



## Al-Balqa Applied University

جامعة البلقاء التطبيقية



### Provision of Healthy and Affordable food Choices for all on BAU Campus

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Al-Balqa Applied University addresses the provision of healthy and affordable food through a comprehensive approach that combines on-campus services, academic programs, applied research, and community engagement. Food availability on campus is supported through the university restaurant and cafeterias, which operate under direct supervision to ensure safety, quality, and affordability for both students and staff. Beyond service provision, BAU integrates food systems into its academic structure through specialized programs in nutrition, food processing, and sustainable agriculture. These programs are supported by laboratory work and field training, enabling students to contribute directly to food quality, safety, and production. In parallel, applied research and initiatives—such as those implemented at the Princess Tasneem Bint Ghazi Research Station—demonstrate the university’s role in developing sustainable agricultural practices and enhancing local food production.

This approach is further reinforced by the university’s careful attention to the quality and safety of food provided on campus. BAU places strong emphasis on ensuring that food services are consistently monitored, hygienically prepared, and aligned with recognized health standards. Through direct supervision and regular inspection, the university maintains a controlled food environment that prioritizes student and staff wellbeing, while ensuring that food provision remains reliable, safe, and of appropriate quality.

These combined efforts reflect an institutional commitment to strengthening food systems in a way that aligns with broader sustainability priorities, particularly SDG



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2 – Zero Hunger; SDG 3 – Good Health and Well-being; SDG 4 – Quality Education; SDG 10 – Reduced Inequalities; SDG 12 – Responsible Consumption and Production; SDG 13 – Climate Action; SDG 15 – Life on Land; SDG 17 – Partnerships for the Goals. Through this integrated model, BAU contributes to ensuring that food provision is not only accessible and affordable, but also safe, nutritious, and sustainably produced.

### **Supporting Healthy and Sustainable Food Production at Princess Tasneem Bint Ghazi Research Station**

The Princess Tasneem Bint Ghazi Research Station, affiliated with the Faculty of Agriculture at Al-Balqa Applied University, serves as a practical platform for developing and applying sustainable agricultural practices that support food production and quality. The station brings together research, training, and field application, focusing on improving crop resilience, promoting environmentally responsible farming methods, and enhancing local food production. Through activities such as fruit cultivation, organic fertilization, beekeeping, and food-related processing, the station contributes to producing natural and nutritious food while reducing environmental impact. It also provides students with hands-on experience in modern agricultural techniques, linking academic learning with real production environments. Beyond its academic role, the station reflects BAU's contribution to strengthening food security and supporting more reliable and sustainable food systems at the local level. It demonstrates how applied research and field-based training can directly influence the availability and quality of food while responding to environmental and climate-related challenges.



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A sample of some products and activities from the Princess Tasneem Bint Ghazi Research Station is presented above, including fruits, vegetables, and beekeeping products. These reflect the station's role in supporting diverse and sustainable food production through environmentally responsible agricultural practices. The outputs highlight BAU's contribution to providing safe, nutritious, and locally produced food while supporting practical student training:

قال تعالى: يُخْرِجُ مِنْ بُطُونِهَا شَرَابًا مُدْتَلِفًا أَلْوَانُهُ فِيهِ شِفَاءٌ لِلنَّاسِ لَلَّذِي نَسِيَ الصَّدْقَ لِلنَّحْلِ: {النحل:69}.

يتوفر في كلية الزراعة التكنولوجية عسل طبيعي، وغذاء

ملكات النحل من قطف شهر أيار وحزيران للبيع مع إمكانية الشراء عن طريق نادي العاملين في الجامعة بسعر:

- كيلو عسل 15 دينار

- 10 غرامات غذاء الملكات 20 دينار

ملاحظة: مكان البيع لوازم كلية الزراعة

### Announcement from the College of Agricultural Technology: Natural honey and royal jelly are available

The College of Agricultural Technology offers natural honey and royal jelly from the May and June harvests for sale. Purchases can be made through the University Staff Club at the following preferential prices:

- 1 kg of honey: 15 JOD
- 10 g of royal jelly: 20 JOD

**Note:** Sales are conducted at the College of Agricultural Supplies and are offered to university staff at prices lower than the market rate.



