SUSTAINABLE DEVELOPMENT GOALS

KIIT Sustainable Development Report 2024

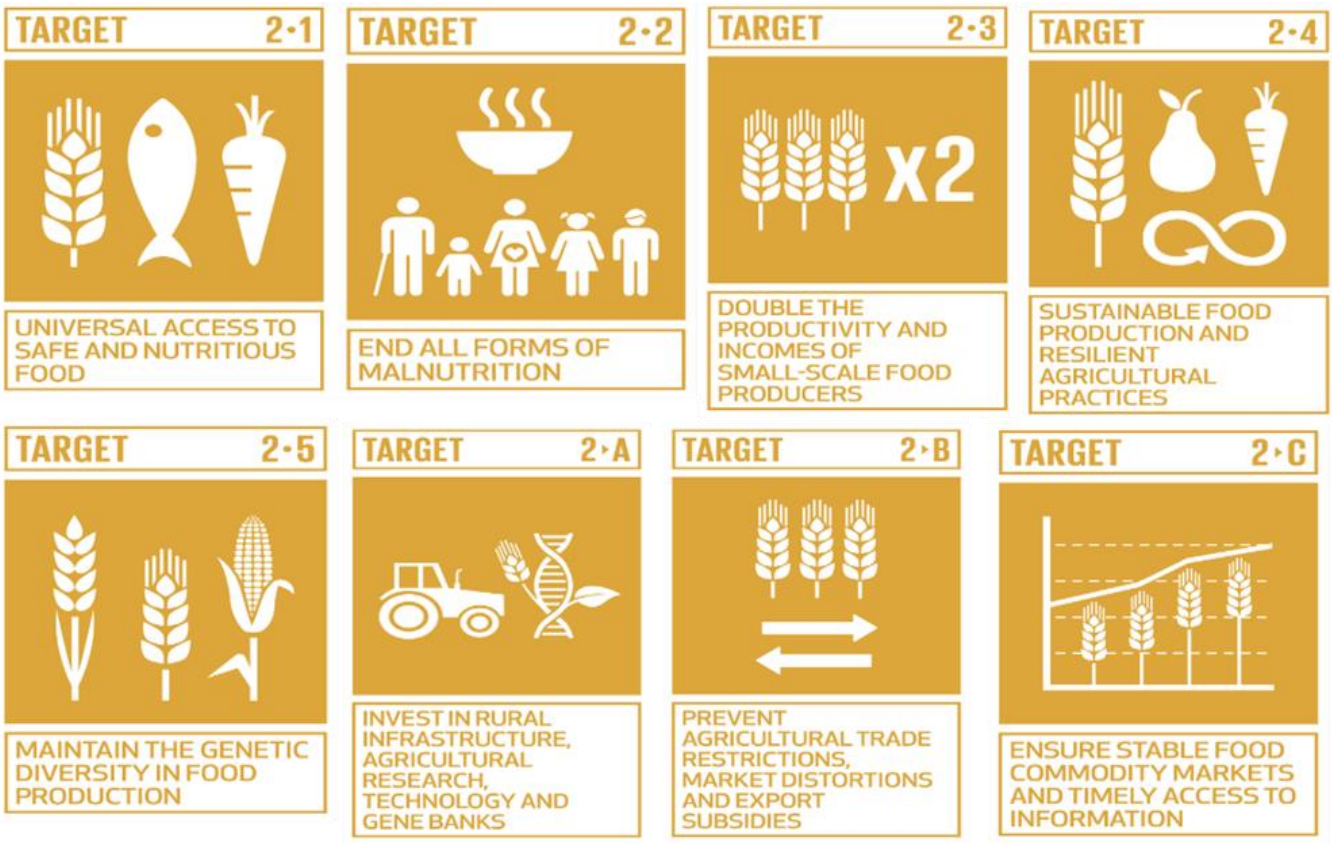
2 ZERO HUNGER

KALINGA INSTITUTE OF INDUSTRIAL TECHNOLOGY
KIIT Deemed to be University
(Declared U/S 3 of UGC Act, 1956), Bhubaneswar, Odisha, India

2. Introduction

KIIT University actively contributes to **SDG 2 – Zero Hunger** through research, education, and practical initiatives aimed at addressing hunger and promoting sustainable agriculture. The university conducts research focused on innovative solutions for food security, sustainable farming practices, and reducing hunger at local and national levels. On campus, KIIT implements a robust food waste management system to minimize food wastage, promoting awareness and responsible practices among students and staff. Efforts are made to ensure that no student faces hunger, with support programs and affordable dining options in place. At the national level, KIIT contributes through policy research and community outreach projects aimed at combating malnutrition and food insecurity. Additionally, KIIT offers specialized academic programs in agriculture and aquaculture, emphasizing sustainable practices, innovative farming technologies, and environmental conservation, preparing graduates to contribute effectively to global efforts in achieving food security and sustainability.

