



Zero Hunger

End hunger, achieve food security and improved nutrition and promote sustainable agriculture.



Universiti Malaya's Commitment to Zero Hunger

Universiti Malaya (UM) has consistently demonstrated its dedication to addressing food security and promoting sustainable agriculture, aligning closely with Sustainable Development Goal 2 (SDG 2) – Zero Hunger. Through various research, outreach, and community-driven projects, UM has made significant strides in tackling hunger and promoting sustainable food systems. In 2023, UM further solidified its leadership in this domain by implementing a range of impactful programs and initiatives. These initiatives focus on reducing hunger within vulnerable groups, managing food waste, promoting urban farming, and adopting sustainable agricultural practices, both within the university and the surrounding communities.

Notably, these efforts extend beyond short-term solutions, as they are integrated into the university's long-term vision. They form a core part of UM's broader strategic objectives, as outlined in the UM Transformation Plan 2030 and the UM Master Plan 2050, which chart the university's contributions to sustainable development across multiple sectors. Through these plans, UM is actively contributing to the global fight against hunger, while also embedding sustainable food production practices into the fabric of its academic, operational, and community outreach activities.

Campus Food Waste Tracking

Food waste is a global challenge, and universities play a vital role in tackling it. Dining halls, cafes, and campus events can produce significant amounts of food waste. In response, universities around the world are adopting strategies to track and minimise waste, and Universiti Malaya is actively part of this effort.



UM Zero Waste Centre: Leading the Charge in Food Waste Reduction and Sustainable Practices

Tackling food security begins with reducing food waste, and Universiti Malaya (UM) is leading the way with its UM Zero Waste Centre (UM ZWC). A key component of the centre is measuring the amount of food waste generated from food served within the university through a comprehensive Waste and Recycle Data Tracking strategy. The centre focuses heavily on cafeteria facilities, where real-time data collection plays a critical role in driving sustainable practices.

The collected data serves several key purposes:

- Tracking progress in food waste reduction efforts.
- Educating staff and students on how their consumption habits impact food waste.
- Encouraging behavioral change through targeted awareness programs.

UM's cafeterias have become hubs for sustainability, promoting conscious dining habits among students and staff. A variety of educational initiatives further empower individuals to make a difference in reducing waste.

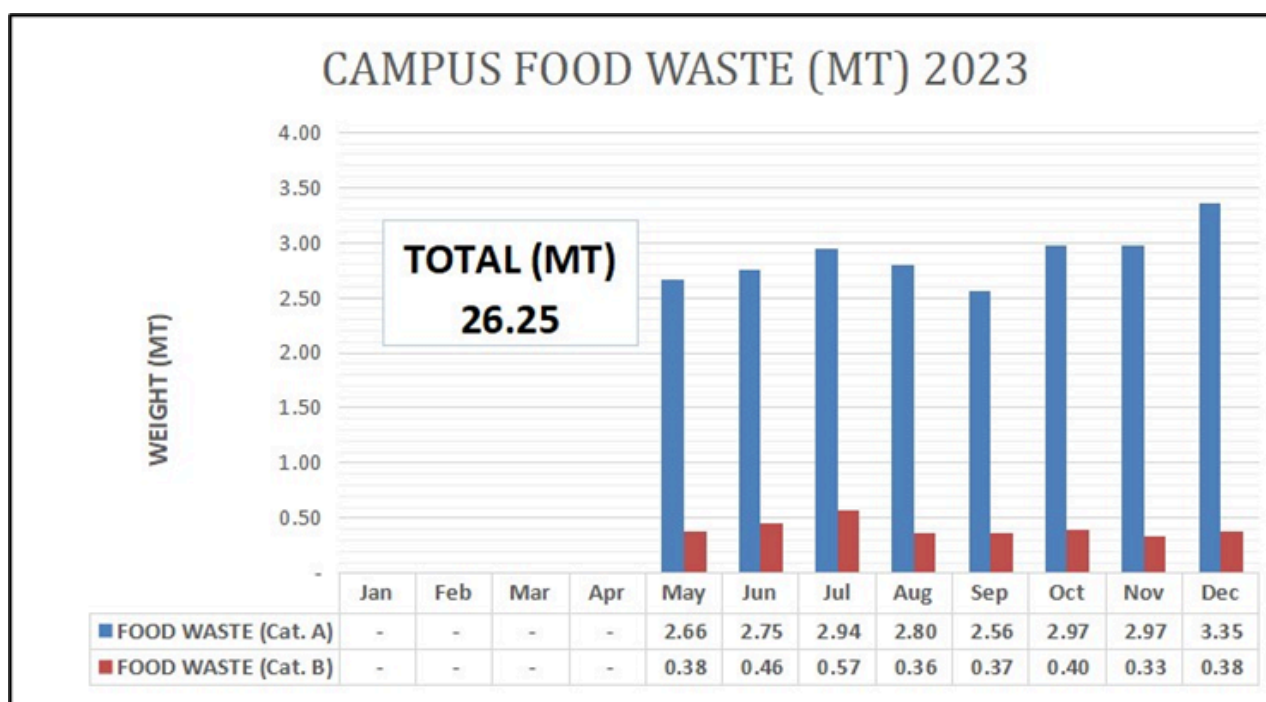
The centre has already delivered positive results, lowering waste disposal costs and reducing carbon emissions. Year-over-year tracking shows significant improvements, proving the effectiveness of UM ZWC in embedding sustainable practices throughout campus life. With each milestone achieved, UM moves closer to building a more sustainable future.

