الجامعة الأورومتوسطية بفاس
EUROMED UNIVERSITY OF FES
UNIVERSITÉ EUROMED DE FÈS

SDG2 report

ZERO HUNGER

2022

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1. Food aid

The Covid-19 pandemic has significantly disrupted the food system and increased the need for food aid. During the Covid-19 epidemic in Morocco, the restrictions impacted both food suppliers as well as family meals, food and food security. Surveys have shown that many people and especially young people have adopted unhealthy eating habits, with the stress of confinement affecting their diet and health.

Several solidarity and concrete actions have been successfully carried out at the UEMF to fight against hunger at national and local level:

- In mid-March and as soon as the fund dedicated to the management and fight against Covid-19 was announced, UEMF staff members (presidential team, deans, directors, professors and administrative and support staff) participated with all or part of their monthly salary. The amount paid into this fund exceeds one million dirhams.
- The UEMF is a citizen University which carries mutual aid, solidarity and assistance in its DNA. The UEMF quickly came to the aid of people in need during the health crisis, especially during the holy fasting month of Ramadan. 1000 baskets complete with several foodstuffs and food were offered to the needy in the region of Fez with the help of local authorities.
- The UEMF has provided multiple assistance to foreign students stranded in its university residences. In addition to multiple disinfection of residences, foreign students have received help and kindness from the University: packed lunches, food, hydro-alcoholic gel, psychological support and various other types of assistance.
- University scholarship holders benefit from having their UEMF cards topped up at the beginning of each month to guarantee them permanent access to the university restaurant and the UEMF shop.

2. Training and learning

The UEMF through its Biomedical and Biotechnology Engineering School BiomedTechhttps://www.ueuromed.org/etablissement/ecole-euromed-dingenieurs-biomedtech/filieresorganizes initial and continuous training modules on access to knowledge on food security. These modules allow the acquisition of knowledge, skills in this field and access to technology in food safety.

At the R&D level, a major regional innovation center called Agritechhttps://www.ueuromed.org/structure-innovation/agritech, is being developed and will aim to contribute to the emergence of the insufficiently exploited potential of the Fez-Meknes region in its traditional activities (in particular agri-food) and the development of territorial growth relays that create wealth and jobs, in particular by combining research, innovation and entrepreneurial development in the aforementioned sectors, taken individually or in synergy.

3. Fight against waste

The UEMF encourages subcontractors to control food quality and avoid any waste. The energetic exploitation of organic waste for the production of bioenergy (biogas, liquid bio-carbons) and compost is being tested in student projects.

- Choice of food suppliers
- Protection and preservation of food products in compliance with the national standards of the National Office for the Sanitary Safety of Food Products (ONSSA)http://www.onssa.gov.ma/
- Delivery of food products in the best conditions
- Anticipation of the needs of the public by analyzing the answers to the questionnaires
- Menus composed with a dietitian in response to individual needs: light menu, full menu

- Structure of meals and taking into account the specific needs of customers (quantities/portions served)
- Training restaurant staff in waste sorting
- Daily donation of leftover food to charities
- Composting of peelings

4. Support for women's cooperatives

Students often organize forums and fairs for women members of cooperatives to exhibit local agri-food products. The UEMF thus encourages organic production and promotes fair trade. The UEMF thus gives priority to the purchase of products from local and sustainable sources. Eating organic has become a key trend in society, to the point of wanting to convert several agricultural areas to organic farming. An ambition on which the Moroccan government's Green Plan is based. Thousands of jobs could be created by 2030.

5. Project research and incubation

FSF

The Fez Smart Factory Ecosystem is launching its first competition for the admission of the first project leaders to its industry 4.0-oriented incubator. This competition is aimed at any natural person, individual or in a team, carrying out a development project for an industrial unit for innovative product(s) with high added value, and competitive optimization of its performance thanks to the implementation of Industry 4.0 concepts and technologies. The project must fall within one of the following sectors: food industries, ...https://fsfindustry.com/concours/

"Euromed Sustainable Impact Challenge" Hackathon

Green Wings is a mobile application created by a group of 8 students in Business, Artificial Intelligence and Design at UEMF. The purpose of this application is to promote RAM's CSR actions and to inculcate them in the habits of employees through three main aspects: carpooling, catering, as well as eco-scoring and eco-ranking.

