

Highlight Indicators

- Through the OUP Memorandum 304-c s. 2021, the University ensures that sustainable, healthy and affordable food choices are available in the university canteens and offered as well by other external concessionaires.
- Launching of "Nutri-Interaksyon sa Radyo" which is a radio program of the University which aims to promote well-being through indepth discussions on nutrition.
- Livelihood trainings such as smoked fish production, vegetable gardening, and other related extension projects were provided to the displaced populations in Talisay, Balete, Agoncillo, Laurel and Ibaan, Batangas. Ladies Tinapahan in Brgy. Talaibon, Ibaan, Batangas

Output, Impact, Collaboration

0.378 mt

TOTAL FOOD WASTE GENERATED

57,580

0.0066 kg

FOOD WASTE PER CAPITA PER ANNUM

CAMPUS POPULATION

In 2022, the University produced 0.378 metric tons of food waste throughout its campuses. The measurement of this food waste was conducted in the campus canteens. The relatively small quantity of food waste can be linked to the implementation of a hybrid learning approach, which combines inperson and online learning for students.

4 Training for Food Security



1 Laboratories





Food Innovations



an initiative for a healthy eating guide to combat malnourishment to selected communities.



The center serves as a hub for innovations on product / process development, and provides marketing strategies, food analysis, food safety and quality training.



The center aims at providing research, teaching, and extension services of the Batangas State University on the marine resources and its marine environment in the Verde Island Passage.