

Sustainable Food Policy

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Documentation Administration

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1. Purpose

UBT's main objective is to contribute and serve the society and the community. Believing that food system can contribute to global environmental, social and economic challenges, UBT developed this policy to support its aim to benefit the society by offering and promoting sustainable and healthy food choices to it community and incorporate environmental, ethical and social considerations into the products and services it provides. This policy provides a framework of UBT commitments to ensure that food and drink is produced, sourced consumed and disposed in such a way that considers the protection of the environment, serve the society and that sets high standard for animal welfare.

2. Scope

The scope of this policy includes fruit, vegetables, fish, meat and poultry, as well as packed food that is provided by the vending machines. This policy should be made available to all UBT students, employees, visitors and contractors.

3. Definitions & Acronyms

3.1 Definitions

Term	Definition
Halal food	Food products that are allowed according to Islamic Sharia rules and that in conformity with requirements of technical regulations and standards.
Unsanitary conditions	Any situation, state or condition which exposes food to contamination with physical chemical or biological factors and thus makes it injurious to health, hazardous or unfit for human consumption.
Harmful food	Food which does not meet the applicable technical standards and regulations, and adversely affect consumer health due to properties of risks existing naturally in the food or introduced into food at any handling stage.
Unsafe food	Food unfits for human consumption and injurious to consumer health for reasons which may include spoilage or incorporation of harmful substances.
Energy drinks	Carbonated or non-carbonated beverages primarily produced by natural water, natural carbohydrate, caffeine, and some other elements, such as vitamins, mineral salts, amino acids, and other permitted food additives including juices or fruit pulp and natural plant extracts.
Package	Any container or material in which food is placed or packed or wrapped in it such as a box, bottle, can, plate, barrel, bag, or wrapping.

3.2 Acronyms

Term	Definition
CAC	Codex Alimentarius Commission

FAO	Food and Agriculture Organization
WHO	World Health Organization
WOAH	World Organisation for Animal Health
IPPC	International Plant Protection Convention
ISO	International Organization for Standardization

4. Policy Principles and statement

1. Sourcing:

UBT supports a vibrant local economy in the kingdom of Saudi Arabia strengthening its links with the community using local, seasonal products and suppliers.

- All food services are outsourced at UBT.
- Procurement department ensure that sustainability is embedded in every procurement project UBT undertakes.
- UBT makes sure that the sources of food and drink are produced to the highest environmental, social and economic standards.
- UBT adopts the bylaws and regulations of the Saudi Food and drug authority SFDA that adopts international food standards and regulations such as: CAC, FAO, WHO, WOA, IPPC, ISO.
- UBT through the designated entity ensures all catering on campus meets current best practice benchmarks and standards.
- UBT reviews and updates the ethical criteria for vetting and selecting providers including:
 - Levels of compliance with sustainability standards.
 - Compliance with health standards.
 - Compliance with local and international quality standards.
- UBT reviews bids from providers and applies a transparent selection process to shortlist and award contracts.
- UBT Supporta the agriculture in the kingdom of Saudi Arabia by only purchasing, the halal poultry lamb and beef.
- UBT Ensures that sustainability criteria are included in the tender specifications to suppliers and are considered in the award of contracts.
- UBT avoids bottled water where possible, and provide free drinking water to all staff, students and visitors.

2. Learning, Teaching and Research

- UBT, through students' affairs and Intellectual awareness department, raises

awareness and teach its students about sustainable food to gain practical practices.

- UBT supports all activities that enhance the university's food culture.
- UBT Supports research about agriculture and food security from science and engineering, business, and economic, advertising and legal perspectives.
- UBT Conducts different academic and non-academic activities and events in to discuss technical, social, and environmental topics between students, researchers and staff.

3. Environment:

- UBT manages our waste effectively to reduce, re-use and recycle where possible.
- UBT encourages and promotes healthy and sustainable environment.
- UBT encourages Organic products.
- UBT Minimizes environmental impact and resource use by reducing waste.
- UBT Adopts green, environment friendly practices or food.
- Cardboard from all delivery packaging is recycled and UBT actively encourage further work being done by suppliers to reduce packaging at source.
- UBT Reduces deliveries on campus by restricting all outlets to 3 deliveries per week.
- Our food packaging for items prepared on site is biodegradable, compostable, or recyclable.
- UBT works closely with its suppliers to further its sustainable food agenda.

4. Society & community engagement.

- UBT Publicly advertises the Good Food Policy, set targets / commitments and report on performance annually.
- UBT Shares the best practices and the research findings on sustainable food from farming to harvesting.
- UBT Exchanges Knowledge and expertise on the best practices for sustainable food with its collaborators
- Students affairs and intellectual awareness department Raise awareness of healthy, sustainable options and help people make informed choices by highlighting the provenance, seasonality and other sustainability and health aspects
- UBT encourages through best practices to Save energy and water by efficiently managing its facilities and events.
- UBT Takes action to minimize food and packaging waste generated from our activities.
- UBT Works with suppliers to reduce negative environmental impacts, including emissions from transport and waste from packaging or food.
- Encourages staff and students to conserve resources.
- Publishes allergen and nutritional information (Guideline Daily Amounts) for

all menu items.

5. Related Documents

This include the following: (in hierarchical order) , legislation, policies, other procedures and standards, guidelines, forms and other useful resources

Docume nt No.	Document Name	Document Type	Location

6. Version Control & Revision History

Version control	Date released	Approved by	Summary of changes

7. Approvals

[Deans Committee] [Chair Name] [Signature] [Date]

[University Council] [Chair Name] [Signature] [Date]