BAU's commitment to Healthy and Affordable food Choices for all on Campus

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 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.

1- Ensuring Access to Safe, Healthy, and Affordable Food for Students and Staff Across BAU Campuses:

BAU 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.

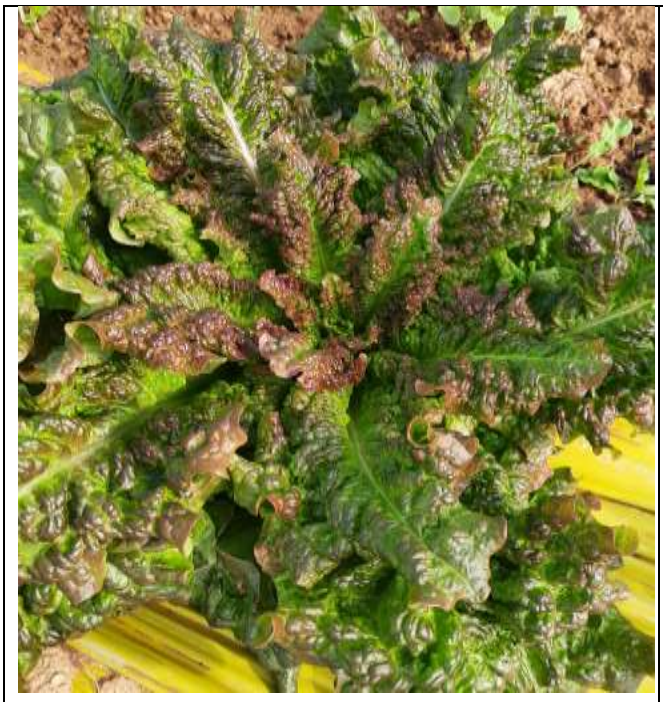
The following are some images presenting a sample of BAU's main restaurant and campus cafeterias.


SEROTONIN


SEROTONIN

2- 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.




كلية الزراعة التكنولوجية
غلغل حار


كلية الزراعة التكنولوجية


كلية الزراعة التكنولوجية
حبوب لقاح
نحل العسل


كلية الزراعة التكنولوجية
عسل نحل العسل








For more products at Princess Tasneem Bint Ghazi Research Station visit:

https://www.bau.edu.jo/bauar/colleges/agr/Tasneem.aspx

3- Cultural Engagement and Diversity at Al-Balqa Applied University: On-Campus and Beyond

Al-Balqa Applied University advances cultural diversity while promoting community integration by organizing various food-related events across its programs. Through these participatory activities, the university creates a vivid display of traditional Jordanian cuisine alongside international food traditions, which provides multiple opportunities for student staff members and guests to explore food as an effective cultural communication tool.

International conference on Innovative Agriculture for food security

Food-Related events

4- Embedding Healthy and Sustainable Food Systems within Academic and research 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 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	
Goal	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.
Description	Al-Balqa Applied University offers the **Bachelor Degree in Nutrition and Food Processing**, 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. 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 the development of safe and sustainable food systems at both institutional and community levels.
Target Group	Students, future nutrition specialists, food industry professionals, and healthcare-related practitioners.
Food, Health, and Nutrition Theme	Nutrition Education; Food Safety; Healthy Food Systems; Food Quality Assurance.
BAU Policy / strategy linkage	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.

Related SDG's	
Evidence	https://www.bau.edu.jo/bauar/Colleges/Agr/Nutrition_Food_Processing.aspx
Master's degree in nutrition and food technology	
Goal	To develop advanced expertise in nutrition, food technology, and food safety, supporting the production of safe, nutritious, and high-quality food.
Description	Al-Balqa Applied University offers the Master Degree in Nutrition and Food Technology **(Thesis Track)**, 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.
Target Group	Graduate students, researchers, food industry professionals, and public health specialists.
Food, Health, and Nutrition Theme	Advanced Nutrition; Food Safety; Food Quality; Research-Based Food Systems.

BAU Policy / strategy linkage	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.
Related SDG's	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 
Evidence	https://www.bau.edu.jo/Projects/Plans/Plans.aspx?colno=4&specno=340&degno=5&planno=283
Bachelor's degree in Smart Organic Agricultural Technology	
Goal	To develop qualified graduates with advanced skills in organic and smart agriculture, supporting the production of safe, nutritious, and sustainable food.
Description	**Al-Balqa Applied University offers a Bachelor's degree in Smart Organic Agricultural Technology** focused on producing healthy, environmentally

	sustainable food through modern agricultural practices. The 132-credit-hour program combines organic farming with advanced technologies such as AI and IoT. It covers key areas including organic crop production, post-harvest technology, food quality, and sustainable resource management. Through practical training and applied learning, students develop skills to enhance food safety, reduce food loss, and support sustainable food systems at local and national levels.
Target Group	Students, future agricultural specialists, food producers, and stakeholders in sustainable food systems
Food, Health, and Nutrition Theme	Sustainable Food Production; Organic Agriculture; Food Quality; Smart Food Systems
BAU Policy / strategy linkage	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.
Related SDG's	
Evidence	https://www.bau.edu.jo/Projects/Plans/Plans.aspx?colno=4&specno=354&degno=3&planno=313
Associate Diploma in Food Processing Technology	
Goal	To equip students with practical skills in food processing and production, ensuring the availability of safe, high-quality, and affordable food.
Description	**Al-Balqa Applied University offers an 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 develops technical skills in food production, processing, and quality control through hands-on