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... **جامعة البلقاء التطبيقية AlBalqa Applied University** 16 يناير 2023

الزراعة التكنولوجية في البلقاء التطبيقية تباشر بقطاف اولى منتجاتها الزراعية لهذا الموسم. باشرت كلية الزراعة التكنولوجية في جامعة البلقاء التطبيقية ومن خلال أسرة محطة الاميرة تسنيم بنت غازي للبحوث التكنولوجية بقطاف اولى إنتاجها من المحاصيل الزراعية من الخضار والفواكه ومباشرة بيعها لأسرة الجامعة وفق اسعار تقررها ادارة الكلية.

عميدة كلية الزراعة التكنولوجية الاستاذ الدكتور أمل العبادي بينت ان كلية الزراعة التكنولوجية دأبت منذ نشأتها ومن خلال محطة الاميرة تسنيم بنت غازي للبحوث التكنولوجية الواقعة في منطقة الصحن الى زراعة العديد من المنتجات الزراعية التي تلبي حاجات أسرة الجامعة وفق اسعار رمزية تحددتها ادارة الكلية اعتمادا على اسعار تلك المنتجات في السوق المحلي.

وأضافت الدكتور العبادي ان الكلية عملت هذا العام على زراعة مجموعة من الاصناف الزراعية كالبنندورة والخيار والمس فلورا والملفوف والخس ودارجون فروت مقدمة الشكر في الوقت ذاته للجهود التي يبذلها كادر محطة الاميرة تسنيم بنت غازي للبحوث التكنولوجية في العمل على زراعة و انتاج اصناف من الخضروات والفواكه وغيرها باعلى معايير الجودة والنقاء..



**BAU's College of Agricultural Technology Launches First Harvest**



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Agricultural Products Exhibition at Special Discounted Prices



Opening Smart Agriculture Unit



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**The Princess Tasneem Bint Ghazi Research Station, affiliated with the Faculty of Agriculture at BAU**

[Princess Tasneem Bint Ghazi Research Station](#)





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#### **Ensuring Access to Safe, Healthy, and Affordable Food for Students and Staff Across BAU Campuses**

Al-Balqa Applied University provides on-campus access to healthy and affordable food for both students and staff through its main university restaurant and a network of cafeterias distributed across its campus. These facilities operate under direct university supervision to ensure that all food services meet established standards of hygiene, safety, and quality. The main restaurant offers daily meals prepared in regulated conditions, while cafeterias provide a variety of food options, including hot and cold beverages and ready-to-consume items, available throughout the day at reasonable prices. This ensures that students and staff from different backgrounds have continuous and convenient access to food within the campus environment. Regular monitoring and inspection are carried out to maintain compliance with health regulations and cleanliness standards. Through these arrangements, the university ensures that food provision on campus is not only accessible, but also safe, affordable, and supportive of the overall wellbeing of students and staff.

The following images present a sample of Al-Balqa Applied University's main restaurant and campus cafeterias, which provide a range of safe, affordable, and accessible food options for students and staff. These facilities operate under university supervision, ensuring quality, hygiene, and continuous availability of food services across campus.

