02

ZERO HUNGER

2019-2023 Publications	85
2019-2023 Percentage of all Taiwan Publications	5.4%
Course Units	55
Student Engagements with Units on SDG 2	685

Research

Bilateral Academic Cooperation in Agricultural Technology

Our university has initiated an academic cooperation project in partnership with the Taiwan Agricultural Research Institute under the Ministry of Agriculture. This collaboration aims to strengthen research and development capabilities, address gaps, and cultivate talent in agricultural technology through cross-disciplinary efforts. The focus areas include applying cutting-edge technologies such as ICT, optoelectronics, smart machinery, nanotechnology, biotechnology, and food science to modern agriculture. Key research topics include plant phenomics, plant-based product development, and reducing pesticide usage to ensure sustainable agricultural practices.

Agricultural and Food Research Trend

Professor Charles Trappey from our university's Department of Management Science led a research team that analyzed food-related research trends in North Asia-Pacific using bibliometric analysis. Key areas of focus include food supply, food security, crops, agriculture, and fertilizers. Taiwanese and Korean scholars have been particularly interested in the health impacts of food consumption behaviors, such as the links between food and sleep disorders, depression, and suicide. Taiwan and Japan are also advancing agricultural chemical and bio-agricultural solutions. Understanding these trends helps guide future research in ending hunger and advancing agricultural science.

Social Impact

Promoting Sustainable and Healthy Diets in the Community

Associate Professor Hsin-Jen Chen from our university's Institute of Public Health leads the project "Healthy Earth Diet to Your Doorstep: Pioneering Local Food Environment Revitalization." The initiative promotes sustainable diets by emphasizing local ingredients, plant-based proteins, and reducing sugar to lower carbon emissions while benefiting personal and environmental health. The project team developed innovative dietary teaching tools and held workshops in community colleges to improve public adherence to sustainable, healthy eating practices. Future efforts aim to optimize these tools for broader impact.

Supporting the Food Industry's Growth

Our university's Institute of Food Safety and Health Risk Assessment has partnered with Creation Foods Co., LTD to establish the "Scholarship of IFSHRA" (NT$50,000 annually). This scholarship encourages students to advance in the food industry and supports those with financial constraints to attend international conferences, fostering talent growth and industry development.

Education & Cultivation

Food Safety and Life Course

To enhance students' awareness of food safety and their ability to analyze risks, such as risk assessment, communication, and management, the University System of Taiwan (UST) has developed a cross-university "Food Safety and Life" course. This collaborative course integrates expertise from four universities, using remote video teaching for maximum efficiency. The course covers food production, processing, distribution, consumption, related hazards, health, technology, management, and legal regulations.

Fostering Multicultural Perspectives through Food

Food serves as more than sustenance; it can be a bridge between different cultures. Our university, with over 1,600 international students from 82 countries, aims to promote interaction between local and international students. In 2023, the EMI Bilingual Education Office organized three international food culture-sharing events featuring cuisines from Indonesia, France, and Thailand. The Indigenous Student Resource Center also hosted a traditional Rukai cooking class, "Ina’ s Tribal Kitchen," to enhance cultural understanding through hands-on culinary experiences, fostering a deeper appreciation for diversity.

Stewardship

Establishing Sustainable Food Management Standards

Our university has developed sustainable food management standards to create a low-carbon dining environment and reduce food waste. Key measures include:

- Guide campus food vendors in registering on the campus food platform, ensuring transparency.
- Promote local ingredients by inviting agricultural vendors to set up stalls.
- Encourage the use of local produce to reduce food miles and carbon footprint.
- Require vendors to record food waste for better stock planning.
- Advocate for optimal ingredient use and customized meal orders to minimize waste.