	training in specialized laboratories and field experience in food factories. It emphasizes safe food handling and quality assurance, preparing graduates to support the food industry, enhance food quality standards, and contribute to the availability of safe and affordable food within local food systems.
Target Group	Diploma students, food processing technicians, and future food industry workers
Food, Health, and Nutrition Theme	Food Processing; Food Safety; Food Quality; Affordable Food Production.
BAU Policy / strategy linkage	Aligned with Al-Balqa Applied University's applied education mission and its commitment to supporting workforce development in food production and food safety sectors.
Related SDG's	
Evidence	https://www.bau.edu.jo/bauar/Colleges/Huson/App_Eng.aspx

5- 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.

Advancing Sustainable Food Security and Healthy Food Systems through Agricultural Innovation	
Goal	To support food security and enhance the availability of healthy and sustainable food through applied scientific research and innovation in agriculture.
Description	**Al-Balqa Applied University**, through its Faculty of Agricultural Technology, has established a specialized research unit utilizing CRISPR-Cas gene-editing technology to enhance tomato crop characteristics. Implemented at the Princess Tasneem Bint Ghazi Research Station, the initiative focuses on improving disease resistance, increasing productivity, and developing crops adapted to local conditions such as heat and drought. This work strengthens sustainable food production, supports resilient agriculture, and contributes to improving the quality, availability, and long-term sustainability of food systems in Jordan.
Target Group	Researchers, students, agricultural sector stakeholders, and the wider community benefiting from improved food systems.
Environmental / Health Theme	Food Security; Sustainable Agriculture; Healthy Food Systems; Climate-Resilient Crops.
BAU Policy / strategy linkage	Aligned with Al-Balqa Applied University's strategy for applied scientific research, sustainable agriculture, and contribution to national food security and environmental resilience
Related SDG's	
	https://www.bau.edu.jo/News/NewsDetail.aspx?news_id=17077

Evidence	 Faculty of Agricultural Technology Home Page About College Sustainable Development Academic Staff Administrative staff News Contact Us Al-Balqa Applied University (BAU) Faculty of Agricultural Technology

Promoting Healthy and Sustainable Food Systems through Innovative Agriculture	
Goal	To enhance food security and support the availability of healthy and sustainable food through innovation in agricultural practices.
Description	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 advances modern agricultural practices that enhance productivity, improve resource efficiency, and build resilience to environmental challenges. This reflects BAU's role in supporting sustainable food systems and contributing to the long-term availability of safe, healthy food while aligning with national priorities for food security and environmental sustainability.
Target Group	Students, researchers, agricultural professionals, and the wider community
Environmental / Health Theme	Food Security; Sustainable Agriculture; Healthy Food Production; Resource Efficiency
BAU Policy / strategy linkage	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.
Related SDG's	
Evidence	https://www.bau.edu.jo/News/NewsDetail.aspx?news_id=12412

Strengthening Healthy and Sustainable Food Systems through International Partnership with the Food and Agriculture Organization	
Goal	To enhance food security and support the availability of safe, sustainable, and nutritious food through international cooperation, research, and capacity building.
Description	**Al-Balqa Applied University signed a memorandum of understanding with the Food and Agriculture Organization (FAO)** to enhance collaboration in food security, sustainable agriculture, and resilient food systems. The partnership supports joint work in education, research, innovation, and capacity building, promoting sustainable agricultural practices and improved food production. Through this collaboration, BAU strengthens its role in advancing resilient food systems, supporting local communities, and addressing challenges related to climate change and food security.
Target Group	Students, researchers, agricultural professionals, local communities, and stakeholders in the food and agriculture sector.
Health Theme	Food Security; Sustainable Agriculture; Healthy Food Systems; Climate-Resilient Food Production
Related SDG's	
Evidence	**Partnership with the Food and Agriculture Organization** 

Enhancing Healthy Food Systems through Innovation in Food Safety and Waste Reduction	
Goal	To improve food safety, reduce food loss, and promote healthier and more sustainable food systems through innovation and applied research.
Description	Al-Balqa Applied University (BAU) won first place in the international "Innovate for Food Safety" hackathon in Riyadh with its **Basket of Life** initiative. The project tackles food safety and post-harvest loss by offering eco-friendly packaging that extends the shelf life of fruits and vegetables. It emphasizes reducing food waste, enhancing preservation, and ensuring safe, nutritious food. By leveraging circular bioeconomy principles and innovative technologies, BAU demonstrates its commitment to practical solutions that promote sustainable and healthy food systems regionally and internationally.
Target Group	Students, researchers, food sector stakeholders, and the wider community.
/ Health Theme	Food Safety; Food Quality; Reduction of Food Waste; Sustainable Food Systems.
Related SDG's	
Frequency	Event-based (international competition with ongoing research and innovation outcomes).
Evidence	first place in the international "Innovate for Food Safety"