



Approving Official: Vice Chancellor

Responsible Office: Security Office

Effective date: 10/01/2018

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STRATEGY ON ETHICAL SOURCING, FOOD AND SUPPLY

Government College Women University Sialkot

1. Purpose and scope:

The following strategy defines the ethical sourcing of food and supply in the cafeteria of Government College Women University Sialkot. It will focus on incorporating a sustainable and responsible supply of food into the cafeteria.

2. Policy:

2.1 Sustainable Food Supplies: It is the responsibility of the concerned officials to make sure the supply of sustainable food on campus.

2.2 Food Supplies and Management:

- All the food supplies that are delivered to the cafeteria should be fresh and delivered on daily basis.
- There should not be any expired, stale, rotten or spoiled food.
- Proper records or inventory should be present of each product supplied to the cafeteria.
- Ensure complete sanitation and cleanliness of the surrounding environment.
- Each product should be maintained under the required temperature.
- The amount of cooked food should be according to the demand so that it is fully consumed in a day.
- Food cooked on the previous day should not be served on the next day.

2.3 Organic Food and Proper Nutrition:

- Ensure that the cafeteria has organic food, which has more nutrients than chemical-laden foods. They have more vitamins and minerals in them. The nutrients in organic food can help students and staff avoid serious conditions like heart disease, high blood pressure, migraines, diabetes, and cancer.
- Ensure that the food served in the cafeteria does not contain any forbidden additives. All of the packaged food in the cafeteria bears the organic food label.

2.4. Workers Training:

- Through adequate training, increase worker awareness of relevant environmental and social impacts of purchases. A minimum standard of staff will be aware of the university's various certification systems and their application to food products and production.
- To ensure a safe food supply, many levels of control must be required. Personal protective equipment for food workers is included in this. With the help of kitchen and food PPE signs and labels, keep employees and customers safe. Gloves, aprons, slip-resistant shoes, and general PPE are among the topics covered.

2.5. International Organization for Standardization:

- The cafeteria's food products all should meet *ISO 22000* standards.
- ISO 22000 is an internationally recognized standard that combines the ISO9001 approach to food safety management and assurance at all levels with the ISO 22000 approach to food safety management. The standard lays out how an organization can demonstrate its competence to manage safety risks to keep food safe.

2.6. Water and Beverages:

- Provision of a water filtration system for supplying purified tap water to students rather than purchasing it from any company as this will be economical and socially sustainable as well as healthy for the students.
- Canned drinks should be discouraged.
- The fruits that are being used for juices should be fresh and preferably organic.

2.7. Fresh Food:

- Fresh food items like fresh meat, milk, bread, fruits, vegetables, dairy and eggs should be obtained from the basic suppliers like Milk from dairy farms while processed milk should be avoided.
- Fresh food should be preferable over fast food.

2.8. Packaged food:

- All of the packaged food items in the university cafeteria should be ISO certified.
- Packaged food items of local companies that are not ISO certified should be banned in the university cafeteria.
- The manufacturing date of packaged food items should also be considered. Only freshly manufactured packaged food items should be allowed in the university cafeteria.
- The nutritious value of packaged food items should be considered.

2.9. Waste and recycling:

- Food waste that is produced from the kitchen of the university cafeteria should be collected in separate containers. Then this food waste can be composted
- Plastic waste should also be separated and go towards recycling. Instead, plastic bottles which should be used for plantation in university
- Metal tin cans waste should also be collected separately and it will also go towards recycling.
- So, all the waste from the university cafeteria will be collected separately and then different types of waste like plastic waste metal waste food wastepaper waste etc. will be separated and then it will be managed sustainably.
- Sustainable waste management practices should be adopted.

3. Collaborative Committees: (Annexure 2)

Following departmental and central committees are collaborating ineffective implementation of ethical sourcing and food supply strategy.

Serial No.	Notified Committee	Notification No.	Date
1.	Camus Management Committee	D/REG/19/3152	02/12/2019
2.	Canteen Committee	D/REG/19/3076	25/11/2019
3.	Anti-narcotics matters	D/REG/18/445	19/02/2018
4.	Office of Security	GCWUS/SKT/SEC/18/01	10/01/2018

4. Violations:

Any violation of this strategy may result in disciplinary action, up to and including termination of employment.

5. Review Committee

Canteen Committee