products, helping them reach consumers and explore market opportunities. It also features livestock products developed through collaboration with Walailak University, Prince of Songkla University and Princess of Naradhiwas University. The outlet connects local agricultural production with market opportunities through the use of university facilities.