

BAU's Commitment to Providing Healthy and Affordable Food Choices

Al-Balqa Applied University (BAU) delivers strong support for students' and staff's health through its commitment to delivering nutritious food options that are diverse and affordable at its campus dining facilities. The operation of BAU's main on-campus restaurant serves daily meals that fulfill dietary requirements as well as cultural food preferences. The restaurant provides its services to students and staff members through a diverse menu selection available at accessible rates which maintain nutritious quality at affordable prices. Under strict supervision by the university's administrative units together with the health oversight staff, the restaurant operates at the highest food safety and sanitary standards to maintain meal quality suitable for dining. The active response to food accessibility creates both a safe academic setting along accessible dining services that benefit students from all financial situations. BAU's main restaurant is strongly aligned with the Sustainable Development Goals (SDGs), particularly SDG 2 (Zero Hunger) by ensuring regular access to nutritious meals; SDG 3 (Good Health and Well-being) through the promotion of balanced, safe, and hygienic food options; SDG 10 (Reduced Inequalities) by offering affordable pricing that supports students and staff from various economic backgrounds; and SDG 12 (Responsible Consumption and Production) by implementing sustainable practices in food preparation and minimizing waste. The alignments demonstrate BAU's institutional approach to embedding sustainable development along with equitable practices throughout its regular operational activities.

Sustainable Agricultural Innovations at Princess Tasneem Bint Ghazi Research Station

The Princess Tasneem Bint Ghazi Research Station acts as a prime example of both sustainable agricultural development and applied scientific research as an affiliate of Al-Balqa Applied University Faculty of Agriculture. Through its role as a lab the station reaches its purpose as a platform for testing new agricultural practices which strengthen food production and deploy climate-hardy crops and environment-friendly methods. The station implements a wide range of projects, such as fruit cultivation and natural fertilizers, together with beekeeping and agri-

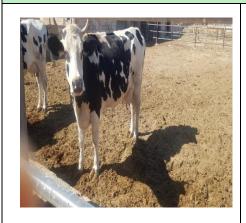


processing, while supporting Jordan's national goals for food security and environmental stewardship.

The educational facility supports academic exploration and practical student education. The station demonstrates BAU's dedication to sustainable agriculture while giving priority to local community growth and earth-friendly solutions development for modern and future ecological threats. Additionally, the Station functions as an active agricultural laboratory to advance innovative agricultural practices. The station enables multiple crop cultivation patterns and conducts projects involving beekeeping together with compost manufacturing and organic farming practices that provide homegrown nutritious food alongside environmental protection and student educational programs. The initiative directly supports the achievement of SDG 2: Zero Hunger, SDG 3: Good Health and Well-being, as well as SDG 4: Quality Education, SDG 12: Responsible Consumption and Production, and SDG 15: Life on Land.



Sample of the BAU's products



















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

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

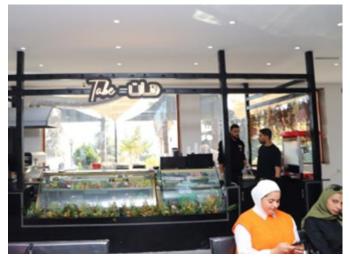


BAU's Main Restaurant

These pictures showcase the University's initiatives towards delivering clean and inexpensive nutrition decisions for student and faculty populations. The establishment functions under official university oversight for maintaining food safety standards and quality standards.











The restaurant operates under direct university supervision to ensure food safety and quality,

aligning with SDG 2 (Zero Hunger), SDG 3 (Good Health and Well-being), SDG 10 (Reduced Inequalities), and SDG 12 (Responsible Consumption and Production).







BAU's Cafeterias

BAU maintains multiple cafeterias throughout its campus facilities as a part of its student

satisfaction and campus quality enhancement efforts. Students, along with staff members, find complete satisfaction from cafeteria offerings, which include multiple beverages and snacks for their taste needs. Cafeterias serve both hot and cold beverages as well as packaged goods and fast snacks, which are prepared in sanitary conditions and available at reasonable prices. University administration performs regular checks on all cafeterias to verify safety protocols as well as cleanliness standards and legal health guidelines. All community members can access goods



through BAU's affordable prices and wide selection of products throughout the entire day.











Cultural Engagement and Diversity at Al-Balqa Applied University: On-Campus and Virtual Activities

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.

Multiple food festivals alongside culinary exhibitions, awareness days, and interactive cooking sessions at BAU bring out both cultural diversity and facilitate talks about traditional customs and health-oriented practices as well as environmental sustainability. The university organizes these events to improve the students' and staff's journey and upholds its support for sustainable development, especially SDG 11, SDG 3, and SDG 10.



Sample of BAU's commitment and engagement to food and cultural diversity













Open day at the faculty of Hosn









An awareness seminar entitled The Impact of hate speech on Societal Peace.







The annual pomegranate festival at the Faculty of Hosn





Winter Charity Bazaar



🚌 مركز الاستشارات والدراسات والتدريب

تاريخ الخبر: الثلاثاء 11-7-2023 13:17

بدء البرنامج التدريبي همة اردنية

(<mark>426</mark> مشامدات) (تعلیقات)



The 1st training workshop in Himma Ordniya Program











World Civic Science Day











National Ceremony/ Independence Day Celebration











Annual heritage exhibition for international students