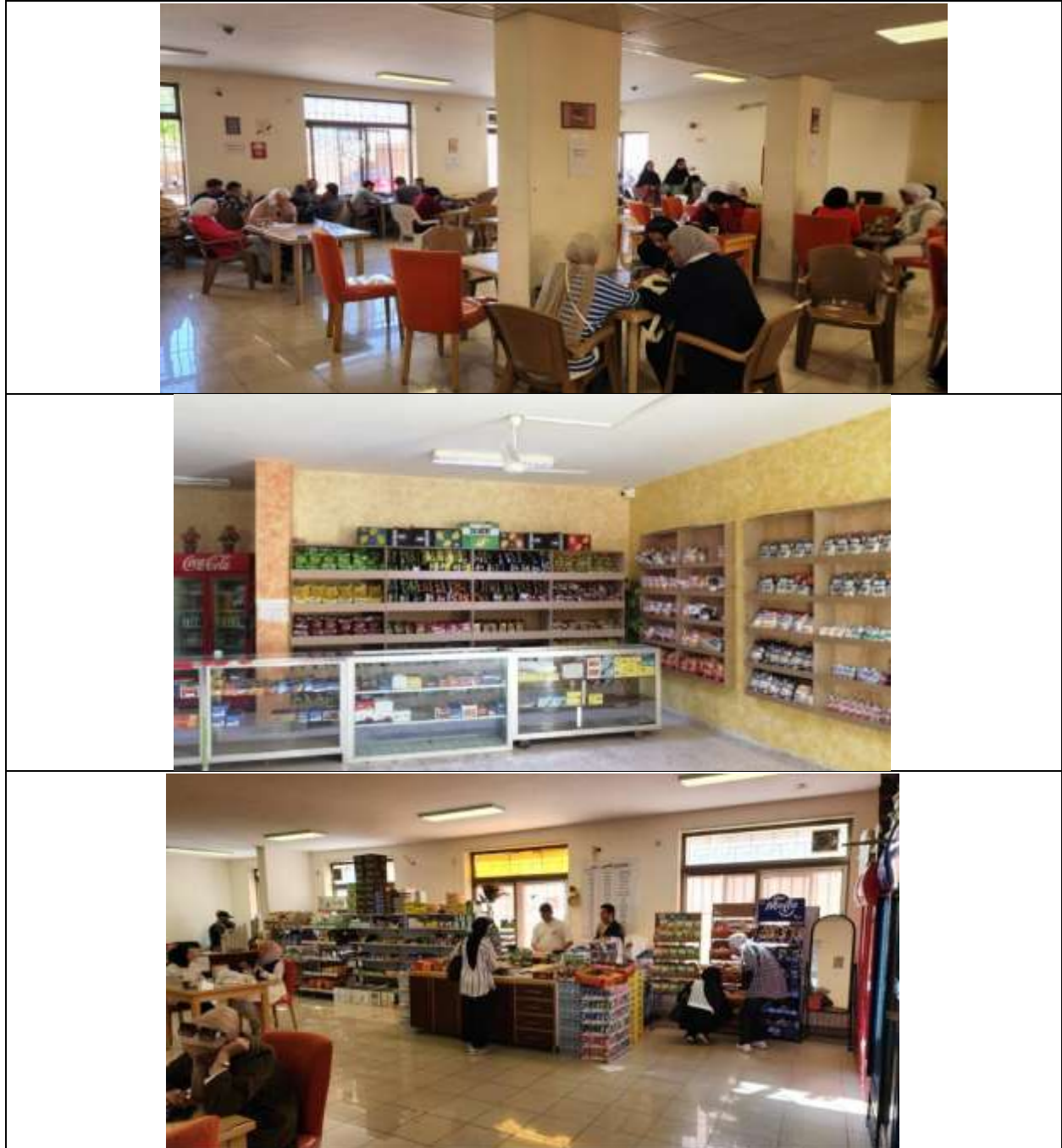


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#### Policy and Strategic Alignment Supporting Healthy and Affordable Food at Al-Balqa Applied University

Al-Balqa Applied University supports the provision of healthy and affordable food through a set of institutional policies that guide food quality, safety, and sustainability practices across its campuses. These policies address key aspects such as sustainable food sourcing, responsible procurement, waste reduction, and safe handling environments, ensuring that food services operate in line with health and environmental standards.