The SDG 2 (Zero Hunger) report focuses on the progress, key initiatives, and impact achievements across the following targets:



2.1 KIIT's Commitment to SDG 2 (Zero Hunger): Research Publications, Patents Filed, Global Collaborations, Citations Received, Events Organized, and Community Activities – Key Figures

IF YOU CAN'T FEED A HUNDRED PEOPLE, THEN FEED JUST ONE.

MOTHER TERESA

55+
RESEARCH ARTICLES (2024)

78+
NATIONAL COLLABORATORS

13+
RESEARCH PROJECT

15+
PATENTS

14+
COURSE UNITS

25+
EVENTS & ACTIVITIES

45+
MEDIA HIGHLIGHTS

28+
NEWS & REFERENCES

PUBLICATION IMPACT

986+
TOTAL CITATIONS

3.71+
CITATION IMPACT

266+
PUBLICATION

0.45%
INDIA PUBLICATIONS

15%
INTERNATIONALLY CO-AUTHORED

530+ LAKH
RESEARCH INCOME

2.2 Comprehensive Food Waste Management and Tracking at KIIT University

❖ **Structured System for Food Waste Management**

KIIT University has established a systematic and data-driven approach to track, manage, and minimize campus food waste. This system is closely aligned with the university's sustainability goals and carbon emission reduction strategies. Oversight and implementation are managed by the **Centre of Excellence for Sustainability and Equity**, ensuring consistent monitoring, reporting, and improvement.

- **Key Components of Food Waste Management**

1. Biogas Plants

- ✓ KIIT operates multiple biogas plants that convert organic waste from hostels, cafeterias, and mess halls into renewable energy for cooking and heating.
- ✓ The main biogas unit has a **capacity of 4 × 500 kg/day**, supplemented by an additional **500 kg/day plant** for smaller-scale organic waste processing.
- ✓ This initiative significantly reduces landfill waste while contributing to clean energy generation on campus.

2. Composting Practices

- ✓ Organic materials such as wet waste, used paper napkins, and other biodegradable matter are processed through on-campus composting units.
- ✓ The compost produced is reused for campus landscaping and green initiatives, promoting a closed-loop waste system.

3. Logbook-Based Tracking

- ✓ A daily logbook system, initiated on the recommendation of the campus Green Team, records the volume and source of organic waste generated.
- ✓ This data serves as a baseline for performance assessment and planning future reduction strategies.

4. Performance Monitoring and Reporting

- ✓ An internal sustainability committee regularly collects and analyzes waste data.
- ✓ The findings are incorporated into the university's annual Sustainability and Carbon Emission Reports, which document waste generation, energy use, and environmental impact trends.

- **Innovative Tracking and Monitoring Systems**

1. RFID and Web-Based Applications

- ✓ KIIT employs RFID technology and web-based applications to track student attendance, meal selections, and consumption patterns in dining halls.
- ✓ This data-driven approach helps identify areas of excess food preparation and informs targeted reduction measures.

2. Continuous Monitoring

- ✓ The Food Waste Management System ensures comprehensive tracking across all stages: production, handling, storage, processing, and distribution.
- ✓ Daily records from mess halls support transparent monitoring and real-time corrective actions.

Details of Waste Generated, Recycled and Reused		
Description	**2024**	**2023**
Total Food Waste generated in Campus (in KG)	26142	27113
Volume of Food Waste Converted to Biogas Energy (in KG)	25073	25859
Amount of Biogas generated from the Food Waste (in KWH)	41760	41910

- **Initiatives to Reduce Food Waste at the Source**

1. Awareness and Behavioural Change Campaigns

- ✓ Student-led initiatives, such as the "Waste Disposal Campaign" by KIIT International School, have effectively raised awareness on responsible food consumption, leading to measurable reductions in dining hall waste.
- ✓ Regular workshops and awareness drives promote mindful eating, portion control, and sustainable food habits.

