



SDG2: Zero Hunger



The university actively supports efforts to combat hunger and promote sustainable agriculture through various initiatives. It provides local farmers and food producers with access to knowledge, skills, and technology through training workshops, seminars, and research collaborations. The university also organizes events that connect farmers and food producers for knowledge exchange and networking, facilitating the transfer of sustainable farming practices. Additionally, the university grants access to its facilities, such as laboratories.

These efforts reflect the university's commitment to reducing hunger both on campus and within the broader community.

2.1 Research on hunger

The University of Tabuk contributes significantly to addressing hunger through its research output. The number of publications reflects the university's commitment to exploring solutions related to food security and agricultural sustainability.

For example, in 2023, several notable publications emerged from the university:

- Ijaz, U., Ahmed, T., Rizwan, M., Noman, M., Shah, A.A., Azeem, F., Alharby, H.F., Bamagoos, A.A., Alharbi, B.M. and Ali, S., 2023. Rice straw based silicon nanoparticles improve morphological and nutrient profile of rice plants under salinity stress by triggering physiological and genetic repair mechanisms. Plant Physiology and Biochemistry, 201, p.107788.
- Tariq, A., Ullah, I., Sardans, J., Graciano, C., Mussarat, S., Ullah, A., Zeng, F., Wang, W., Al-Bakre, D.A., Ahmed, Z. and Ali, S., 2023. Strigolactones can be a potential tool to fight environmental stresses in arid lands. Environmental Research, 229, p.115966.

Rizwan, A., Zia-ur-Rehman, M., Rizwan, M., Usman, M., Anayatullah, S., Alharby, H.F., Bamagoos, A.A., Alharbi, B.M. and Ali, S., 2023. Effects of silicon nanoparticles and conventional Si amendments on

growth and nutrient accumulation by maize (Zea mays L.) grown in saline-sodic soil. Environmental Research, 227, p.115740.

2.3 Student hunger

2.3.1 Student food insecurity and hunger

The University of Tabuk has implemented a program to address student food insecurity. This initiative includes several key components:

- Subsidized Meal Plans: The university offers discounted meals for scholarship students. For more details, please refer to page 5 of the scholarship application file for non-Saudis. View the scholarship application here.
 - https://www.ut.edu.sa/ar/Deanship/student-affairs/Documents/%D8%B7%D9%84%D8%A8%20%D9%85%D9%86%D8%AD%D8%A9%20%D8%AF%D8%B1%D8%A7%D8%B3%D9%8A%D8%A9%20%D9%84%D8%BA%D9%8A%D8%B1%D8%A7%D9%84%D8%B3%D8%B9%D9%88%D8%AF%D9%8A%D9%8A%D9%86.pdf
- Educational Workshops and Cooking Classes: The university organizes workshops and classes aimed at educating students about nutrition and cooking. More details can be found here. https://x.com/event_ut/status/1655604354324262913?s=46
- Meal Swipe Donation Program: This program allows students to donate unused meal swipes to assist their peers in need.
 Additional information can be accessed through the following links:

https://x.com/event_ut/status/1773444688747372758?s=12 https://x.com/dsa_ut/status/1641564338178719745?s=12 https://x.com/dsa_ut/status/1768262307186921884?s=12 https://x.com/dsa_ut/status/1638147260025303040?s=12 https://x.com/dsa_ut/status/1639667563863916549?s=48 https://x.com/dsa_ut/status/1638936660540002304?s=48 https://x.com/dsa_ut/status/1770127359879864672?s=48 https://x.com/dsa_ut/status/1639706510119796744?s=48 https://x.com/dsa_ut/status/1640432956081688578?s=12 These initiatives demonstrate the university's commitment to supporting students facing food insecurity and ensuring they have access to nutritious meals.

2.3.2 Students hunger interventions.

The University of Tabuk implements targeted interventions to address hunger among students.

