



SUNWAY UNIVERSITY

A Guide to Sunway University's Sustainable Initiatives





SUNWAY UNIVERSITY

Butterfly & Herb Garden



Sunway College, Level G
College Entrance



WHAT IS THE BUTTERFLY & HERB GARDEN?



EARLY MOMENTS

Initially, it was only called the Butterfly Garden, carrying out its simple and important duty to bring in more native insects to increase biodiversity.



TURNING POINT

Butterfly & Herb Garden :

An initiative by
Facilities Services Department
&
School of Hospitality and Service
Management (SHSM)



PURPOSE



The flowers and herbs planted here are used by SHSM for:

- culinary teaching purposes
- in the learning kitchens
- used and served at Athanor Restaurant, located on the 6th Floor, University Building

Introducing the herbs to the garden, built upon the founding purpose of creating a harmonious ecosystem for various native insects.

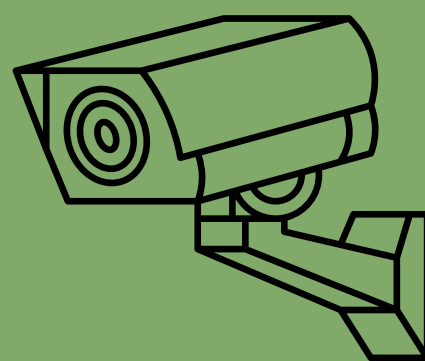


RULES & REGULATIONS

PLEASE FOLLOW THE RULES & REGULATIONS TO HELP US KEEP THE GARDEN CLEAN, CONDUCTIVE AND GREEN AT ALL TIMES.

A sign with a yellow background and a green border. It contains five rules, each with a red prohibition icon (a circle with a diagonal slash) and a corresponding illustration. The rules are: 1. Do not pluck the flowers and herbs without permission from the Facilities Services Department (FSD). 2. Walk along the stone pathway and do not step on the lawn grass. 3. Do not move the garden chairs from the original location. 4. Do not leave litter in the garden. 5. Do not remove the plant tags. The bottom of the sign features a decorative border of various green plants, pink and red flowers, and several colorful butterflies.

-  Do not pluck the flowers and herbs without permission from the Facilities Services Department (FSD).
-  Walk along the stone pathway and do not step on the lawn grass.
-  Do not move the garden chairs from the original location.
-  Do not leave litter in the garden.
-  Do not remove the plant tags.



CCTV Surveillance!



WHAT TYPE OF HERBS ARE GROWN?



TYPE OF HERBS

- MURRAYA KOENIGII/CURRY LEAVES / DAUN KARI
- ORTHOSIPHON ARISTATUS / MISAI KUCHING
- OCIMUM BASILICUM / THAI BASIL / DAUN SELASIH
- APIUM GRAVEOLENS / CELERY
- ALOE VERA / LIDAH BUAYA
- HIBISCUS SABDARIFFA / ROSELLE
- ABELMOSCHUS ESCULENTUS / OKRA / BENDI
- CITRUS X MICROCARPA / CALAMANSI LIME / LIMAU KASTURI
- CITRUS X AURANTIIFOLIA/KEY LIME/ LIMAUNIPIS
- CITRUS HYSTRIX / KAFFIR LIME / LIMAU PURUT
- VIETNAMESE CORIANDER/POKOK DAUN KESUM
- GARLIC CHIVES /KUCHAI
- CYMBOPOGON CITRATUS/LEMON GRASS/ SERAI
- CURCUMA LONGA/TURMERIC/KUNYIT
- COSMOS CAUDATUS/ULAM RAJA
- SOLANUM MELONGENA/BRINJAL
- PANDANUS AMARYLLIFOLIUS /PANDAN
- CITRUS × LIMON / LEMON
- ZIZIPHUS MAURITIANA / INDIAN JUJUBE/ BIDARA
- TULBAGHIA VIOLACEA / SOCIETY GARLIC



CHALLENGES WE FACE

Weather

We are unable to rear certain herbs due to the varying abilities of the plants to acclimate to the local conditions.

This open space will put the plants through various weather conditions and hence the need to select resilient plant variants.

Space

Another challenge is the space constraint. Unfortunately, we cannot rear plants that need large spaces to grow and expand.

Similar to us, plants deserve to be in the right space to be their best self!

Security

Due to security constraints, illegal parkers that enter our space can kill or harm our plants.



ROUTINE, CARE & MAINTENANCE

- **Watering the plants**

The plants are watered daily

- **Fertilising**

On a weekly or bi-monthly basis, we fertilise the plants with neem spray or compost that we make here on our Sunway campus

- **Harvesting Day**

Now, when the herbs have matured, the herbs will be harvested by the culinary chef & students.

The School of Hospitality and Service Management (SHSM) Chef and Students collectively harvest the herbs and flowers before turning them into delicious dishes








THANK YOU FOR LEARNING ABOUT OUR BUTTERFLY AND HERB GARDEN



Butterfly & Herb Garden

Welcome to the Sunway Education Group Butterfly & Herb Garden. This Garden To Table Project is an initiative of Facilities Services Department (FSD) and School of Hospitality and Service Management (SHSM). The flowers and herbs will be supplied to SHSM for culinary teaching purposes and in the learning kitchens. We seek your kind respect and cooperation to observe the following guidelines.

-  Do not pluck the flowers and herbs without permission from the Facilities Services Department (FSD).
-  Walk along the stone pathway and do not step on the lawn grass.
-  Do not move the garden chairs from the original location.
-  Do not leave litter in the garden.
-  Do not remove the plant tags.

Thank you for joining hands with us to keep this garden green, healthy and sustainable 😊