2. "Share Your Food" Initiative

- ✓ Launched in 2014 by students of the KIIT School of Management (KSOM), this initiative encourages students to place untouched leftover food in designated containers.
- ✓ Collected food is distributed through collaborating NGOs to underprivileged communities, addressing local food insecurity while preventing waste.

3. Mess Management Optimization

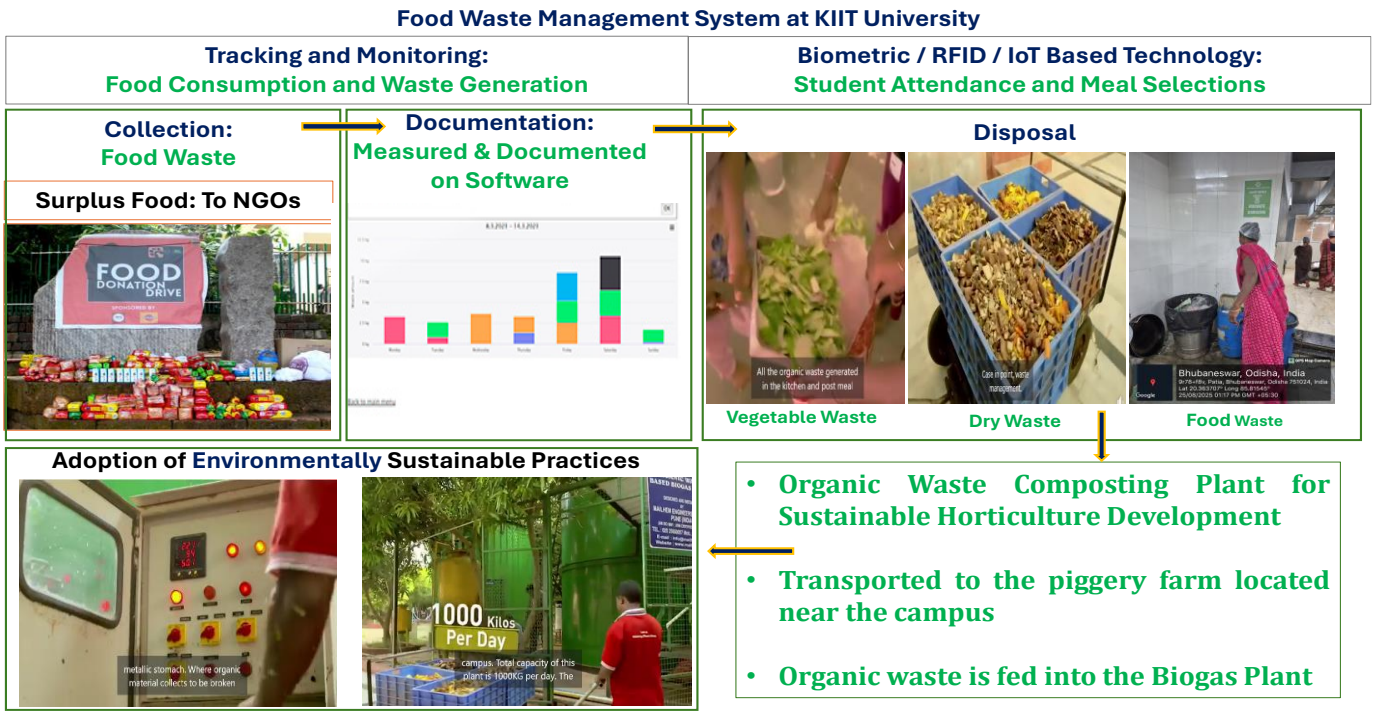
- ✓ Data insights from the RFID and tracking systems guide mess management teams to optimize raw material procurement and reduce excess preparation.
- ✓ Adjustments in portion sizes and menu planning ensure better alignment between food supply and actual consumption.

❖ **Diversion through Recycling and Resource Recovery**

For waste that is generated, KIIT's policy emphasizes diversion from landfills through advanced processing and recovery systems.

https://kiit.ac.in/sustainable-procurement-policy/

- **Organic Waste:** KIIT's biogas plants convert hostel and cafeteria waste into biogas for cooking, reducing landfill waste and generating renewable energy.
- **Inorganic Waste:** The university promotes recycling of e-waste, plastic, and C&D waste, supported by initiatives like its MoU with NCCBM to research waste reuse and co-processing.



