

ZERO HUNGER

SDG 2 CONSOLIDATED REPORT

THE Impact Rankings 2027 | Reporting Year 2026

Food Waste, Student Hunger, Sustainable Food Choices and Community Food-Security Support

1.000 mt	4,979	0.20 kg
Total food waste	**Campus population (FTE)**	**Food waste per FTE/year**

SDG 2

SDG 2 OVERVIEW

Universitas YARSI approach to food waste, food access and community food security

Executive Summary

Universitas YARSI addresses SDG 2 through an integrated approach that combines campus food-waste measurement and recovery, direct food-access support for students and staff, sustainable and affordable campus food choices, and community-facing knowledge and technology transfer. The 2026 evidence shows recurring food-support interventions through Masjid Jami' YARSI, plant-derived and affordable food options in the campus canteen, circular-economy practices that recover organic residues, and community programmes on hydroponics, farmer training and food-related technology. The WUR Portal records YES responses across the qualitative SDG 2 indicators, with whole-university food-waste measurement selected for 2.2.1, free access selected for 2.5.1-2.5.2, and paid access selected for 2.5.3.

The consolidated report also distinguishes strong evidence from areas requiring stronger audit documentation. Indicators 2.5.3 and 2.5.4 are retained as entered in the portal, but supporting notes identify the need for clearer farmer-specific facility-use records and procurement documentation. This approach preserves the positive institutional narrative while ensuring that portal claims remain transparent, evidence-based and defensible.

THE Portal Metrics - SDG 2

Indicator	2027 submission	Interpretation
2.2.1 Food-waste measurement	Yes - whole university	Institutional tracking and management system
2.2.2.1 Total food waste	1.000 mt	Current 2027 portal figure
2.2.2.2 Campus population	4,979 FTE	Current 2027 portal figure
Derived food-waste intensity	0.20 kg/FTE/year	1,000 kg / 4,979 FTE
2.4.1 Number of graduates	1,048	Current 2027 portal figure
2.4.2 Agriculture/aquaculture graduates	0	No graduates reported in qualifying courses
Derived proportion	0%	0 / 1,048

Indicator Coverage in This Consolidated Report

Indicator	Focus	Principal evidence base
2.2.1	Campus food-waste measurement and management	SDG 2 institutional page; circular-economy recovery; WUR portal
2.2.2	Total food waste and campus population	WUR Portal: 1.000 mt; 4,979 FTE
2.3.1	Programme addressing student food insecurity/hunger	Ramadan free iftar/suhoor; mosque welfare; BSI scholarship
2.3.2	Direct interventions to prevent/alleviate student hunger	Recurring Tuesday/Friday free meals; Ramadan 2026
2.3.3	Sustainable food choices	Vegetarian/plant-derived campus options; circular-economy context
2.3.4	Healthy and affordable food choices	Wholesome food and beverages at reasonable prices; food-safety research
2.3.5	Staff hunger interventions	Recurring free meals explicitly including academic staff
2.4.1-2.4.2	Graduates in agriculture/aquaculture	1,048 total graduates; 0 qualifying agriculture/aquaculture graduates
2.5.1	Access to food-security/agriculture knowledge & technology	IoT hydroponics; circular economy; digital TOGA
2.5.2	Events for local farmers and food producers	Mandala Mukti I silage training; measurable learning gains
2.5.3	Access to university facilities/technology	KAN-accredited laboratory; external food testing services
2.5.4	Priority purchasing from local/sustainable sources	Portal YES; contextual production evidence; procurement evidence gap

2.2.1 Campus Food-Waste Measurement and Management

In 2026, Universitas YARSI maintained an institutional approach to measuring and managing campus food-related organic waste. The University's SDG 2 reporting identifies food-waste tracking, source separation of organic and inorganic waste, and quantitative waste recording. The same source reports average total campus waste generation of 142.85 kg/day from the university database, while organic waste is handled separately through formal waste-management arrangements. In September 2026, the system was complemented by a circular-economy initiative converting organic residues into compost, liquid fertiliser and eco-enzyme products. The WUR Portal records YES and whole-university measurement for the 2027 submission.

Assessment area	Documented contribution
Measurement	Institutional food-waste tracking and quantitative waste recording.
Source separation	Organic and inorganic streams are separated at campus source points.
Formal management	Waste is handled through formal arrangements with an external partner.
Circular recovery	Organic residues are converted into compost, liquid fertiliser and eco-enzyme.
2027 portal status	YES - whole university; total food waste 1.000 mt.

