SDG 2

		2026							2027						
No.	Indicator	yes / no (to global question)	Question details	yes / no (to question details)	Link	Description	Value	Comment	yes / no (to global question)	Question details	yes / no (to question details)	Link	Description	Value	Comment
2.2.1	Does your university as a body measure the amount of food waste generated from food served within the university? If food provision is outsourced this will include requiring this data to be tracked.		whole university						Yes	whole university	yes	https://www.unipr.it/en/node/113205	The University of Parma measures food waste generated by food services provided on its campuses, including catering activities managed by external contractors. Food waste data are collected and estimated using information supplied by catering providers, including meal numbers, standard serving sizes and food waste monitoring results. For canteens managed by external operators, waste generation is assessed through documented methodologies based on meal production data and food waste monitoring programmes. In addition, estimates for one catering service are based on waste measurements developed within the ONFOODS research project. This approach enables the University to track food waste associated with campus catering services and to support actions aimed at reducing waste and improving resource efficiency.		
			partial measurement							partial measurement					
2.2.2.1	Total food waste													12.95	Food waste data are collected and estimated using information supplied by catering providers, including meal numbers, standard serving sizes and food waste monitoring results.
2.2.2.2	Campus population													1836,08 (number of employees) + 21000,28 (Number of students) = 22836,36	

SDG 2

		2026							2027						
No.	Indicator	yes / no (to global question)	Question details	yes / no (to question details)	Link	Description	Value	Comment	yes / no (to global question)	Question details	yes / no (to question details)	Link	Description	Value	Comment
2.3.1	Does your university as a body have a programme in place on student food insecurity/hunger?								Yes			https://www.unipr.it/en/services/living-parma/mense	The University of Parma supports students at risk of economic hardship through the student welfare system managed by ER.GO, which includes access to subsidised catering services and meal-support schemes for eligible students. Through this framework, the University helps reduce the risk of food insecurity and supports students' ability to continue their studies.		
2.3.2	Does your university as a body provide interventions to prevent or alleviate hunger among students? (e.g. including supply and access to food banks/pantries)								Yes			https://www.unipr.it/en/services/living-parma/mense	The University of Parma contributes to preventing and alleviating food insecurity among students by ensuring access to affordable meals through the catering services managed by ER.GO. Eligible students benefit from subsidised meal tariffs and dedicated economic support measures that reduce food costs and help guarantee regular access to nutritious meals. These interventions form part of the regional right-to-study system and support students facing financial hardship.		
2.3.3	Does your university as a body provide sustainable food choices for all on campus, including vegetarian and vegan food?		all food outlets						yes	all food outlets	Yes	https://www.cimasristorazione.com/menu-mense/parma-campus/	The University of Parma provides sustainable food choices through its campus catering services. University canteen menus include vegetarian and vegan meal options and promote the consumption of plant-based protein sources as part of a balanced and sustainable diet. These options are available to students, staff and other users of the university catering services, supporting more sustainable food consumption on campus.		
			selected food outlets							selected food outlets					
2.3.4	Does your university as a body provide healthy and affordable food choices for all on campus?		all food outlets						Yes	all food outlets	Yes	https://www.unipr.it/sites/default/files/2025-05/Versione%20aggiornata_Bilancio%20Sostenbilita%CC%80%20Unipr.pdf	The University of Parma provides healthy and affordable food choices through its campus catering services. The Rapporto di sostenibilità 2022–2023 reports the availability of nutritionally balanced meals, discounted tariffs for students, the absence of cover charges, attention to specific dietary requirements, and initiatives to reduce red-meat consumption in favour of more sustainable food options. These measures help ensure that healthy food is accessible and affordable for students and other members of the university community.		
			selected food outlets							selected food outlets					