Addressing Food Waste at Universiti Malaya: Data-Driven Strategies for a Sustainable Campus

From May to December 2023, Universiti Malaya generated 26.25 metric tons (MT) of food waste, a staggering amount that highlights the magnitude of the issue. This data, captured through the UM Zero Waste Centre (UM ZWC), underscores the need for continued and intensified efforts to address food waste on campus. The centre's Waste and Recycle Data Tracking strategy provides crucial insights into consumption habits and waste generation, enabling the university to tailor its initiatives and raise awareness among staff and students.

By focusing on reducing food waste, UM is not only addressing sustainability but also playing a key role in shaping a more responsible and eco-conscious campus culture.

For more information on UM's food waste data, visit the Universiti Malaya Estates Department (JHB) [website](https://jhb.um.edu.my/utilities).
<https://jhb.um.edu.my/utilities>



Above: Graph On Campus Food Waste (MT) 2023 at Universiti Malaya

Supporting the Welfare and Well-being of the Campus Community

Universiti Malaya (UM) has consistently demonstrated its dedication to addressing food security and promoting sustainable agriculture, aligning with Sustainable Development Goal 2 (SDG 2) – Zero Hunger. In 2023, UM further solidified its role as a leader in these areas by implementing various programs and initiatives aimed at reducing hunger, managing food waste, and promoting sustainable practices within the university and the surrounding communities. These efforts are part of UM's broader strategic goals, as outlined in the UM Transformation Plan 2030 and UM Master Plan 2050, which guide the university's contributions to sustainable development.

UM has taken proactive steps to address food insecurity among its students, ensuring that all members of the university community have access to nutritious meals. In 2023, several programs were launched or expanded to combat student hunger, including the "Love in A Meal" initiative and the distribution of food vouchers to B40 students. These programs are part of UM's broader effort to create a hunger-free campus, which is crucial for supporting students' academic success and overall well-being.



Above: Poster for "Love in A Meal", a food assistance program for off-campus UM students

At the faculty level, each faculty provides financial aid to assist students facing financial difficulties, including those struggling with food insecurity. These faculty-based financial aid programs are designed to ensure that students receive the support they need to continue their education without being hindered by financial burdens. To support students in need, the Faculty of Computer Science and Information Technology at Universiti Malaya has introduced a food coupon program specifically for selected B40 students. This initiative provides each eligible student with RM150.00 worth of food coupons per month for one semester, amounting to a total of RM600.00 per student.