- **KIIT Green Audit Report:**

KIIT University conducts regular Green Audits to evaluate its environmental performance and ensure sustainable campus operations. The audit assesses energy and water use, waste management, biodiversity, and carbon footprint reduction measures. Findings from the audit guide eco-friendly initiatives such as biogas utilization, waste segregation, renewable energy adoption, and green landscaping, reaffirming KIIT's commitment to maintaining an environmentally responsible and sustainable campus.

https://sustainability.kiit.ac.in/wp-content/uploads/2025/10/KIIT-Green-Audit-Report-2023-24.pdf

2.3 Minimisation Policies Extended to Suppliers at KIIT University

KIIT University extends its sustainability commitments to its supply chain through a robust framework that integrates environmental and social criteria into procurement processes. This supplier-focused minimization policy ensures that the university's sustainability values are upheld throughout its operational ecosystem, as outlined in its comprehensive conservation programs.

- **Green Product Standards and Requirements**

The university mandates that suppliers comply with specific environmental standards for products and materials. This includes preferences for items with minimal packaging, recycled content, and extended durability to reduce waste generation. These requirements directly support KIIT's recycling program objectives and contribute to the circular economy model promoted through initiatives like Project SIDDHI's alternative to plastic bags.

- **Capacity Building and Supplier Development**

KIIT conducts regular training sessions and awareness programs for its suppliers, focusing on sustainable practices and technologies. These sessions cover topics such as energy efficiency, water conservation, and waste management, extending the university's expertise to its partner network. The knowledge sharing aligns with the skill development programs mentioned in KIIT's energy conservation initiatives, creating a multiplier effect for sustainability impact.

- **Performance Monitoring and Continuous Improvement**

The university maintains an ongoing assessment system for supplier performance regarding sustainability metrics. This includes regular audits and reporting requirements that track progress in waste reduction, resource efficiency, and adoption of environmentally friendly practices. The monitoring mechanism complements KIIT's institutional reporting framework for conservation programs, ensuring accountability throughout the supply chain.

❖ Sustainably Farmed Food on Campus

KIIT's commitment to sustainable food systems and land ecosystems is reflected in its academic and policy engagements.

- **Promotion of Millets and Sustainable Agriculture at KIIT University**

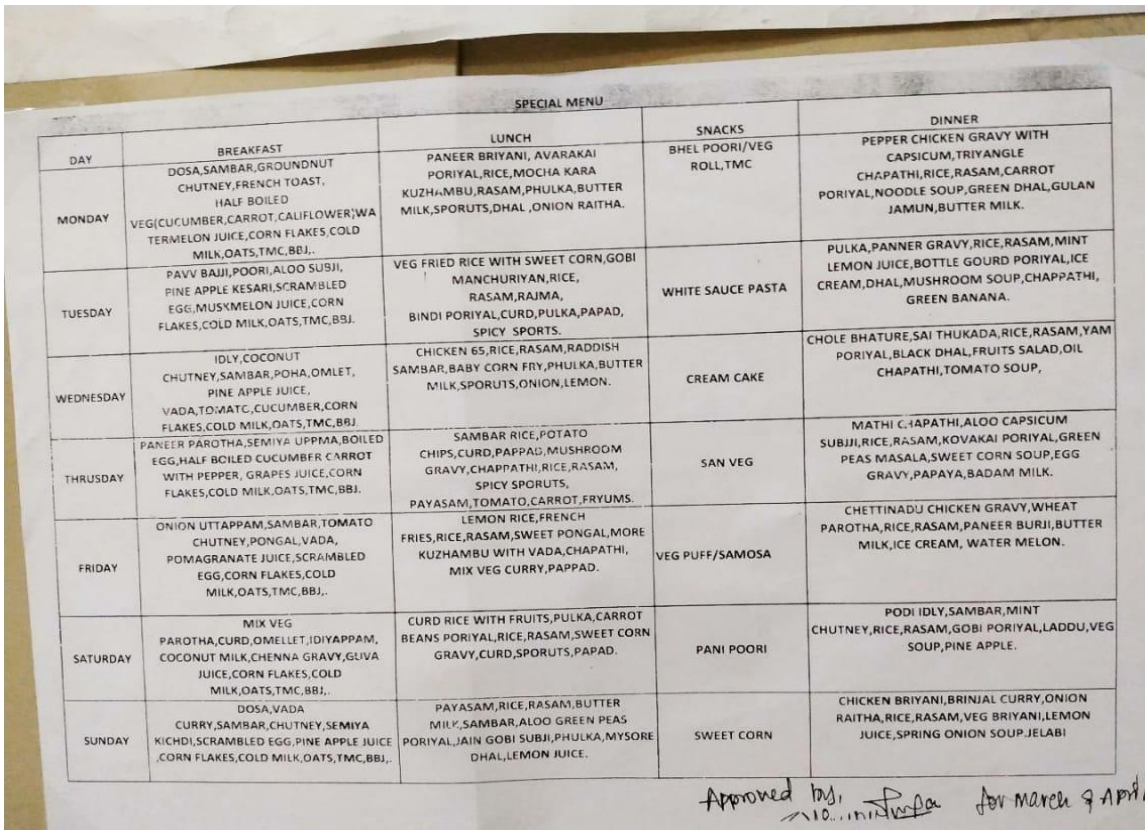
KIIT University actively promotes **millets as a sustainable and nutritious food source** through its campus dining programs, academic initiatives, and collaborations with local farming communities. In alignment with the **Odisha Millet Mission**, these efforts enhance food security, support local farmers, and encourage climate-resilient agricultural practices.

