

Aswan University Policy for Providing Sustainable Food System

Aswan University adopts sustainable food system policy. The system which provides food security and nutrition for the university members with competitive and supported prices. It keeps the environment clean and secure.

Aswan University has several outlets for providing food to the university members and visitors; main restaurants, cafeterias and special outlets which are contracting with the university. This policy was prepared to be followed and implemented in all the outlets.

According to the aforementioned items, the following policies have to be followed in the university restaurants:

- **Sustainable Achieving -Based Supply:**
 - Purchasing committees and vendors shall abide by depending on local animal and agriculture products to help in flourishing local economy and sustainable livelihood.
 - The food vendors shall be approved by the ministry of health.
 - Warning vegetables and fruit vendors not to use herbicides or fertilizers in agriculture and reduce or prevent insecticides as far as possible.
 - Moving food waste to particular places in a healthy and a secure way in coordination with Aswan Governorate's Local Council.
 - Measurement of the amount of food waste and submitting a weekly report.
 - Variety of meals which are provided for the university members. Vegetables and fruit shall be fresh while protein-based meals have to be varied.
- **Food security (availability and diversity): through this policy Aswan University shall abide by providing food for its members according to different programs:**
 - Meals are available from 9 am to 9 pm with proper price.
 - The university dorms' students (category 1) are given financially supported meals. Students who stay outside the dorms (category 2) are given financially-supported meals.

- Periodic-measurement of the meals' prices and comparing it to the other outside prices as they should be to be always cheaper with a rate not less than 30%.
- **Quality for healthy food:**
 - Preparing food proportions and the daily schedule for the university members where the meals must have sufficient calories, liquids, macronutrients and micronutrients.
 - Workers in the university restaurants shall abide by wearing a uniform while they must cover head, nose and mouth. They shall wear special gloves for cooking. They shall get trainings on the healthy methods of cleaning food and keeping it.
 - The quality of food doesn't mean only the quality of the ultimate product but it means the absolute quality of everything since the beginning of the production process to manufacturing and distribution.
 - Doing random tests of the food stock to determine its validity for human consuming.
 - Following the international criteria issued by Codex Alimentarius Commission.

<http://www.fao.org/3/a-i4302a.pdf>

http://www.fao.org/rslte_m_pref/codex/Reports/Reports_2011/REP14EXa.Pdf

Alerts:

If the university uses outside sources to provide food, this shall be included in the related contracts to measure the amount of food waste and reporting it.

According to the aforementioned data, the policy of providing sustainable food system in Aswan university restaurants shall be announced in the university's central administrations and its official website while abiding by what the policy says.

This policy was prepared by **Aswan University Ranking Office**

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Aswan University in ١/١/١٠١٩