This support is designed to alleviate financial pressures and ensure that students from lower-income backgrounds have access to nutritious meals throughout the semester. For more details on the welfare programs available to B40 students, can visit the Faculty's welfare page here:

<https://fsktm.um.edu.my/b40-welfares>

Another heartwarming initiative that has become a hallmark of UM's student welfare efforts is the Happy Lunch for Needy program, held annually at the Academy of Islamic Studies (APIUM). In March 2023, the program celebrated its 7th successful edition, cementing its status as a crucial lifeline for financially struggling students. Established by Dr. Ahmad Faisal Abdul Hamid, the program has become a lifeline for financially struggling students, offering free meals to ease their daily burdens. Supported by generous contributions from various donors, it has steadily grown, reflecting the community's strong commitment to student welfare. Through this initiative, APIUM continues to foster a compassionate environment, ensuring that no student has to face the challenge of hunger while pursuing their education. The program's enduring success highlights the power of collective action in uplifting those in need.



Left: Poster of “Happy Lunch For Needy 7.0” program
Right: Professor Dato’ Ir. Dr. Mohd Hamdi Abd Shukor, UM Vice Chancellor, participating in the preparation of Bubur Lambuk

In April 2023, The Bubur Lambuk Perdana and Iftar Perdana event at Universiti Malaya aligned with Sustainable Development Goal 2 (Zero Hunger) by addressing food security within the campus community. The distribution of 5,555 servings of bubur lambuk helps to ensure that students, staff, and local community members, especially those who may face food insecurity, have access to nutritious food during Ramadan.

The fight against food insecurity at UM extends beyond direct food aid, with the university taking an innovative approach to address both food insecurity and waste. A noteworthy program is UMSU Science x The Lost Food Project, which focuses on addressing food insecurity and waste. This impactful program, The Bread Rescue was another powerful initiative that tackled both food waste and food insecurity within the university. Surplus bread from bakeries, supermarkets, and other food establishments was distributed to students at UM on December 9, 2023. This effort became an ongoing initiative in the Faculty of Science, running from Monday to Thursday, ensuring that surplus bread benefited underprivileged students. Additionally, bread was distributed to students during weekends when bakeries offered extra.

Additionally, the Student Affairs Department Welfare Unit (HEP) has collaborated with various associations, foundations and NGOs in distributing food aids to UM students. Below are some of the collaborations UM has made in 2023:

- Free Food Packs on every Friday by MAIWP - the Federal Territories Islamic Religious Council (MAIWP) has collaborated with HEP to provide 150 free food packs on every Friday, from September 2022 to February 2023, to students residing in Residential Colleges. The food distribution is made to ensure the students' continued access to sufficient and nutritious foods. This initiative was also featured in the INSPIRE bulletin (Issue 1/2023, issued by HEP) as part of a broader range of student welfare activities throughout the year.