✓ Rather than operating large-scale farms on campus, KIIT focuses on **research, education, and technological innovation** in sustainable agriculture. Through collaborations with global institutions such as the **University of Florida**, research on topics like **nitrogen management**, and participation in **national agricultural policy discussions**, KIIT advances knowledge and practices that contribute to environmentally responsible and economically viable food systems.

"KIIT University Koraput Cafe" refers to the Koraput Coffee & Millet Hub, located on the KIIT campus in Bhubaneswar, which serves Koraput coffee and millet-based snacks.

- KIIT University promotes sustainable food practices by encouraging responsible consumption, minimizing food waste, offering balanced and eco-friendly meal options, and supporting local and seasonal produce. The initiative focuses on raising awareness among students and staff about the environmental impact of their food choices, fostering habits such as portion control, mindful eating, and preference for plant-based options. Additionally, surplus edible food is redistributed through NGO partnerships, and organic waste is managed via composting and recycling programs to support a circular food system.

KIIT Hostel Mess Menu:



SPECIAL MENU

DAY	BREAKFAST	LUNCH	SNACKS	DINNER
MONDAY	DOSA,SAMBAR,GROUNDNUT CHUTNEY,FRENCH TOAST, HALF BOILED VEG(CUCUMBER,CARROT,CALIFLOWER),WATERMELON JUICE,CORN FLAKES,COLD MILK,OATS,TMC,BBJ,.	PANEER BRIYANI, AVARAKAI PORIYAL,RICE,MOCHA KARA KUZHAMBU,RASAM,PHULKA,BUTTER MILK,SPORUTS,DHAL ,ONION RAITHA.	BHEL POORI/VEG ROLL,TMC	PEPPER CHICKEN GRAVY WITH CAPSICUM,TRIYANGLE CHAPATHI,RICE,RASAM,CARROT PORIYAL,NOODLE SOUP,GREEN DHAL,GULAN JAMUN,BUTTER MILK.
TUESDAY	PAVV BAJJI,POORI,ALOO SUBJI, PINE APPLE KESARI,SCRAMBLED EGG,MUSKMELON JUICE,CORN FLAKES,COLD MILK,OATS,TMC,BBJ.	VEG FRIED RICE WITH SWEET CORN,GOBI MANCHURIYAN,RICE, RASAM,RAJMA, BINDI PORIYAL,CURD,PULKA,PAPAD, SPICY SPORTS.	WHITE SAUCE PASTA	PULKA,PANNER GRAVY,RICE,RASAM,MINT LEMON JUICE,BOTTLE GOURD PORIYAL,ICE CREAM,DHAL,MUSHROOM SOUP,CHAPPATHI, GREEN BANANA.
WEDNESDAY	IDLY,COCONUT CHUTNEY,SAMBAR,POHA,OMLET, PINE APPLE JUICE, VADA,TOMATO,CUCUMBER,CORN FLAKES,COLD MILK,OATS,TMC,BBJ	CHICKEN 65,RICE,RASAM,RADDISH SAMBAR,BABY CORN FRY,PHULKA,BUTTER MILK,SPORUTS,ONION,LEMON.	CREAM CAKE	CHOLE BHATURE,SAI THUKADA,RICE,RASAM,YAM PORIYAL,BLACK DHAL,FRUITS SALAD,OIL CHAPATHI,TOMATO SOUP,
THRUSDAY	PANEER PAROTHA,SEMIYA UPPMA,BOILED EGG,HALF BOILED CUCUMBER CARROT WITH PEPPER, GRAPES JUICE,CORN FLAKES,COLD MILK,OATS,TMC,BBJ.	SAMBAR RICE,POTATO CHIPS,CURD,PAPPAD,MUSHROOM GRAVY,CHAPPATHI,RICE,RASAM, SPICY SPORUTS, PAYASAM,TOMATO,CARROT,FRYUMS.	SAN VEG	MATHI CHAPATHI,ALOO CAPSICUM SUBJJI,RICE,RASAM,KOVAKAI PORIYAL,GREEN PEAS MASALA,SWEET CORN SOUP,EGG GRAVY,PAPAYA,BADAM MILK.
FRIDAY	ONION UTTAPPAM,SAMBAR,TOMATO CHUTNEY,PONGAL,VADA, POMAGRANATE JUICE,SCRAMBLED EGG,CORN FLAKES,COLD MILK,OATS,TMC,BBJ,.	LEMON RICE,FRENCH FRIES,RICE,RASAM,SWEET PONGAL,MORE KUZHAMBU WITH VADA,CHAPATHI, MIX VEG CURRY,PAPPAD.	VEG PUFF/SAMOSA	CHETTINADU CHICKEN GRAVY,WHEAT PAROTHA,RICE,RASAM,PANEER BURJI,BUTTER MILK,ICE CREAM, WATER MELON.
