



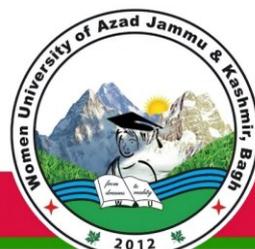
## Staff hunger interventions

The Women University of Azad Jammu and Kashmir (WUJ&K), Bagn, has implemented a comprehensive Campus Food Security and Hunger Prevention Policy ([Annex I](#)) to ensure that all members of the university community, including teaching and non-teaching staff, have access to adequate, nutritious, and affordable food. This policy guides the university's initiatives aimed at promoting staff well-being, workplace satisfaction, and a healthy campus environment.

In alignment with this policy, the university operates on-campus cafeterias and mess facilities that **provide meals and refreshments at subsidized rates for staff members**. These measures ensure that university employees can access hygienic and balanced meals conveniently during working hours. A comparison of subsidized food rates is provided in [Annex II](#).

To maintain food quality, hygiene, and safety standards, the university administration carries out regular inspections, and staff feedback is actively collected to enhance menu planning, service efficiency, and dietary variety. A sample inspection report is attached as [Annex III](#).

Through these ongoing efforts, WUJ&K demonstrates its commitment to fostering a supportive and inclusive workplace, ensuring that staff members have access to affordable, nutritious food options that contribute to their overall health, satisfaction, and productivity.





# WOMEN UNIVERSITY

OF AZAD JAMMU & KASHMIR, BAGH. Website: [www.wuajk.edu.pk](http://www.wuajk.edu.pk)

## CAMPUS FOOD SECURITY AND HUNGER PREVENTION POLICY

### 1. Introduction

The Women University of Azad Jammu & Kashmir (WUAJ&K), Bagh, is committed to the welfare, health, and productivity of its students, faculty, and staff. The university recognizes that access to affordable, nutritious, and hygienic food is fundamental to ensuring academic excellence, workplace performance, and overall well-being.

This policy aims to address food insecurity and hunger on campus through structured, sustainable, and inclusive measures aligned with the United Nations Sustainable Development Goals (SDGs), particularly SDG 2: Zero Hunger and SDG 3: Good Health and Well-being.

### 2. Purpose

The purpose of this policy is to:

- a) Ensure that all students and staff have access to sufficient, safe, and affordable meals on campus.
- b) Prevent food insecurity and hunger through subsidized food and financial support.
- c) Maintain high standards of food safety and hygiene in all cafeterias and hostel messes.
- d) Promote awareness about nutrition, food waste reduction, and healthy dietary practices.

### 3. Scope

This policy applies to all students, faculty, and staff members of WUAJ&K, covering all university cafeterias, hostel messes, and food service areas on campus.

### 4. Policy Provisions

- a) Affordable and Subsidized Meals
  - The university ensures the availability of healthy and nutritious meals at highly subsidized rates for students and at reasonable, cost-based rates for faculty and staff.
  - Meal prices are reviewed periodically to maintain affordability without compromising food quality.
- b) Food Quality, Safety, and Hygiene Monitoring

- Regular inspections of meal quality, kitchen hygiene, and food safety standards are conducted by the Hostel Warden, Cafeteria Committee, and Administration.
  - Feedback from students and staff is periodically collected to improve menu options and service quality.
- c) Financial Assistance to Needy Students
- Need-based scholarships and financial assistance are provided to students from low-income families to cover food and living expenses.
- d) Awareness and Education
- The university organizes awareness campaigns and seminars on nutrition, responsible consumption, and food waste reduction to encourage healthy and sustainable habits.
- e) Community Outreach and Food Redistribution
- Leftover edible food, in good condition, is collected and distributed to needy individuals in nearby communities, in coordination with local volunteers and welfare organizations.
- f) Coordination and Implementation
- The Hostel Warden, Cafeteria Committee, and Director of Student Affairs, under the supervision of the Registrar, are responsible for implementing this policy, maintaining records, and submitting annual reports to the Vice Chancellor.

## **5. Monitoring and Review**

The Director of Student Affairs will annually review the implementation and impact of this policy. Any recommendations for improvement will be submitted to the Vice Chancellor for approval.



