

2 ZERO HUNGER

SOKOINE UNIVERSITY OF AGRICULTURE

SDG 2: Zero Hunger

Institutional Evidence Report

Food waste, food production, land access and affordable food on SUA campuses

EVIDENCE REPORT | REPORTING YEAR 2025/2026

INSIDE THIS REPORT

Contents

1. Executive Summary 3

2. Introduction 4

2.1 Purpose 4

2.2 THE Impact Rankings – SDG 2 indicator themes 4

2.3 Institutional context 4

3. Campus Food Waste Management 5

3.1 Measured food waste performance 5

3.2 Circular recovery of food waste 6

3.3 Linking the measured data to the Strategy 7

4. Food Production, Training and Availability: Model Training Farm 8

4.1 Training and study tours 8

4.2 Subsidised sale of food products and planting materials 8

4.3 Income generation 9

5. Access to University Land for Agricultural Production 9

6. On-Campus Food Services and Regulation of Food Prices 9

7. Budgetary Allocation for Staff Food and Refreshments 10

8. Overall Contribution to SDG 2 and Evidence Gaps 11

8.1 Summary of contribution 11

8.2 Evidence map 11

Appendix A: Visitors and Study Tours at the Model Training Farm 12

Appendix B: Subsidised Prices at the Model Training Farm 13

Appendix C: Model Training Farm Income, July to October 2025 14

Appendix D: Menu Prices at Staff Cafeteria and Student Food Outlets, July 2025 – June 2026 15

Appendix E: Budgeted Food and Refreshment Allocations, Financial Year 2025/2026 16

ABOUT THIS REPORT

Scope	Campus food waste management; Model Training Farm; University land access; on-campus food services and pricing; food and refreshment budget
Campuses referenced	Edward Moringe Campus (EMC), Solomon Mahlangu Campus (SMC), Mizengo Pinda Campus (MPC)

01 Executive Summary

Sokoine University of Agriculture (SUA) contributes to Sustainable Development Goal 2 (Zero Hunger) through the way it manages food on its campuses, produces and trains in agriculture, opens its land to cultivation, and regulates the availability and price of food for its community. This report brings together two institutional documents – the Food Waste Management Strategy and the Statement on Institutional Contribution to SDG 2 – together with campus food waste data, to provide a single body of evidence for the Times Higher Education (THE) Impact Rankings.

KEY EVIDENCE AT A GLANCE

Campus food waste (measured): 14.2 metric tons (mt) in 2025/2026, equal to about 0.86 kg per person per year across 16,450 people.

−13.9%
PER PERSON, TARGET FOR 2026/27

Reduction target: 12.8 mt in 2026/2027 for a projected 17,200 people, equal to about 0.74 kg per person – a targeted per-capita reduction of about 13.9%.

BSF
LARVAE FEED AND BIO-FERTILIZERS

Circular recovery: tracked food waste is diverted into Black Soldier Fly (BSF) larvae processing for animal feed and into organic bio-fertilizers.

25%
LESS FOOD WASTE BY JUNE 2030

Strategy: the Food Waste Management Strategy sets a 25% reduction in food waste generation by June 2030, with targets for separation (at least 50%) and recovery (at least 30%).

2017
MODEL TRAINING FARM ESTABLISHED

Food production and training: the Model Training Farm (established 2017) trains students, farmers and communities and sells produce, milk and fish to students, staff and neighbours at subsidised prices.

250.5
ACRES LEASED TO CULTIVATORS

Land access: 250.5 acres leased in 2025/2026 at TZS 25,000 per acre (TZS 6,262,500), mainly for maize, sorghum and sunflower.

TZS 1,000
STUDENT PLATE WITH VEGETABLES

Affordable food: student outlets charge TZS 1,000 for a plate of staple with vegetables, against TZS 3,000 at the staff cafeteria; student representatives are consulted on price reviews.

TZS 190.8M
FOOD AND REFRESHMENTS, 2025/26

Budget: TZS 190,780,000 allocated for institutional food and refreshments in 2025/2026.

The evidence is organised to follow the THE SDG 2 indicator themes. Sections 3 to 7 present the evidence; Section 8 maps it to the indicators and identifies where additional evidence would strengthen the submission. Appendices reproduce the supporting data tables from the source reports.