Together, they reflect an integrated approach where food provision is not limited to availability, but extends to quality, safety, and responsible consumption, contributing to healthier campus conditions and more sustainable food systems.

BAU Policy	Related SDG's	Relevance to Healthy and Affordable Food Provision
Sustainably Farmed Food on Campus Policy	SDG 2 – Zero Hunger; SDG 3 – Good Health and Well-being; SDG 12 – Responsible Consumption and Production	Supports the provision of sustainably produced food on campus, contributing to healthier food options and improved food quality.
Student Safety and Well-being Policy	SDG 3 – Good Health and Well-being; SDG 4 – Quality Education	Ensures that student wellbeing includes access to safe, healthy living conditions, including food quality and health awareness.
Sustainable Procurement – Purchasing	SDG 2 – Zero Hunger; SDG 12 – Responsible Consumption and Production;	Promotes responsible sourcing of food and materials, ensuring ethical, safe, and sustainable food supply chains.



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Ethical Sourcing Policy	SDG 17 – Partnerships for the Goals	
Minimisation of Plastic Use Policy	SDG 3 – Good Health and Well-being; SDG 12 – Responsible Consumption and Production; SDG 13 – Climate Action	Reduces harmful materials in food packaging and campus food services, contributing to safer and healthier food environments.
Minimization of Disposable Items Policy	SDG 3 – Good Health and Well-being; SDG 12 – Responsible Consumption and Production; SDG 13 – Climate Action	Encourages sustainable consumption practices in food services, reducing waste and promoting cleaner food handling environments.
Waste Disposal – Hazardous Materials Policy	SDG 3 – Good Health and Well-being; SDG 12 – Responsible Consumption and Production	Ensures safe waste management practices, including food-related waste, maintaining hygiene and protecting food safety on campus.
<b>BAU Polices from this Link:</b> <a href="https://sustainable.bau.edu.jo/?page_id=779">https://sustainable.bau.edu.jo/?page_id=779</a>		



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#### **Embedding Healthy and Sustainable Food Systems within Academic Programs at Al-Balqa Applied University**

Al-Balqa Applied University approaches food and wellbeing not only through services, but through its academic structure. Several of its bachelor and diploma programs are directly connected to food production, nutrition, and food safety, ensuring that graduates are equipped to contribute to healthier and more reliable food systems. These programs combine classroom teaching with laboratory work and field training in real environments such as food factories, farms, and hospitals. Through this approach, students develop practical skills in food quality control, safe food handling, nutrition planning, and sustainable production. This creates a direct link between education and the availability of safe, nutritious, and affordable food in both campus and community settings. In this context, the following academic programs reflect BAU's contribution to advancing the Sustainable Development Goals, particularly SDG 2 – Zero Hunger; SDG 3 – Good Health and Well-being; SDG 4 – Quality Education; SDG 8 – Decent Work and Economic Growth; SDG 9 – Industry, Innovation and Infrastructure; SDG 12 – Responsible Consumption and Production; SDG 13 – Climate Action; SDG 15 – Life on Land; SDG 17 – Partnerships for the Goals. By linking academic learning with industry practices and community needs, the university strengthens the availability of safe, nutritious, and responsibly produced food at both institutional and societal levels.

By integrating applied learning with sector needs, BAU ensures that its academic programs contribute to improving food standards, supporting public health, and strengthening food systems in a way that reflects long-term institutional commitment



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rather than short-term initiatives. In this context, the following academic programs represent a key part of BAU’s contribution to sustainable education and its role in supporting healthier and more reliable food systems. By linking academic learning with industry practices and community needs, the university strengthens the availability of safe, nutritious, and responsibly produced food at both institutional and societal levels.

