

POLICY ON ETHICAL SOURCING OF FOOD AND SUPPLIES

1. Purpose

The Ethical Catering Policy (ECP) has been developed in support of Tashkent State Agrarian University (hereinafter, TSAU). All branches and departments recognizes its responsibility to the environment and carries out its activities in an environmentally and socially responsible manner. We strive to incorporate environmental and social considerations into our operation. We recognize that it is our responsibility to encourage our suppliers to minimize negative environmental and social effects associated with the products and services they provide. We will also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and specifications, and that they are actively encouraged to participate in tendering opportunities.

2. Rationale

The ECP seeks to: conform to TSAU's environment strategy; minimize the negative environmental and social impact associated with the various operations of the department and service provided; give preference to products and services that are manufactured, and can be used and disposed of, in an environmentally and socially responsible way; encourage the inclusion, wherever possible, of effective, sustainable criteria in all tender specifications; ensure that provenance and ethical standards are a driving factor for food purchasing; and, avoid unnecessary expenditure on food or services

3. Policy

The aims of the policy are to: apply the policy to all catering outlets as well as all the food and drink served for internal hospitality and external conferences; ensure as a minimum standard that no food procured by the department contains any banned additives and that suppliers' product specifications meet the minimum criteria for the food supply; improve employee awareness of relevant

environmental and social effects of purchases through appropriate training and induction programs; ensure non-discrimination against smaller suppliers and active encouragement of their participation in tendering opportunities; and, ensure that we always give preference to sustainable products and where viable at least 90% of our food and drink purchases will be made from local ethical suppliers.

4. Monitoring and compliance optional)

Directors of Students' Kitchen and Student's Dormitories and the Catering Operations Manager are responsible for: agreeing with the vice-rectors the commitments and targets and providing an annual report on the monitoring and compliance of the policy.

DAVI ON
Prof. Dr. Botirjon Sulaymonov
Rector of Tashkent State Agrarian University
AGREED ON
Prof. Dr. Sokhib Islamov
Vice Rector for Academic Affairs
Prof. Dr. Komolitdin Sultonov
Vice Rector for Research and Innovations
Dr. Abduaziz Abduvasikov
Vice Rector for International Cooperation
24 /06 / 2020 Date

5. Review date

Review fo	reseen every five ye	ears on
23	106/2025	Date