SWAMI VIVEKANAND SUBHARTI UNIVERSITY

Approved by UGC

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ACCREDITED WITH GRADE A NAAC

# SUSTAINABLE FOOD POLICY

SWAMI VIVEKANAND SUBHARTI UNIVERSITY
Registrar
MEERUT
10.01.2022

# SUSTAINABLE FOOD POLICY

| S. No. | Particulars | Description |
|---|---|---|
| 1. | Policy No. | Ref-U-07/SVSU/2025/1368 Date-10.01.2025 |
| 2. | Policy Statement | Swami Vivekanand Subharti University recognizes the importance of promoting sustainable food systems, responsible consumption, food security, and environmental sustainability. As an educational and research institution, the University is committed to contributing to sustainable food practices through academic programmes, interdisciplinary research, innovation, institutional operations, student engagement, and community outreach activities.<br><br>The University shall promote awareness, education, and responsible practices relating to healthy and sustainable food choices, food waste minimisation, efficient water and energy use, reduction of single-use plastics, and environmentally responsible food production, procurement, preparation, and consumption. Through research initiatives, student projects, awareness campaigns, training programmes, and collaborations with farmers, food producers, suppliers, government agencies, and relevant organisations, the University shall encourage sustainable agricultural practices, responsible sourcing, and environmentally sound food systems. Particular emphasis shall be placed on promoting sustainably harvested and responsibly produced aquatic food products, wherever applicable, through engagement with legally compliant and environmentally responsible suppliers.<br><br>This Policy establishes an institutional framework for integrating sustainable food practices into the University's academic, research, administrative, operational, and outreach activities, thereby contributing to food security, environmental protection, and the achievement of relevant United Nations Sustainable Development Goals. |
| 3. | Scope of the Policy | This Policy applies to food services and management operations across the University, including canteens, cafeterias, hostel messes, catering services, procurement, storage, distribution, and food waste management. It covers all contractors, suppliers, caterers, vendors, and other persons involved in these operations. |
| 4. | Policy Status | Original |
| 5. | Originated By | Food Committee of the University |
| 6. | Reviewed By | Registrar |
| 7. | Effective Date of Policy | 10.01.2025 |
| 8. | Approving Authority | Hon'ble Vice Chancellor |
| 9. | Amendment Number | |
| 10. | Effective Date of Amended Policy | |

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# SUSTAINABLE FOOD POLICY

## 1. PREAMBLE

Swami Vivekanand Subharti University is committed to sustainable and responsible food practices that promote environmental protection, conservation of natural resources and biodiversity, waste reduction, pollution prevention, and healthy consumption. The University shall promote responsible food procurement and catering. Aquatic food served or procured on campus shall, as far as practicable, be sustainably harvested or responsibly produced, and sourced from environmentally responsible suppliers.

## 2. OBJECTIVES

The objectives of this Policy are to:

- Ensure that food on campus that comes from aquatic ecosystems is sustainably harvested.
- Promote safe, healthy, nutritious, and sustainable food practices, with preference for local and seasonal foods.
- Ensure legally compliant and environmentally responsible sourcing of aquatic food products.
- Reduce food waste, single-use plastics, and unnecessary packaging through proper waste management.

## 3. GUIDING PRINCIPLES

a) Responsible Consumption: Aquatic food shall be procured and consumed responsibly, with emphasis on avoiding unnecessary waste, promoting sustainable consumption practices, and supporting environmentally responsible sources.

b) Food Waste Reduction: The University shall encourage measures to prevent, reduce, segregate, and appropriately manage aquatic food waste so that food-related waste does not contribute to pollution of aquatic ecosystems. Outreach programmes and awareness campaigns shall promote responsible food consumption and waste minimisation.

c) Water Conservation: Aquatic food preparation, cleaning, and related activities shall promote the efficient and responsible use of water. Relevant awareness and sensitisation activities shall encourage water conservation among students, staff, food service providers, and other stakeholders.

d) Pollution Prevention: Aquatic food waste, packaging materials, chemicals, and other pollutants shall not be improperly disposed of in drains, open areas, or water bodies. The University shall promote environmentally responsible disposal practices and conduct outreach and sensitisation programmes on preventing water pollution and protecting aquatic ecosystems.

e) Plastic Reduction: The University shall encourage the reduction of single-use plastics and promote reusable, recyclable, or environmentally preferable alternatives wherever feasible. Awareness campaigns, curriculum integration, and community outreach shall highlight the adverse impacts of plastic pollution on aquatic ecosystems and marine biodiversity.

f) Local and Seasonal Aquatic Food: Preference may be given to locally and seasonally available aquatic food products wherever practicable, subject to food safety, quality, legal compliance, and sustainable sourcing requirements. The University shall encourage responsible procurement practices that consider environmental impacts and resource efficiency.