Bachelor’s degree in nutrition and food Processing	
<b>Goal</b>	To prepare qualified graduates with specialized knowledge and practical skills in nutrition, food processing, and food safety, supporting the availability of healthy, safe, and nutritious food.
<b>Description</b>	<p>Al-Balqa Applied University offers the <b>bachelor’s degree in nutrition and food Processing</b>, which focuses on developing students’ competencies in human nutrition, food science, and food safety. The program includes courses in food chemistry, food microbiology, food safety and hygiene, diet therapy, and food quality control, in addition to laboratory work and applied field training.</p> <p>Through this program, students are equipped with the knowledge and skills required to ensure food safety, improve nutritional quality, and support healthy dietary practices. The integration of theoretical and practical learning enables graduates to contribute to food production systems, healthcare nutrition services, and food quality assurance sectors. This academic program plays a key role in promoting healthy food consumption, improving food quality standards, and supporting</p>



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	the development of safe and sustainable food systems at both institutional and community levels.
<b>Target Group</b>	Students, future nutrition specialists, food industry professionals, and healthcare-related practitioners.
<b>Food, Health, and Nutrition Theme</b>	Nutrition Education; Food Safety; Healthy Food Systems; Food Quality Assurance.
<b>BAU Policy / strategy linkage</b>	Aligned with Al-Balqa Applied University's strategy for applied education and its commitment to improving public health, food safety, and sustainable food systems through academic programs.
<b>Related SDG's</b>	<p>SDG 2 – Zero Hunger; SDG 3 – Good Health and Well-being; SDG 4 – Quality Education; SDG 8 – Decent Work and Economic Growth; SDG 9 – Industry, Innovation and Infrastructure; SDG 12 – Responsible Consumption and Production; SDG 17 – Partnerships for the Goals.</p> 
<b>Evidence</b>	<a href="https://www.bau.edu.jo/bauar/Colleges/Agr/Nutrition_Food_Processing.aspx">https://www.bau.edu.jo/bauar/Colleges/Agr/Nutrition_Food_Processing.aspx</a>
<b>Master Degree in Nutrition and Food Technology</b>	



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<b>Goal</b>	To develop advanced expertise in nutrition, food technology, and food safety, supporting the production of safe, nutritious, and high-quality food.
<b>Description</b>	Al-Balqa Applied University offers the Master Degree in Nutrition and Food Technology ( <b>Thesis Track</b> ), which provides advanced academic and research training in food science, nutrition, and food safety. The program includes specialized courses such as advanced food microbiology, food chemistry, food processing technologies, nutritional epidemiology, and food safety analysis. The program emphasizes laboratory-based learning, advanced analytical techniques, and applied research, enabling students to address complex challenges related to food safety, food quality, and nutritional health. Students are trained to analyze food composition, assess foodborne risks, and develop innovative solutions that improve food preservation, safety, and nutritional value. Through its research-oriented structure, the program contributes to enhancing food systems by supporting evidence-based practices, improving food quality standards, and promoting safe and healthy food consumption at both national and community levels.
<b>Target Group</b>	Graduate students, researchers, food industry professionals, and public health specialists.
<b>Food, Health, and</b>	Advanced Nutrition; Food Safety; Food Quality; Research-Based Food Systems.



