

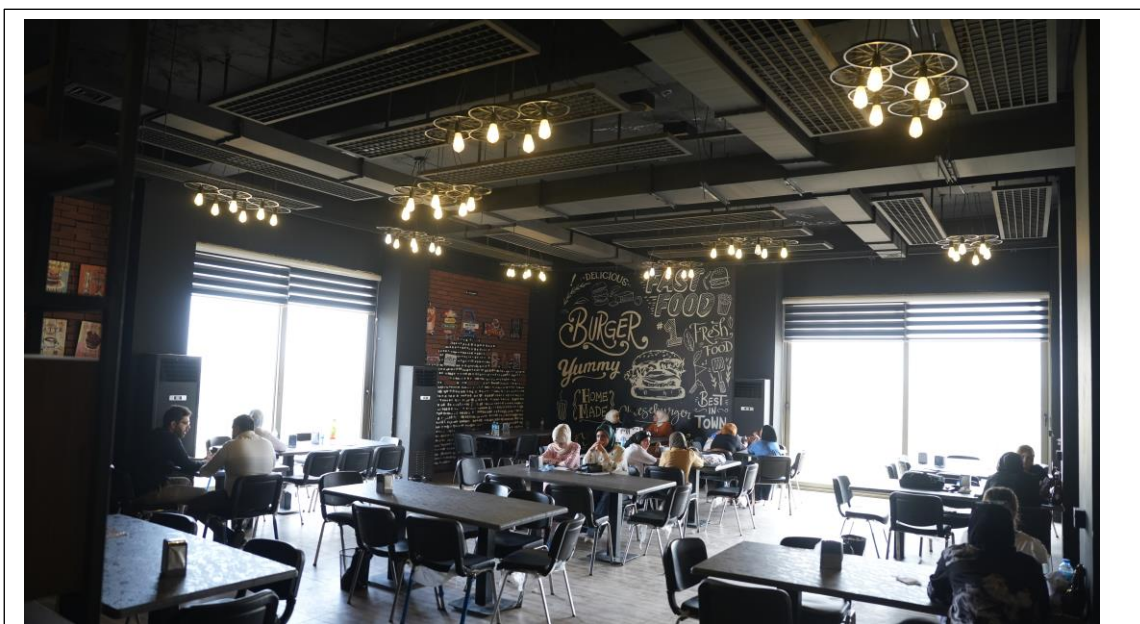
University : Alnoor University
Country : Mosul / Iraq
Web Address: <https://alnoor.edu.iq/>

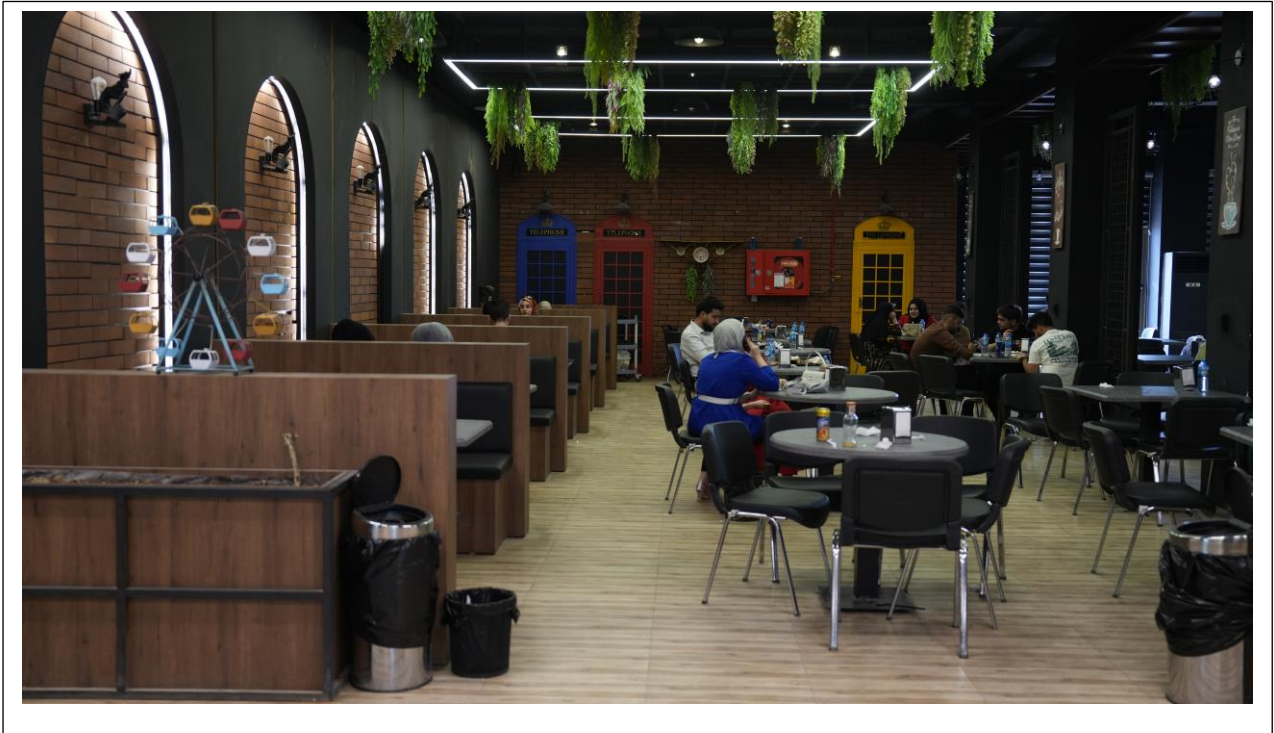
SDG2: Zero Hunger

2.3.2 - Does your university as a body provide interventions to prevent or alleviate hunger among students? (e.g. including supply and access to food banks/pantries)