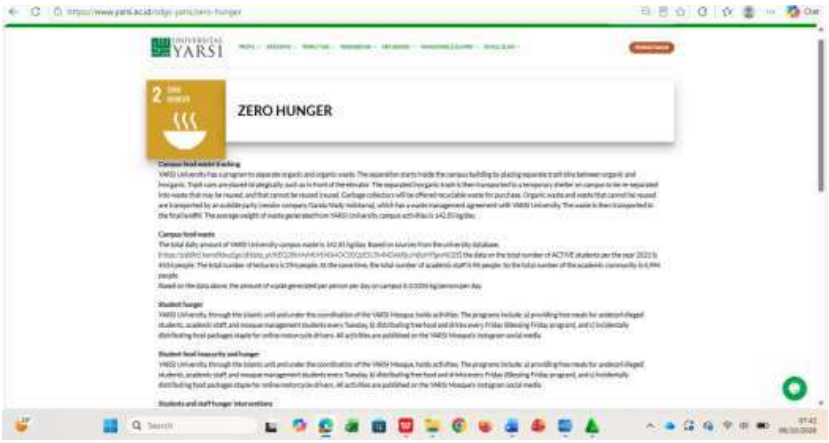


Figure 1. YARSI institutional SDG 2 reporting on campus food-waste tracking.

Source: Universitas YARSI - SDGs Zero Hunger https://www.yarsi.ac.id/sdgs-yarsi/zero-hunger

2.2.2 Quantitative Portal Data

The 2027 WUR Portal records total food waste of 1.000 metric ton and a campus population of 4,979 FTE. This corresponds to approximately 0.20 kg of food waste per FTE per year. Because the portal records whole-university measurement, YARSI should retain the underlying 2026 food-waste logs, unit-conversion method and outlet/service coverage documentation for audit verification.

2.3.1 Programme on Student Food Insecurity / Hunger

Universitas YARSI demonstrates an institutional food-access and student-welfare ecosystem combining direct free-food provision with targeted financial assistance. During Ramadan 2026, Masjid Jami' YARSI provided free iftar and suhoor, alongside ZISWAF collection and distribution, with students actively involved in implementation. This current-year activity builds on an established mosque welfare practice of providing free meals. Complementing direct food access, the BSI Scholarship supported economically disadvantaged students through multi-semester tuition assistance, mentoring and development support, helping reduce pressure on essential living costs.

2.3.2 Direct Interventions to Prevent or Alleviate Student Hunger

YARSI's official SDG 2 page identifies a recurring institutional programme under its Islamic unit and Masjid Jami' YARSI. Free meals are provided every Tuesday for underprivileged students, academic staff and mosque-management students, while free food and drinks are distributed every Friday through the Blessing Friday programme. In Ramadan 2026, free iftar and suhoor further confirmed active implementation. These are direct and practical food interventions rather than awareness-only activities.



Figure 2. YARSI students involved in the Ramadan 2026 mosque welfare programme.

Source: Ramadhan 2026: Mahasiswa PdSi Kembali Lakukan Pengabdian di Masjid YARSI
https://www.yarsi.ac.id/ramadhan-2026-mahasiswa-pdsi-kembali-lakukan-pengabdian-di-masjid-yarsi

2.3.3 Sustainable Food Choices

YARSI's official SDG 2 page states that the academic community can access plant-derived foods for vegetarians alongside animal-based meals in the campus canteen. The 2026 circular-economy programme strengthens the sustainability context through compost and liquid-fertiliser production, eco-enzyme, hydroponic cultivation, tilapia integration and IoT-supported irrigation. The WUR Portal records YES and all food outlets for 2027. For audit completeness, YARSI should retain outlet-level documentation confirming that plant-based provision applies across all food outlets, including evidence where vegan-labelled options are claimed.

2.3.4 Healthy and Affordable Food Choices

The official YARSI SDG 2 page states that the campus canteen offers a wide selection of wholesome food and beverages at reasonable prices, including plant-derived options for vegetarians. A 2026 YARSI-affiliated study on canteen food hygiene, pathogenic bacteria, food safety and the halalan thayyiban principle provides complementary academic context. The WUR Portal records YES and all food outlets. Campus-wide affordability and healthy-choice coverage should therefore be supported by tenant or menu documentation for final audit readiness.