SATURDAY	MIX VEG PAROTHA,CURD,OMELLET,IDIYAPPAM, COCONUT MILK,CHENNA GRAVY,GUVA JUICE,CORN FLAKES,COLD MILK,OATS,TMC,BBJ,.	CURD RICE WITH FRUITS,PULKA,CARROT BEANS PORIYAL,RICE,RASAM,SWEET CORN GRAVY,CURD,SPORUTS,PAPAD.	PANI POORI	PODI IDLY,SAMBAR,MINT CHUTNEY,RICE,RASAM,GOBI PORIYAL,LADDU,VEG SOUP,PINE APPLE.
SUNDAY	DOSA,VADA CURRY,SAMBAR,CHUTNEY,SEMIYA KICHDI,SCRAMBLED EGG,PINE APPLE JUICE ,CORN FLAKES,COLD MILK,OATS,TMC,BBJ,.	PAYASAM,RICE,RASAM,BUTTER MILK,SAMBAR,ALOO GREEN PEAS PORIYAL,JAIN GOBI SUBJI,PHULKA,MYSORE DHAL,LEMON JUICE.	SWEET CORN	CHICKEN BRIYANI,BRINJAL CURRY,ONION RAITHA,RICE,RASAM,VEG BRIYANI,LEMON JUICE,SPRING ONION SOUP,JELABI

Approved by, ... for March & April

2.4 KIIT Initiatives for Conservation and Sustainable Use

KIIT promotes the conservation and sustainable use of terrestrial ecosystems through education, research, and community engagement. The University's academic programs in environmental science, agriculture, and rural management include modules on biodiversity conservation, afforestation, and soil health. Regular awareness campaigns, workshops, and field-based learning initiatives sensitize students and local communities to the importance of maintaining ecological balance and protecting wildlife habitats. Through plantation drives, soil conservation projects, and biodiversity mapping, KIIT students gain hands-on experience in ecosystem restoration, integrating classroom knowledge with real-world sustainability action.

- **School of Rural Management (KSRM)** emphasizes sustainable use of land through dedicated courses, expert lectures, and community projects. These programmes focus on sustainable agriculture, soil health, and responsible land management to promote harmony between human activity.
  - ✓ **Agribusiness Management Program:** Masters / PhD programme (Business Administration) in Agribusiness Management & UG / PG / PhD programme in Biotech. is being offered in the KIIT University.
    https://ksrm.ac.in/
    https://biotech.kiit.ac.in/

  The aim of the course is to prepare qualified and well-trained professionals to cater to various needs of the agribusiness sector. This course has direct relevance to agricultural input industry, food processing industry, retail industry, development sector, E-commerce, agricultural commodity trading centre, agricultural warehousing sector and agricultural export houses.
  - ✓ School such as KSRM, School of Biotechnology, and School of Civil Engineering conduct capacity-building programs, student seminars, and awareness drives on topics like Soil Conservation, Sustainable Agriculture, and Waste Management.
  - ✓ The **Student-Led Sustainability Society** (https://sustainability.kiit.ac.in/student-led-society/) organizes interactive campaigns aligned with global environmental observances including Earth Day, Environment Day, and World Soil Day, ensuring youth participation in conservation efforts.