02 Introduction

2.1 Purpose

This report documents SUA's actions and measured results relevant to SDG 2. It is designed to be used as supporting evidence: each claim is tied to a source report, figures are reproduced from the source tables, and the limits of the data are stated openly.

2.2 THE Impact Rankings – SDG 2 indicator themes

THE assesses SDG 2 through five groups of indicators. The weights below are those published in the Impact Rankings 2025 methodology and should be checked against the methodology of the current submission cycle.

SDG 2 indicator theme	Weight	SUA evidence in this report	Section
Research related to hunger	**27%**	Bibliometric data are supplied by THE/Elsevier (Scopus); the source documents contain no SUA-specific research evidence	8
Campus food waste	**15.4%**	Food waste strategy; measured 2025/26 baseline and 2026/27 target; per-capita values; circular recovery through BSF and bio-fertilizers	3
Student hunger	**19.2%**	Regulated and subsidised student food outlets; price schedules; student consultation on prices and portions; subsidised farm produce	4, 6
Proportion of graduates in food sustainability	**19.2%**	Practical training at the Model Training Farm; graduate numbers to be added	4, 8
National hunger (support to local farmers and producers)	**19.2%**	Training of farmers and communities; study tours; land leasing to community members; sale of planting materials	4, 5

Source for weights: THE Impact Rankings 2025 methodology (timeshighereducation.com).

2.3 Institutional context

SUA is an agricultural university with campuses at Edward Moringe (EMC), Solomon Mahlangu (SMC) and Mizengo Pinda (MPC). The University's reporting period runs from 1 July to 30 June each year, in line with the Government financial year. At Edward Moringe Campus, approximately 90% of the land is retained for University functions, including livestock pasture, agricultural production, teaching and departmental research.

03 Campus Food Waste Management

Reducing food waste is a direct campus-level contribution to SDG 2 and supports SDG 12 (Responsible Consumption and Production) and SDG 13 (Climate Action). SUA has adopted a Food Waste Management Strategy and is measuring food waste and diverting it into productive use.

3.1 Measured food waste performance

The University has recorded total annual campus food waste for the academic year 2025/2026 and has set a target for 2026/2027. Per-capita values are calculated over the full-time equivalent (FTE) campus population, students and staff combined.

Indicator	2025/2026 (baseline)	2026/2027 (target / projection)
Total annual campus food waste	**14.2 mt**	**12.8 mt**
FTE campus population (students and staff)	16,450 people	17,200 people
Food waste per person per year	~0.86 kg	~0.74 kg
Targeted per-capita reduction	–	~13.9%

mt = metric tons. Per-capita values are rounded to two decimals and the percentage reduction is calculated on the rounded values (0.86 to 0.74); calculated from unrounded figures it is 13.8%. Total waste is targeted to fall by about 9.9% (14.2 to 12.8 mt) while the campus population is projected to grow by about 4.6%.

