

**AZERBAIJAN STATE
UNIVERSITY OF
ECONOMICS (UNEC)**
UNEC CAMPUS FOOD POLICY

UNEC Comprehensive Campus Food Policy

1. Introduction

UNEC recognizes that access to nutritious, affordable, and sustainable food is essential for the wellbeing, academic success, and productivity of its campus community. Food security, health, and sustainable agriculture are core components of UNEC's mission to foster an inclusive and environmentally responsible campus.

This policy establishes UNEC's commitment to providing equitable access to healthy meals, supporting staff and students facing financial hardship, promoting sustainable and environmentally responsible food practices, and extending knowledge and technology to local farmers and food producers. It emphasizes collaboration, inclusivity, and local economic support as part of the university's broader social responsibility.

2. Scope

This policy applies to:

- All students, including full-time, part-time, and international students.
- All staff members, including academic, administrative, and support personnel.
- All campus dining services and affiliated vendors.
- Local farmers and food producers who engage with the university through training, events, or access to facilities.

It covers food provision, affordability, nutrition, sustainability, access to knowledge and technology, and interventions to alleviate food insecurity.

3. Objectives

The UNEC Campus Food Policy has five main objectives:

1. Ensure food security for students and staff through access to nutritious and affordable meals.
2. Promote healthy eating practices and dietary inclusivity across campus.
3. Advance sustainability in food procurement, preparation, and consumption.
4. Strengthen local food systems by supporting farmers and sustainable sourcing.

5. Provide knowledge, skills, and facilities to local food producers to enhance sustainable agriculture and aquaculture practices.

4. Food Access and Affordability

4.1 Students

- Affordable meals are provided across all campus cafeterias, including vegetarian, vegan, and culturally appropriate options.
- The Student Union administers meal vouchers and food bank access for students in financial need, ensuring no student goes hungry.
- Food security programmes are monitored and updated regularly to ensure equitable access and effectiveness.

4.2 Staff

- Staff have access to nutritious, low-cost meals daily, with subsidized options for those facing financial challenges.
- Feedback mechanisms enable staff to provide input on menu quality, dietary diversity, and accessibility.

5. Nutrition and Health

- Campus meals are designed to meet nutritional standards, including fruits, vegetables, whole grains, and lean proteins.
- Special dietary needs, including vegan, vegetarian, gluten-free, halal, and kosher options, are accommodated.
- Educational initiatives encourage healthy eating practices for students and staff.

6. Sustainability and Local Sourcing

- UNEC prioritizes procurement of ingredients from local and sustainable sources, supporting regional farmers and reducing environmental impact.
- Campus meals incorporate produce from UNEC's own vegetation areas, providing fresh fruits and vegetables.
- Plant-based and environmentally responsible menu options are emphasized.
- Food waste is minimized through composting, portion control, and donation of excess edible food.

7. Knowledge Transfer and Community Engagement

7.1 Training and Skills

- Local farmers and food producers have access to UNEC's Aziz Sanjar Food Safety Lab for practical training, consultations, and laboratory testing.
- University experts provide research-based guidance on modern farming techniques, sustainable agriculture, aquaculture, and food safety.

7.2 Events and Networking

- UNEC organizes workshops, seminars, and networking events to connect local producers with university researchers and peers.
- Topics include sustainable farming, crop diversification, innovative practices, and food security.

7.3 Access to University Facilities

- Local producers can utilize UNEC's experimental vegetation areas, plant stocks, and labs to test and improve sustainable practices.
- Campus areas also serve as demonstration sites for fruit cultivation and environmentally responsible farming techniques.

8. Implementation and Responsibilities

- The Campus Food Committee, including representatives from administration, student services, staff, and dining services, oversees policy implementation.
- Campus dining services ensure menus are affordable, healthy, and sustainable.
- The Student Union manages food vouchers and food banks.
- Staff welfare departments oversee subsidized meal programmes and monitor staff access to nutrition.
- Community engagement and knowledge transfer activities are coordinated with local producers.

9. Monitoring and Evaluation

- Annual surveys assess food accessibility, affordability, satisfaction, and overall wellbeing for students and staff.

- Uptake of meal vouchers, food bank use, and local sourcing practices are tracked and analyzed.
- Sustainability indicators, such as local sourcing, plant-based meal adoption, and food waste reduction, are monitored.
- Feedback mechanisms allow continuous improvement of all food programmes and services.

10. Policy Review

- This policy will be reviewed every three years or sooner if significant changes in campus demographics, funding, or operations occur.
- Reviews consider feedback from students, staff, and local producers, ensuring alignment with UNEC's mission of inclusivity, sustainability, and community impact.

11. Conclusion

UNEC is committed to creating a campus environment where food security, sustainability, and wellbeing are central to everyday life. By providing accessible, nutritious meals, supporting those in need, fostering sustainable practices, and engaging with local food producers, UNEC demonstrates leadership in promoting healthy, equitable, and resilient food systems on campus and in the surrounding community.