



Sustainably Harvested Food Policy	Action number	-----
	Release Date	01/2023
	Review and modification date	09/2022
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	number of pages	03
	Date the procedure was approved	12/2022
	Deans Council Resolution No.: 2023/49	
Policy Statement	<p>AAU is committed to:</p> <ol style="list-style-type: none"> 1. Sourcing Sustainably Harvested Food: <ul style="list-style-type: none"> ▪ Prioritizing the procurement of food that is locally sourced, organically grown, and obtained from fair trade and environmentally sustainable practices. ▪ Actively seeking to increase the percentage of sustainably harvested food in the university's food services each year. 2. Supporting Local and Regional Agriculture: <ul style="list-style-type: none"> ▪ Building partnerships with local and regional farmers, growers, and suppliers who practice sustainable agriculture. ▪ Participating in community-supported agriculture (CSA) programs and hosting farmers' markets on campus to provide access to locally sourced and seasonal food. 3. Reducing Food Waste: <ul style="list-style-type: none"> ▪ Implementing practices to minimize food waste in all university food service operations, such as careful meal planning, portion control, and composting food scraps. ▪ Encouraging the university community to adopt waste-reducing habits, such as mindful consumption and proper sorting of waste. 4. Promoting Plant-Based Options: <ul style="list-style-type: none"> ▪ Offering and promoting a variety of healthy, plant-based food options to reduce the environmental impact associated with animal-based products. ▪ Providing education on the benefits of plant-based diets for health and the environment. 	



	<p>5. Education and Awareness:</p> <ul style="list-style-type: none"> ▪ Providing educational programs and resources to inform the university community about the benefits of sustainably harvested food and sustainable eating practices. ▪ Encouraging research and academic initiatives that focus on sustainable food systems and agriculture. <p>6. Responsible Catering and Event Planning:</p> <ul style="list-style-type: none"> ▪ Ensuring that university-catered events prioritize sustainably harvested food options and incorporate sustainable practices in their planning and execution. ▪ Encouraging external caterers and vendors operating on campus to adhere to the principles outlined in this policy. <p>7. Continuous Improvement:</p> <ul style="list-style-type: none"> ▪ Regularly reviewing and updating food procurement practices to ensure alignment with the latest standards and best practices in sustainable agriculture and food systems. ▪ Setting and publicly reporting on targets for sustainable food procurement and waste reduction.
<p>Policy Purpose</p>	<p>The purpose of this policy is to establish AAU's commitment to promoting environmental stewardship and sustainability in its food procurement and consumption practices. This policy aims to support sustainable agriculture, reduce the environmental impact of the university's food system, and promote the health and well-being of the university community and the ecosystems that support it.</p>
<p>Policy Scope</p>	<p>This policy applies to all food procurement, preparation, and consumption activities within the university, including campus dining services, catering for university events, and vending machines. It also encompasses educational and promotional activities related to sustainable food on campus.</p>
<p>Policy Responsibilities</p>	<ol style="list-style-type: none"> 1. The Sustainability Office is responsible for: <ul style="list-style-type: none"> ▪ Coordinating the implementation of this policy. ▪ Providing support and guidance to departments and units on integrating sustainable food practices into their operations. 2. All university departments and units involved in food service are responsible for: <ul style="list-style-type: none"> ▪ Ensuring compliance with this policy in their food procurement, preparation, and waste management practices.



	<p>3. All members of the university community are responsible for:</p> <ul style="list-style-type: none">▪ Supporting and participating in the university's efforts to promote sustainably harvested food and sustainable eating practices.
Policy Compliance	Non-compliance with this policy may result in a review of operations and procedures to identify areas for improvement. Continuous non-compliance may lead to further actions as deemed necessary by the university administration.
Policy Review	This policy will be reviewed and, if necessary, revised every year or as needed to ensure it remains effective, reflects best practices in sustainable food procurement and consumption, and aligns with the university's sustainability goals.