- **5th National Agribusiness Konclave 2024: Advancing Innovation and Sustainability in Agriculture**

The National Agribusiness Konclave was a premier event that brought together policymakers, researchers, industry leaders, agribusiness professionals, and students to deliberate on emerging challenges, opportunities, and innovations in the Agri-input and agri-food supply chain. The conclave aimed to promote farmers' welfare and chart a path toward agricultural prosperity by fostering collaboration between academia, industry, and government. It served as a vibrant platform for exchanging ideas on sustainable agribusiness practices, technological advancements, and policy reforms. The event also provided inquisitive minds with an excellent opportunity to engage with and be inspired by leading experts and practitioners in the field.

❖ Sustainable Supplier Evaluation and Selection

KIIT has incorporated sustainability criteria into its supplier assessment process, evaluating vendors not only on cost and quality but also on their environmental performance and commitment to waste reduction. The university prioritizes suppliers who demonstrate responsible resource management, mirroring its own conservation initiatives in energy and water management https://kiit.ac.in/conservation-programs/. This approach ensures that partners align with KIIT's institutional goals of reducing environmental impact across all operations.

https://sustainability.kiit.ac.in/wp-content/uploads/2025/10/Aquatic-Food-Sourcing_compressed.pdf

OFFICE OF THE DEAN, INTERNAL QUALITY ASSURANCE CELL,
KALINGA INSTITUTE OF INDUSTRIAL TECHNOLOGY
DEEMED TO BE UNIVERSITY, BHUBANESWAR-24

Date: 02/01/2024

Sustainable Aquatic Food Sourcing Policy – KIIT University

KIIT University is committed to procuring and serving aquatic food products in a sustainable and responsible manner. This policy, mandatory for all students, staff, and contracted food service providers, covers every aspect of food service operations, including campus cafeterias and procurement processes. Its primary aim is to ensure that seafood and other aquatic products are sourced from environmentally sustainable and socially responsible practices, thereby safeguarding ecological balance while supporting community welfare.

Guiding Principles:

1. **Ethical Sourcing Guidelines**
   - Procure seafood and aquatic products only from suppliers following sustainable fishing practices.
   - Give priority to certified aquaculture operations and regulated capture fisheries.
   - Prohibit sourcing from destructive methods such as drift-net fishing and other practices causing high bycatch.
2. **Sustainability Responsibility**
   - Minimize environmental impacts by sourcing eco-certified, low-carbon products and engaging suppliers committed to sustainable, resource-efficient practices.
3. **Supplier Guidelines**
   - Ensure suppliers adhere to Environmental, Social, and Governance (ESG) standards.
   - Perform regular audits and assessments of supplier practices.
   - Require comprehensive documentation of sustainable harvesting methods and transparent supply chains.
4. **Local Supply Procurement**
   - Give preference to local suppliers to foster regional economic growth.
   - Support small and medium enterprises in the local fishing community.
   - Minimize transportation-related emissions by emphasizing local procurement.
5. **Review, Continuous Improvement, and Compliance**
   - Conduct continuous research and monitoring to ensure sustainable aquatic food sourcing, assess environmental impacts, and implement necessary environmental improvements.
   - Engage with the academic community, marine conservation experts, and sustainable fisheries professionals, while maintaining ongoing communication with suppliers to promote best practices and continuous improvements in sustainability.

KIIT University will review and update this policy annually to ensure sustainable and socially responsible aquatic food procurement. All sourcing must comply with university procedures and regulations, with the Sustainability and Environment Committee overseeing implementation and compliance.

