



2020 - 2026



جامعة تبوك
University of Tabuk

SDG2: Zero Hunger

2 ZERO HUNGER





The University actively contributes to the fight against hunger and the promotion of sustainable agriculture through a wide range of initiatives. It supports local farmers and food producers by offering access to knowledge, skills, and technologies through specialized training workshops, seminars, and collaborative research projects. The university also hosts events that bring together agricultural stakeholders, encouraging knowledge exchange, networking, and the adoption of sustainable farming practices. In addition, it provides access to university facilities, including laboratories, to further support agricultural development.

These efforts demonstrate the university's strong commitment to addressing hunger both on campus and in the wider community, aligning with its broader mission of fostering sustainable development.

2.1 Research on hunger

The University of Tabuk plays a vital role in addressing hunger through its impactful research output. The volume and focus of its publications highlight the university's commitment to advancing solutions in food security, sustainable agriculture, and resource management. In 2024, for instance, several noteworthy studies were published, reflecting ongoing efforts to contribute

meaningfully to this critical global challenge. Some of the key publications include:

El-Mogy, M.M., Sattar, A., Ali, Q., Alharbi, B.M., Abbas, Z.K., AL-Balawi, S.M., Althaqafi, M.M., Al-Harb, N.A., Al-Qahtani, S.M. and Darwish, D.B.E., 2024. Exogenous Application of Tyrosine Mitigated the Adversities of Drought Stress in Maize Seedlings through Modulation of Photosynthetic Performance and Antioxidants Defense Systems. *Journal of Soil Science and Plant Nutrition*, 24(3), pp.5067-5080.

Irshad, A., Aljaedi, A., Bassfar, Z., Jamal, S.S., Daud, A., Chaudhry, S.A. and Das, A.K., 2024. SAWPS: Secure access control for wearable plant sensors: Reinforcing agriculture 4.0. *IEEE Sensors Journal*.

2.3 Student hunger

2.3.1 Student food insecurity and hunger

The University of Tabuk is dedicated to supporting students' nutritional needs and combating food insecurity through a variety of targeted initiatives managed by the Deanship of Student Affairs.

Contracting with Nutrition Providers

The Deanship contracts specialized food service companies to deliver safe and healthy meals to students across campus.

https://x.com/dsa_ut/status/1820162053358727232?s=48

Supervised Nutrition Services
The Department of Nutrition and Catering

oversees campus food services, including breakfast and lunch meals, vending machines, and catering for events. It ensures food quality, hygiene, and responsiveness to student feedback.

The Deanship oversees all student nutrition services through its dedicated units, such as the Department of Nutrition and Catering. These services include breakfast and lunch meals, campus cafeterias, vending machines, as well as catering for university events and student activities. The Deanship also receives and responds to student feedback regarding food services.

<https://www.ut.edu.sa/campus-life/student-services-and-support>



The main responsibilities of the Department of Nutrition and Catering under the Deanship of Student Affairs include:

- Supervising all student nutrition services.
- Ensuring the quality, safety, and health standards of meals provided.
- Developing and improving food services in response to student feedback and complaints.
- Overseeing meal preparation, hygiene of staff and tools, cleanliness

of dining areas, and meal distribution.

- Monitoring campus cafeterias to ensure cleanliness and the availability of diverse food options.



Subsidized Meal Plans: The University provides discounted meal options for scholarship recipients. Additional details can be found on page 5 of

[Executive Rules Governing the Affairs of Non-Saudi Scholarship Students at the University of Tabuk](#)

Offers and Discounts Initiative: This program aims to provide services and exclusive discounts to university students and staff through partnerships with various service providers, commercial outlets, and retailers. The discounts cover essential students' needs, including restaurants and food services.

<https://www.ut.edu.sa/campus-life/offers-and-discounts>

[offers and discounts 1](#)

[offers and discounts 2](#)

Ramadan Iftar Initiatives

The University of Tabuk organizes free group iftar events during the holy month of Ramadan, open to all students and staff. These gatherings aim to strengthen social bonds, promote a sense of belonging, and foster a spirit of unity and generosity within the university community.

