



SUSTAINABLE FOOD POLICY

Approved: September 2021 | Last revised: January 2025 | Next full revision: August 2028

1. Purpose

Uzbekistan State World Languages University (UzSWLU) is committed to providing safe, healthy, affordable and sustainable food for its students, staff and visitors. This policy sets out how the University organizes food provision on its premises, supports members of the university community who face food insecurity, measures and reduces food waste, prioritizes local and sustainable sourcing, and shares knowledge with local food producers. It reflects the national food culture of Uzbekistan and the practical conditions in which the University operates.

2. Scope

This policy applies to all food-service outlets operating on university premises, including canteens, cafeterias, buffets, vending points and food outlets in student residences, whether they are operated directly by the University or by contracted or leasing providers. All suppliers and operators are expected to meet the requirements of this policy. Every contract or lease agreement for food-service provision concluded or renewed after the adoption of this revision shall include the obligations set out in Sections 5, 6, 8 and 10, including the obligation to record food waste and report it to the University.

3. Legal and regulatory framework

Food provision on campus complies with the food-safety legislation of the Republic of Uzbekistan and with the sanitary and hygiene requirements supervised by the Committee for Sanitary and Epidemiological Well-Being and Public Health of the Republic of Uzbekistan. This policy sets additional sustainability commitments beyond these legal requirements.

4. Governance and responsibilities

- **Department of Administrative Affairs.** Holds overall responsibility for implementing this policy. Its Environment and Energy unit is responsible for water, electricity and heat supply, metering, efficiency-oriented modernization, and environmental and ecological matters on campus. Within this policy, the unit coordinates food-waste measurement, consolidates the annual data, oversees energy and water use in catering facilities and prepares the annual progress report.
- **Food-service operators.** Whether university-run or contracted, operators apply the menu, pricing, sourcing and waste requirements of this policy in their outlets and submit the required records to the Department of Administrative Affairs.
- **Deans and heads of departments.** Promote the policy within their units and support awareness activities for students and staff.
- **Student support units.** The units responsible for youth affairs and student social support identify students who need food support and coordinate assistance under Section 7.
- **Sustainable Food Advisory Group.** A group with representatives of students, academic staff and administrative staff provides feedback on menus, prices and service quality and proposes improvements.

5. Healthy, sustainable and culturally appropriate menus

- Every food-service outlet offers at least one vegetarian main dish every day.
- The share of plant-based dishes in the overall offer is increased year on year, and vegan options are offered and clearly labeled.
- Traditional Uzbek dishes remain central to the menu, and plant-based versions of traditional dishes are developed to widen choice while respecting national food culture.
- Menus favor fresh, seasonal produce and limit excessive salt, sugar and fat. Dishes are labeled so that customers can make informed choices.
- Safe drinking water is available free of charge in dining areas.

6. Affordable food for all

- Prices for core meals are kept affordable for students and staff. Every outlet offers a low-cost set meal each day.
- Price lists are displayed clearly at every outlet. Price changes by contracted operators are agreed in advance with the Department of Administrative Affairs.



- Affordability and quality are reviewed as part of the annual review under Section 13 and taken into account when contracts are renewed.

7. Food security support for students and staff

- The University identifies students experiencing food insecurity, with priority given to students from low-income families, orphans and students with disabilities, through its student social-support mechanisms.
- Eligible students may receive free or discounted meals, meal vouchers or food packages. Support for staff facing hardship is coordinated through the trade union committee and the human resources function.
- Charitable food distribution is organized in student residences during Ramadan and national holidays such as Navruz and New Year.
- All support is provided confidentially and with respect for the dignity of recipients.

8. Food-waste measurement and reduction

The University measures food waste generated from food served on its premises. Measurement covers both university-run and contracted outlets.

- **Separation.** Food waste is collected separately from other waste at every outlet, distinguishing preparation waste (trimmings, spoiled or unused ingredients, over-production) from post-consumption waste (plate and serving leftovers).
- **Weighing and records.** Food waste is weighed on scales at the end of each service day and entered in a food-waste log kept at each outlet.
- **Reporting.** Each outlet, including every contracted operator, submits a monthly summary to the Department of Administrative Affairs. The Environment and Energy unit consolidates the data into an annual total in metric tons and a figure per member of the campus population.
- **Definitions.** Composted food is counted as food waste. Edible surplus food that is given away free of charge for human consumption is not counted as waste.
- **Reduction.** The data are used to adjust purchasing, preparation quantities and portion sizes, with the aim of reducing food waste per campus member year on year against the first full-year baseline.
- **Surplus food.** Edible surplus food is redistributed to students in need, charitable organizations or mahalla communities in compliance with food-safety rules.

9. Local and sustainable sourcing

- Priority is given to local farmers, farm cooperatives and domestic producers. The University aims to source at least 60% of fresh produce from producers in Uzbekistan by 2028.
- Seasonal fruit and vegetables are preferred to reduce transport distances and storage needs.
- Supplier selection takes into account sustainable production practices, product quality and food-safety compliance, in line with the University's Sustainable Purchase and Procurement Policy.

10. Plastics and packaging

- Single-use plastic tableware and packaging are phased out and replaced with reusable or biodegradable alternatives, in line with the UzSWLU Plastic Waste Reduction Policy.
- Customers are encouraged to bring their own cups and containers.

11. Energy and water in catering

- New or replacement catering equipment meets high energy-efficiency standards.
- Water-saving fixtures are installed in kitchens. Energy and water use in catering facilities is metered and monitored by the Department of Administrative Affairs.

12. Knowledge sharing and community engagement

- The University makes its relevant academic expertise, including research in the natural sciences, available to local farmers and food producers through open lectures, seminars and consultations, free of charge.
- Awareness campaigns for students and staff promote healthy and sustainable diets and the reduction of food waste.



13. Monitoring, reporting and review

The Department of Administrative Affairs reports progress against this policy annually. The annual report is published on the University's website. The following indicators are tracked:

Area	Indicator	Frequency
Food waste	Total food waste (metric tons); kg per campus member	Monthly records, annual total
Sustainable menus	Outlets offering a daily vegetarian main dish; share of plant-based dishes	Annual
Affordability	Price of the daily low-cost set meal at each outlet	Annual
Food security	Number of students and staff receiving food support	Annual
Local sourcing	Share of fresh produce sourced from producers in Uzbekistan	Annual
Packaging	Single-use plastic items in use at outlets	Annual

This policy is reviewed every year. The most recent review was completed in January 2025. A full revision will be undertaken by August 2028.

14. Related policies

- Waste Management Policy, Plastic Waste Reduction Policy and Sustainable Purchase and Procurement Policy, available at uzswlu.uz/en/sdg-policies