g) Sustainable Aquatic Food Sourcing: Fish, seafood, and other food products originating from aquatic ecosystems and procured or served on campus shall be sustainably harvested, responsibly

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produced, and sourced from legally compliant and environmentally responsible suppliers. The University shall communicate these requirements to relevant vendors and food service providers and encourage appropriate sourcing documentation and verification.

h) Food Safety: Sustainable practices shall be implemented without compromising food safety, hygiene, nutritional quality, or applicable statutory requirements. Relevant food service providers and suppliers shall comply with applicable food safety and hygiene standards.

i) Research and Innovation: The University Research Cell shall encourage and facilitate research, innovation, and interdisciplinary studies relating to sustainable aquatic food systems, food waste minimisation, plastic pollution, water conservation, responsible consumption, and the protection of aquatic ecosystems. Research findings may be used to inform institutional practices, awareness initiatives, and policy improvements.

j) Curriculum Integration: The University shall encourage the integration of relevant topics, wherever academically appropriate, into curricula, classroom discussions, projects, assignments, and experiential learning activities. These topics may include sustainable food systems, responsible consumption, aquatic biodiversity, marine pollution prevention, waste management, and environmental conservation, thereby developing environmental awareness and responsible behaviour among students.

k) Outreach and Community Engagement: The University shall promote community outreach and extension activities addressing sustainable food consumption, food waste reduction, plastic pollution, water conservation, and the protection of aquatic ecosystems. Relevant departments, faculty members, students, and outreach units shall be encouraged to engage with local communities and stakeholders to disseminate sustainable practices.

l) Sensitisation and Capacity Building: The University shall organise or facilitate awareness and sensitisation programmes, workshops, seminars, campaigns, and training activities for students, faculty members, administrative staff, catering personnel, suppliers, and other relevant stakeholders. These initiatives shall promote sustainable aquatic food sourcing, responsible consumption, food waste prevention, and the reduction of pollution entering aquatic ecosystems.

m) Monitoring and Continual Improvement: The University shall encourage the relevant administrative units, food service providers, and concerned departments to maintain appropriate records of sustainable procurement, waste management, awareness programmes, research activities, and outreach initiatives, wherever applicable. Periodic review of available evidence and implementation practices shall support accountability and continual improvement in alignment with relevant United Nations Sustainable Development Goals, particularly SDG 12 (Responsible Consumption and Production) and SDG 14 (Life Below Water).

## 4. SUSTAINABLE FOOD PRACTICES:

The University shall encourage food-service providers and members of the University community to:

- Minimize food waste through effective planning and appropriate portions.
- Ensure proper segregation, composting, and management of food and organic waste.
- Reduce packaging and single-use plastics by promoting reusable alternatives.
- Conserve water and ensure safe disposal of cooking oil and wastewater.
- Promote healthy, nutritious, safe, and hygienic food practices.
- Ensure that fish, seafood and other aquatic food products served on campus are obtained from sustainable, responsible and legally compliant sources.

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- Give preference, wherever practicable, to aquatic food products for which information regarding sustainable harvesting or responsible production is available.
- Avoid knowingly purchasing aquatic food products associated with illegal, destructive or unsustainable harvesting practices.
- Encourage food-service providers to maintain information about the source of aquatic food products supplied to the University.

## 5. SUSTAINABLE FOOD PROCUREMENT:

The University shall, wherever feasible, encourage responsible procurement of food products by considering:

- Quality and food safety.
- Local and seasonal availability.
- Responsible packaging.
- Reduction of unnecessary plastic.
- Compliance with applicable laws and regulations and sustainable sourcing practices.
- For fish, seafood and other food products obtained from aquatic ecosystems, at the primary level the Vendors/suppliers shall ensure that procurement is undertaken from sustainable, responsible and legally compliant sources.

The University shall, wherever practicable, give preference to aquatic food products that are sustainably harvested from responsibly managed fisheries or responsibly produced through aquaculture.

Food suppliers and service providers engaged by the University shall be encouraged to comply with sustainable aquatic food sourcing requirements and adopt environmentally responsible practices.

## 6. FOOD WASTE AND POLLUTION PREVENTION:

The University shall promote the principle of: **"Prevent, Reduce, Reuse, Recover and Responsibly Dispose."**

## 7. IMPLEMENTATION:

The University shall promote the implementation of this Policy through its concerned administrative departments, procurement authorities, food-service providers, committees and other appropriate institutional mechanisms.

## 8. REVIEW OF THE POLICY:

This Policy shall be reviewed as and when required by the University to ensure its continued relevance, effectiveness, and alignment with the University's sustainability objectives and the United Nations Sustainable Development Goals.

10.01.2025

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