[https://x.com/event ut/status/1773444688747372758?s=12](https://x.com/event_ut/status/1773444688747372758?s=12)



2.3.2 Students Hunger Interventions

The University of Tabuk takes proactive steps to reduce hunger and ensure food accessibility for its students through structured and inclusive support systems. Among these are:

Nutritional Support Programs that provide affordable meals, particularly for students on scholarships, ensuring regular access to balanced food options.

See page 5 at :

[Executive Rules Governing the Affairs of Non-Saudi Scholarship Students at the University of Tabuk](#)

SDG2: Zero Hunger



On-Campus Food Services Management, including meal preparation, distribution, and quality oversight, managed by specialized university units to maintain high standards and consistent availability.

https://x.com/dsa_ut/status/1959240039650484688?s=48

<https://www.ut.edu.sa/campus-life/student-services-and-support>



Community-Based Discount Initiatives that link students with local food providers and restaurants offering reduced prices to help ease the financial burden.

<https://www.ut.edu.sa/campus-life/offers-and-discounts>

[offers and discounts 1](#)

[offers and discounts 2](#)

Seasonal and Cultural Food Programs, such as complimentary iftar meals during Ramadan, which encourage communal engagement and offer relief to students who may otherwise lack access to regular meals.

https://x.com/event_ut/status/1773444688747372758?s=12

Continuous Monitoring and Response Systems that allow students to provide

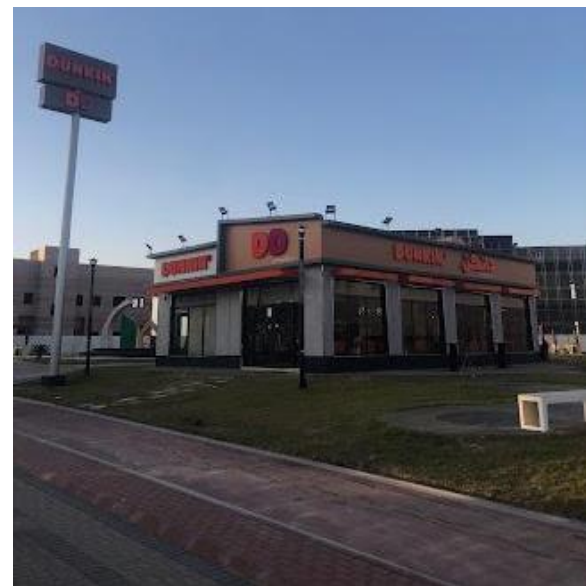
feedback on food-related services, enabling timely adjustments and improvements.

<https://www.ut.edu.sa/campus-life/student-services-and-support>

These interventions reflect the university's commitment to supporting student welfare through both preventative measures and direct assistance to reduce the risk of hunger.

Partnerships with Specialized Nutrition Providers: The university contracts professional food service companies to ensure the regular provision of safe, nutritious, and affordable meals across campus

https://x.com/dsa_ut/status/1820162053358727232?s=48



2.3.3 Sustainable food choices on campus

The University of Tabuk promotes sustainable food choices on campus by offering a variety of meal options, including

vegetarian and plant-based dishes, across its dining facilities. The food services, managed by specialized nutrition providers under the supervision of the Department of Nutrition and Catering, ensure that diverse dietary preferences and sustainability considerations are taken into account. Cafeterias and vending areas include meals made with locally sourced ingredients and seasonal produce where possible, supporting both health and environmental responsibility. Student feedback is regularly collected to improve and expand sustainable food offerings.

Nutrition Services Ensuring Dietary Variety and Environmental Responsibility

The food services at the University of Tabuk, managed by specialized nutrition providers and supervised by the Department of Nutrition and Catering, are designed to accommodate diverse dietary preferences, including vegetarian and plant-based options. These services also incorporate sustainability considerations, such as the use of locally sourced ingredients and environmentally responsible practices. This approach reflects the university's commitment to promoting both student wellbeing and the principles of sustainable development.

Evidence:

[Operational Manual for Food Facilities at Tabuk University](#)

[Guide to Control Procedures for Food Facilities](#)

Food and beverage stores on campus

The Deanship of Student Affairs partners with specialized food service providers to ensure the delivery of safe, nutritious meals to students throughout the campus.