Top: Free bread distribution

Middle: Snapshot from INSPIRE Bulletin issued by HEP about MAIWP

Bottom: Dry food distribution from NGO to UM students

- **Free Meals during Study Week** - Not to forget, UM also received support from the Persatuan Sukarelawan Muda Wilayah Persekutuan that provided free meals to students staying in Residential Colleges who did not return home during revision week. The food distribution during that time aimed to ensure that students had a continuous food supply while preparing for their exams.
- **Collaboration between UM and Association & NGO: From Siswa to Siswa program** - Other notable food donation efforts included dry food distribution by MRA Siswa in January 2023 and Persatuan Makanan Ehsan in March 2023 to students in need, especially those from low-income households. The initiatives were held to ensure the unfortunate students received enough food supply and lighten their financial burden. These initiatives, documented across various social media platforms and UM websites, reflect the university's commitment to alleviating food insecurity among students, particularly those from low-income backgrounds.
- **Students' Unions Initiatives: Dry Food Distribution** – On December 7th, 2023, UMSU organised a bun distribution for students around UM Central and the Sports Center at Universiti Malaya. This initiative aimed to ease the burden on students in need, as well as those with busy daily schedules. Additionally, as part of their efforts to reduce students' financial strain, Suara Siswa distributed free packaged Milo powder to students on October 19th, 2023, at 5 PM at UM Central. **Receipt Of A 20kg Sugar Donation** From Halida Enterprise Grocery Store - Universiti Malaya received a generous donation of 20kg of sugar from Halida Enterprise Grocery Store. This contribution is part of a community initiative aimed at assisting those in need within the campus, particularly students facing financial difficulties. The donated sugar will be distributed through the campus food aid programs, helping to ease the burden on those in need.
- **Distribution of Dry Food Donations to Flood-Affected APM Students** - Dry food donations have been distributed to students of the Academy of Malay Studies (APM) who were recently affected by the floods. This aid is part of an effort to ease the burden on those impacted by the disaster, ensuring that they have sufficient food supplies during this challenging time.
- **Distribution of MYDIN Vouchers to PASUM Students** for Semester 1, 2023/2024 Intake. The Student Affairs Department (HEP) remains actively engaged in welfare efforts involving students from the Centre for Foundation Studies, Universiti Malaya (PASUM), through a collaboration with MYDIN and the Student Welfare Section.
- **Distribution of 1,500 Food Bank Packages to PASUM Students** for Semester 1, 2023/2024 Intake. The Student Affairs Department (HEP) continues to provide welfare support to newly registered students from the Centre for Foundation Studies (PASUM) for Semester 1 of the 2023/2024 academic session. A total of 1,500 food packages were distributed to these students.



Above: Foodbank distribution to student's residential

Campus Hunger Relief: Interventions for Students and Staff Well-Being

Universiti Malaya (UM) offers valuable support and interventions through its UM Food Bank, managed by the Student Affairs Department (HEP). This department is dedicated to planning, managing, and executing various welfare programs to support students' development and academic progress. The UM Food Bank specifically assists students in need by providing essential food supplies. For more information, you can visit their website at [UM Student Welfare](#).

Another prominent initiative is the KMUM Peduli Sifar Lapar campaign, where food banks are set up across various faculties to distribute meals to students. This initiative alleviates hunger and ensures that students from all faculties have access to food, regardless of their financial situation. The student association, KMUM, plays a vital role in coordinating food distributions and encouraging student involvement in helping peers.

Beyond food assistance programs, faculties collectively provide other forms of financial aid, such as scholarships, bursaries, or emergency grants, contributing to the university's broader goal of zero hunger and ensuring food security for all students. By addressing both financial needs and access to essential resources like food, these initiatives help alleviate hunger and reduce food insecurity, especially for underprivileged students. These aids are typically administered by each faculty's student affairs office, with students able to apply through their respective faculties. The university's main financial aid website serves as a central hub for students to explore various financial assistance options available across faculties, supporting the ongoing effort to ensure that no student goes hungry.

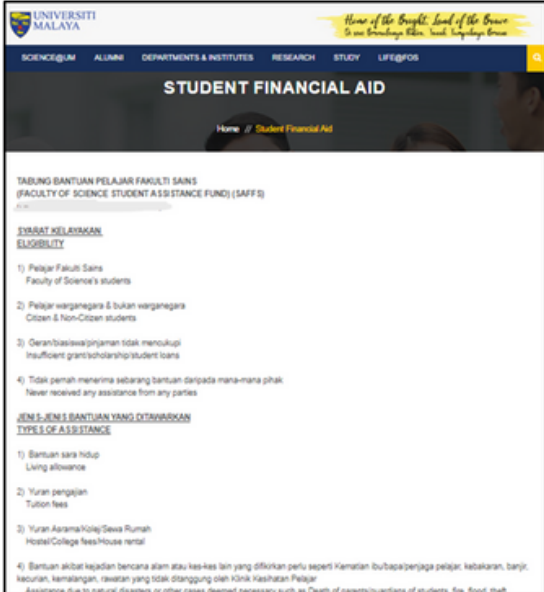
One notable initiative from the Faculty of Engineering involves staff voluntarily participating in a salary deduction program to support student welfare. This initiative allows faculty members to directly contribute to funds that help provide essential resources such as food and financial aid to students in need. By pooling these resources, the faculty ensures that struggling students receive the necessary support, demonstrating a strong commitment to student well-being and community care.