		2026							2027						
No.	Indicator	yes / no (to global question)	Question details	yes / no (to question details)	Link	Description	Value	Comment	yes / no (to global question)	Question details	yes / no (to question details)	Link	Description	Value	Comment
2.3.5	Does your university as a body provide interventions to prevent or alleviate hunger among staff? (e.g. including supply and access to food banks/pantries)								Yes			https://www.unipr.it/sites/default/files/2026-05/bilancio_unico_di_ateneo_esercizio_2025.pdf	The University of Parma provides measures that help prevent food insecurity and reduce food-related costs among staff through meal-support benefits. The University's 2025 Financial Statements report expenditure of EUR 625,245.08 for meal vouchers and staff canteen services, demonstrating the provision of subsidised access to meals for eligible employees. These benefits support staff in meeting daily food expenses and contribute to their wellbeing through affordable access to food during working hours. Evidence is reported in the Bilancio Unico di Ateneo d'Esercizio 2025, under the personnel cost item "Buoni pasto e servizio mensa".		
2.4.1	Number of graduates													6381	
2.4.2	Number of graduates from agriculture and aquaculture courses including sustainability aspects													820	
2.5.1	Does your university as a body provide access on food security and sustainable agriculture and aquaculture knowledge, skills or technology to local farmers and food producers?		free						Yes	free	yes	https://www.agroforer.it/ngcontent.cfm?a_id=32492&tt=tbt_app1_www&lang=en	The University of Parma provides access to knowledge, skills and technologies related to sustainable agriculture through the C-AGROFORER project, coordinated by SITEIA.PARMA. The project brings together the University, enterprises and other stakeholders to support sustainable agroforestry systems and high-quality food production in the Emilia-Romagna region. Running from February 2024 to December 2026, the project includes the development of decision-support tools, the dissemination of agroecological practices and training activities for company personnel. Through these activities, the University transfers research-based knowledge and practical tools to farmers and food producers, supporting more sustainable agricultural production systems.		
			paid							paid	yes				
2.5.2	Does your university as a body provide events for local farmers and food producers to connect and transfer knowledge?		free						Yes	free	yes	https://sea.unipr.it/en/node/100256	The university organised the "Pack to the Future" conference on 5 February 2026, bringing research on sustainable food packaging together with managerial presentations and company experiences. The programme connects academic expertise with food-sector professionals and supports knowledge transfer. See the section announcing the conference and its programme; the conference information is in Italian.		
			paid							paid	no				

		2026							2027						
No.	Indicator	yes / no (to global question)	Question details	yes / no (to question details)	Link	Description	Value	Comment	yes / no (to global question)	Question details	yes / no (to question details)	Link	Description	Value	Comment
2.5.3	Does your university as a body provide access to university facilities (e.g. labs, technology, plant stocks) to local farmers and food producers to improve sustainable farming practices?		free						Yes	free	no	https://www.centritecnopolo.unipr.it/siteiaparma/servizi/	The University of Parma provides food producers and agri-food enterprises with access to university facilities, laboratories and technical expertise through SITEIA.PARMA. The Centre offers laboratory and analytical services supporting food safety, quality and traceability, as well as technical assistance for product and process innovation, particularly for SMEs in the agri-food sector. It also provides specialised services related to food-processing technologies and thermofluid-dynamic simulations, including the optimisation of energy consumption in production processes. Through access to these facilities and services, the University supports the adoption of more sustainable and innovative farming and food production practices.		
			paid							paid	yes				
2.5.4	Does your university as a body prioritise purchase of products from local, sustainable sources?								Yes			https://www.unipr.it/sites/default/files/2025-05/Versione%20aggiornata_Bilancio%20Sostenbilita%CC%80%20Unipr.pdf	The University of Parma prioritises the purchase of food from sustainable sources through the sustainability requirements included in the specifications governing its campus catering services. Catering providers are required to comply with the Italian Minimum Environmental Criteria (CAM), ensuring that food provision meets environmental, social and nutritional sustainability standards. The specifications promote healthy and sustainable diets, food waste reduction, responsible management of food surplus, and the provision of information on the origin and quality of food products. They also encourage sustainable consumption practices through reduced red-meat offerings, take-away services using recyclable materials, and measures supporting environmental responsibility throughout the catering service. These requirements demonstrate the University's commitment to sustainable food procurement and responsible sourcing.		