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OFFICE OF DIRECTORATE STUDENT AFFAIRS  
Contact # 05823-960043

No: WUAI&K/DSA/ 835 /2025

Date: 06-08-2025

## Comparison Some Common item and their Prices

<b>Food items</b>	<b>Market price(full/half)</b>	<b>University rates (full/half)</b>
Biryani	600/350	250/100
tea	90	30
vegetable	200/150	80/40
Dal	200/150	80/40
Chicken pulao	600/350	250/100
paratha	50	20

  
06/08/25

Director Student Affairs



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**Report on Food Quality**

**January 2024-December 2024**

The Directorate of Student Affairs at Women University of Azad Jammu and Kashmir (WUAJ&K) Bagh is committed to ensure students access to nutritious and hygienic food provide in hostel mess. The purpose is to evaluate the standard of meals served to the residents in term of taste, hygiene, and overall satisfaction. The findings are based on direct observation, student feedback, and review of food preparation practices.

**Objectives**

1. To assess the quality, variety and nutritional value of food served.
2. To evaluate cleanliness and hygiene standards in the kitchen and dining areas.
3. To identify issues raised by girls regarding meals services.
4. To suggest recommendations for improvement.

**Methodology**

The following methods are employed in preparations of the report:

- Inspection of kitchen storage and dining facilities.
- Sample testing of meals across different times of a day.
- Interaction with kitchen staff.
- Review of food menu.

**Observations and findings**

**1. Food Quality and Taste**

- The meals served are generally edible and moderately palatable.
- Moderate use of oil and spices was observed.
- Rice and chapattis were cooked properly.

**2. Menu and variety**

- The weekly menu is of sufficient variety.
- Breakfast, lunch and dinner are better in quality.
- Fruits are not included in menu.

**3. Nutritional balance**

- The diet is proper balanced in Protein and Fiber,
- Green vegetables are served.
- Junk food is completely avoided which is positive

**4. Hygiene and Cleanliness**

- The kitchen staff follows basic hygiene protocols.

- The diet is proper balanced in Protein and Fiber,
- Green vegetables are served.
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#### **4. Hygiene and Cleanliness**

- The kitchen staff follows basic hygiene protocols.
- Storage of raw material is acceptable.
- The dining hall is kept clean.

#### **5. Student feedback**

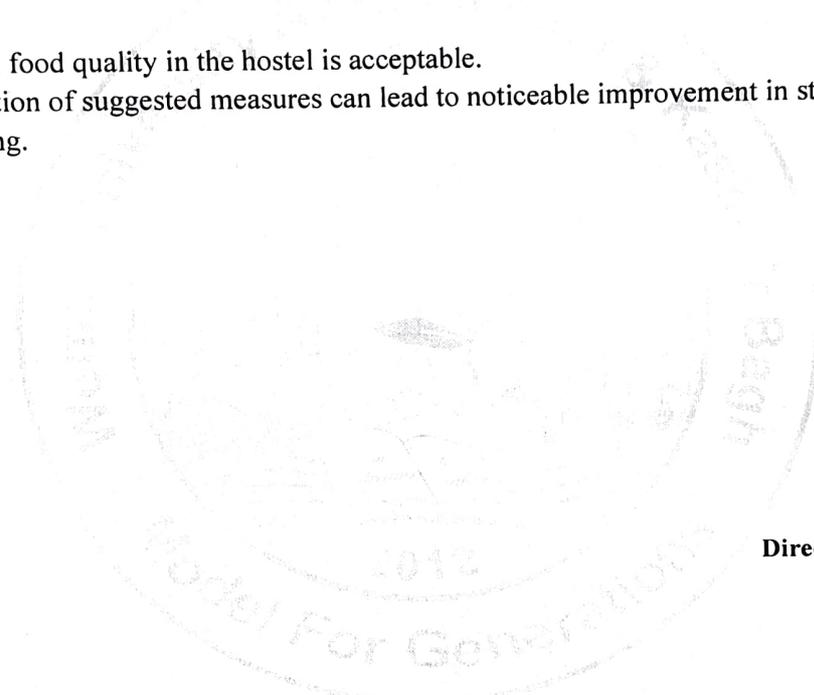
- Majority of the students expressed satisfaction with the menu.
- Meals served on time
- Positive feedback was received on the attitude of kitchen staff and cleanliness efforts.

#### **Recommendations**

- Include fruits and dairy products and green vegetable regularly.
- Organize monthly hygiene and nutrition workshop for kitchen workers.

#### **Conclusion**

The over all food quality in the hostel is acceptable.  
Implementation of suggested measures can lead to noticeable improvement in student satisfaction and wellbeing.



*[Handwritten signature]* 06/08/25

**Director Student Affairs**