2.3.5 Staff Hunger Interventions

The official YARSI SDG 2 page explicitly identifies academic staff among beneficiaries of recurring free-meal provision. Free meals are provided every Tuesday and additional food and drinks every Friday through Blessing Friday. Ramadan 2026 free iftar and suhoor provides current-year continuity evidence. This is one of the strongest SDG 2 qualitative indicators because staff are explicitly named in the institutional source.



Figure 3. Ramadan 2026 programme implementation confirms continuity of direct free-food support.

Source: Universitas YARSI - SDGs Zero Hunger https://www.yarsi.ac.id/sdgs-yarsi/zero-hunger

SDG 2

2.4 GRADUATES IN AGRICULTURE AND AQUACULTURE

Portal metric for sustainability-related agriculture/aquaculture graduates

2.4.1 Total Number of Graduates

The WUR Portal records 1,048 graduates for the 2027 submission. This is the denominator used for the agriculture/aquaculture graduate proportion in SDG 2.

2.4.2 Graduates from Agriculture and Aquaculture Courses Including Sustainability Aspects

The portal records 0 qualifying graduates. Based on the submitted portal data, the derived proportion is therefore 0 / 1,048 = 0%. The consolidated evidence provided for this report does not identify a degree programme in agriculture or aquaculture that would generate qualifying graduates, so the zero value is retained as entered in the portal.

Metric	2027 portal value	Derived interpretation
Total graduates	1,048	All graduates reported in WUR Portal
Agriculture/aquaculture sustainability graduates	0	No qualifying graduates reported
Proportion	0%	0 / 1,048

Audit note: retain the underlying graduate extract used for the WUR Portal, including programme classifications, so the zero value can be verified if requested.

2.5.1 Access to Food-Security and Sustainable Agriculture/Aquaculture Knowledge, Skills and Technology

In 2026, YARSI academics delivered community-facing agricultural knowledge and technology through IoT-based hydroponic cultivation at Bank Sampah Tugu-9 Depok, a circular-economy programme integrating organic fertiliser, hydroponics, tilapia cultivation and IoT-supported irrigation, and digital TOGA cultivation education in Glodok. These activities demonstrate direct transfer of practical knowledge, cultivation skills and appropriate technology to external communities. The WUR Portal records YES and FREE.



Figure 4. YARSI circular-economy programme integrating organic recovery, hydroponics, aquaculture and IoT.

2.5.2 Events for Local Farmers and Food Producers to Connect and Transfer Knowledge

YARSI academics worked with the Mandala Mukti I farmer group in Mandalamekar Village, Bandung Regency, through structured workshops, hands-on mentoring and monitoring on converting rice straw into silage as low-cost livestock feed. Participant knowledge increased from 39.01% to 88.83%, with an N-Gain of 81.85%, and participants were able to perform the fermentation process independently. The WUR Portal records YES and FREE. This is strong evidence of a direct university-farmer interface with measurable knowledge-transfer outcomes.

Source: JECI - Rice-Straw Silage Innovation for Mandala Mukti I
https://www.academicjournal.yarsi.ac.id/ojs3/index.php/jeci/article/view/512

2.5.3 Access to University Facilities and Technology for Local Farmers and Food Producers

Universitas YARSI maintains laboratory and halal-testing infrastructure accessible to external food-product stakeholders. In 2026, the Integrated Research Laboratory obtained KAN accreditation under SNI ISO/IEC 17025:2017, including porcine-DNA testing in fresh meat. YARSI's laboratory service pages describe testing, processing and training services, while the Halal Research Center and LPH YARSI support food-product testing for industry and public clients. The WUR Portal records YES and PAID. The evidence is strong for food producers, but a 2026 farmer-specific service record would strengthen the full alignment with THE wording on local farmers and sustainable farming practices.



Figure 6. KAN accreditation of Universitas YARSI Integrated Research Laboratory in 2026.

Source: Universitas YARSI - KAN accreditation https://www.yarsi.ac.id/komite-akreditasi-nasional-kan-beri-sertifikat

2.5.4 Priority Purchasing from Local and Sustainable Sources

The WUR Portal currently records YES for this indicator. The 2026 evidence shows strong institutional support for local and sustainable production ecosystems, including circular-economy products introduced through Bazar Merdeka and research supporting local products and supply-chain development in Tasikmalaya. However, these activities demonstrate support for local producers rather than direct evidence that YARSI procurement prioritises purchases from local and sustainable suppliers. For final audit readiness, the principal evidence should be an institutional procurement policy/SOP, tender criterion, supplier list, purchase order, invoice or contract showing such preference.