

Metric 2.5

AY 2024 - 2025



Saint Louis University

Encourages the eradication of hunger as well as advancements in the physical and mental well-being of its numerous constituents and partners



2 ZERO HUNGER



Indicator 2.5.1

AY 2024 - 2025



Saint Louis University

Collaboration to provide access to food security



2 ZERO HUNGER



Hydroponics Initiative: Cultivating Sustainability & Community Empowerment



Saint Louis University continues to demonstrate its commitment to environmental sustainability, community engagement, and innovative learning through its ongoing Hydroponics Initiative, a program that combines service learning with hands-on agricultural technology, providing access on food security and sustainable agriculture and aquaculture knowledge for the betterment of local communities.

Launched as part of the university's call-to-action advocacy aligned with the Binnadang community engagement and sustainable development goals through the collaboration of faculty and students from the Youth Council of Ecolodians (a Uni-wide organization on environmental sustainability) and Service Learning Program of the National Service Training Program (NSTP) of the University, the initiative has seen significant progress and meaningful milestones over the past few months, actively involving students, teaching, and non-teaching personnel in all phases — from planning and cultivation to social involvement and distribution.

The initiative is a collaboration between SLU, the City Veterinary and Agriculture Office (CVAO), and other local partners. It has made significant strides in combining education, research, and social responsibility over the past few months.

On 18 January 2025, students and SLU faculty visited the hydroponics facility in Aurora Hill, Baguio City, to observe best practices and gather insights from an established community project. The visit provided valuable technical knowledge on water-based farming and deepened the students' understanding of how sustainable agriculture can be implemented even in urban and upland environments.



A week later, on 25 January 2025, the university welcomed Hon. Barangay Captain Levy B. Orcales, who shared insights on hydroponics development within their respective barangay. His talk emphasized the importance of public-private-academic collaboration and encouraged youth involvement in climate-resilient food systems.



On 5 April 2025, SLU partnered with American Corner Baguio to conduct a seminar on Waste Management and Composting. This activity educated participants on how biodegradable waste can be transformed into organic compost, enriching the hydroponic system and promoting a zero-waste mindset. The training also aligned with the university's larger sustainability goals.



After months of careful planning, planting, and nurturing crops, the students celebrated a major milestone on 23 May 2025 – the harvest from the hydroponics system. The produce was distributed to local beneficiaries, symbolizing the program's twin goals of food security and social responsibility. This act of giving reaffirmed the values of compassion and service at the heart of SLU's mission.



From Trash to Treasure: Entrep Fever 2024



Saint Louis University hosted the “Entrep Fever Competition 2024” on 26 November 2024 at the Diego Silang Lobby. The event was organized by the SLU-University Research and Innovation Center (UnRIC) through the School of Accounting, Management, Computing, and Information Studies (SAMCIS) and the Young Entrepreneurs Society (YES).



Entrep Fever Competition 2024 showcased innovative approaches in reducing food waste through sustainable practices that is part of the “From Trash to Treasure: Paving Pathways for Food Upcycling to Curb Post-Harvest Losses in the Vegetable Supply Chain” program funded by a Vlaamse Interuniversitaire Raad (VLIR) or Flemish Interuniversities Council research grant.

Atty. Andres Arnold W. Lampacan, CPA, PhD, General Manager of Benguet Agri Pinoy Trading Center (BAPTC) then gave an inspiring message emphasizing the importance of food sustainability and the role of upcycling in addressing post-harvest losses. “There is still much work to do in the field of agriculture,” he said as he elaborated on the problems in the agriculture sector.

The Entrep Fever Competition not only highlighted the creativity of participants but also emphasized the importance of addressing food waste in the supply chain. By transforming “trash” into “treasure,” the event successfully demonstrated how sustainable innovations can pave the way for a greener future.

Training on Cacao Products Marketing



Saint Louis University's Community Extensions and Outreach Program Office (CEOPO), together with representatives from the Department of Business Administration and Entrepreneurship (DBAE) and the Hospitality and Tourism Management (HTM) Department of the SLU School of Accountancy, Management, Computing and Information Studies (SAMCIS), conducted a training on branding, packaging, and labelling cacao products in Tublay, Benguet on 22 February 2025.

