

# University of Central Punjah

Date: 30-09-2022

#### **Sustainable Food Policy**

The University of Central Punjab (UCP) acknowledges its responsibility to provide healthy and sustainable food to our staff, students, and visitors. This Policy sets out the University's intentions to minimize the impact of its catering operations on the environment, and to promote sustainable practices and consumption. This Policy applies to our Cafeterias, Food Street, Executive Lounge and all other indoor/outdoor catering for University events.

### **Objectives of the Policy:**

- Reduce the consumption of meat, especially beef and lamb.
- Promote the consumption of more vegetarian foods.
- Reduce the amount of food that is wasted in the University.
- All Source food and other products being purchased locally in order to sustain the local economy and reduce environmental impacts.
- Awareness to customers, staff and suppliers about our commitment to serving sustainable food.
- Continue to implement all sustainability measures taken to date

#### **Scope of the Policy:**

- This Policy is focused on the provision and procurement of food items in the food outlets of University.
- The Policy applies to all aspects of sustainable food, including procurement, preparation, provision, food waste and waste management.
- All suppliers have been conveyed to assist the University in meeting the Sustainable Food Policy.

## Salient Features, Functions and Responsibilities:

The University has a responsibility to procure food in a sustainable manner according to the UCP's sustainability policy.

Development of MENUS which promotes healthy food, traditional dishes, use of seasonal fruits & vegetables.

Procurement of all food items and raw material from Punjab Food Authority's (PFA) Certified vendors.

Inspection of all procured food items and raw material by a qualified "Food Quality Manager" before issuances to the Food Points.

Aim to avoid / discourage products prepared with Palm Oil.

Aim to achieve a significant reduction on food waste in all Cafeteria Operations.