Juice Line, part of the Rowad Tabuk Group, opened a new branch at the University of Tabuk. Since its launch in 2017 in Tabuk, the brand has specialized in fresh juices and fruit salads, distinguished by high quality and innovative blends. With a focus on customer satisfaction, product quality, and service excellence, *Juice Line* has built a strong reputation for promoting healthy choices and continues to grow as a leading name in the local market.

[https://x.com/dsa ut/status/1959240039650484688?s=48](https://x.com/dsa_ut/status/1959240039650484688?s=48)

<https://www.juiceline.sa/>

2.3.4 Healthy and affordable food choices

The University of Tabuk is dedicated to supporting the health and wellbeing of its community by ensuring the availability of nutritious and affordable food options. Efforts are made to provide meals that cater to diverse dietary needs while upholding standards of quality, accessibility, and cost-effectiveness. These initiatives reflect the university's commitment to fostering a healthy campus environment for all.

Juice Line, a brand under the Rowad Tabuk Group, has recently opened a branch at the University of Tabuk. Established in 2017, the company is known for its wide range of fresh

juices and fruit salads, offering high-quality products and creative blends at reasonable prices. With its strong commitment to customer satisfaction and service excellence, Juice Line promotes healthy and accessible food options, making it a trusted choice for students and staff alike.

https://x.com/dsa_ut/status/1959240039650484688?s=48

<https://www.juiceline.sa/>

Requirements, Specifications, Standardization, and Quality in Food

[Operational Manual for Food Facilities at Tabuk University](#)

[Guide to Control Procedures for Food Facilities](#)

The University provides discounts at restaurants and cafés on campus, making healthy and affordable food choices more accessible for students and staff.

The university issues a special newsletter featuring significant discounts on a variety of food products, with some items reduced to as little as one riyal. This initiative provides students with affordable food options that support their daily budget.

<https://www.ut.edu.sa/campus-life/offers-and-discounts>

[offers and discounts 1](#)

[offers and discounts 2](#)

Here are some of the food prices at the university, with many items available at

special discounted rates, providing students with affordable and healthy options

Food price

2.3.5 Staff hunger interventions

The University of Tabuk is committed to promoting food security and wellbeing among its staff through a range of structured and inclusive support initiatives. These efforts aim to ensure that all university personnel have regular access to healthy, affordable, and culturally appropriate food options.

Affordable Meal Services

The university provides staff members with access to reasonably priced meals, helping to reduce financial pressure and support a balanced diet as part of a healthy work environment.

<https://www.ut.edu.sa/campus-life/offers-and-discounts>

[offers and discounts 1](#)

[offers and discounts 2](#)

Managed Food Service Operations

Campus food services are overseen by specialized units within the university, ensuring the preparation and distribution of meals adheres to high standards of hygiene, quality, and consistency.

<https://www.ut.edu.sa/campus-life/offers-and-discounts>

[Operational Manual for Food Facilities at Tabuk University](#)

Guide to Control Procedures for Food Facilities

Discount Programs through Community Partnerships

Through collaborations with local restaurants and service providers, the university offers staff exclusive discounts on food and related services, promoting affordability and community connection.
<https://www.ut.edu.sa/campus-life/offers-and-discounts>

offers and discounts 1

offers and discounts 2

Cultural and Seasonal Meal Initiatives
 Staff are included in seasonal and cultural meal programs such as free group iftar events during Ramadan, fostering a sense of community and shared experience.
[https://x.com/event ut/status/1773444688747372758?s=12](https://x.com/event_ut/status/1773444688747372758?s=12)

Feedback and Quality Improvement Mechanisms

The university actively seeks staff input on food services and responds through continual service enhancement to meet evolving needs.

<https://www.ut.edu.sa/campus-life/offers-and-discounts>

Contracted Nutrition Providers

To maintain reliable and professional food service delivery, the university partners with specialized catering companies that provide safe and nutritious meals across all university facilities.