The form is titled "KEBENARAN PEMOTONGAN GAJI BAGI TUJUAN TABUNG KEBAJIKAN PELAJAR" (Salary Deduction Authorisation Form for Student Welfare Fund Contribution). It is from the University of Malaya, Faculty of Engineering, and is addressed to the Dean. The form includes fields for the date, name, staff number, and identification number. It contains two checkboxes for salary deduction: one for a one-off deduction and another for a monthly deduction. The monthly deduction option includes a note about the minimum amount of RM10 per month. The form ends with a signature line and a "Sekian, terima kasih" (That's all, thank you) note.

Above: Salary Deduction Authorisation Form for Student Welfare Fund Contribution (Source: UM Faculty of Engineering)

Below: Student financial aid in UM (Source: UM Faculty of Science)



The screenshot shows the "STUDENT FINANCIAL AID" website of the University of Malaya, Faculty of Science. The page lists the "TABUNG BANTUAN PELAJAR FAKULTI SAINS (FACULTY OF SCIENCE STUDENT ASSISTANCE FUND) (SAFF)" and provides information about the types of assistance available. The types of assistance listed are: 1) Pelajar Fakulti Sains (Faculty of Science's students), 2) Pelajar warganegara & bukan warganegara (Citizen & Non-Citizen students), 3) Deras/biasiswa (prajabatan) tidak mencukupi (Insufficient grant/scholarship/student loans), and 4) Tidak pernah menerima sebarang bantuan daripada mana-mana pihak (Never received any assistance from any parties). The page also lists the types of assistance: 1) Bantuan sara hidup (Living allowance), 2) Yuran pengajian (Tuition fees), 3) Yuran Asrama/Kolay/Sewa Rumah (Hostel/College fees/House rental), and 4) Bantuan akibat kejadian bencana alam atau ke-kes-kin yang memerlukan perhatian segera (Assistance due to natural disasters or other cases deemed necessary such as Death of parents/guardians of students, fire, flood, theft).

The Faculty of Science at Universiti Malaya offers its own Student Financial Aid through the Faculty of Science Student Assistance Fund (SAFFS). This initiative is designed to support students facing financial difficulties by providing various types of assistance. To be eligible for the aid, applicants must be students of the Faculty of Science, whether they are citizens or non-citizens, and must not already be receiving substantial grants or scholarships from other sources. The aid provided includes living allowances, tuition fees, and assistance with hostel or house rental. For more information:

<https://fs.um.edu.my/student-financial-aid>

For staff members facing financial difficulties, The Zamalah Welfare Staff Fund at Universiti Malaya is a crucial support system or one of the interventions designed to provide financial assistance to staff members in need. Staff who contribute to the fund can apply for aid, following established rules and procedures, making it a collective effort of solidarity among employees. This welfare initiative ensures that staff facing financial difficulties can access help when needed, contributing to their overall well-being and peace of mind.

What's particularly noteworthy is how the Zamalah Welfare Staff Fund aligns with Universiti Malaya's broader commitment to addressing hunger and food insecurity, not only among students but also within the staff community. Similar to the university's student-focused food programs, this welfare fund helps alleviate financial burdens that could lead to hunger or limited access to nutritious food. By providing financial relief, the fund indirectly supports staff members in maintaining a healthy diet, reducing the risk of hunger, and ensuring their basic needs are met.

