



**Manipal University Jaipur**  
**Campus Sustainable Food Policy**

**1. Introduction**

Manipal University Jaipur is committed to fostering sustainability in all aspects of its operations, and the procurement of sustainably farmed food is a crucial component of this commitment. This Sustainable Food Policy outlines our dedication to providing environmentally responsible, healthy, and ethically sourced food options on campus.

**2. Policy Statement**

- 2.1. **Sustainable Sourcing:** Manipal University Jaipur shall prioritize the sourcing of food products that are produced sustainably, with a focus on local, organic, and ethically produced items.
- 2.2. **Environmental Responsibility:** We are committed to reducing the environmental impact of our food procurement. This includes minimizing food waste, supporting sustainable farming practices, and reducing greenhouse gas emissions associated with food transportation.
- 2.3. **Health and Nutrition:** Manipal University Jaipur recognizes the importance of providing nutritious and balanced food options for our campus community. We will work to ensure that sustainable food choices are also health-conscious.
- 2.4. **Transparency:** We are dedicated to transparency in our food sourcing and procurement practices. Information on the sources and sustainability of our food products will be readily available to the campus community.

**3. Guidelines for Implementation**

**3.1. Sustainable Sourcing**

- a. **Local Sourcing:** Manipal University Jaipur will prioritize the purchase of food products from local farms and producers, promoting economic growth in the region and reducing the carbon footprint associated with transportation.
- b. **Organic Products:** Whenever possible, organic food products will be sourced to reduce the use of synthetic pesticides and fertilizers, promoting healthier ecosystems.







- c. **Ethical Practices:** Suppliers must adhere to ethical and fair labor practices in food production, ensuring the well-being of workers in the food supply chain.

### 3.2. Waste Reduction

- a. **Food Waste Reduction:** Manipal University Jaipur will implement programs to reduce food waste in dining facilities and foodservice operations, including initiatives to divert food waste from landfills.
- b. **Composting:** Organic waste generated from dining facilities will be composted, contributing to soil health, and reducing landfill waste.

### 3.3. Sustainable Menu Development

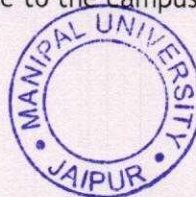
- a. Manipal University Jaipur will work closely with dining services to develop menus that emphasize seasonal, locally sourced, and sustainable food options.
- b. Educational programs will be implemented to promote sustainable food choices and raise awareness among students, staff, and faculty.

### 3.4. Food Labeling and Information:

- a. Clear labeling will be implemented to inform consumers about the sustainability and nutritional attributes of food products.
- b. Information about the sources of food products, including details about local suppliers and sustainable farming practices, will be prominently displayed in dining facilities.

## 4. Monitoring and Reporting

- 4.1. Office of Registrar Manipal University Jaipur will be responsible for monitoring the implementation of this policy and assessing progress toward sustainability goals.
- 4.2. Regular reports on food procurement, waste reduction, and sustainability initiatives will be made available to the campus community and the public.







## 5. Stakeholder Engagement

- 5.1. Manipal University Jaipur will engage with students, staff, faculty, and local communities to solicit feedback, ideas, and suggestions for improving sustainable food practices on campus.
- 5.2. Collaborations with local farmers, food producers, and sustainability organizations will be pursued to strengthen our commitment to sustainable food.

## 6. Conclusion

Manipal University Jaipur is committed to providing a sustainable, nutritious, and environmentally responsible food environment on campus. This Sustainable Food Policy represents our dedication to the well-being of our campus community and the planet. Through collaboration, education, and continuous improvement, we will work to achieve our sustainability goals and set an example for responsible food procurement and consumption.

### Version History

Number	Year	Major Revision
Version 3.0	2022	Ensure that sustainable food choices are also health conscious.
Version 2.0	2021	COVID 19 Regulations
Version 1.0	2020	Initial policy

Approval

