



UZBEKISTAN STATE WORLD LANGUAGES UNIVERSITY

SUSTAINABLE FOOD POLICY

Date policy approved: September 2021

Date for review of policy: August 2023

Uzbekistan State World Languages University is committed to providing healthy and sustainable food for staff, students, and visitors. This policy outlines the University's objectives to minimize the environmental impact of its catering operations, support local agriculture, and promote sustainable practices and education.

Objectives

- **Eliminate ruminant meat** from menus and reduce the overall offering of meat, focusing on ethically sourced and locally raised options for remaining meat choices.
- **Decrease the use of dairy products**, introducing plant-based dairy alternatives.
- **Promote plant-based foods** as primary options, ensuring that plant-based meals are appealing, nutritious, and culturally relevant.

New Additions

- **Support for Local Agriculture:** Where possible, source at least 70% of all produce from local farms and cooperatives to support regional agriculture and reduce transportation emissions.
- **Highlight Traditional Uzbek Dishes:** Develop plant-based versions of traditional Uzbek dishes to maintain cultural identity and appeal to a wider audience, fostering respect for local food culture.
- **Sustainable Procurement Standards:** Engage with vendors who share the University's sustainability values, prioritizing those that implement sustainable practices throughout their supply chains.

Responsibilities

- The application of this policy within the university's dining facilities is the responsibility of the **Catering Manager** and their team.
- **Heads of Schools and Departments** are responsible for ensuring adherence within their areas.
- The **Environment and Energy Department** will provide guidance and regular training to promote best practices in sustainable catering.

Monitoring and Targets

- **Annual Sustainability Review:** Conduct a yearly review of food service sustainability to ensure targets are met and to identify areas for improvement.

- **Reduction in Food-Related Carbon Emissions:** Set a 5-10% annual reduction goal, proportional to business size, to continuously improve sustainability efforts.
- **Increased Plant-Based Meal Offerings:** Plant-based options should make up at least 50% of all food offered by 2026, with continued increases thereafter.

Key Performance Indicators

- **Track carbon emissions** per kilogram of food procured, per revenue unit, and per transaction.
- **Monitor food waste** levels and aim for a 20% annual reduction in waste generation.
- **Track the proportion of plant-based meals** and single-use items, with the goal of a significant decrease in disposables by 2025.

Additional Implementation Strategies

- **Sustainable Food Action Plan:** This policy will be supported by an action plan with specific goals for food sourcing, waste reduction, and energy savings.
- **Bi-Annual Policy Review:** Assess the Sustainable Food Policy every two years to refine objectives and adapt to new sustainability standards.

Sustainable Food Action Plan

Awareness and Engagement

- Increase awareness of this policy through newsletters, university communications, social media, and targeted workshops.
- Engage outside caterers and departments in adopting and supporting the policy's goals.
- **Student and Staff Involvement:** Establish a Sustainable Food Advisory Group with representation from students, staff, and faculty to provide feedback and suggest improvements.

Fair Trade Products

- Ensure all tea, coffee, sugar, and bananas are Fairtrade certified, and **expand Fairtrade options** to include other products, such as chocolate and spices.

Sustainable Sourcing of Fruits, Vegetables, and Oils

- Prioritize local, seasonal fruits and vegetables, with the aim of sourcing at least 60% of produce locally.
- For all oils, source products certified by recognized bodies such as the Roundtable on Sustainable Palm Oil (RSPO) and the Round Table on Responsible Soy (RTRS).
- **Develop a University Garden:** Explore the feasibility of creating a small campus garden to grow herbs and select produce, involving students in sustainability education.

Food Waste Reduction

- Implement food waste monitoring and aim to reduce waste by 20% each year.
- Donate edible surplus food to local food banks or shelters to support the community and prevent waste.

Plastics and Packaging

- Eliminate all single-use plastics, replacing them with biodegradable or reusable alternatives.
- Partner with suppliers to reduce plastic in packaging and support a university-wide “Bring Your Own Container” initiative.

Energy and Water Conservation

- New or replacement catering equipment should meet high energy-efficiency standards.
- Install water-saving equipment in kitchens and encourage mindful water use.

Community Education and Engagement

- **Educational Campaigns:** Run regular awareness campaigns for students and staff about the environmental benefits of plant-based diets and the importance of reducing food waste.
- **Collaborative Workshops:** Offer hands-on workshops where students and staff can learn about sustainable food preparation and practices, including plant-based cooking.

Evaluation and Review

- **Comprehensive Reporting:** Track and report policy progress annually, allowing the University community to see tangible results.
- Set up a **feedback system** for ongoing suggestions and improvements from students and staff.

Scope

This policy applies to all university-run catering facilities and any private sector vendors managed by the University. All suppliers are expected to meet the goals outlined in this policy.