



2 ZERO HUNGER

55 ton Total Food Waste

2,878 Number of Campus Population

Stewardship



Halal, Safe, and Sustainable Food Management at ITS Canteen

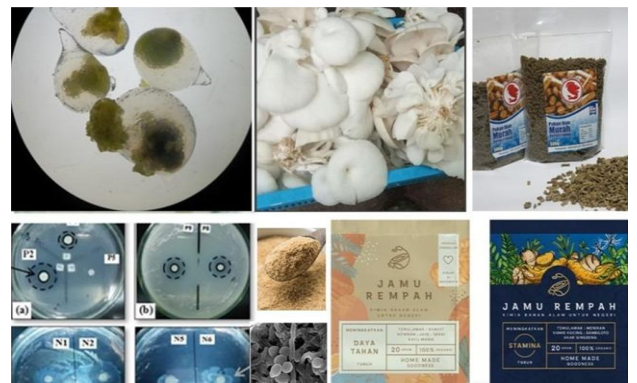
The ITS Central Canteen was selected as one of Indonesia's Halal, Safe, and Healthy Culinary Zones (Zona KHAS), reflecting the university's commitment to sustainable and responsible food management. ITS established the Standard Operating Procedure for Central Canteen Management, supported by the Rector's Circular Letter on reducing single use plastics and the Rector's Statement of Commitment to the SDGs.

These regulations require all canteen tenants to minimize plastic use, ensure Halal certification and business legality, and source products from suppliers with sustainable and halal-certified packaging standards.

Research

Agrifood and Biotechnology Research Center (Agrifotech ITS)

ITS strengthens its contribution to Zero Hunger through the Agrifood and Biotechnology Research Center (Agrifotech), which focuses on developing innovative solutions for food and agricultural sustainability.



In 2024, research initiatives include in vitro propagation of Indonesian stevia, porang plant breeding for national food resilience, biofertilizer and biopesticide development, solar-powered agricultural machinery, IoT-based soil monitoring, and aquaponic systems for community food independence, among others.

Teaching

Food Security and Sustainability in the Food Engineering Curriculum

The Food Engineering Undergraduate Program at ITS integrates the principles of Zero Hunger into its curriculum and learning outcomes. The program focuses on developing student competencies in food safety, sustainable food processing, and national food resilience. Through its educational goals, the program prepares graduates to transform biological and non-biological raw materials into high-value food products that strengthen food security and sustainability.



International Guest Lecture on Food Safety and Analytical Chemistry

To enhance students' global exposure and understanding of food security, the Food Engineering Department organized an international guest lecture titled "The Application of Analytical Chemistry in Analysis" in collaboration with Universiti Teknologi MARA (UiTM), Malaysia.

The lecture introduced the application of analytical chemistry and advanced instruments such as gas chromatography and HPLC in ensuring food safety and product quality. Delivered entirely in English, the session not only deepened students' scientific understanding but also built confidence, critical thinking, and international communication skills.

Outreach



Food Security and Sustainability in the Food Engineering Curriculum

In line with its slogan "Advancing Humanity," ITS demonstrates a strong commitment to food security and sustainable agriculture through community outreach programs. Through the Directorate of Research and Community Service, ITS distributed various crop and fruit seeds to farmer groups across seven regions in Indonesia, including rice seeds in Karanganyar and Bondowoso, citrus and durian seedlings in Semarang and Magelang, and corn seeds in Banjarnegara. Communities in Jember and Surabaya also received ornamental plants to enhance local green spaces.



Agricultural Technology and Smart Farming

ITS students actively contribute to rural food resilience through KKN Abmas programs by introducing smart farming technologies, including a solar-powered coffee bean sorter in Malang, an automatic pest repellent in Nganjuk, and IoT-based soil monitoring and irrigation systems in Magelang. These innovations enhance agricultural productivity, reduce operational costs, and promote sustainable farming practices.