Meal Programs

The university offers free or subsidized meal programs, particularly during special occasions such as Ramadan. More information can be found through the following links:

https://x.com/event_ut/status/1773444688747372758?s=12 https://x.com/dsa_ut/status/1641564338178719745?s=12 https://x.com/dsa_ut/status/1768262307186921884?s=12 https://x.com/dsa_ut/status/1638147260025303040?s=12 https://x.com/dsa_ut/status/1639667563863916549?s=48 https://x.com/dsa_ut/status/1638936660540002304?s=48 https://x.com/dsa_ut/status/1770127359879864672?s=48 https://x.com/dsa_ut/status/1639706510119796744?s=48 https://x.com/dsa_ut/status/1640432956081688578?s=12

• Sustainable Agriculture Projects

The university also engages in sustainable agriculture projects in partnership with various organizations. For further details, please refer to pages 37 and 42 of the documents available here.

https://www.ut.edu.sa/ar/administration/vrgssr/Partnerships-and-International/Documents/Partnership%20Agreements%202.pdf

Nutrition Workshops

Additionally, the university organizes nutrition workshops to educate students about healthy eating practices.

https://x.com/event_ut/status/1655604354324262913?s=46

Subsidized Meal Plans

Furthermore, the University of Tabuk provides subsidized meal plans for scholarship students. For more details, see page 5 of the scholarship application file for non-Saudis available here.

https://www.ut.edu.sa/ar/Deanship/student-

affairs/Documents/%D8%B7%D9%84%D8%A8%20%D9%85%D9%86% D8%AD%D8%A9%20%D8%AF%D8%B1%D8%A7%D8%B3%D9%8A%D 8%A9%20%D9%84%D8%BA%D9%8A%D8%B1%20%D8%A7%D9%84% D8%B3%D8%B9%D9%88%D8%AF%D9%8A%D9%8A%D9%86.pdf

These interventions play a crucial role in alleviating hunger among students and fostering a supportive campus environment.

2.3.3 Sustainable food choices on campus

The University of Tabuk is dedicated to offering sustainable food choices on campus, including a diverse range of vegetarian and vegan options. The university's dining services emphasize the use of locally sourced and organic ingredients to support local agriculture and reduce environmental impact. Additionally, all waste must be disposed of in a healthy and environmentally friendly manner, following the legislation in force in the Kingdom of Saudi Arabia, ensuring that it does not become a direct or indirect source of pollution.

 $\underline{https://www.ut.edu.sa/ar/Deanship/student-affairs/S-}$

Services/Nutrition-management/Pages/default.aspx

Requirements, Specifications, Standardization, and Quality in Food

https://www.ut.edu.sa/ar/Deanship/student-affairs/S-

Services/Nutrition-

management/Documents/%D8%A7%D9%84%D8%AF%D9%84%D9%8
A%D9%84%20%D8%A7%D9%84%D8%AA%D8%B4%D8%BA%D9%8A
%D9%84%D9%8A%20%D9%84%D9%84%D9%85%D9%86%D8%B4%
D8%A2%D8%AA%20%D8%A7%D9%84%D8%BA%D8%B0%D8%A7%D
8%A6%D9%8A%D8%A9%20%D8%AF%D8%A7%D8%AE%D9%84%20%
D8%AC%D8%A7%D9%85%D8%B9%D8%A9%20%D8%AA%D8%A8%D
9%88%D9%83%20(1).pdf

Guide to Supervisory Procedures for Food Safety

https://www.ut.edu.sa/ar/Deanship/student-affairs/S-

Services/Nutrition-

management/Documents/%D8%AF%D9%84%D9%8A%D9%84%20%D8%A7%D9%84%D8%A5%D8%AC%D8%B1%D8%A7%D8%A1%D8%A7

%D8%AA%20%D8%A7%D9%84%D8%B1%D9%82%D8%A7%D8%A8% D9%8A%D8%A9%20%D8%B9%D9%84%D9%89%20%D8%A7%D9%84 %D9%85%D9%86%D8%B4%D8%A7%D8%AA%20%D8%A7%D9%84% D8%BA%D8%B0%D8%A7%D8%A6%D9%8A%D8%A9.pdf

2.3.4 Healthy and affordable food choices

The University of Tabuk provides healthy and affordable food choices for all on campus, including a variety of fresh fruits and vegetables, and vegetarian options. The university's dining facilities ensure that meals are not only nutritious but also reasonably priced, making healthy eating accessible to students, faculty, and staff.

Nutrition Administration Office

https://www.ut.edu.sa/ar/Deanship/student-affairs/S-Services/Nutrition-management/Pages/default.aspx