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<p><b>Nutrition Theme</b></p>	
<p><b>BAU Policy / strategy linkage</b></p>	<p>Aligned with Al-Balqa Applied University’s strategy for applied research, graduate education, and its commitment to advancing public health, food safety, and sustainable food systems.</p>
<p><b>Related SDG's</b></p>	<p>SDG 2 – Zero Hunger; SDG 3 – Good Health and Well-being; SDG 4 – Quality Education; SDG 8 – Decent Work and Economic Growth; SDG 9 – Industry, Innovation and Infrastructure; SDG 12 – Responsible Consumption and Production; SDG 17 – Partnerships for the Goals</p> <div style="display: flex; justify-content: space-around; text-align: center;"> <div data-bbox="418 1066 553 1241"> <p>2 ZERO HUNGER</p> </div> <div data-bbox="565 1066 699 1241"> <p>3 GOOD HEALTH AND WELL-BEING</p> </div> <div data-bbox="711 1066 846 1241"> <p>4 QUALITY EDUCATION</p> </div> <div data-bbox="857 1066 992 1241"> <p>8 DECENT WORK AND ECONOMIC GRO</p> </div> <div data-bbox="1003 1066 1138 1241"> <p>9 INDUSTRY, INNOVATION AND INFRASTRUCTURE</p> </div> <div data-bbox="1149 1066 1284 1241"> <p>13 CLIMATE ACTION</p> </div> <div data-bbox="1295 1066 1430 1241"> <p>17 PARTNERSHIPS FOR THE GOALS</p> </div> </div>
<p><b>Evidence</b></p>	<p><a href="https://www.bau.edu.jo/Projects/Plans/Plans.aspx?colno=4&amp;specno=340&amp;degno=5&amp;planno=283">https://www.bau.edu.jo/Projects/Plans/Plans.aspx?colno=4&amp;specno=340&amp;degno=5&amp;planno=283</a></p>



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Bachelor's degree in Smart Organic Agricultural Technology	
<b>Goal</b>	To develop qualified graduates with advanced skills in organic and smart agriculture, supporting the production of safe, nutritious, and sustainable food.
<b>Description</b>	Al-Balqa Applied University offers the Bachelor Degree in Smart Organic Agricultural Technology which focuses on modern agricultural practices that ensure the production of healthy and environmentally sustainable food. The program consists of 132 credit hours and integrates organic farming principles with advanced technologies such as artificial intelligence and smart agricultural systems. The curriculum includes key areas such as organic crop production, post-harvest technology, food quality management, waste management and composting, and sustainable soil fertility. It also incorporates smart agriculture applications, including AI and Internet of Things (IoT), to improve efficiency, reduce food loss, and enhance crop quality. Through field training, laboratory work, and applied learning, students gain practical experience in producing organic food, improving food safety, and managing sustainable agricultural systems. The program directly contributes to strengthening food quality, increasing availability of safe food, and supporting sustainable food production systems at both local and national levels.
<b>Target Group</b>	Students, future agricultural specialists, food producers, and stakeholders in sustainable food systems












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<p><b>Food, Health, and Nutrition Theme</b></p>	<p>Sustainable Food Production; Organic Agriculture; Food Quality; Smart Food Systems</p>
<p><b>BAU Policy / strategy linkage</b></p>	<p>Aligned with Al-Balqa Applied University’s strategy for applied education, sustainable agriculture, and its commitment to supporting national food security and environmentally responsible food production.</p>
<p><b>Related SDG's</b></p>	<p>SDG 2 – Zero Hunger; SDG 3 – Good Health and Well-being; SDG 4 – Quality Education; SDG 8 – Decent Work and Economic Growth; SDG 9 – Industry, Innovation and Infrastructure; SDG 12 – Responsible Consumption and Production; SDG 13 – Climate Action; SDG 15 – Life on Land; SDG 17 – Partnerships for the Goals</p> <div style="display: flex; justify-content: space-around; align-items: center;">          </div>
<p><b>Evidence</b></p>	<p><a href="https://www.bau.edu.jo/Projects/Plans/Plans.aspx?colno=4&amp;specno=354&amp;degno=3&amp;planno=313">https://www.bau.edu.jo/Projects/Plans/Plans.aspx?colno=4&amp;specno=354&amp;degno=3&amp;planno=313</a></p>



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Associate Diploma in Food Processing Technology	
<b>Goal</b>	To equip students with practical skills in food processing and production, ensuring the availability of safe, high-quality, and affordable food.
<b>Description</b>	<p>Al-Balqa Applied University offers the Associate Diploma in Food Processing Technology through the Department of Nutrition and Food Processing, one of the earliest programs of its kind in Jordan since 1982. The program focuses on developing technical competencies in food production, processing, and quality control. Students receive hands-on training in food processing workshops and specialized laboratories, and complete field training in food factories. The program emphasizes safe food handling, quality assurance, and efficient food production processes, enabling graduates to contribute directly to the food industry.</p> <p>By preparing skilled technicians in food production and processing, the program supports the availability of safe and affordable food, enhances food quality standards, and contributes to strengthening local food systems.</p>
<b>Target Group</b>	Diploma students, food processing technicians, and future food industry workers
<b>Food, Health, and</b>	Food Processing; Food Safety; Food Quality; Affordable Food Production.