This approach reflects the university's holistic vision of well-being, where both students and staff are supported through targeted interventions. The Zamalah Welfare Staff Fund plays a vital role in fostering a caring community where financial aid and food security are interconnected, ensuring that hunger does not stand in the way of anyone's ability to work or thrive within the UM campus. Kindly visit their website for more information: <https://hr.um.edu.my/welfare.html>

Zamalah Welfare Staff Universiti Malaya	
Zamalah Welfare Staff Universiti Malaya is a welfare fund that provides financial assistance to staff who contribute and apply for assistance according to established rules and procedures.	
Zamalah contribution rate:	
GRADE	MONTHLY CONTRIBUTION RATE
JUSA	RM10.00
Grade 48-54	RM5.00
Grade 41-44	RM4.00
Grade 27-38	RM3.00
Grade 1-26	RM2.00

Above: Zamalah Welfare Staff UM, a welfare fund for that provides financial assistance to UM staff
(Source: UM Human Resource Department)

Sustainable, Healthy, and Affordable Food Choices: Paving the Way for a Greener Future

UM places a strong emphasis on providing high-quality, nutritious food on campus, which is reflected in the stringent selection process for vendors. Vendors must adhere to criteria set by the Bursary and Student Affairs Department, ensuring that they offer nutritionally balanced meals sourced from sustainable and eco-friendly suppliers. These meals cater to the diverse dietary needs of the campus community. The university has also incorporated sustainability into its food services by offering affordable vegetarian options at almost all cafeterias in residential colleges and faculties.

In line with its commitment to sustainability, the university has incorporated environmentally friendly practices into its food services. Almost all cafeterias in the residential colleges and faculties offer affordable vegetarian options. For instance, the Supa Bowl Vege cafeteria at the Fourth Residential College specialises in vegetarian meals and features a thoughtfully curated menu from breakfast to dinner. The vegetables served in this cafeteria are sourced from local farms in Cameron Highlands, Pahang, ensuring freshness and supporting local agriculture. These farms utilise environmentally sustainable practices, with low or no levels of pesticides, promoting both health and ecological well-being.

The diverse dining options available at UM significantly enrich the overall experience for the campus community, providing affordable, nutritious, and sustainable meal choices that meet the varied preferences and needs of students and staff alike. The Student Affairs Department (HEP) and various academic faculties have taken the lead in organising support programs. A notable initiative is the Menu Siswa Rahmah, a subsidised meal program introduced by the Government of Malaysia, which UM adopted. This program offers balanced meals at an affordable price of RM3.50 per meal, ensuring that all students have access to nutritious food.



Above: Vegetarian dishes available at the Supa Bowl Vege cafeteria in UM

Below: Menu Siswa Rahmah



UM's Estates Department actively engages in fish farming as part of its sustainability and biodiversity initiatives. Fish farming, also known as aquaculture, involves the breeding, rearing, and harvesting of fish in controlled environments. The fish farming activities conducted by UM's Estates Department provide a sustainable food source for the university community, supporting the university's goal of promoting self-sufficiency in food production.

By integrating aquaculture into its sustainability initiatives, UM contributes to reducing the environmental impact of food production while ensuring a steady supply of fish for consumption. These efforts align with UM's broader commitment to sustainability and biodiversity conservation.

UM's commitment to sustainability extends to its food procurement practices. The university's Green Events Guidelines, updated and launched at the UM Sustainability Carnival 2023 by the Universiti Malaya Sustainable Development Centre (UMSDC) provide detailed recommendations on sourcing food sustainably for campus events. The guidelines emphasise the use of organic, locally sourced products and best practices in serving food and beverages, aligning with global trends in sustainable food practices.



Above: Sustainable fish farm by UM Estates Department

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Left: Excerpts from the UM Green Events Guidelines

Empowering Local Farmers with Knowledge, Skills, and Technology in Food Security, Sustainable Agriculture, and Aquaculture

Universiti Malaya (UM) has undertaken several impactful initiatives. One of the key programs is the Latihan Pengurusan dan Pembiakbakaan Ruminan Kecil (LPPRK) free training series, which focuses on the management and breeding of small ruminants.

