

SDG REPORT



WALAILAK UNIVERSITY 2022 – 2023



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Empowering Local Farmers: Free Access to Knowledge on Food Security and Technology

Walailak University has provided access to food security and sustainable agriculture knowledge to local farmers and food producers by organizing training projects “New Generation Smart Farmer Generation 3,” aiming to enable local farmers in Tha Sala District to bring new knowledge in the agricultural system management to become modern farmers.

Experts from various departments within Walailak University provided training in plant field management, plant diseases, livestock management and modern marketing. During the event, more than 100 agricultural participants attended sessions on a variety of topics including:

- ◆ Plant disease management for sustainable income generation
- ◆ New era marketing for modern farmers
- ◆ Livestock management for career development
- ◆ Management of fruit tree plots for building careers

In addition, the university also has a “project to grow safe vegetables in hydroponics” under the operation of the Agricultural Innovation Demonstration and Development Center in honor of His Majesty King Rama IX, which has been in operation since 2020. This is the main project to strengthen food safety and is open to farmers and food producers to acquire knowledge and various technologies as follows:

- ◆ Water conservation in hydroponic systems
- ◆ Soil farming
- ◆ Growing plants in the NFT system



WU Clinic Technology: Fostering Sustainable Community Development through Innovation and Collaboration

Clinic Technology, in collaboration with the Ministry of Higher Education, Science, Research and Innovation (MHESI), has embarked on a mission to establish itself as an academic and consultancy service center. This initiative seeks to bolster networks and foster cooperation among diverse organizations operating under the umbrella of MHESI. The project succeeded in the community’s sustainable economic, agriculture and livelihood development by utilizing science, technology and innovation. Moreover, the Clinic Technology has 83 products by 51 experts from Walailak University, and it transfers 95 technologies to local farmers and food producers.



WU Clinic Technology has continued to operate the project; in the 2022, five significant benefits the Clinic Technology gains from organizing activities are:

- ◆ Independently assisting the residents and communities
- ◆ Promoting cooperation between community networks of fieldwork
- ◆ Honoring and gaining the trust of the communities and local authorities
- ◆ Identifying the type of technology required in the communities so that the unit coordinates with relevant agencies for support in technology availability and community budget
- ◆ Organizing long-term and short-term schemes or projects to promote the communities

The technology that stood out in 2022 is Biological Antagonism, Pest Control Technology. Farmers across the country learned about this technology through the dissemination by Thai PBS Southern News Center, resulting in over 7,200 farmers from 77 provinces throughout Thailand seeking consultation services on the use of this technology from the Agricultural Microbiology Production and Service Center, Walailak University.





WU Policy: Prioritizing Local Food Producers and Supporting Sustainable Community



Walailak University has announced the Policy on Food Preparation and Sustainable Consumption to ensure that all foods within the university are safe for the benefit of students, visitors and communities.

Local entrepreneurs and communities surrounding Walailak University have sustainable food sources. Moreover, it also emphasizes the importance of living together with the community by acknowledging the importance of having a good quality of life for people in the community, focusing on sustainable food purchases by prioritizing the purchase of products from local and sustainable sources.

In 2022, the university, consequently, has taken steps to give importance to products from the community as follows:

◆ Local Entrepreneur Shop Zone at Chor Pradu Food Center

In order to increase income for the community, broaden marketing channels and support local agricultural products, the university has established a community product shop zone in the Chor Pradu Food Center to cater to many types of foods. With entrepreneurs living in the community ready to operate as restaurants by meeting food sanitation standards, the university waives the ground rent for them upon the condition that they sell products or use raw food materials in community area nearby WU.

◆ University Souvenirs from Community Products

The university has guidelines for creating university souvenirs for special occasions or festivals by emphasizing products or raw materials from safe food sources. There are two forms: 1) using raw materials and creating new packaging; 2) collecting local products into basket sets to suit target groups. These are ways to help communities and enterprise groups earn additional income and create value for local products.

RSPG: The Stage for Local Farmers to Exchange Perspectives and Experiences on Sustainable Agriculture

Between September 20 and 23, 2022, Walailak University hosted the event “11th Academic Conference and Exhibition, Thailand’s Resources: 30 Years, RSPG for Real Benefits to the Public”. The academic conference of the Plant Genetic Conservation Project under the Royal Initiation of Her Royal Highness Princess Maha Chakri Sirindhorn, or RSPG, has been held continuously. In 2022, Walailak University succeeded in hosting the momentous event to honor Her Royal Highness Princess Maha Chakri Sirindhorn for continuing the mission of conserving the nation’s resources, His late Majesty King Bhumibol Adulyadej’s initiative, and providing opportunities for youth, the public, academics, the private and public sectors, as well as policy - making organizations, to learn and appreciate the diversity of Thai resources’ potential.

One of the features of the event was the Resource Base stage. The stage aimed to serve as a central stage to bring together local food producers and farmers in a collaborative manner to learn from each other’s capabilities and exchange perspectives and experiences on sustainable agriculture and food production based on sustainable resource conservation in Thailand.

All the farmers and food producers participating in the event were from various provinces in Thailand, including Songkhla, Nakhon Ratchasima, Phang Nga, Mae Hong Son, Lamphun, Khon Kaen, Nakhon Sawan, Chiang Mai and Bueng Kan, and have been supported by subdistrict administration organizations in their careers. In addition, the event was open to all interested participants. The key topics on agriculture and food production presented at the stage are Split gill Mushroom processing, Yellow Oil Production, Bland tea recipe, Citronella grass processing, Sea Cucumber Farming and Instant Korat-Style Noodle.

