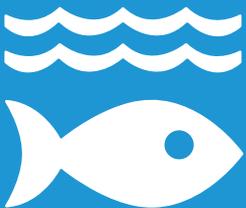




SDG REPORT 2024-2025

SUSTAINABLE DEVELOPMENT GOALS



SDG 2 ZERO HUNGER



1 FOOD SECURITY PROGRAM: ADDRESSING STUDENT HUNGER

2 SUSTAINABLE FOOD PURCHASES PRIORITIZATION:
THE CREATION OF A SUSTAINABLE FOOD SYSTEM FOR
PERSONNEL AND COMMUNITY

3 PROMOTING FREE KNOWLEDGE, SKILLS AND TECHNOLOGY:
TOWARDS FOOD SECURITY, SUSTAINABLE AGRICULTURE,
AND AQUACULTURE

4 DEVELOPING FOOD SECURITY AND SUSTAINABLE AGRICULTURE:
THE ROLE OF WALAILAK UNIVERSITY'S CLINIC TECHNOLOGY

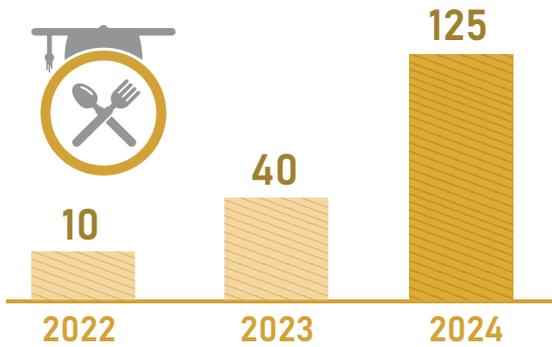


2 ZERO HUNGER

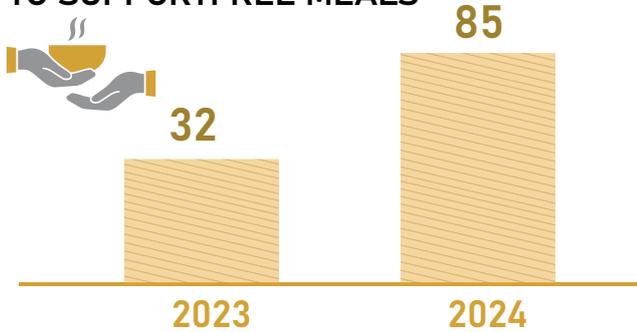


END HUNGER, ACHIEVE FOOD SECURITY AND IMPROVED NUTRITION AND PROMOTE SUSTAINABLE AGRICULTURE

INCREASING NUMBER OF LOW-INCOME STUDENTS RECEIVED FOOD ASSISTANCE TO ADDRESS STUDENT HUNGER



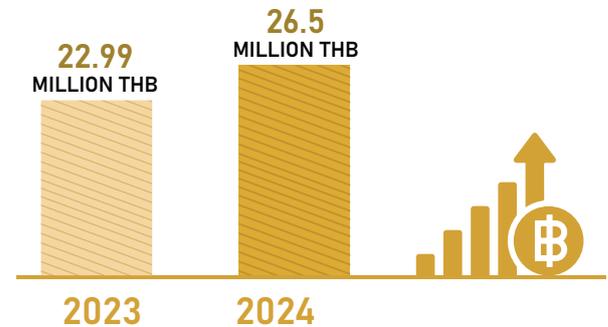
INCREASING NUMBER OF FOOD OUTLETS TO SUPPORT FREE MEALS



REDUCING PRODUCTION COSTS FROM ACCESS ON FOOD SECURITY AND SUSTAINABLE AGRICULTURE TECHNOLOGY



INCREASING INCOME FROM ACCESS ON FOOD SECURITY AND SUSTAINABLE AGRICULTURE TECHNOLOGY



WU SUSTAINABLE FOOD CHOICE

ALL FOOD BUSINESS OPERATORS ON CAMPUS



> 400
OPERATORS

LOCAL FOOD BUSINESS OPERATORS



94.06%



TRUSTED SOURCES



NO OR LOW LEVEL OF PESTICIDES



LOCAL ECONOMIC DEVELOPMENT



SUSTAINABLE MANAGEMENT OF LAND AND ENVIRONMENT



AVOIDING RESOURCE WASTE THAT CONTRIBUTES TO CLIMATE CHANGE



FAIR TRADING PRACTICES



LOW USE OF HERBICIDES AND ARTIFICIAL FERTILIZERS



FLORA AND FAUNA PROTECTION



FOOD SECURITY PROGRAM: ADDRESSING STUDENT HUNGER

WU recognizes the challenges faced by some students, particularly malnutrition caused by financial difficulties, which adversely affects academic performance and quality of life. To address this issue, the university has a food security program in place on student food insecurity, titled "Free-Meal Grants" program.