Held at Caryl's Haven Café 5-758 Palew, Caponga, the training aimed to assist members of the Cacao Growers and Processors Tublay Association (CGaPTA) by providing access on food security and sustainable agriculture skills, technology, and strategies for marketing their business and products. Dr. Carmelita W. Amistad, workshop coordinator and HTM Department faculty member, states that this is not the first training organized in collaboration with the association, demonstrating ongoing commitment to empowering local farmers and food producers.



2.5.1 Access to food security knowledge

CEOPO Director, Mrs. Charmaine P. Mendoza, related the term “Binnadang,” which means coming together and working as one community for the benefit of everyone to the event. “We gather together, we learn together as one. So that is our mission,” she stated.

Ms. Lorraine B. Ngaosi, a DBAE faculty member, presented the basics of packaging and labeling products. “Marketing starts with the identification of who your customers are,” she explained, highlighting the importance of knowing who the target consumers are.



In the afternoon, a workshop led by the Graduate Program Coordinator for Accountancy, Business and Management Cluster of School of Advanced Studies (SAS) and also a faculty member of DBAE, Ms. Leilani De Guzman, focused on business management, highlighting the association’s mission and vision. She gave the participants a chance to make a blueprint of how their business would function.

By the end of the workshop, CGaPTA President Dr. John Tinoyan stated how this session has amplified his knowledge on which areas to prioritize and improve for their cacao products to reach a wider market.

Published in the SLU website: <https://www.slu.edu.ph/2025/02/24/slu-conducts-training-on-cacao-products-marketing/>



Consultation Workshop on Food Upcycling



Saint Louis University (SLU), through the University Research and Innovation Center (UnRIC), hosts the “Stakeholders’ Consultation Meeting and Workshop” as part of the Flemish Interuniversities Council University Development Co-operation or Vlaamse Interuniversitaire Raad Universitaire Ontwikkelingssamenwerking (VLIR UOS)-funded project, “From Trash to Treasure: Paving Pathways for Food Upcycling to Curb Post-Harvest Losses in the Vegetable Supply Chain of the Cordillera Administrative Region in the Philippines.” This project is implemented in collaboration with the Department of Agricultural Economics and Faculty of Bioscience Engineering of Ghent University in Belgium.

The opening ceremonies took place in the morning of 06 March 2025, at Fr. Francis Gevers Hall and brought together a diverse group of participants, including representatives from Benguet State University (BSU), Central Luzon State University (CLSU), Department of Trade and Industry (DTI), Bureau of Fisheries and Aquatic Resources (BFAR), farmers, food processors, consumers, and government officials. The discussion centered on sustainable solutions for reducing post-harvest losses and promoting food upcycling in the region. Workshops and knowledge-sharing sessions on different topics– Identifying Feasible Upcycling Pathways and Collaborative Models and Creating an Action Plan and Roadmap for Scaling Up Upcycling– were held in the afternoon.



The consultation workshop serves as an important platform that gathers valuable insights and experiences from stakeholders directly involved in the vegetable supply chain, bringing together key representatives, from local farmers to food producers.

During the discussion, Rosalina P. Bayan from Kanlungan Center Foundation shared her reflection saying, “Mayaman o mahirap ka man, affected ka niyan [food waste], lalong lalo na we are Cordillerans, nakikita natin ang food waste sa post-harvest pa lang.” (Whether you are rich or poor you are still affected by the food waste, especially we are Cordillerans, we witness the food waste during post harvest time.)

Key faculty members from SLU, include UnRIC Director Richel Lamadrid, PhD, from the School of Accountancy, Management, Computing and Information Studies (SAMCIS); Ms. Mary Luz Fiangaan and Ms. Jennet Razo, PhD of School of Nursing, Allied Health, and Biological Sciences (SONAHBS); and Engr. Daphne Leal of the School of Engineering and Architecture (SEA) actively participated in the event.

The successful completion of this consultation workshop will play a focal role in mapping out sustainable and feasible pathways for upcycling vegetable waste in the region. This effort is expected to contribute significantly to reducing post-harvest losses and promoting a circular economy in the food sector.

Through this collaborative project, lasting positive impacts on the local community are anticipated, benefiting farmers, consumers, and the environment alike. The discussions held during the workshop are expected to shape the future of food upcycling in the region, ensuring that the project's goals of sustainability and waste reduction are effectively met.

Published at the SLU website: <https://www.slu.edu.ph/2025/03/06/slu-holds-stakeholders-consultation-workshop-on-food-upcycling/>

