جامعة جدارا
Jadara University

Campus Food Policy

Last Updated November, 2025

1. Policy Statement

Jadara University is committed to ensuring equitable access to safe, nutritious, affordable, healthy, and sustainable food for students, academic staff, administrative staff, contractors, and visitors. The University recognizes food security, healthy nutrition, sustainable food systems, and responsible food waste management as essential contributors to wellbeing, educational success, environmental stewardship, and sustainable development. This policy establishes an integrated framework for food provision, food-security support, sustainable food procurement, food waste reduction, awareness, monitoring, and continuous improvement across all campus operations.

2. Purpose

This policy aims to:

- Prevent and alleviate food insecurity and hunger among students and staff.
- Ensure access to healthy and affordable food choices.
- Promote sustainable food systems and responsible consumption.
- Increase availability of vegetarian and vegan food options.
- Measure, reduce, recover, and recycle food waste.
- Support vulnerable and low-income members of the university community.
- Promote nutrition awareness and healthy eating habits.
- Contribute to environmental protection, biodiversity conservation, and circular-economy practices.
- Advance the University's contribution to SDGs 1, 2, 12, and 15.

3. Scope

This policy applies to:

- All students.
- Academic and Administrative staff.
- Researchers and trainees.
- Visitors and guests.
- Campus cafeterias.
- Coffee shops and kiosks.
- Catering services & managed events involving food provision.
- Food-service contractors.

4. Strategic Objectives

The University shall:

4.1 Food Security

Ensure that all members of the university community have reasonable access to nutritious food and support mechanisms during periods of financial hardship.

4.2 Healthy Nutrition

Promote healthy eating practices through balanced meals, nutrition education, and transparent food information.

4.3 Sustainable Food Systems

Support environmentally responsible sourcing, preparation, consumption, and disposal of food.

4.4 Waste Reduction

Reduce food waste generation and maximize reuse, recovery, recycling, and treatment of organic waste.

5. Student Food Security and Hunger Prevention Program

Jadara University shall maintain a Student Food Security and Hunger Prevention Program to identify and support students experiencing financial hardship or food insecurity. Program components may include:

- Subsidized meals and affordable food options.
- Emergency food assistance.
- Food voucher initiatives.
- Student hardship support schemes.
- Referrals to support services and charitable organizations.
- Community-based support initiatives.
- Nutrition and wellbeing awareness activities.
- Priority consideration shall be given to students from low-income households, disadvantaged groups, first-generation students, students with disabilities, and students facing temporary economic hardship.

6. Student and Staff Hunger-Alleviation Interventions

The University shall implement practical measures to prevent or alleviate hunger among students and staff through:

- Affordable campus dining services.
- Subsidized meals and snacks.
- Access to clean drinking water throughout campus.
- Emergency welfare assistance where applicable.
- Seasonal community-support initiatives.
- Partnerships with charitable organizations and NGOs.
- Nutrition-awareness campaigns.
- Referrals to community support resources when needed.

The University shall seek to ensure that temporary financial hardship does not create barriers to food access, wellbeing, academic performance, or workplace productivity.

7. Healthy and Affordable Food Provision

All university food-service providers shall ensure the availability of healthy, safe, nutritious, and affordable food choices.

The University shall:

- Maintain affordable pricing structures.
- Continue subsidized meal initiatives.
- Promote balanced meal options.
- Provide fresh food choices whenever feasible.
- Display food prices transparently.
- Ensure compliance with food-safety standards.
- Monitor user satisfaction regarding affordability and quality.

8. Sustainable Food Choices

The University shall promote sustainable food consumption and environmentally responsible dietary choices.

All campus food-service providers shall:

- Offer vegetarian meal options daily.
- Offer vegan meals whenever feasible.
- Clearly identify vegetarian and vegan menu items.
- Accommodate dietary restrictions and allergies.

- Promote culturally diverse meal options.
- Encourage plant-based food consumption through awareness campaigns.

Food providers shall support environmentally responsible purchasing decisions and reduce the environmental footprint associated with food provision.

9. Sustainable Food Procurement

The University shall encourage food suppliers and contractors to prioritize:

- Locally sourced products.
- Seasonal agricultural produce.
- Responsibly produced food products.
- Reduced transportation impacts.
- Environmentally responsible packaging.
- Procurement practices supporting local producers and communities.