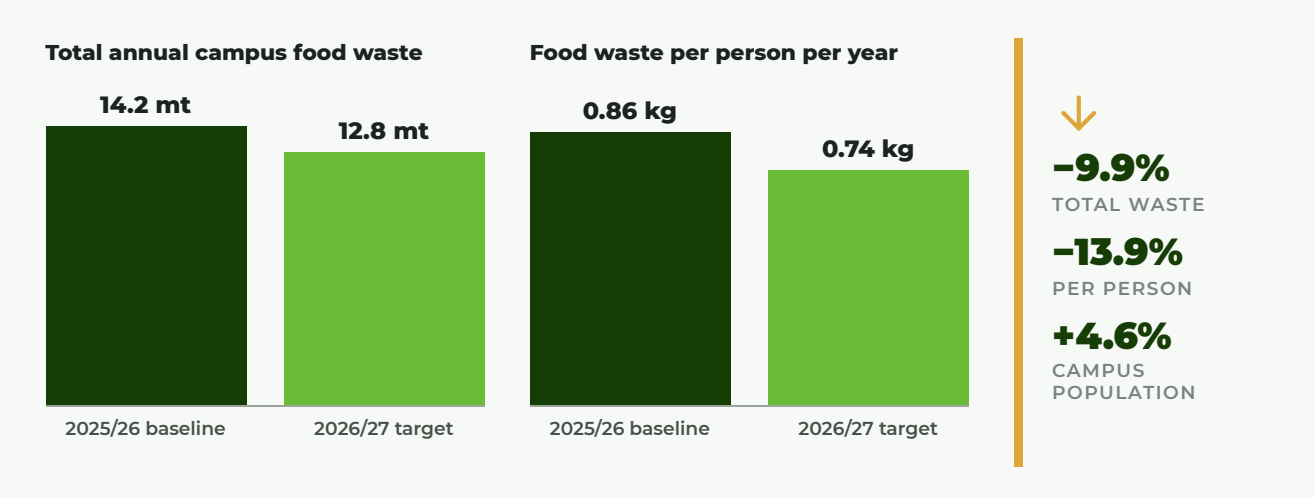


Figure 1: Total and per-capita campus food waste, 2025/2026 baseline and 2026/2027 target

CONTEXTUAL NOTE ON MEASUREMENT SCOPE

The data represent a partial measurement scope. They focus primarily on organic food waste generated across the main campus dining halls and student cafeterias (for example at the Edward Moringe and Solomon Mahlangu campuses) that is tracked and diverted into circular agriculture projects, such as Black Soldier Fly (BSF) larvae processing for animal feed and organic bio-fertilizers.

3.2 Circular recovery of food waste

Food waste that is tracked is not simply disposed of; it is returned to the University's agricultural system:

- Black Soldier Fly (BSF) larvae processing: organic food waste is converted into larvae that can be used as animal feed.
- Organic bio-fertilizers: organic waste is processed into fertilizer for agricultural use.
- Composting and biogas: the Strategy also promotes composting, particularly in University farms and field practicals, and biogas generation where feasible.

This closed loop links campus catering to the University farms and teaching programmes, turning a waste stream into inputs for food production.



Figure 2: Students water a compost heap made from organic residues at the University farm

Performance indicators

KPI 1
Food waste reduction

Reduce food waste generation by 25% by June 2030, relative to an established baseline

KPI 2
Food waste separation

Separate at least 50% of food waste generated in relevant University facilities by June 2030

KPI 3
Food waste recovery

Recover at least 30% of food waste through composting, BSF production, biogas and other appropriate methods by June 2030

KPI 4
Collection and disposal

Appropriate collection and disposal through designated collection points and contracted services, while encouraging separation and recovery before disposal

KPI 5

Teaching and research integration

Encourage student participation through field practicals, research projects and other academic activities

Performance is assessed using available records and simple measurements. Percentage targets may be reviewed following baseline assessments.

Opportunities and challenges

OPPORTUNITIES

- ✓ Circular nutrient loops from composting and biological conversion
- ✓ Tri-campus synergy: practices adapted to each campus
- ✓ Living-laboratory curriculum integration
- ✓ Resource and financial optimisation through low-cost methods
- ✓ Student-led institutional ownership

CHALLENGES

- ⚠ Geographic and logistical differences between the three campuses
- ⚠ Waste concentration in cafeterias and student residences
- ⚠ Coordination with contracted catering, cleaning and waste service providers
- ⚠ Consistent awareness and participation by students, staff and providers
- ⚠ Progressive implementation within available resources

Resource utilisation and provisions

- Implementation primarily uses existing facilities, resources and institutional arrangements, including contracted cleaning services, designated collection points and contracted waste removal.
- Contracted cleaning, catering and waste management providers are to comply with the Strategy, with relevant requirements incorporated into service contracts where appropriate.
- Hazardous, chemical, laboratory and medical wastes are managed under applicable requirements, including National Environment Management Council (NEMC) regulations.
- The Strategy may be reviewed periodically to reflect institutional needs, emerging practices and regulatory requirements.

3.3 Linking the measured data to the Strategy

The Strategy sets its 25% reduction target against “an established baseline”, to be reviewed after baseline assessments. The 2025/2026 measurement of 14.2 mt and the 2026/2027 target of 12.8 mt can serve as measured reference points for this purpose, subject to confirmation by the University. The measured scope (main dining halls and student cafeterias, with diversion into BSF and bio-fertilizer projects) is narrower than the Strategy’s scope (kitchens, cafeterias, offices, residences and other facilities across three campuses). Extending measurement to the wider scope is consistent with Phase 1 of the Strategy and would allow the University to report food waste measured across the whole institution.