[https://x.com/dsa ut/status/1820162053358727232?s=48](https://x.com/dsa_ut/status/1820162053358727232?s=48)

[https://x.com/dsa ut/status/1959240039650484688?s=48](https://x.com/dsa_ut/status/1959240039650484688?s=48)

<https://www.juiceline.sa/>

These initiatives reflect the University of Tabuk's broader commitment to creating a supportive and health-conscious workplace for all staff members.



2.5 National hunger

2.5.1 Access to food security knowledge

The University of Tabuk promotes access to food security knowledge by empowering local farmers and food producers through education, training, and technology transfer. The university offers a range of initiatives designed to enhance sustainable agricultural practices and strengthen local food systems. These include capacity-building programs, technical workshops, and community outreach projects that provide practical

knowledge and innovative solutions in the fields of food security, efficient resource use, and climate-resilient farming.

Research and Development Collaboration:
The University of Tabuk has established partnerships with the Ministry of Environment, Water and Agriculture, ASTRA Farms, and NEOM Food Production. These collaborations aim to advance responsible food systems, strengthen local agricultural practices, and promote environmentally sustainable approaches, including within the university's own food services.

<https://www.ut.edu.sa/about-ut/agreements-and-partnerships>

Partnership Agreements



مذكرة تفاهم بين جامعة تبوك وقطاع إنتاج الأغذية بشركة تبوك

الطرف الأول: جامعة تبوك

الطرف الثاني: شركة إنتاج الأغذية بشركة تبوك

الأهداف:

مجالس التعاون والتفاهم:

1- التعاون مع قطاع الأغذية حول الزراعة المستدامة

2- بناء البنى التحتية المعتمدة على الغذاء الاصطناعي

3- تطوير تقنيات الغذاء الاصطناعي والوقوع المعزز لبنية مستدامه

4- البحث والابتكار في مجال الحوكمة للتقنيات الناشئة والطاقة

صابط الاتصال:

د. فهد بن محمد الربيعي

وقاية الجامعة للدراسات العليا والبحث العلمي



مذكرة تفاهم بين جامعة تبوك والمركز الوطني لتنمية الغطاء النباتي ومكافحة التصحر

الطرف الأول: جامعة تبوك

الطرف الثاني: المركز الوطني لتنمية الغطاء النباتي ومكافحة التصحر

الأهداف:

مجالس التعاون والتفاهم:

1- التدريب والتأهيل من خلال التعاون في إنشاء وتطوير البرامج الأكاديمية في مجال البيئة (برنامج تأهيل تعليمي)، وتوفير دورات تدريبية للتدريب التي تخدم القطاع الحكومي الخاص

2- التعاون في الأبحاث والدراسات التخصصية التطبيقية في مجالات إعادة تأهيل أراضي المراعي والغابات وتطبيق تقنيات حصاد المياه ودراسات المناطق الجافة وإدارة المسائل

3- إعداد وتنفيذ أنشطة وبرامج ومبادرات توعوية، تثقيف وتوعوية في مجال تنمية الغطاء النباتي والمحافظة على المراعي الطبيعية والغابات والمناطق الوطنية وحفظ

4- تنظيم ورعي ومشاكل البيئة كالتحطيب وقطع الأشجار وتحويل أراضي المراعي الطبيعية وذلك لخدمة البيئة وتوعية المجتمع بأهمية الغطاء النباتي وتعزيز ثقافته

صابط الاتصال:

د. عثمان بن راشد الزهراني

وقاية الجامعة للدراسات العليا والبحث العلمي



مذكرة تفاهم بين جامعة تبوك وشركة أسترا الزراعية

الطرف الأول: جامعة تبوك

الطرف الثاني: شركة مزارع أسترا

الأهداف:

مجالس التعاون والتفاهم:

1- الأبحاث والدراسات التخصصية المتعلقة بالبيئة والطاقة المتجددة،

2- التدريب التعاوني والاصلي لطالب جامعة تبوك

3- تطوير تقنيات الري الحديثة لتحسين جودة المنتجات الزراعية ورفع كفاءة الإنتاج

4- استخدامات الغذاء الاصطناعي والبروتين في إنتاج الفواكه والزهور

5- تطوير برامج إدارة المخلفات البيولوجية والتسويق وما ينطق عليه الطرفان

صابط الاتصال:

د. عثمان بن راشد الزهراني

وقاية الجامعة للدراسات العليا والبحث العلمي



مذكرة تعاون بين جامعة تبوك ووزارة البيئة والمياه والزراعة

الطرف الأول: جامعة تبوك

الطرف الثاني: وزارة البيئة والمياه والزراعة

الأهداف:

مجالس التعاون والتفاهم:

1- التعاون في إنشاء وتطوير برامج أكاديمية ذات علاقة بالبيئة

2- توفير دورات تدريبية لخدمة أهداف الوزارة سواء لعموم القطاع الحكومي أو القطاع الخاص

3- إقامة فروع التدريب لطالب وطالبات الجامعة في المجالات الهندسية والميكانيكية لدى الوزارة

4- إعداد وتنفيذ أنشطة وبرامج ومبادرات توعوية يقوم بها طلبة وطالبات الجامعة

5- مشاركة الوزارة في إنشاء البنية التحتية لدى الجامعة تعاضد إلى التكليف بأهمية البيئة والمحافظة عليها

6- تشجيع الطرفين للأبحاث التخصصية والتوعية البيئية

صابط الاتصال:

د. بسمة بنت مسعود الحربي

وقاية الجامعة للدراسات العليا والبحث العلمي

Supported Research Priorities and Activities: Research projects focused on advancing food security and sustainability are supported by the university.

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Training Workshops and Seminars: Regularly organized to equip farmers with the latest techniques in sustainable agriculture.

Invitation

The Deanship of Research and Graduate Studies invites you to attend a scientific seminar presented by **Food Sustainability Research Group** at University of Tabuk. This seminar is for its research project funded by the Deanship of Research and Graduate Studies in the **Research to Innovation Track (R2I)**, in partnership with **Red Sea Global** as a beneficiary and recipient partner of the project's outcomes

University of Tabuk | Red Sea Global

Project title

Enhancement of Microalgae High-Value Products and Developing Microalgae-Mediated Nanomaterials

Seminar Presenter
Dr. Hala Bayomy
Principal Investigator of food sustainability research group
Associate Professor at Food Sciences and Nutrition Department
Faculty of Science, University of Tabuk

Seminar Moderator
Eman Alatwi
Deanship of Research and Graduate Studies

For more details about Research group's identity and its activities

Target group
• Faculty members
• Researchers

Tuesday 27/8/2024
8:00 PM
To attend

Certificates will be provided to all attendees

Deanship of Research and Graduate Studies

https://x.com/ut_dgs/status/1828192656704311731?s=48

The Deanship of Research and Graduate Studies invites you to attend Scientific Seminar presented by Plant Diversity and Conservation Group at University of Tabuk. This Seminar is for its research project funded by Environment Fund

Project title

Development of Conservation Strategies of Selected Flora of Tabuk Region

Seminar Presenter:

Dr. Zahid Siddiqui
• The principle investigator of Plant Diversity and Conservation Group
• Biology Department, Faculty of Science, University of Tabuk

Seminar Moderator:
Dalal Alharbi
Deanship of Research and Graduate Studies

Target group:
• Faculty members
• Researchers

Tuesday 11/2/2025 8:00 P.M

To attend

Certificates will be provided to all attendees

Deanship of Research and Graduate Studies

https://x.com/ut_dgs/status/1889279687072919734?s=48

Water Search Community Day is an initiative by the University of Tabuk aimed at engaging local farmers and community members in practical workshops and open discussions focused on water security and its role in sustainable food production.

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

SDG2: Zero Hunger



The University of Tabuk provides several free academic programs that contribute to environmental sustainability and the protection of natural resources, which are essential components of food security. These include:

Applied College (Diploma Programs):

<https://www.ut.edu.sa/the-applied-college/study/academic-programs>

- Wildlife Conservation and Protection
- Protected Area Management
- Plant Ecology
- Environmental Protection and Natural Resource Management
- Environmental Studies

College of Science (Diploma Programs):

- Environmental Sustainability
- Vegetation Cover Studies

These programs equip students with the knowledge and skills needed to manage ecosystems, support sustainable agriculture, and protect biodiversity key factors in achieving long-term food security in the region

Sustainable Green Future Conference: The University of Tabuk participated in the Sustainable Green Future Conference, hosted over two days by King Fahd University of Petroleum and Minerals (KFUPM). The conference focused on developing innovative solutions for a more sustainable environment, including discussions on sustainable agriculture, food

systems resilience, and resource-efficient practices that support long-term food security.