The first session of LPPRK, held from 3 to 4 June 2023 at the Glami Lemi Biotechnology Research Centre (PPBGL), was attended by 32 participants, including local farmers, students, and public servants. Collaborating with the Negeri Sembilan Department of Veterinary Services and One Lazuli Sdn Bhd., the program provided practical knowledge on agriculture, particularly on small ruminant management and exposed the participants to advanced breeding technologies such as artificial insemination, sperm collection and evaluation, and the use of ultrasound machines. This hands-on experience allowed participants to exchange ideas with PPBGL researchers and Veterinary Services officers, helping them address challenges in the field, including food security.

Following the success of the first session, another LPPRK program was held on 28 and 29 October 2023, attracting around 40 participants, including local farmers and UM students. This event was, organised with collaboration with UM Plantation Sdn Bhd. and Koperasi Pendidikan Usahawan Berhad (KEKAL), introduced participants to Assisted Reproduction Technologies (ARTs) and featured the Universiti Malaya Small Ruminants Seminar.

Led by veterinarians, industry experts, and UM lecturers, the seminar provided valuable insights into sustainable small ruminant management, reproduction practices, and the integration of technology in agriculture. These initiatives represent UM's commitment to empowering local farmers and food producers by equipping them with essential knowledge, skills, and technology for sustainable agriculture and food security.



Right (top and middle):

Participants of “Latihan Pengurusan dan Pembiakbakaan Ruminan Kecil (LPPRK)”

Right (bottom): The event poster for the free training series.

(Source: Glami Lemi Biotechnology Research Centre)

In the field of aquaculture, UM continues to promote sustainable practices through its research and outreach efforts, on 14th June 2023, the Research Cluster at Universiti Malaya organised a free public forum for the community, particularly local farmers and food producers, titled “Food Security through Sustainable & Organic Aquaculture”. This forum provided a unique opportunity for recipients of UM’s Impact-Oriented Interdisciplinary Research Grant (IIRG) to showcase their findings to a broader audience, aiming to create a greater impact on society.

The forum also aimed to provide essential aquaculture knowledge, skills, and technology to all participants, equipping them with the tools to adopt sustainable practices in their farming activities. Sustainable and organic aquaculture refers to the farming of aquatic organisms, such as fish, shellfish, and seaweed, using new eco-friendly techniques. The goal of this approach is to meet the growing demand for seafood while minimising negative environmental impacts, promoting social equity, and ensuring long-term economic viability. By sharing cutting-edge research and practical techniques, the forum empowered the local community to improve food security while contributing to a more sustainable future.



Above: Event poster for the webinar public forum titled “Food Security through Sustainable & Organic Aquaculture”
(Source: UM Research Cluster)



A community-based research project led by Associate Professor Dr. Ir. Poo Balan Ganesan from the Department of Mechanical Engineering, Faculty of Engineering, has been successfully implemented in collaboration with the “Kebun Komuniti” residents of Section 3, Petaling Jaya. This initiative is a joint effort between UMCares and the Petaling Jaya City Council (MBPJ) to enhance food security within the local community. The project focuses on providing valuable insights into aquaculture technology, with an emphasis on cost-effective fish farming methods.

A key feature of the project is the introduction of biofloc technology, which utilises healthy bacteria in the water to break down ammonia waste into non-toxic substances. This process, known as nitrification, converts harmful ammonia into beneficial nitrate, helping to maintain a safe and healthy environment for the fish. Additionally, the bacteria serve as a food source, supporting the fish’s rapid growth. In this system, fish benefit not only from the pellets they are fed but also from the biofloc bacteria, promoting healthier digestive systems and faster growth.

One of the main advantages of biofloc technology is its ability to reduce the frequency of water changes. With proper care and feeding, water changes can be extended to every two weeks, and in some cases, even up to a month, making the system more sustainable and cost-efficient for the community.

Watch the full video:
<https://www.youtube.com/watch?v=KRDgUF1JeMo>



Above: Photos during the community sharing session between UM researchers and residents of Section 3, Petaling Jaya

Bridging Knowledge and Innovation

Universiti Malaya (UM) regularly organises events aimed at connecting local farmers and food producers with the latest knowledge and technologies, fostering knowledge exchange and promoting sustainable agriculture and aquaculture practices.

