



LOCAL AND SUSTAINABLE FOOD PURCHASING

SDG 2 Zero Hunger | Reporting year 2025

1. Policy commitment

Section 9 of the UzSWLU Sustainable Food Policy ([policy document](#)) sets the University's priority for local and sustainable food purchasing:

- 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 [UzSWLU Sustainable Purchase and Procurement Policy](#).

2. Application to campus food services

- The policy applies to every food-service outlet on University premises, whether run by the University or by contracted or leasing providers (Section 2). All suppliers and operators are expected to meet its requirements.
- Contracts and lease agreements for food-service provision that are concluded or renewed include the policy's menu, pricing and food-waste obligations.
- The share of fresh produce sourced from producers in Uzbekistan is one of the indicators reported annually by the Department of Administrative Affairs (Section 13).

3. Seasonal, locally grown produce on the menu

The weekly menu of the Student Canteen is built around produce widely grown in Uzbekistan, including pumpkin, eggplant, squash, cauliflower, potatoes, carrots and beetroot, and legumes such as mung beans, chickpeas and lentils. Plant-based versions of traditional Uzbek dishes, such as vegetable plov with chickpeas, moshkhurda without meat and pumpkin samsa, are also on sale.