04 Food Production, Training and Availability: Model Training Farm

The SUA Model Training Farm (MTF), established in 2017 under the College of Agriculture, provides practical learning and training in crop production, livestock, horticulture and aquaculture for students, farmers and other community members. Through this work the MTF supports the transfer of agricultural knowledge and practical skills that strengthen food production and livelihoods.



Figure 3: Training activities offered by the Model Training Farm

4.1 Training and study tours

The MTF hosts study tours and training for schools, institutions, fish farmers, livestock farmers, public servants, private-sector stakeholders and individual visitors, including visitors from other countries. Visitor records are presented in Appendix A.

4.2 Subsidised sale of food products and planting materials

The MTF produces and sells agricultural produce and planting materials to students, staff and surrounding community members at subsidised prices. The schedule covers fruits, vegetables, animal-source foods (milk and fish) and seedlings.

Examples from the schedule include milk at TZS 1,200 per litre, tilapia at TZS 8,000 per kg, spinach, Chinese cabbage and amaranth at TZS 500 per kg, mangoes at TZS 200 each and fruit-tree seedlings at TZS 2,500 each. The full schedule is in Appendix B.

4.3 Income generation

The MTF generates income through crop and livestock production, aquaculture and training services, using four units: the Magadu Animal Unit, the Main Gate Crop Unit, the Horticulture Unit and the Aquaculture Unit. Income records for July–October 2025 are presented in Appendix C. Income generation is not, by itself, a direct measure of hunger reduction; however, the production and sale of food products, together with agricultural training, form part of the MTF's contribution to food availability, access and productive capacity.

05 Access to University Land for Agricultural Production

SUA leases portions of University land to employees, students and members of the surrounding community for agricultural production. The arrangement allows beneficiaries to cultivate crops for household consumption and income, while making productive use of land that is not immediately required for planned University development. Land allocation is guided by the SUA Master Plan, which takes account of current and future land-use priorities.

Feature	2025/2026 agricultural season
Total Leased Area	**250.5 acres**
Cost of Rental per Acre	TZS 25,000
Total Income Collected	**TZS 6,262,500**
Major Crops Cultivated	Maize, Sorghum, and Sunflower

Source: University Farm, Notice of Rental of Fields for the 2025/2026 Agricultural Season.

The principal crops – maize, sorghum and sunflower – are staple and oilseed crops. The leasing initiative provides access to land for agricultural production and can support food availability and livelihood opportunities in the community.

06 On-Campus Food Services and Regulation of Food Prices

SUA supports food access for students and staff through food-service facilities operating on campus. The Office of the Deputy Vice Chancellor (Planning, Administration and Finance), in collaboration with the Office of the Dean of Students and the Procurement Office, oversees engagement with food-service providers and food-pricing arrangements.

- Student representatives are consulted during price reviews, including on food prices, portion sizes, availability and service quality.

- Approved price schedules are displayed at the respective outlets.
- Facilities are made available to food-service providers at reasonable rental rates.

Appendix D presents the recorded menu prices at the staff cafeteria and student food outlets for July 2025 – June 2026. The menu includes staple foods, vegetables, fruits and animal-source foods (eggs, milk, meat, chicken, fish and seafood). A selection is shown below.

Food item	Unit	Staff cafeteria (TZS)	Student outlets (TZS)
Tea (one cup)	1 cup	494	200
Fresh milk	1 glass	988	500
Boiled egg	1 Pc	598	500
Staple plate with vegetables	1 plate	3,000	1,000
Staple plate with Seafood	1 plate	3,000	2,000
Staple plate with Meat	1 plate	5,000	2,000
Staple plate with Chicken	1 plate	10,000	3,000
Staple plate with Fish	1 plate	7,000	3,000
Fruits	1 plate	Free piece with meal	500

Staple plate = ugali, rice, banana or pilau. Source: on-campus food services report, July 2025 – June 2026 (full list in Appendix D).

Student outlet prices are lower than staff cafeteria prices for nearly every item, and a plate with vegetables is available to students at TZS 1,000. Together with subsidised farm produce (Section 4), this supports affordable, nutritious food choices for students.

07 Budgetary Allocation for Staff Food and Refreshments

In addition to on-campus food services, SUA allocates budget for food and refreshments to offices, directorates, faculties, departments and other University units. For the 2025/2026 financial year the allocation is TZS 190,780,000, which supports institutional activities and staff welfare initiatives, including the provision of morning tea. The allocation is costed at a standard unit cost of TZS 20,000 per unit across cost centres (Appendix E).