In February 2023, UM launched the UrbanAqua@UM Seminar Series 1/2023, which focused on sustainable urban fish farming practices. This was followed in March 2023 by the UrbanAqua@UM Seminar Series 2/2023, which explored live feed culture and urban aquaponics, offering insights into the integration of fish farming with sustainable plant production.

These free seminars attracted participants from diverse backgrounds, including practitioners from the food production industry.

The series continued in April 2023 with the UrbanAqua@UM Seminar Series 3/2023, which focused on controlled environment agriculture and high-density smart aquaculture, showcasing the latest advancements in sustainable food production systems and aquaculture systems. Finally in June the UrbanAqua@UM Seminar Series 4/2023 sharing about the basic overview of the Aquaculture systems and citizen science approach on using edna sampling to address biosafety & biosecurity in environment UM also hosted a seminar titled One Health and the Sea: Dynamics of Antibiotic Resistance Genes in the Water Environment, addressing the crucial link between health, water systems, and sustainable aquaculture.



Above: Activities at Ladang Mini ISB

Ladang Mini ISB is a 2-acre research center located within Universiti Malaya, dedicated to serving as an educational hub for sustainable urban farming. To achieve this objective, Ladang Mini ISB invites students to engage in hands-on urban farming through volunteer activities, offering valuable practical experience. The farm is also open to the general public once a week, providing an eagerly anticipated opportunity for visitors to interact and learn about urban agriculture.

Moreover, Ladang Mini ISB hosts the “OPEN DAY Ladang Mini ISB”, a special event aimed at local farmers and the public. This event fosters knowledge exchange and allows local farmers to connect with experts and learn about the latest urban farming practices.

Additionally, in January 2023, UM held the Universiti Malaya Research Carnival, which featured innovations in agriculture and aquaculture. This exhibition provided local farmers and producers with the opportunity to connect with researchers and explore new technologies that promote sustainability. These events underscore UM’s commitment to empowering local farmers and food producers by offering access to essential knowledge and fostering collaborations that contribute to sustainable food security and agricultural practices.

In addition to knowledge-sharing events, UM also provides access to its research facilities to support local farmers and food producers. The Centre for Research in Biotechnology for Agriculture (CEBAR) at UM allows individuals and organisations to use its facilities, provided they submit an application and adhere to operational procedures. The facilities that they provided are plant biotech facility, plant biotechnology Incubator Unit and molecular biology laboratory.

Approved applicants are required to submit monthly reports on their activities to ensure that the facilities are being used for productive and sustainable purposes. Through this program, local farmers and food producers can leverage UM’s advanced research infrastructure to improve their practices and contribute to sustainable food production. For more information: <https://cebar.um.edu.my/>



Above: The event poster for Ladang Mini ISB in UM
(Source: Institute of Biological Sciences)

Below: The Centre for Research in Biotechnology for Agriculture (CEBAR)



Championing Food Security and Sustainability: Universiti Malaya's Holistic Approach to a Hunger-Free Future

Universiti Malaya's commitment to addressing hunger and promoting sustainable agriculture and aquaculture serves as a powerful and inspirational model for universities, communities, and institutions worldwide. The university has demonstrated remarkable leadership in taking a proactive and holistic approach to tackling food insecurity and advancing sustainable practices, thereby creating a lasting impact both within its campus and beyond.

Universiti Malaya's initiatives in agriculture and aquaculture are centered on empowering local farmers and food producers with essential knowledge, skills, and technologies. Through its training programs, public forums, and knowledge-sharing events, UM has made significant contributions to promoting sustainable food security practices. By providing access to its facilities and resources, UM continues to foster collaborations that enhance the capacity of local farmers to adopt sustainable practices. These efforts highlight UM's ongoing commitment to supporting the agricultural community and ensuring food security for all.

