

Sustainable Food Policy

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Purpose:

The sustainable food policy has been developed by Dhanalakshmi Srinivasan University reflecting the principles of the University's procurement strategy and sustainability goals along with commitments contained within. Minimizing food waste and sustainable food procurement are the main aims of sustainable food policy.

Food waste refers to food being discarded because of expiry of the food or of spoilage. This may be due to oversupply, budgetary inefficiency or individual consumption behaviour. The University is fully aware of the impact of food waste on the environment and the need for policy support.

Sustainable food procurement is the sourcing of sustainable products for residential and retail dining operations, vending and catering operations. University often purchase at a larger scale than small retailers or other businesses leading to sustainable agriculture and food system. Hence the choice of where to source bulk quantities of agricultural products creates an impact in promoting equitable income for food producers and farmers, ecological sustainability and other values.

For the successful implementation of sustainable food policy, the policy also covers the outreach program for local farmers and food producers. This helps in achieving minimizing food loss and improving sustainable food procurement, which are the main objectives of sustainable food policy of the University. Outreach programmes also promote knowledge sharing and creates strong network between local farmers and food producers

Scope:

The University has mess and canteen facilities for students, staff and visitors. Sustainable food procurement will be implemented in all these facilities.

The sustainable food procurement would also be implemented in University hospital canteen and for the food provided to in-patients.

Outreach programme for local farmers will improve the sustainability and efficiency of production, processing and distribution of food produce

The University also aims at strengthening the supply chain network through Networking. This aids in cooperation among producers, sellers, consumers and all the players along the supply chain.

Minimizing food waste is applicable at every level of University and it applies to all aspects of food waste.

The food raw material suppliers to the University will also be expected to assist and support minimizing food waste.

The University also aims at eliminating hunger among the students and staff members by providing fee concession or waiver of mess fees for the needy.

Principles:

The sustainable food procurement is held under “Local Food Procurement Programme” and the outreach program to local farmers and food suppliers is held under “Bringing Farm to School” programme.

- **Local Food Procurement Programme**
 - The University aims at promoting a procurement ethos of buying locally to support local farmers and food producers.
 - The University is involved in sustainable agricultural practices in producing sustainable food.
 - Give preference to food products that can be produced, used and disposed of in an environmentally and socially responsible way.
 - Maintain fair-trade status and continue to promote the fair-trade principles.
 - Hostel and University canteen menu’s based on the availability of seasonal fruits and vegetables.
- **Bringing the Farm to School**
 - Organizing training programs for local farmers.
 - Networking the local farmers with the food producers or processors by organizing special events or outreach programmes.
 - The University has adopted five villages under Unnat Bharath Abhiyan Programme to contribute towards the economic and social betterment of these village communities using their knowledge base.
 - The University also aims at providing lab testing facilities, seed vending machines and other farm support activities.
 - Through various community development programme and networking with various NGO’s, the University promotes sustainable farming and sustainable food procurement.
- **Minimizing food waste**
 - The University aims at minimizing food waste in a cost effective way and in accordance with all waste legislative requirements.
 - The University shall also explore the possibility of diverting excess food to children’s and old age homes.
 - The University ensures the recording of daily logs for food waste and its classification, disbursal and possible recycling ways to minimize food waste.
 - The University provides open food choices under all categories and regional cuisines to encourage food diversity thus minimizing food waste due to individual consumption behaviour.
 - The University promotes composting of segregated food waste, vegetable waste and other kitchen waste from canteens and hostels.
 - The university provides concession or fee waiver for students and staff to provide equitable access to food. Equitable access to food influences the individual consumption behaviour and promotes the sustainable use of food and minimizes food waste.

Responsibilities:

- **Purchasing Director**
 - Work with distributors to increase transparency to support for local farmers.

- To co-ordinate with the hostel and canteen mess purchase committee in preparing menu based on seasonal availability of fruits and vegetables.
- Review menus to identify and reduce frequently wasted food items. This should be done in coordination with head cook in University hostel and canteen and student mess representatives.
- **Training and extension Co-ordinator**
 - To conduct workshops and training to local farmers on
 - Good agricultural practices
 - Income augmentation through agriculture and its allied areas
 - Networking the local farmers with local food producers
 - Organizing field trips for farmers to enrich knowledge
- **Sales counter manager**
 - The manager is responsible for maintaining the stocks in seed vending machines.
 - To establish network with other local farm input suppliers to help farmers in procuring input supplies.
- **NSS Co-ordinator or UBA (Unnat Bharath Abhiyan) Co-ordinator**
 - Implementation of Village adoption programme.
 - Networking with various authorities and personals in carrying out various activities under village adoption programme.
- **Operations Director**
 - Ensuring the implementation of sustainable food policy and to set waste minimization goals.
 - Conducting annual food waste audit and maintaining review data.
 - Is responsible for co-ordinating unit managers (at hostel and canteen level)
 - *Unit managers* are responsible for maintaining logs of separate food waste in terms of kitchen and production waste, plate waste and spoilage.
 - Ensuring on-site composting solutions such as waste digesters or dehydrators.
- **School of Agricultural Sciences**
 - Responsible for conducting awareness programme on 'Sustainable food production and food waste management'.

Legislation:

- The procurement of food grains in accordance with Minimum Support Price
- National Food Security Act 2013
- Compulsory Food Waste Reduction Bill 2018

Definitions:

Terms	Definitions
Fair Trade	The farmers and their workers got a living wage and a fair price for their labour and their product and that the product was produced in a sustainable way.
Food waste	Food waste refers to food appropriate for human consumption

	being discarded, whether or not after it is kept beyond its expiry date or left to spoil.
Knowledge Sharing	It is an activity through which knowledge is exchanged among people, friends, peers, families, communities or within or between organizations.
Local	A day's drive or within 100 Km radius.
Plate waste	Food waste discarded by students, staff or visitors after food has been sold or served.
Seasonal fruit and vegetables	Seasonal fruits and vegetables refer to the time of year when the harvest is at its peak or the time period when the fruit or vegetable is harvested.
Spoilage waste	Food waste generated by overproduction, trim waste, expiration, spoilage, overcooked items, contaminated and dropped items. It also includes accidental kitchen waste due to equipment breakdown.