This program suggests a continuous, targeted and coordinated approach since 2004 to addressing student hunger and alleviating food insecurity, ensuring that students have access to nutritious and appropriate meals until they complete their studies. As the issue is diagnosed, the university continuously develops approach for screening students in need and coordinates with food vendors within the Cho Pradu Food Center and the Student Activity Cafeteria to engage in this program, which is supported by donations and partnerships.

Students can access the program through the following channels:

1. Division of Student Support and Development, WU
2. Information provided by advisors to the Division of Student Support and Development
3. Dormitory advisors under the supervision of the Walailak Property Management Center

Based on the 2024 measurement, 125 low-income students received food assistance, representing a significant increase compared to 2023. More than 30 food vendors prepared halal meals and other nutritious options tailored to students' needs. Each student received two meals per day, along with additional desserts, at a cost of 50 baht per meal, amounting to a total value of 4,562,500 baht per year.



Throughout 2024, the program provided over 36,500 meals, enabling students to save an average of 4,562,500 baht per year and significantly improving their quality of life.

SUSTAINABLE FOOD PURCHASES PRIORITIZATION: THE CREATION OF A SUSTAINABLE FOOD SYSTEM FOR PERSONNEL AND COMMUNITY

Today, purchasing a product is no longer merely a transaction, but an active contribution to both the food system and the environment. WU recognizes this and applies diagnostics in the development of sustainable food purchasing practices, focusing on prioritizing purchase of products from local, sustainable sources and services. By leveraging the region's rich agricultural and coastal food resources, these efforts reduce environmental impacts, boost the local economy, and strengthen engagement with surrounding communities.

conservation. The university also supports on-campus shops in using ingredients from reliable, certified sustainable agriculture sources, with consistent quality measurement and monitoring to ensure the effective implementation.

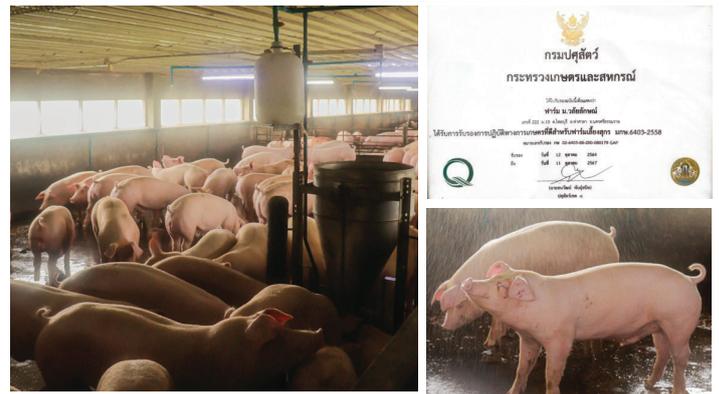
Supporting Local Food Sources



WU continuously prioritizes the purchase of products from local sources. The selection criteria for restaurants and vendors within the campus highlight businesses located within 1–2 kilometers, particularly those from Satit Walailak Pattana Community. This community supplies seasonal fruits, native vegetables, traditional desserts, and other products made from local ingredients. Currently, 94.17% of food vendors on campus are local community businesses, with only 5.83% being large-scale businesses from outside the community.

Promoting Sustainable Food Sources

The existence of prioritization purchase products from sustainable sources can encourage local vendors to adopt environmentally friendly production methods. These methods not only help reduce greenhouse gas emissions from ingredient transportation but also drives the community economy based on environmental



Commitment to Communities and Environmental Conservation

WU shows its dedication to supporting the community and conserving the environment by promoting local, sustainable practices. By prioritizing local businesses and encouraging sustainable operations, the university reflects its role as a responsible institution that supports communities and embraces true sustainability.



PROMOTING FREE KNOWLEDGE, SKILLS AND TECHNOLOGY: TOWARDS FOOD SECURITY, SUSTAINABLE AGRICULTURE, AND AQUACULTURE

Through a deep diagnostic, WU engaging with local communities recognized a lack of knowledge in food security and sustainable production. In response, the university developed a free program to provide free access on food security and sustainable agriculture and aquaculture knowledge, skills, and technology, fostering a sustainable development system and a better quality of life.