- Carpooling will minimize the carbon footprint.
- The catering section will allow employees to confirm their presence at the company restaurant the next day or not, as well as to choose the foods that would make up their menu in order to avoid food waste.
- The eco-scoring is a score calculated on the basis of 3 factors: the consumption of water and electricity internally and externally by the various RAM employees, the rate of involvement in carpooling and eco-friendly activities. -responsible for RAM, and finally volunteering. This score will follow an eco-ranking which will elect the best ecologist, which will create an atmosphere of competition and play and will combine business with pleasure.

https://ueuromed.org/en/news/workshops/hackaton-le-projet-greenwings-fait-lunanimite-aupres-du-jury-et-raborde-la-premiere

6. Publications

P-90) Antimicrobial effect of chitosan films on food spoilage bacteria N. Wronotska,* N. Katir, K. Milowska, N. Hammi, M. Nowak, M. Kedzierska, A. Anouar, K. Zawadzka, M. Bryszewska, A. El Kadib, K. Lisowska.* Int. J.Mol. Sci., 22 (2021) 5839. FI=5.92

ABDELKRIM EL KADIB | UEMF (ueuromed.org)

Synthesis and characterization of new organophilic clay. Preparation of polystyrene/clay nanocomposite, Ben-Yahia, A.; El Kazzouli, S.; Essassi, EM; Bousmina, MM Scientific Study and Research: Chemistry and Chemical Engineering, Biotechnology, Food Industry, 2018, 19, 193. (IF = 0.23)

EL KAZZOULI Said | UEMF (ueuromed.org)

Anissi J, El Hassouni M, Ouardaoui A, Sendide K. (2014), A comparative study of the antioxidant scavenging activity of green tea, black tea and coffee extracts: A kinetic approach. Food Chemistry. (1),150:438-47. FI = 4.946.

https://doi.org/10.1016/j.foodchem.2013.11.009

Jaouad Anissi, Khalid Sendide, Ouardaoui Abdelkrim, El Mohammed, Hassouni (2019), Methyl caffeate as the major antioxidant compound from Inula viscosa Ait. (L). Food Chemistry. FI = 4.946

https://ueuromed.org/en/ecole-euromed-dingenieurs-biomedtech/research-teaching-staff/jaouad-anissi

7. International cooperation

Pr. Hafsa El Bekri participates in the "Model World Trade Organization" in Saint-Gall and Geneva

Professor at the Euromed Business School of the UEMF, Pr. Hafsa El Bekri participates in the work "Model World Trade Organization" in Saint-Gall and Geneva from April 6th to 13th.

The work took place at the Kantonsrsaal, at the World Trade Organization in Geneva. During her participation, Pr. Hafsa El Bekri had a double mission:

Observation and assistance to 72 representatives of the best universities worldwide during the negotiations.

Participate in the Canadian delegation to lead the negotiations of the "Committee of Environmental Footprint of Traded Food".

https://ueuromed.org/actualites/annonces-diverses/pr-hafsa-el-bekri-participe-au-model-world-trade-organization-saint

Pr. Hafsa El Bekri moderated a workshop at the Public Forum of the World Trade

Organization (WTO)

As part of the public forum of the World Trade Organization (WTO) which was held from September 27 to 30 in Geneva, Pr. Hafsa El Bekri was invited to moderate a workshop on "How trade can drive inclusive and sustainable food systems in Africa".

https://ueuromed.org/actualites/annonces-diverses/pr-hafsa-el-bekri-modere-un-workshop-au-forum-public-de-lorganisation

8. **Other activity**

Organization of an Ftour in favor of the security agents of the University.