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<p><b>Nutrition Theme</b></p>	
<p><b>BAU Policy / strategy linkage</b></p>	<p>Aligned with Al-Balqa Applied University’s applied education mission and its commitment to supporting workforce development in food production and food safety sectors.</p>
<p><b>Related SDG's</b></p>	<p>SDG 2 – Zero Hunger; SDG 3 – Good Health and Well-being; SDG 4 – Quality Education; SDG 8 – Decent Work and Economic Growth; SDG 9 – Industry, Innovation and Infrastructure; SDG 12 – Responsible Consumption and Production; SDG 17 – Partnerships for the Goals.</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>2 ZERO HUNGER</p> </div> <div style="text-align: center;">  <p>3 GOOD HEALTH AND WELL-BEING</p> </div> <div style="text-align: center;">  <p>4 QUALITY EDUCATION</p> </div> <div style="text-align: center;">  <p>8 DECENT WORK AND ECONOMIC GROWTH</p> </div> <div style="text-align: center;">  <p>9 INDUSTRY, INNOVATION AND INFRASTRUCTURE</p> </div> <div style="text-align: center;">  <p>13 CLIMATE ACTION</p> </div> <div style="text-align: center;">  <p>17 PARTNERSHIPS FOR THE GOALS</p> </div> </div>
<p><b>Evidence</b></p>	<p><a href="https://www.bau.edu.jo/bauar/Colleges/Huson/App_Eng.aspx">https://www.bau.edu.jo/bauar/Colleges/Huson/App_Eng.aspx</a></p>



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**Advancing Healthy, Safe, and Affordable Food Systems through Integrated Initiatives at BAU**

The following initiatives reflect Al-Balqa Applied University’s integrated approach to promoting healthy, safe, and affordable food systems through research, training, community engagement, and industry collaboration. Together, they demonstrate BAU’s commitment to enhancing food quality, accessibility, and sustainability at both campus and community levels.

<p align="center"><b>Advancing Sustainable Food Security and Healthy Food Systems through Agricultural Innovation</b></p>	
<b>Goal</b>	To support food security and enhance the availability of healthy and sustainable food through applied scientific research and innovation in agriculture.
<b>Description</b>	Al-Balqa Applied University, through its Faculty of Agricultural Technology, has established a <b>CRISPR-Cas</b> research unit to enhance tomato crops by improving disease resistance, productivity, and adaptation to heat and drought. Implemented at Princess Tasneem Bint Ghazi Research Station, this initiative supports sustainable agriculture and strengthens food security in Jordan
<b>Target Group</b>	Researchers, students, agricultural sector stakeholders, and the wider community benefiting from improved food systems.
<b>Health Theme</b>	Food Security; Sustainable Agriculture; Healthy Food Systems; Climate-Resilient Crops.



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<b>BAU Policy / strategy linkage</b>	Aligned with Al-Balqa Applied University’s strategy for applied scientific research, sustainable agriculture, and contribution to national food security and environmental resilience
<b>Related SDG's</b>	<p>SDG 2 – Zero Hunger; SDG 3 – Good Health and Well-being; SDG 4 – Quality Education; SDG 9 – Industry, Innovation and Infrastructure; SDG 12 – Responsible Consumption and Production; SDG 13 – Climate Action; SDG 17 – Partnerships for the Goals.</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"></div> <div style="text-align: center;"></div> <div style="text-align: center;"></div> <div style="text-align: center;"></div> <div style="text-align: center;"></div> <div style="text-align: center;"></div> <div style="text-align: center;"></div> </div>
<b>Evidence</b>	<p><a href="https://www.bau.edu.jo/News/NewsDetail.aspx?news_id=17077">https://www.bau.edu.jo/News/NewsDetail.aspx?news_id=17077</a></p>



