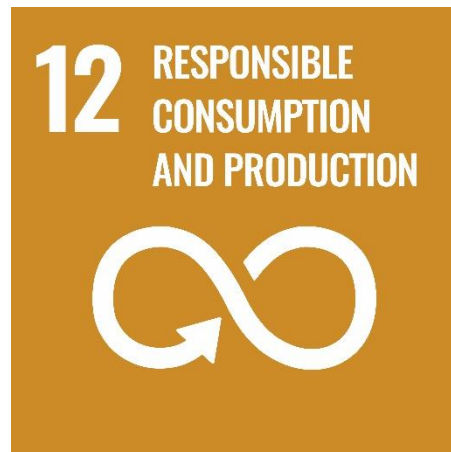


SUSTAINABLE DEVELOPMENT GOALS



12.2.1 Have a policy on ethical sourcing of food and supplies ?

Yes. The **University of Business and Technology (UBT)** has a **Sustainable Food Policy (UC.07.01)** that emphasizes ethical sourcing of food and supplies to support environmental, social, and economic responsibility. Recognizing the impact of food systems on global challenges, UBT promotes sustainable practices in food sourcing, production, and consumption.

This policy ensures that all food and beverages provided across UBT's facilities are selected with consideration for environmental protection, social ethics, and animal welfare. It prioritizes suppliers who follow sustainable farming, humane treatment of animals, and responsible resource management. By doing so, UBT supports local communities, reduces its environmental footprint, and encourages a culture of sustainability.

The policy applies to all food categories—including fruits, vegetables, meat, fish, poultry, and packaged goods—and is aligned with the **Saudi Food and Drug Authority (SFDA)** standards and international frameworks such as **FAO, WHO, WOA, CAC, IPPC, and ISO**.

Through this policy, UBT commits to:

- Embedding sustainability criteria in supplier selection and procurement tenders.
- Supporting local and seasonal agriculture.
- Avoiding bottled water where possible and providing free drinking water across campuses.
- Managing waste through recycling, biodegradable packaging, and reduced delivery frequency.
- Promoting healthy, sustainable diets and public awareness of ethical consumption.

Additionally, **UBT ensures that this policy is accessible to all stakeholders**, including students, staff, visitors, and contractors, underscoring its commitment to transparency and accountability. Through these efforts, UBT not only contributes positively to the community and environment but also sets a **benchmark for ethical and sustainable food choices in higher education**.

This integrated framework demonstrates UBT's accountability and its alignment with **SDG 12 (Responsible Consumption and Production)** and **Vision 2030** sustainability objectives.

Figure 12.2.1 A – UBT Sustainable Food Policy (UC.07.01)

Official approved document detailing UBT’s ethical sourcing standards, supplier criteria, and sustainability commitments in food procurement, endorsed by the University Council on 17 September 2024.

Sustainable Food Policy

Policy Code:	UC.07.01
Policy Version No:	Ver. 1.0
Approval Date:	17/9/2024
Implementation Date:	17/9/2024
Revision Date:	September 2027
Policy Owner:	UBT Company

Documentation Administration

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1. Purpose

UBT's main objective is to contribute and serve 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 its 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 Organization 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.
- The 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, WOH, 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 Support 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 provides 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 teaches 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 economics, advertising and legal perspectives.
- UBT Conducts different academic and non-academic activities and events 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 a 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 includes the following: (in hierarchical order), legislation, policies, other procedures and standards, guidelines, forms and other useful resources.

Document No.	Document Name	Document Type	Location

6. Version Control & Revision History

Version control	Date released	Approved by	Summary of changes

7. Approvals

University Council	Chair Name	Signature	Date
1/4/8	Dr. Weam Tunsi		17/9/2024