

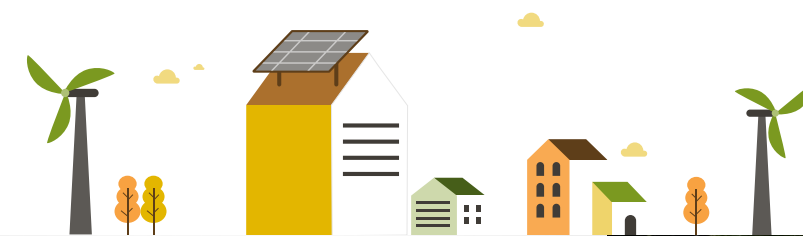


# Sustainability Report 2022-23

(Goal - 12)



## Sustainable Community





## Sustainable Development Goal - 12



## RESPONSIBLE CONSUMPTION AND PRODUCTION

We must learn how to use and produce in sustainable ways that will reverse the harm that we have inflicted on the planet.

## Introduction to SDG - 12

Galgotias University is committed to advancing Sustainable Development Goal 12: Responsible Consumption and Production by integrating sustainability into education, research, and campus operations. Situated on a lush 52-acre campus, the university promotes eco-friendly practices through green infrastructure and resource-efficient systems.

Academic programs in environmental science, renewable energy, and sustainable development equip students with the knowledge to address global challenges.

The university's Experimental and Research Farm provides hands-on experience in sustainable agriculture, featuring polyhouses, RO water treatment plants, vermicompost units, and organic farms. A dedicated Research Centre on Sustainability focuses on renewable energy, waste management, and climate resilience.

Galgotias fosters a culture of sustainability through plastic-free initiatives, solar energy projects, and responsible waste disposal.

Collaborative projects with leading organizations and educational visits to ICAR institutes enhance experiential learning.

By integrating sustainable practices into academics and research, the university nurtures future leaders dedicated to responsible consumption and production.

**World Class Campus Infrastructure**  
Active Learning Ecosystem

Collaborative Learning Classrooms  
Eco Friendly Campus  
Sustainable Energy Sources  
Low Carbon Emission Practices

**G-SCALE** Galgotias Student Centered  
Active Learning Ecosystem.  
*No More Benches, Only Benchmarks.*

Recycling

Efficiency

Waste

Circularity

Sustainability

## Study Sustainability at Galgotias University

## Programs Offered -

Doctor of Philosophy (Ph.D.) in Environmental Sciences  
M.Sc. in Sustainability

## Courses Offered -

Vehicle Dynamics B.Tech ME - (BAUT3051)  
Yoga / Environmental Impact Analysis B.Tech CSE - (GIUA101T)  
Cement Technology B.Tech Civil Engg - (IID9014)



### Repurposing Plastic Waste for Vertical Farming Solutions

#### Sustainable Urban Agriculture

Galgotias University, in alignment with SDG 11 (Sustainable Cities and Communities), promotes sustainable urban agriculture through an innovative approach—repurposing plastic waste for vertical farming. This initiative addresses global challenges of waste management, food security, and environmental sustainability by transforming discarded plastic bottles and tin boxes into functional vertical farming structures.

By integrating recycling with agriculture, this method minimizes waste accumulation, reduces reliance on new resources, and maximizes land use efficiency in urban areas. Vertical farming reduces the carbon footprint associated with traditional food production and transportation while fostering eco-friendly, pesticide-free farming practices.

Additionally, this initiative encourages community participation, inspiring individuals to adopt sustainable habits and actively contribute to urban food production. It not only supports responsible consumption and waste reduction but also strengthens local food systems and enhances urban resilience.

## Key Highlights:

1. Transforms plastic waste into vertical farming structures, reducing environmental impact.
2. Enhances urban food security through local, sustainable crop production.
3. Minimizes land use and reliance on harmful pesticides and fertilizers.
4. Reduces the carbon footprint of food transportation and waste accumulation.
5. Promotes community involvement in sustainable agriculture and environmental conservation.



Field Area  
School of Agriculture

### Hands-On Culinary Excellence

#### Empowering Future Chefs

Galgotias University's School of Hospitality and Tourism hosted a vibrant two-day culinary celebration, commemorating International Chef Day and Bread Day. The event brought together faculty chefs, students, and guests, showcasing culinary skills through hands-on experiences.

The first day focused on bread-making, where students and faculty crafted a variety of breads, including French Baguette, Fougasse, Focaccia, Pesto Pull-Apart, Doughnuts, Challah, and Berliner. The aroma of freshly baked goods filled the air, as participants learned the science behind fermentation, shaping, and baking.

The second day honored International Chef Day, featuring exquisite dishes like Crème de Tomat Soup and Tomato and Cheese Canapé. Students actively participated in preparation, plating, and presentation, gaining insights into professional culinary techniques.