Environmental, social, nutritional, and economic considerations shall be incorporated into food procurement decisions whenever feasible.

10. Food Waste Measurement and Monitoring

The University shall systematically measure, record, monitor, and report food waste generated from:

- Cafeterias.
- Coffee shops.
- Kiosks.
- Catering operations.
- University events.
- Outsourced food-service providers.

All food-service contractors operating on campus shall provide relevant food-waste data to the University as part of annual sustainability reporting requirements.

The University shall monitor:

- Total food waste generated.
- Food waste per capita.
- Food waste collected.
- Food waste recycled or recovered.
- Food waste diverted from landfill.
- Annual food-waste reduction trends.

11. Food Waste Reduction, Recovery and Redistribution

The University shall implement food-waste prevention measures including:

- Demand-based food preparation.
- Efficient inventory management.
- Portion optimization.
- Food spoilage prevention.
- Responsible consumption campaigns.
- Waste-separation systems.

Where food-safety regulations permit, surplus edible food may be redistributed through student-support initiatives, charitable organizations, community partnerships, and approved social-support programs.

12. Organic Waste Treatment and Circular Economy

Food waste and organic waste generated on campus shall be collected separately and treated through approved recovery and recycling systems.

Current university practice includes treatment of food-related organic waste through specialized contractors, with recovered materials converted into organic fertilizer used for campus landscaping and agricultural activities. This approach supports resource efficiency, biodiversity conservation, soil improvement, and ecosystem restoration.

The University shall strive to maintain maximum recovery and treatment rates for food-related organic waste.

13. Biodiversity and Sustainable Land Management (Supports SDG 15)

Recovered organic materials shall be utilized, where feasible, to:

- Improve soil health.
- Reduce dependence on chemical fertilizers.
- Enhance campus vegetation.
- Support biodiversity conservation.
- Improve ecosystem resilience.
- Support sustainable agricultural activities on campus.

14. Awareness, Education and Knowledge Sharing

The University shall promote food security, nutrition, and sustainability through:

- Nutrition-awareness campaigns.
- Healthy-eating workshops.
- Food-security awareness activities.
- Sustainable-consumption campaigns.
- Community garden initiatives.
- Food-waste reduction campaigns.
- Sustainability Week activities.
- Public lectures and training programs.

Information and good practices shall be disseminated through the University website, sustainability reports, workshops, awareness campaigns, academic activities, and community outreach initiatives.

15. Community Engagement and Partnerships

The University shall collaborate with governmental bodies, NGOs, charitable organizations, and community institutions to support food security, poverty alleviation, nutrition awareness, sustainability education, and community wellbeing.

Such collaborations may include charitable societies, social-support organizations, community development associations, environmental organizations, and other partners whose activities contribute to SDGs 1, 2, 12, and 15.

16. Roles and Responsibilities

Unit	Responsibility
Deanship of Student Affairs	Student food security programs and support services
Human Resources Department	Staff wellbeing and food-security support initiatives
Food Service Providers	Affordable, healthy, vegetarian, vegan, and sustainable food provision
Procurement Department	Sustainable sourcing and supplier engagement
Facilities Department	Food-waste collection and treatment oversight
Sustainability Office	Monitoring, reporting, awareness, and SDG performance
Quality Assurance Directorate	Assessment, KPI review, and policy compliance
Sustainability Committee	Oversight of implementation and improvement actions
University Council	Final oversight and policy approval

17. Monitoring, Measurement and Key Performance Indicators

The University shall annually assess:

- Number of students receiving food support.
- Number of staff receiving welfare support.
- Quantity of subsidized meals provided.
- Student and staff satisfaction with food affordability.
- Availability of vegetarian meals.
- Availability of vegan meals.
- Participation in nutrition-awareness activities.
- Food waste generated.
- Food waste recycled and treated.
- Food waste diversion rate.
- Number of food-security initiatives.
- Community and NGO partnerships supporting food security.
- Contributions to SDGs 1, 2, 12, and 15.

18. Assessment & Policy Review

The policy will be reviewed every three years by the University Board, Sustainability Committee, Sustainability Office Members, and Health & Nutrition Committee. Updates must be approved and communicated electronically to staff and students via the Sustainable Development page on the university website and through official email channels.

Effective Date: 2026
Policy Owner: Sustainability Office and Deanship of Student Affairs
Review Cycle: Every Three Years or Earlier if Required.