



SDG 2 – Indicator 2.3.3 - Sustainable food choices on campus

Vegetarians are recognized but not yet in demand

Populations that specifically and consistently lead a vegetarian lifestyle (avoiding consumption of all types of foods of animal or fish origin) or vegan (do not consume fresh meat and fish, eggs and milk, and also do not consume all types of derivative products) are very rare or may not exist at the campus

of Sriwijaya University (UNSRI); On the contrary, the majority of students, employees, and lecturers do not consume pork due to religious prohibitions, but consume other types of meats.

Because there is almost no campus community that runs a vegetarian and vegan lifestyle, UNSRI campus does not have a food court or food stall that is specific only for vegetarian and vegan food. However, there are several types of eating menus that are very popular in Indonesia that do not contain meat and fish, nor derivative products. These foods are *gado-gado*, *pecel*, *karedok*, and several other variants. This group of food menus can be an alternative food for guests with vegetarian lifestyles or visitors to UNSRI campuses. Sources of protein from this food menu are tofu and fermented soybean seed, locally known as '*tempeh*'.

