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2 ZERO HUNGER

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SDG 2
ZERO HUNGER

UZBEKISTAN STATE WORLD
LANGUAGES UNIVERSITY

SDG 2: Zero Hunger — Progress Report

18
vegetarian meals on the weekly canteen menu

6,448
students received need-based financial aid

10
vegan dishes on sale in the Student Canteen

19.25 t
food waste handed over for processing

5
Andijan districts advised on soybean–cotton intercropping

60%
target share of fresh produce from Uzbekistan by 2028

A Sustainable Food Policy for the Whole Campus

The UzSWLU Sustainable Food Policy, approved in 2021 and revised in January 2025, sets one standard for every food outlet on University premises, whether run by the University or by contracted providers. It requires at least one vegetarian main dish every day, a daily low-cost set meal at every outlet, daily weighing and monthly reporting of food waste, priority for local and seasonal produce, and food support for students and staff in need. Prices, meal quality and hygiene in campus canteens and buffets are monitored by a Standing Commission established by the Trade Union Committee on 24 January 2025.





The University student canteen, August 2025

Food Support for Students and Staff in Need

Students experiencing food insecurity are identified through student support units, with priority for students from low-income families, orphans and students with disabilities. In May 2025 the Rector visited students in need in the University's student residences, and food products were provided to them. In 2025, 6,448 students received financial aid awarded on the basis of financial need, and orphans and students with disabilities who need housing receive dormitory places with a full fee exemption. For employees, the University organized a reduced-price food fair offering meat, oil, rice, sugar and other staples at affordable prices.

Healthy, Plant-Based and Affordable Meals

The Student Canteen serves a weekly vegetarian menu of breakfast, lunch and dinner six days a week, with prices from 9,000 to 22,000 UZS. Five dishes on the weekly menu are vegan, and the canteen also sells five plant-based versions of traditional Uzbek dishes, including vegetable plov with chickpeas, moshkhurda without meat and pumpkin samsa. The menu is built around legumes and seasonal produce widely grown in Uzbekistan.





Conference "Global Environmental Problems, Desertification and Food Security," 24 May 2025

Measuring and Reducing Food Waste

Food waste is collected separately at campus food outlets, distinguishing preparation waste from plate waste, and contracted operators are required to record and report it. According to the Department of Administrative Affairs, 19.25 metric tons of food waste from campus food services were handed over for processing in 2025, equal to 0.80 kg per member of the campus population of 24,058 students and staff.

From Research to the Field: Supporting Local Farmers

Professor Dilorom Yormatova, Doctor of Agricultural Sciences in the Department of Ecology and Green Resources, has developed an agrotechnology for sowing soybean between cotton rows that raises soil fertility, gives farmers an additional grain harvest and reduces the need for mineral fertilizers. She advises agricultural specialists and farmers in Jalaquduq, Oltinko‘l, Xo‘jaobod, Bo‘ston and Izboskan districts of Andijan region, and is adapting olive cultivation to the south of Uzbekistan. On 24 May 2025 UzSWLU hosted the international conference “Global Environmental Problems, Desertification and Food Security”, with a dedicated section on food security and agriculture.

SUSTAINABLE DEVELOPMENT GOALS