Requirements, Specifications, Standardization, and Quality in Food https://www.ut.edu.sa/ar/Deanship/student-affairs/S-Services/Nutrition-

management/Documents/%D8%A7%D9%84%D8%AF%D9%84%D9%8
A%D9%84%20%D8%A7%D9%84%D8%AA%D8%B4%D8%BA%D9%8A
%D9%84%D9%8A%20%D9%84%D9%84%D9%85%D9%86%D8%B4%
D8%A2%D8%AA%20%D8%A7%D9%84%D8%BA%D8%B0%D8%A7%D
8%A6%D9%8A%D8%A9%20%D8%AF%D8%A7%D8%AE%D9%84%20%
D8%AC%D8%A7%D9%85%D8%B9%D8%A9%20%D8%AA%D8%A8%D
9%88%D9%83%20(1).pdf

https://www.ut.edu.sa/ar/Deanship/student-affairs/S-

Services/Nutrition-

management/Documents/%D8%AF%D9%84%D9%8A%D9%84%20%D8%A7%D9%84%D8%A5%D8%AC%D8%B1%D8%A7%D8%A1%D8%A7%D8%A7%D8%AA%20%D8%A7%D9%84%D8%B1%D9%82%D8%A7%D8%A8%D9%8A%D8%A9%20%D8%B9%D9%84%D9%89%20%D8%A7%D9%84%D9%85%D9%86%D8%B4%D8%A7%D8%AA%20%D8%A7%D9%84%D8%BA%D8%B0%D8%A7%D8%A6%D9%8A%D8%A9.pdf

2.3.5 Staff hunger interventions

The university implements interventions to prevent or alleviate hunger among staff members by establishing multiple snack stations in various locations across campus. These stations are stocked with healthy snacks and beverages, providing staff with convenient access throughout the day.







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> @kfcsaudi @event ut

Translate post







2.5 National hunger

2.5.1 Access to food security knowledge

The University of Tabuk provides local farmers and food producers with access to knowledge, skills, and technology related to food security and

sustainable agriculture. This support is offered through a variety of programs and initiatives, including:

- Training Workshops and Seminars: Regularly organized to equip farmers with the latest techniques in sustainable agriculture. https://x.com/event_ut/status/1655883068840767488?s=48
- Research and Development Collaboration: The university has signed a memorandum of interaction with the food production sector at NEOM, fostering collaborative efforts to improve agricultural practices. Partnership Agreement (See page 37). https://www.ut.edu.sa/ar/administration/vrgssr/Partnerships-and-International/Pages/default.aspx
 https://x.com/ut_dgs/status/1798425839446478897?s=48
- Supported Research Priorities and Activities: Research projects focused on advancing food security and sustainability are supported by the university.

https://x.com/ut_dgs/status/1798425839446478897?s=48

 Water Search Community Day: Engaging local farmers and communities in workshops and discussions about water conservation in agriculture.

https://x.com/u_tabuk/status/1777090825052196874?s=48 https://x.com/ut_dgs/status/1785708523382353979?s=12

 Paid Courses: Specialized courses offered to local farmers, providing in-depth knowledge in areas of agriculture and sustainability.

https://www.ut.edu.sa/ar/Faculties/science/Biology-section/Pages/NewsDetails.aspx?NewsID=6

 Free Training Workshops: Offering complimentary workshops focused on sustainable agricultural practices for local communities.

https://x.com/ut_dgs/status/1752737395458428957?s=48

• **Experience Houses (Paid):** The university's consultancy and research services offer practical, expert advice to food producers.

https://www.ut.edu.sa/ar/Deanship/institute-for-research-and-consultancy/unit-of-expertise/Pages/default.aspx

Through these efforts, the University of Tabuk contributes significantly to enhancing local agricultural practices and promoting sustainable food production.

2.5.2 Events for local farmers and food producers

The university provides events that bring together local farmers and food producers, creating opportunities for networking and knowledge transfer to enhance agricultural practices and food production

https://twitter.com/dsa_ut/status/1637130018273783810

https://twitter.com/dsa_ut/status/1635657026536611844

https://twitter.com/event_ut/status/1786016621275853263

https://twitter.com/event_ut/status/1637408692315336704

https://twitter.com/dsa_ut/status/1705909733255757907

https://twitter.com/dsa_ut/status/1642590819843440643

https://twitter.com/dsa_ut/status/1642922287044108289

https://x.com/event_ut/status/1721045480153415851

The university provides local farmers and food producers with access to its facilities, including laboratories, advanced technologies, and plant stocks, to support and improve sustainable farming practices

Research Assistant Empowerment Initiative:

https://x.com/event_ut/status/1713902091146547567

Local farmers and food producers can contact the university through the Da3em platform to access university facilities, such as labs.

https://www.ut.edu.sa/ar/Pages/da3em.aspx

2.5.4 Sustainable food purchases

The university prioritizes purchasing products from local, sustainable sources, with the procurement process seen as an investment opportunity amid competition between these sources.

https://x.com/dsa_ut/status/1657759489079091200?s=48