Dean, QA

❖ Empowering Farmers on Cluster Concepts and Government Scheme

With the objective to bring awareness on the cluster concept and different government schemes among farmers, Kalinga Youth Association (Implementing Agency) with the support from Institute for Entrepreneurship Development (IED), Odisha (Nodal Agency) and KIIT-Technology Business Incubator (Technical Agency) organized an "Awareness Workshop on Cluster Concepts and Government Scheme" at Kukudakhandi Corn cluster, Ganjam district, Odisha in 2024. The Kukudakhandi Corn Cluster, established in the year 2020 is one of the progressive clusters under the SFURTI scheme of MoMSME, GoI. It aims to produce a range of value-added corn-based products, including corn flakes, corn chips, corn flour, corn syrup, and extruded snacks etc. The awareness programme was intended to familiarize farmers on cluster concept, the activities that will be conducted as part of SFURTI project, its long-term benefit to them and different government schemes available related to agriculture for farmers and request their collaboration and cooperation for the successful implementation of the project.

https://sfurti.kiitincubator.in/category/kukudakhandi-corn/

https://sfurti.kiitincubator.in/

❖ KIIT Initiatives for Local Farmers and Food Producers

- **Visit of Shri P Rao, JD-DIC, Govt. of Odisha to Suravi Fruit and Vegetable Processing Cluster, Dhenkanal and Mahima Bamboo Cluster, Dhenkanal Two promising Clusters of SFURTI Scheme**

In a significant development, Shri P Rao, JD-DIC, Govt. of Odisha, recently visited two thriving clusters under the SFURTI Scheme. The first stop was the Suravi Fruit and Vegetable Processing Cluster in Dhenkanal District. Guided by KIIT-TBI and implemented by SHARE, the cluster has become a beacon of hope for local farmers. During the visit, it was announced that the cluster had met its civil and mechanical requirements and successfully produced a pilot batch, indicating its readiness for further growth and success. The journey continued to the Mahima Bamboo Cluster in Dhenkanal, which also showed remarkable progress.

- **WTP Kandhamal-Impact at Glance**

WTP Kandhamal, funded by HDFC CSR and implemented by KIIT TBI, has created massive impact on the lives of the beneficiaries across all four blocks of Kandhamal district - Raikia, G. Udaygiri, K. Nuagaon, and Daringibadi. The project helped in the skill development of 1100+ women so far, who received 10 days of technical, business and market immersion trainings. 17 women have set up their individual micro enterprises, though they employ two to three other women from the SHGs in their unit. There are 40+ women working in 4 model units. The enterprises are successful in showcasing their products in different markets intra and inter-district level. Many representatives from the different sectors- OLM, Mission Shakti, NABARD, etc. have appreciated the work of the KIIT-TBI. Most importantly, these micro enterprises are financially sustainable now.

https://kiitincubator.in/rwtp/

- **Urnati Jute Craft Cluster**

The Urnati Jute Cluster in Puri, Odisha, established under the SFURTI scheme, promotes eco-friendly jute products as sustainable alternatives to plastics. Partnering with INKSAND, Bhubaneswar, it has gained national recognition and major orders, including 20,000 customized bags from RBI, while continuing to expand its green product range.

https://sfurti.kiitincubator.in/urnati-jute-cluster/

- **Mohanpur Millet Cluster Promotes Entrepreneurship Among the Rural Women on International Women's Day**

The Millet Magic Foundation (MMF) established a millet cluster under the SFURTI scheme at Mohanpur village, Mayurbhanj, Odisha. On March 18, 2024, it concluded its month-long event, FIRE – "Financial Independence Through Resourceful Entrepreneurship", aimed at empowering rural women entrepreneurs in celebration of International Women's Day. Over four years, the Mohanpur Millet Cluster has successfully organized local farmers and promoted millets as healthy, sustainable snack alternatives in rural India.

- **Empowering Famers through an Awareness Workshop on Corn Cluster, Ganjam & Kukudakhandi**

Approved under the SFURTI scheme in 2020, the millet cluster—promoted by Kalinga Youth Association (IA) and supported by KIIT-TBI (TA)—is in its advanced implementation stage. Forty SPV members visited food processing units to learn from industry experts, with plans for more such training and exposure visits ahead.

ART OF GIVING

Giving education to the deprived is like giving sight to the blind *-Achyuta Samanta*

PHILOSOPHY OF LIFE

'Art of Giving' is a not-for-profit initiative for spreading, supporting and promoting the practice of giving around the world. It is based on the philosophy of life of **Prof. Achyuta Samanta**, who has struggled through an experience of poverty, hunger, humiliation in receiving and pleasure in giving from his childhood. **He gives the credit of all his success to 'Art of Giving' and has been working relentlessly to achieve zero poverty, zero hunger and zero illiteracy since 1987.**

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