

SAUDI ELECTRONIC UNIVERSITY

SUSTAINABLE FOOD AND BEVERAGE POLICY

Title: Sustainable Food and Beverage Policy

Authority:

Purpose: This policy shows Saudi Electronic Universities' commitment to reduce the negative environmental and social impacts of the used products, services and activities.

Date of Incorporation: October 2022

Date of Review: Once in three years. This can also be reviewed as per the requirement of University.

Policy Number:

1.0 Introduction

The University recognises that it has a responsibility to work with its suppliers, contractors and partners to reduce the negative environmental and social impacts of their products, services and activities. Our commitments to this end are to work with our contractors, suppliers and partners to ensure that catering and vending provisions continues to offer staff, students and visitors food which is fresh, healthy and sustainable sourced. This includes environmental impact of food production, transport and on-site provision and also ethical considerations on fair treatment of producers, welfare of animals and sustainable sourcing (e.g. over farming of fish).

We will also ensure that we raise awareness amongst staff and students about these important issues by clearly communicating our activities in this area through information on social media, University information screens, our catering web pages, menus, special promotions and campaigns. Progress with this policy will be reported through catering contract meetings as well as through the universities half yearly environmental committee meetings attended by University stakeholders, Students representatives and contractors.

2.0 Objectives

We aim to:

- Increase sustainable food offerings in catering outlets and hospitality menus.
- Carry out sufficient monitoring of our sustainability targets and review our aims annually.
- Address, reduce and replace our single use plastics on campus.
- Address the use and waste streams of disposable cups on campus.



- To address food wastage created on campus and explore reduction methods
- To use and promote fair trade products where feasibly possible.
- Communicate to customers, staff and suppliers our commitment to serving sustainable food.
- Ensure that sustainability specifications are included in future catering contracts and that sustainability criteria are used in the awarding of the contract, for example ISO14001.

3.0 Operations

Saudi Electronic University commit to:

1. Use meat and dairy that is produced according to high animal welfare standards.
2. Offer seasonal produce where possible and monitor the use of non-seasonal produce.
3. Communicate clearly when seasonal produce is being served.
4. Support environmentally friendly farming, food/drink production and transportation.
5. Communicate clearly what menu offerings are available and work towards increasing menu range where appropriate.
6. Promote Healthy Eating by centralizing all of our food production, ensuring only fresh ingredients are used, without the use of preservatives, GMO ingredients and ensuring low salt content.
7. Continue to reduce our single use plastics on campus, orders of single use plastic items have been stopped.
8. Continue to act on our disposable coffee cup processes of reduction and recycle.



To help meet our aims we have:

1. Developed Key Performance Indicators (KPI's) and evaluation criteria and use them to measure our progress, quality and sustainability.
2. Worked with our suppliers to progress the sustainability agenda.
3. Enhanced staff, customer and supplier awareness of relevant environmental and social effects of a sustainable diet via promotional guidance, product information and awareness campaigns.
4. Examine this Sustainable Food Policy annually, amend targets and communicate findings (including progress and gaps) to customers.
5. Compile annual trackers in order to monitor progress.