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Promoting Healthy and Sustainable Food Systems through Innovative Agriculture	
<b>Goal</b>	To enhance food security and support the availability of healthy and sustainable food through innovation in agricultural practices.
<b>Description</b>	Al-Balqa Applied University promotes innovative agriculture as a key approach to strengthening food security and ensuring the availability of nutritious food. Through its academic and research activities, the university supports the development of modern agricultural practices that improve productivity, resource efficiency, and resilience to environmental challenges. This initiative reflects BAU's role in linking agricultural innovation with sustainable food systems, contributing to the long-term availability of safe and healthy food for the community while supporting national efforts in food security and environmental sustainability.
<b>Target Group</b>	Students, researchers, agricultural professionals, and the wider community
<b>Health Theme</b>	Food Security; Sustainable Agriculture; Healthy Food Production; Resource Efficiency
<b>BAU Policy / strategy linkage</b>	Aligned with Al-Balqa Applied University's strategy for applied agricultural research and its contribution to national priorities related to food security and sustainable development.
<b>Related SDG's</b>	SDG 2 – Zero Hunger; SDG 3 – Good Health and Well-being; SDG 4 – Quality Education; SDG 9 – Industry, Innovation and Infrastructure;



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	<p>SDG 12 – Responsible Consumption and Production; SDG 13 – Climate Action; SDG 17 – Partnerships for the Goals.</p> 
<p><b>Evidence</b></p>	<p><a href="https://www.bau.edu.jo/News/NewsDetail.aspx?news_id=12412">https://www.bau.edu.jo/News/NewsDetail.aspx?news_id=12412</a></p> 



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### Provision of Healthy and Affordable food Choices for all on BAU Campus

Strengthening Healthy and Sustainable Food Systems through International Partnership with the Food and Agriculture Organization	
<b>Goal</b>	To enhance food security and support the availability of safe, sustainable, and nutritious food through international cooperation, research, and capacity building.
<b>Description</b>	A MoU with the Food and Agriculture Organization to enhance collaboration in food security and sustainable agriculture. The partnership supports joint education, research, and capacity-building efforts, promoting resilient food systems, applied innovation, and sustainable practices that address climate change and strengthen food security in local communities.
<b>Health Theme</b>	Food Security; Sustainable Agriculture; Healthy Food Systems; Climate-Resilient Food Production
<b>Related SDG's</b>	      
<b>Evidence</b>	<p><a href="#">MoU with the Food and Agriculture Organization</a></p> 










# Al-Balqa Applied University

جامعة البلقاء التطبيقية



## Provision of Healthy and Affordable food Choices for all on BAU Campus

<i>Basket of Life initiative</i>	
<b>Goal</b>	Improve food safety, reduce food loss, and promote healthier and more sustainable food systems through innovation and applied research.
<b>Description</b>	BAU won first place in the “Innovate for Food Safety” hackathon in Riyadh with its <i>Basket of Life</i> initiative. The project offers eco-friendly packaging solutions to reduce food loss, extend shelf life, and improve food safety, supporting sustainable consumption and healthier food systems.
<b>Target Group</b>	Students, researchers, food sector stakeholders, and wider community.
<b>Environmental / Health</b>	Food Safety; Food Quality; Reduction of Food Waste; Sustainable Food Systems.
<b>BAU Policy / strategy</b>	Aligned with the strategy for innovation and applied research, addressing global challenges
<b>Related SDG's</b>	      
<b>Evidence</b>	<p><u><i>Basket of Life initiative</i></u></p> 