This provision reflects institutional attention to staff well-being and a supportive working environment.

08 Overall Contribution to SDG 2 and Evidence Gaps

8.1 Summary of contribution

Taken together, the University's food waste measurement and recovery, the MTF's agricultural production, subsidised sales and practical training, the leasing of University land for crop production, and the oversight of on-campus food services and prices demonstrate SUA's institutional contribution to aspects of SDG 2. These initiatives support food availability and access, promote agricultural knowledge and productive capacity, reduce waste in the campus food system, and create opportunities for students, employees and surrounding communities to participate in food production.

8.2 Evidence map

Theme	Evidence in this report	Further evidence that would strengthen the submission
Campus food waste	Measured 14.2 mt (2025/26); target 12.8 mt; per-capita 0.86 to 0.74 kg; BSF and bio-fertilizer diversion; Strategy with KPIs	Share of waste diverted to BSF/bio-fertilizer; measurement method; extension of measurement to all catering services and campuses
Student hunger	Regulated student outlet prices; student consultation; subsidised farm produce	Any programme on student food insecurity, food bank or meal support; policy documents
Graduates in food sustainability	MTF practical training	Number of graduates in agriculture, aquaculture and food-related degrees
National hunger	MTF study tours and training; land leasing; seedling and fingerling sales	Extension and outreach programmes; numbers of farmers trained; partnerships with local or national bodies
Research on hunger	–	List of hunger-related publications and projects (THE uses Scopus data)

The source documents describe the University's activities and do not claim that income generation or food service alone measures hunger reduction. The evidence should be presented in that spirit: as institutional actions that support food availability, access and productive capacity.

APPENDIX A

Visitors and Study Tours at the Model Training Farm

Table A1: Study tours at the MTF, May to July 2025

Institution or guest	Women	Men	Total
Students, livestock farmers, public servants and private sector stakeholders (Aquaculture)	165	385	550
Students, livestock farmers, public servants and private sector stakeholders (Pasture and Livestock-Magadu)	480	720	1,200
TOTAL	**645**	**1,105**	**1,750**

Table A2: Study tours at the MTF, August to October 2025

Institution or guest	Women	Men	Total
Schools, institutions and fish farmers (Aquaculture)	140	210	350
Ambassadors, schools, public servants, private sector, livestock farmers and students (Pasture and Animals-Magadu)	144	216	360
Students (Garden)	68	72	140
Individuals from within the country (Garden)	45	55	100
Individuals from various nations (Garden)	22	28	50
Training during the NaneNane exhibition, day 9 (Aquatic Animal Husbandry)	1,250	1,750	3,000
Visitors to the NaneNane (Main Gate) booths	827	773	1,600
TOTAL (without NaneNane)	**419**	**581**	**1,000**

Table A3: Study tours at the MTF, November 2025 to February 2026

Institution or guest	Women	Men	Total
Students, farmers and employees from various government departments	156	469	624
TOTAL	**156**	**469**	**624**

Table A4: Study tours at the MTF, March to June 2026

Institution or guest	Women	Men	Total
LOUIS Mountfort secondary school	182	130	212
Staff from Veterinary Council of Tanzania	0	10	10
Staff from Dakawa Vocational Training Agency	1	3	4

Institution or guest	Women	Men	Total
St Margaret Maria Alakola Girls Secondary School	61	3	64
Mount Moriah Pre & Primary School	80	71	160
Mazzoldi Secondary-Pwani	90	80	170
St. Margaret Maria Alakola Girls	61	3	64
Mount Moriah School	101	61	162
Private visitors and buyers (one-on-one)	3,184	3,301	5,485
TOTAL	**3,760**	**3,662**	**6,331**

Figures are reproduced as reported in the MTF performance report. See Appendix F for verification notes.