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.

Experience Houses

Applied Training for Biodiversity Survey and Seed Conservation in NEOM Reserve: As part of the Diploma in Protected Area Management offered by the Applied College at the University of Tabuk, students participated in hands-on training in biodiversity surveying, seed collection, preservation, and cultivation methods within NEOM Reserve. This fieldwork is a key component of the university's efforts to enhance local capacities in environmental conservation and sustainable land use, directly contributing to food security and ecosystem resilience.

The program is one of several specialized initiatives launched in alignment with Saudi Vision 2030 and the goals of SDG 2: Zero Hunger, particularly in ensuring long-term access to food security knowledge and supporting sustainable agriculture practices.

https://x.com/event_ut/status/1848649807352524984?s=48

SDG2: Zero Hunger



Let's Make It Green": Tree-Planting Campaign at the University College in Umluj: The University College in Umluj, in partnership with the Umluj Green Society, organized a tree-planting campaign to mark the Saudi Green Initiative Day. The event promoted sustainable land use and environmental awareness, key elements in supporting long-term food security.

[https://x.com/event ut/status/1772939401489736184?s=48](https://x.com/event_ut/status/1772939401489736184?s=48)

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

As part of its commitment to supporting sustainable agriculture and enhancing food security, the University of Tabuk organizes dedicated events for local farmers and food producers. These events serve as platforms for knowledge exchange, capacity building, and collaboration, enabling participants to access the latest insights, techniques, and technologies in sustainable food production and land management.

Workshop on Seed Preservation and Biodiversity: Educating participants on seed collection, conservation, and cultivation to safeguard crop diversity.

[https://x.com/event ut/status/1848649807352524984?s=48](https://x.com/event_ut/status/1848649807352524984?s=48)

Horticulture Innovation Center Launch: The upcoming **Horticulture Innovation Center** at the University of Tabuk, a collaboration between the university, SGH, and NEOM's Topian, is set to serve as a hub for training local growers, researchers, and industry professionals in advanced sustainable horticulture techniques

https://saudifoodtech.sa/topian-and-sgh-to-open-horticulture-innovation-center-at-the-university-of-tabuk/?utm_source=chatgpt.com

Through these diverse events, the University of Tabuk empowers local farmers and food producers by providing access to up-to-date knowledge, technical skills, and sustainable solutions. This engagement aligns with **SDG 2: Zero Hunger**, supporting food security by strengthening local agricultural systems and building community resilience.

2.5.3 University access to local farmers and food producers

As part of its commitment to supporting sustainable agriculture and achieving food security (SDG 2), the University of Tabuk provides access to its educational and research resources for the benefit of local farmers and food producers. By opening its

facilities such as laboratories and training centers, and plant nurseries the university plays a vital role in enhancing agricultural practices, promoting innovation, and strengthening the capacity of the regional farming community. The following points highlight key examples of this engagement.

Field-Based Learning and Seed Conservation Programs

As part of the Diploma in Protected Area Management, field activities such as biodiversity surveys, seed collection, and replanting in NEOM Reserve offer hands-on training to students and local stakeholders—improving conservation and agricultural resilience practices.

https://x.com/event_ut/status/1848649807352524984?s=48

Access to Research Centers and Scientific Groups

The University of Tabuk offers local farmers and food producers the opportunity to connect with its research centers and specialized scientific groups working in fields such as agriculture, environmental conservation, and sustainability. These centers provide technical support, scientific consultation, and collaborative opportunities in applied research projects.

<https://www.ut.edu.sa/research/research-centers-and-chairs>

<https://www.ut.edu.sa/research/research-groups-areas>

[Research groups](#)

<https://www.ut.edu.sa/contact-us>

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.

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