

Executive Summary

The Institute of Engineering and Management (IEM) Kolkata is committed to advancing Sustainable Development Goal 2: Zero Hunger by fostering food security, nutrition, and well-being among campus stakeholders and contributing to surrounding communities. In the academic year 2022-23, IEM implemented a series of nutritional support programs, enhanced canteen and mess facilities, conducted health and wellness campaigns, and formalized outreach activities focusing on nutrition and food access for marginalized populations. The institution's multi-layered approach integrates food provision, inclusivity in services, dietary safety, and faculty-led community outreach.

Content

Vision, Mission, and Strategic Objectives	1
Comprehensive Food & Nutrition Initiatives	1
Community Outreach and Food Security Extension	2
Curriculum Integration and Value Education	2
Data and Metrics	3
Challenges, Response, and Mitigation	3
	4
Future Roadmap and Strategic Plan (2023-24 and Beyond)	4
Conclusion	6
Photo Gallery	

Vision, Mission, and Strategic Objectives

Vision Statement

IEM aims to ensure every student, staff, and visitor has reliable access to safe, nutritious food while working to eliminate hunger and malnutrition in nearby communities by creating a sustainable food ecosystem that empowers individuals and promotes social equity.

Mission Statement

IEM's mission is to maintain high nutritional standards through affordable, inclusive canteen and mess services, rigorous food safety oversight, and ongoing health education. The focus is on bridging nutritional gaps for economically vulnerable individuals and establishing the campus as a food security hub.

Strategic Objectives for 2022-23

- Provide affordable, nutritious meals to all students and staff on campus.
- Conduct regular food safety and hygiene audits.
- Organize nutrition awareness campaigns and wellness seminars.
- Collaborate with NGOs for food distribution and nutrition education in underprivileged communities.
- Ensure availability of special diet meals catering to vegetarian, vegan, diabetic, and allergen-sensitive needs.
- Incorporate nutrition and food security topics into curricula and community engagement programs to encourage lifelong healthy habits.

Comprehensive Food & Nutrition Initiatives

IEM maintains robust canteen and mess facilities serving over 5,000 meals daily with an emphasis on affordability, nutrition, and hygiene. The campus features central mess halls and satellite canteens, including vegetarian-only kitchens catering to cultural and religious

preferences. A Food Services Committee oversees kitchen hygiene, food storage, meal preparation, and staff training on safe food handling. Subsidized meal plans and fee waivers are provided to economically weaker students, coordinated with the Student Welfare Committee and Alumni Association. Regular feedback and grievance redressal mechanisms ensure continuous service improvement.

Nutritional wellness programs include quarterly workshops by dietitians and health experts, wellness weeks with BMI and hemoglobin testing, diet counseling, and cooking demonstrations. Yoga, physical fitness, and mental health sessions are part of daily activities. Nutrition awareness is promoted through posters, pamphlets, and digital content.

Food outlets provide allergen-free, diabetic, vegan, and gluten-free options to meet diverse dietary needs. Special care is provided for physically challenged students and those with medical dietary restrictions. Menus adapt during festivals and fasting periods to accommodate religious practices. Food service staff receive sensitivity training to respect all cultural and culinary preferences.

Community Outreach and Food Security Extension

IEM's commitment to SDG 2 extends beyond campus boundaries, with student and faculty teams actively participating in food distribution drives and nutrition workshops in partnership with local NGOs such as Inner Wheel Club, Kolkata Nivedita Shakti, and Lions Club. During the year, food packets, hygiene kits, and educational materials were distributed to homeless populations, slum dwellers, and low-income families in urban and peri-urban areas.

The National Service Scheme (NSS) and Social Welfare Club spearhead these outreach programs, engaging over 2,000 student volunteers in combating hunger and malnutrition. Alongside direct food aid, the institution supports nutrition education, sanitation, and food cultivation initiatives in collaboration with community partners.

Curriculum Integration and Value Education

Nutrition and food security topics are embedded in campus curriculum and extension programs. Essential Studies for Professional courses include modules on nutrition, wellness, and public health, while environmental science tracks highlight food sustainability and local agricultural practices.

Extracurricular activities include food safety exhibitions, cooking competitions promoting nutritious recipes, and awareness campaigns on food wastage reduction to foster responsible consumption.

Data and Metrics

Performance Indicator	Annual Target	Achievement
Meals served daily (canteen/mess)	5,000	5,200
Subsidized meal distribution to EWS students	1,000	1,050
Health/nutrition workshops conducted	6	8
Student volunteers engaged in food outreach	1,500	2,000+
Complaints resolved within 48 hours	100%	Achieved
Special diet requests fulfilled	100%	100%

Challenges, Response, and Mitigation

Challenges

- Ensuring consistent food safety standards amid large-scale meal production
- Catering to highly diverse dietary needs and preferences
- Addressing hidden hunger (micronutrient deficiencies) among students and community members
- Mobilizing sustained volunteer participation for community outreach

 Overcoming logistical hurdles in meal distribution during pandemic-related restrictions

Mitigation Responses

- Implemented rigorous kitchen hygiene monitoring and staff training programs
- Regular menu reviews engaging nutrition experts, stakeholders, and food safety auditors
- Mobilized additional resources, including alumni funding, to expand subsidized meal provisions
- Integrated digital attendance tracking for volunteers to improve outreach participation rates
- Established contingency protocols for food distribution during disruptions (e.g., pandemic, holidays)

Future Roadmap and Strategic Plan (2023-24 and Beyond)

- Expand coverage of subsidized and nutritious meals to more economically vulnerable students
- Increase frequency and scope of campus health and nutrition workshops
- Develop partnerships with agricultural and food safety organizations for sustainable sourcing
- Launch digital platforms for menu planning, feedback collection, and wellness tracking
- Strengthen community food security programs, aiming for 3,000+ beneficiaries annually
- Integrate advanced nutrition topics and sustainable food practice modules across curricula

Conclusion

IEM Kolkata's comprehensive strategy for SDG 2: Zero Hunger demonstrates unwavering institutional commitment to food security, nutrition, and community well-being. By delivering safe and nutritious meals, conducting regular nutritional education, and extending outreach to the hungry and malnourished, IEM establishes itself as a model for sustainable food ecosystem development.

Collaborative efforts between campus administration, alumni, students, and community partners continue to drive innovation and inclusivity in food provision, positioning IEM at the forefront of campus and local zero hunger initiatives for 2023 and beyond.

Photo Gallery



Gifting of food packets, stationaries and books to children in Saltlake



Gifting of cloths, crackers and sweets with children



Supporting 150 girl children by providing them old clothes and food packets