APPENDIX B Subsidised Prices at the Model Training Farm

Item	Unit	Price (TZS) per unit
A: FRUITS		
Mangoes	1 Pc	200
Pomelo	1 Pc	300
Dalance	1 Pc	100
Lemon	1 Pc	100
Bananas	1 Bunch	4,000
B: SEEDLINGS		
Mangoes / Avocado / Citrus	1 Pc	2,500
C: ANIMAL PRODUCT		
Milk	1 litre	1,200
D: FISH		
Tilapia	1 Kg	8,000
E: VEGETABLES		
SPINACH/CHINESE CABBAGE, AMARANTH etc.	1 Kg	500

APPENDIX C Model Training Farm Income, July to October 2025

Amounts (TZS) are as reported for sub-units with a recorded value. Sub-units listed in the source without a value are omitted here.

Sub-unit	Amount generated (TZS)
MTF MAGADU ANIMAL INCOME GENERATING	
Sales of cow's milk	2,015,800
Sales of Goat's milk	337,400
Sales of Pasture	100,000
Sub-Total-Magadu Animal Unit	**2,363,200**
MTF CROP INCOME GENERATING (MAIN GATE)	
Sales of Banana	217,500
Sub-Total-Crop Unit (Main Gate)	**217,500**
MTF HORTICULTURE INCOME GENERATING	
Sales of Fruit/spice seedlings	4,442,500
Sales of Lemon	40,000
Sales of biringanya	8,500
Sales of broccoli	500,000
Sales of cauliflower	171,100
Sales of Dallansi Fruit	80,000
Sales of Pomelo	136,400
Sub-Total-Horticulture unit	**5,207,400**
MTF AQUACULTURE INCOME GENERATING	
Sales of Nile Tilapia fingerlings	457,000
Sales of Azolla	20,000

The source lists a "grand total" of 477,000, which equals the Aquaculture unit only; see Appendix F.

APPENDIX D

Menu Prices at Staff Cafeteria and Student Food Outlets, July 2025 – June 2026

Food item	Unit	Staff cafeteria (TZS)	Student outlets (TZS)
Doughnut	1 Pc	494	200
Chapatti	1 Pc	494	200
Tea (one cup)	1 cup	494	200
Fresh milk	1 glass	988	500
Soup	1 cup	2,990	1,000
Sausage	1 Pc	988	500
Boiled egg	1 Pc	598	500
Yam	1 Pc	494	300
Boiled banana	1 Pc	500	200
Cassava	1 Pc	500	200
Samosa	1 Pc	1,000	500
Rice pancake	1 Pc	500	200
Boiled sweet potato	1 Pc	500	200
Green gram fritters	1 Pc	200	200
Ugali/rice/banana/pilau with vegetables	1 plate	3,000	1,000
Ugali/rice/banana/pilau with Seafood	1 plate	3,000	2,000
Ugali/rice/banana/pilau with Meat	1 plate	5,000	2,000
Ugali/rice/banana/pilau with Liver	1 plate	5,000	2,000
Ugali/rice/banana/pilau with Chicken	1 plate	10,000	3,000
Ugali/rice/banana/pilau with Fish	1 plate	7,000	3,000
Drinking water (1 litre)	1 Pc	1,000	500
Drinking water (0.5 litre)	1 Pc	700	400
Soda	1 Pc	700	500
Fresh juice	1 glass	2,000	500
Yogurt	1 glass	2,000	500
Fruits	1 plate	Free piece with meal	500

APPENDIX E

Budgeted Food and Refreshment Allocations, Financial Year 2025/2026

All lines use GFS code 22014104 (Food and Refreshments) and a unit cost of TZS 20,000.