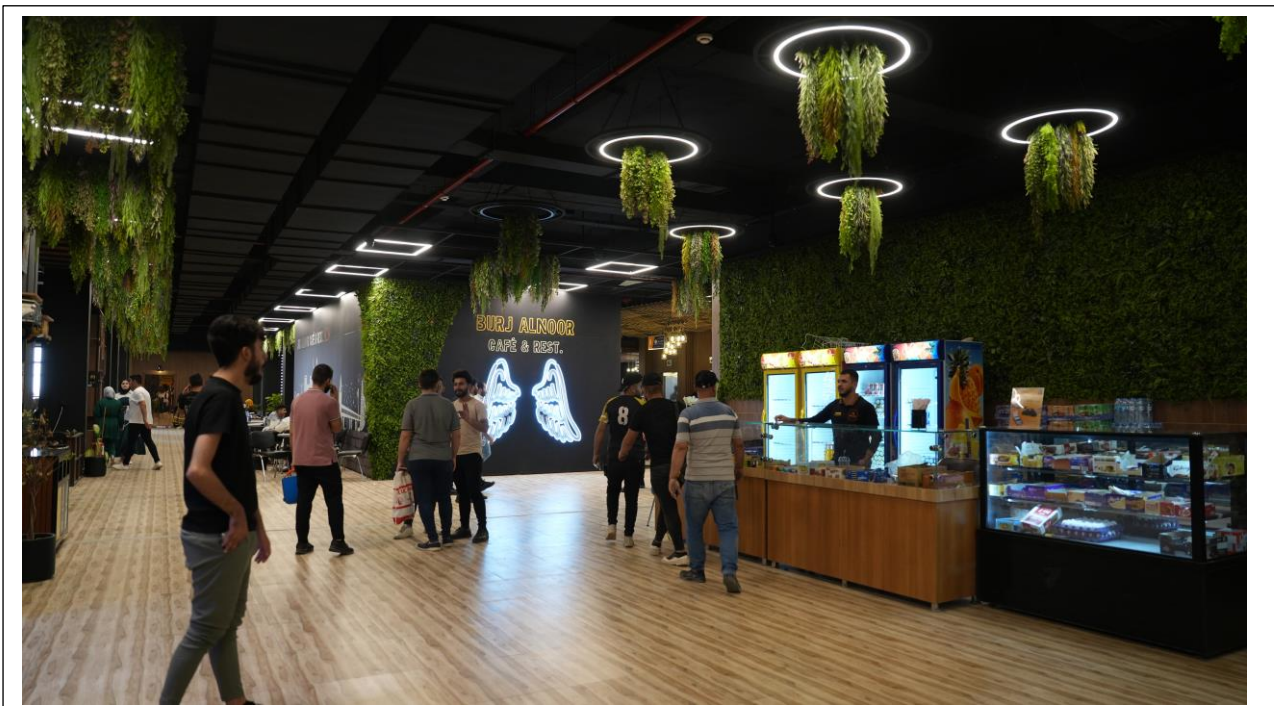
“Food waste” is defined as food and the associated inedible parts removed from the human food supply chain. “Removed from the human food supply chain” means one of the following end destinations: co/anaerobic digestion; compost / aerobic digestion; land application; controlled combustion; sewer; litter/discards/refuse; or landfill. “Food” is defined as any substance – whether processed, semiprocessed or raw – that is intended for human consumption. “Food” includes drink, and any substance that has been used in the manufacture, preparation or treatment of food. Therefore, food waste includes both: “edible parts”: i.e. the parts of food that were intended for human consumption, and “inedible parts”: components associated with a food that are not intended to be consumed by humans. Examples of inedible parts associated with food could include bones, rinds and pits/stones. “Food loss” is defined as all the crop and livestock human-edible commodity quantities that, directly or indirectly, completely exit the post-harvest/slaughter production/supply chain by being discarded, incinerated or otherwise, and do not reenter in any other utilization (such as animal feed, industrial use, etc.), up to, and excluding, the retail level. Losses that occur during storage, transport and processing, also of imported quantities, are therefore all included. Losses include the commodity as a whole with its non-edible parts decrease in edible mass at the production, post-harvest and processing stages of the food chain.

Alnoor University is dedicated to alleviating hunger across universities. For this purpose, the university has many canteens where fresh and nutritious food is served to all students, teachers and other staff. University ensures proper supply of delicious and nutritious food at all campuses at a subsidized rate for all.





Alnoor University provides proper guidelines and regulations for cooking, serving and preserving food at all canteens in the campus to serve food in hygienic way





More relevant links : <https://alnoor.edu.iq/en/archives/2024/07/18/07/39/60046/>

https://www.google.com/imgres?imgurl=https%3A%2F%2Flookaside.instagram.com%2Fseo%2Fgoogle_widg et%2Fcrawler%2F%3Fmedia_id%3D3003057489575629837&tbnid=73Qwlowblb1zRM&vet=1&imgrefurl=http s%3A%2F%2Fwww.instagram.com%2Freal%2FCmtAOA6O1QN%2F&docid=pyqFePuGbGW0sM&w=1080&h=6 08&source=sh%2Fx%2Fim%2Fm1%2F1&kgs=38d30617b2adfb84&shem=abme%2Ctrie