Food Security: Adding Value and Creating Access Opportunities



The university conducted a deep diagnostic of the community, discovering that farmers lacked the knowledge and skills to add value to their produce, which directly impacted food security. Consequently, WU developed hands-on training program engaging with communities, such as processing native rice into various desserts, and making crispy pork jerky and shredded pork. They also taught villagers how to turn wild lotus seeds into snacks and beverages, and how to apply design thinking to create new, marketable food products. WU also uses a clear measurement system to ensure these approaches empower the community and lead to long-term food security.



Sustainable Agriculture: Balanced Resource Utilization

Sustainable agriculture is a key tool for reducing environmental impacts and enhancing production efficiency. However, WU found that local farmers and food producers lacked this knowledge.

Therefore, WU provides local farmers and food producers with access to knowledge, skills, and technologies in sustainable agriculture through activities such as “Grow Your Own Vegetables: Safe and Chemical-Free” and “Kimchi Making.” These initiatives add value to agricultural products and foster a system of agriculture that can be maintained in the long term, supported by clear measurement, ensures the university's efforts lead to a self-reliant and sustainable agricultural system.



Sustainable Aquaculture: Conservation and Resource Development

By committing to sustainable aquaculture, WU aims to share knowledge and technology with coastal communities, including local fishers and food producers. Key activities involve restoring aquatic resources, such as oriental hard clams and blue swimming crabs, establishing aquatic animal shelters to conserve resources in the Ban Laem area, and providing training on aquatic resource management. These initiatives encourage community participation in restoring and maintaining ecological balance, which is a core principle of sustainable aquaculture.



WU has demonstrated its commitment to being a key driver of community development by providing knowledge and technology in food security, sustainable agriculture, and sustainable aquaculture to the community. This creates positive change and serves as a model for balanced and sustainable development.

DEVELOPING FOOD SECURITY AND SUSTAINABLE AGRICULTURE: THE ROLE OF WALAILAK UNIVERSITY'S CLINIC TECHNOLOGY

The use of chemicals in agriculture has caused severe health and environmental problems, impacting both terrestrial and aquatic ecosystems. To address this, WU Technology Clinic plays a vital role by providing consultation and knowledge on biopesticides, a safer alternative with free access to knowledge, skills, and technology for sustainable agriculture and aquaculture, including biopesticides, namely Trichoderma, Metarhizium, and Beauveria.

China and Australia. Moreover, the use of bio-based technologies minimizes risks from chemical residues, building trust among domestic and international consumers.

Adding Value to Food Products

Beyond producing safe food ingredients, the Clinic emphasizes knowledge transfer and skill development in food processing to add value to products, such as developing ready-to-eat products from local agricultural produce, training on food safety standards and certification processes, such as GMP and HACCP, creating unique community product identities, such as herbal-based foods and using local ingredients to design specialty menus catering to tourism markets.

Transferring Technology to Agricultural Communities



The clinic plays a vital role in promoting bio-based agricultural technology. By engagement with the Learning Center for the Royal Development Projects in Cha-uat District, it helps local farmers and food producers access sustainable agriculture and aquaculture. This technology reduces the use of chemicals in agricultural areas, ensuring that the soil and water sources remain free from contamination. This benefits aquatic animal farmers and enhances the safety of produce for both consumption and export, which create long-term sustainability for food security.



Positive Impacts on Communities

The food-related initiatives of the Clinic have generated benefits across multiple dimensions, including food security, as communities can sustainably produce their own safe food; health promotion, with reduced chemical usage lowering health risks for both farmers and consumers; and strengthening the local economy through food processing and value-added initiatives that create new income streams and enhance competitiveness.

Promoting Food Security for Export



In 2024, the project has also delivered significant economic benefits for farmers in the region, such as 146,200 THB annually reducing production costs for mangosteen farmers, 26.5 million THB increasing income from high-quality, chemical-free mangosteens that were able to export to Japan,

The Future of Food Security

With a clear role in supporting communities, the clinic remains advancing food and agricultural innovations for sustainability while providing free access to technology for local farmers and food producers. Free access to knowledge, skills, and technologies is a key driver of economic progress and improved quality of life for a brighter future of all communities.