Cost centre / office	Unit	No. of units	Estimate (TZS)
301A Directorate of Human Resource and Administration (DHRA)	Plate	200	4,000,000
302A Finance Directorate	Plate	500	10,000,000
304A Directorate of Information and Communication Technology (DICT)	Plate	200	4,000,000
305A Legal Services Unit	Plate	106	2,120,000
306A Internal Audit Unit	Plate	120	2,400,000
307A Procurement Management Unit	Plate	120	2,400,000
308A Communication and Marketing Unit	Quarterly	120	2,400,000
309A Quality Assurance Unit	Plate	144	2,880,000
310A University Farm Department	Plate	50	1,000,000
313A Directorate of Student's Services	Person	152	3,040,000
314A Department of Sports and Games	Person	50	1,000,000
315A Department of Soil and Geological Sciences	Plate	100	2,000,000
315B Department of Crop Science and Horticulture	Plate	55	1,100,000
315D Department of Agricultural Extension and Community Development	Plate	100	2,000,000
315E Department of Animal, Aquaculture and Range Sciences	Plate	100	2,000,000
315E Department of Animal, Aquaculture and Range Sciences	Plate	120	2,400,000
315G Office of Principal - CoA	Plate	80	1,600,000
315H Model Training Farm - CoA	Plate	206	4,120,000
316A Department of Wildlife Management	Plate	100	2,000,000
316B Department of Forest Biology and Ecosystems Management	Plate	68	1,360,000
316C Department of Forest Technology and Wood Sciences	Plate	100	2,000,000
316D Department of Forest and Environmental Economics	Plate	100	2,000,000
316E Department of Tourism and Recreation	Plate	51	1,020,000
316F Department of Forest Resources Assessment Management	Plate	103	2,060,000
316G Office of Principal - CFWT	Person	100	2,000,000
317A Department of Veterinary Surgery and Theriogenology	Plate	80	1,600,000
317B Department of Microbiology, Parasitology and Biotechnology	Plate	102	2,040,000
317C Department of Physiology, Biochemistry and Pharmacology	Quarterly	104	2,080,000
317D Department of Veterinary Medicine and Public Health	Plate	100	2,000,000
317E Department of Veterinary Anatomy and Pathology	Plate	100	2,000,000
317F Office of Principal - CVMBS	Plate	100	2,000,000
318A Department of Development and Strategic Studies	Plate	51	1,020,000
318B Department of Policy Planning and Management	Person	80	1,600,000
318C Department of Language Studies	Plate	104	2,080,000
318D Office of Principal - CSSH	Person	100	2,000,000
318E Department of Sociology and Anthropology	Person	100	2,000,000
321A Directorate of Undergraduate Studies	Plate	150	3,000,000
322A Institute of Continuing Education	Lumpsum	120	2,400,000

Cost centre / office	Unit	No. of units	Estimate (TZS)
325A Department of Security Services	Plate	100	2,000,000
326A Directorate of Estates and Works	Plate	202	4,040,000
327A Directorate of Postgraduate Studies and Research	Person	370	7,400,000
331A Office of Vice Chancellor	Plate	625	12,500,000
379A Office of Deputy Vice Chancellor Administration and Finance	Plate	101	2,020,000
408A Office of Deputy Vice Chancellor Administration and Finance	Plate	550	11,000,000
436A Office of Vice Chancellor Academic	Plate	350	7,000,000
417A Office of Dean Education	Person	100	2,000,000
426B Department of Education Psychology and Counselling	Person	100	2,000,000
430C Department of Curriculum Development and Assessment	Plate	100	2,000,000
421D Department of Education Foundation and Management	Plate	100	2,000,000
434A Sokoine National Agricultural Library	Plate	100	2,000,000
438A Institute of Pest Management	Plate	60	1,200,000
407A Gender Unit	Plate	50	1,000,000
457A Internationalization and Convocation Unit	Plate	61	1,220,000
425A Office of Principal - CNAS	Person	150	3,000,000
444B Department of Informatics and Communication Technology	Plate	130	2,600,000
419C Department of Mathematics, Statistics and Computational Sciences	Plate	93	1,860,000
433D Department of Biosciences	Person	100	2,000,000
421E Department of Geography and Environmental Studies	Plate	150	3,000,000
406F Department of Chemistry and Physics	Person	100	2,000,000
407A Office of Principal - CEBS	Plate	212	4,240,000
407B Department of Agricultural Economics and Agribusiness	Person	82	1,640,000
407C Department of Finance and Accounting	Plate	227	4,540,000
407D Department of Trade and Investment	Person days	100	2,000,000
407E Department of Business Management	Plate	65	1,300,000
409A Office of Dean Engineering	Plate	160	3,200,000
409A Office of Dean Engineering	Plate	50	1,000,000
409B Department of Food Science and Agro-processing	Set	90	1,800,000
409C Department of Agricultural Engineering	Set	250	5,000,000
409D Department of Civil and Water Resource Engineering	Plate	100	2,000,000
Mazumbai Campus	Plate	75	1,500,000
Grand total			**190,780,000**



SOKOINE UNIVERSITY OF AGRICULTURE

SDG 2: Zero Hunger · Institutional Evidence Report

P.O. Box 3000, Morogoro, Tanzania · www.sua.ac.tz

ARDHI NI HAZINA