Interactive workshops on bread-making, culinary artistry, and food presentation enriched the experience, providing hands-on learning opportunities. The event highlighted the importance of culinary education in the hospitality industry, fostering creativity, innovation,

### Innovating Through Design Thinking : EPICS

and technical skills. This celebration left a lasting impact, inspiring students to pursue excellence in the gastronomic world while emphasizing the role of sustainable culinary practices and craftsmanship.

## Key Highlights:

1. Hands-on Bread-Making Experience
2. Culinary Showcase for International Chef Day
3. Interactive Workshops
4. Industry-Relevant Skill Development
5. Promotion of Culinary Innovation & Sustainability



Responsible  
Chemical  
and Waste  
Management



### Initiative on Responsible Chemical and Waste Management

#### Eco-Conscious Campus

Galgotias University recently hosted a hands-on training event focused on Responsible Management of Chemicals and Waste, aimed at educating students and faculty about sustainable waste disposal, minimizing hazardous material use, and embracing eco-friendly alternatives. Environmental experts led interactive sessions on chemical safety, segregation, and recycling. The campus also launched a clean-up drive and hazardous waste collection program, promoting safe disposal practices. Students engaged in workshops on upcycling lab waste and reducing plastic dependency. This initiative strengthens the university's commitment to sustainability, encouraging responsible chemical and waste management for a greener future.

### Hands-On Training on Responsible Chemical and Waste Management

#### Galgotias University Takes a Leap Toward Sustainability

Galgotias University recently organized a comprehensive hands-on training session on the Responsible Management of Chemicals and Waste, aimed at promoting sustainability among students and faculty. The event focused on educating the academic community about proper waste disposal methods, reducing the use of hazardous materials, and adopting eco-friendly alternatives. Experts from environmental agencies led engaging, interactive sessions on chemical safety, effective waste segregation, and innovative recycling techniques.

As part of the initiative, a campus-wide clean-up drive and hazardous waste collection program were launched, ensuring the safe disposal of harmful materials. Students were also encouraged to participate in workshops focused on upcycling lab waste, as well as strategies to reduce plastic usage. This initiative reflects Galgotias University's strong commitment to environmental sustainability. By fostering responsible chemical and waste management practices, the university is empowering its academic community to take active steps toward a cleaner, greener future.



guided attendees through the history, culture, and science of wine, cultivating a deep appreciation for its nuances.

The four-hour session began with an overview of WSET's prestigious global presence and continued with detailed discussions on wine basics, varietals, regions, and the specialized language of wine.

### Fundamentals of Wine Tasting

School of Hospitality and Tourism, in collaboration with WSET, London, and Tulleeho, hosted the "Fundamentals of Wine Tasting" event.

Conducted by WSET Level 2 Trainer Ms. Kriti Puri, the workshop provided an immersive experience into the world of wine, introducing participants to the art of wine tasting with a sommelier-like approach.

An internationally renowned expert,

## RESPONSIBLE CONSUMPTION &amp; PRODUCTION

## Galgotias Agrihealth Products Foundation

A Testament to Quality and Sustainability

The Galgotias Agrihealth Foundation, launched by the School of Agriculture at Galgotias University, is championing sustainable food systems in alignment with the United Nations Sustainable Development Goals (SDGs). Through innovative agricultural practices, the Foundation has made significant strides in promoting food security and environmental sustainability.

Key accomplishments include the sale of 480 kg of organic potatoes, the production of 174.5 liters of mustard oil from harvested mustard, and the creation of sauce from locally grown cherry tomatoes.



Additionally, the Foundation has distributed 1,400 kg of campus-grown wheat, black wheat, and barley, alongside processed products like organic honey, dried fenugreek, multigrain flour, and jaggery.

By focusing on reducing hunger (SDG 2), fostering sustainable production (SDG 12), and minimizing environmental impact (SDG 13), the Foundation is building resilient food supply chains that support both communities and the planet. With its commitment to resource efficiency and nutritional value, the Foundation is shaping a future where agriculture plays a key role in global sustainability.

Participants engaged in hands-on exercises and tastings, learning how to evaluate wines with precision. The workshop created a collaborative environment, allowing wine enthusiasts to interact, share experiences, and refine their skills.

The event exemplified the School's commitment to providing a comprehensive educational experience. By combining theory and practice, participants left with a profound understanding of wines, enhancing their tasting abilities. This successful collaboration between the School, WSET, and Tulleeho set a new benchmark for wine education and tasting experiences, leaving a lasting impression on all attendees.



Galgotias University promotes SDG - 12 by implementing responsible consumption, waste management, eco-friendly initiatives, and sustainable resource utilization on campus.