



TERMEZ STATE UNIVERSITY

## SUSTAINABLE FOOD POLICY

**15** LIFE  
ON LAND



TERMEZ 2025

## 1. PURPOSE

TerSU is deeply committed to advancing sustainability and environmental stewardship in every aspect of its operations, including food sourcing, preparation, and consumption. This policy establishes a framework to ensure that all food provided, sold, or consumed on campus is produced through environmentally responsible, socially equitable, and economically sustainable farming practices. The goal of this policy is to make the university's food system a model of sustainability that supports human health, protects ecosystems, and strengthens local agricultural communities.

## 2. RATIONALE

Modern food production systems, while efficient, often rely heavily on industrial agriculture that contributes to soil degradation, excessive water consumption, deforestation, greenhouse gas emissions, and the loss of biodiversity. Unsustainable farming practices harm both the environment and long-term food security. Recognizing these impacts, TerSU aims to reduce its ecological footprint by sourcing food from farms that prioritize sustainability, resource conservation, and fair labor conditions.

By implementing this policy, the university contributes to the achievement of the United Nations Sustainable Development Goals (SDGs), particularly **SDG 2 (Zero Hunger)**, **SDG 12 (Responsible Consumption and Production)**, and **SDG 13 (Climate Action)**. Through sustainable food procurement, the university also seeks to inspire students, staff, and local communities to adopt ethical and environmentally conscious dietary habits.

## 3. SCOPE OF APPLICATION

This policy applies to all food and beverage operations on the premises of TerSU, including university cafeterias, student dining halls, faculty canteens, vending outlets, and food stalls. It also extends to all university-organized events, conferences, workshops, and meetings where food is served. In addition, any external catering services or food suppliers working with the university are required to comply with the principles outlined in this policy.

## 4. SUSTAINABLE FOOD SOURCING

All food purchased or served on campus must be sourced from farms and producers that follow sustainable agricultural practices. These include environmentally sound, socially responsible, and economically fair methods of food production. The university will give priority to suppliers who:

Use organic or low-impact farming practices, minimizing or eliminating chemical fertilizers and pesticides.

Implement crop rotation, natural composting, and integrated pest management techniques to preserve soil health.

Practice responsible water use and avoid the contamination of local water sources.

Ensure the ethical treatment of animals and avoid intensive factory-farming systems.

Support biodiversity by cultivating local and seasonal produce.

Reduce transportation distances (“food miles”) by working with regional suppliers and farmers.

The university has set measurable goals to monitor progress: by **2027, at least 70% of food procured** should come from verified sustainable or local sources, with the target increasing to **90% by 2030**.

## **5. VENDOR AND SUPPLIER REQUIREMENTS**

All food vendors, contractors, and catering partners providing services on campus must adhere to the principles of sustainable sourcing. Vendors are required to present credible documentation or certification confirming that their food products meet sustainability standards. Preference will be given to suppliers with recognized certifications.

Regular supplier assessments will be conducted to ensure compliance. The university will also establish long-term partnerships with local farms and agricultural cooperatives to strengthen the regional food economy and reduce dependence on imported goods.

## **6. REDUCTION OF FOOD WASTE**

The university recognizes food waste as a major environmental issue and is committed to reducing it at every stage from procurement to consumption. Sustainable portion control methods will be adopted in dining facilities to prevent overproduction and waste. Remaining edible food will be redirected through safe food donation programs to local charities and community kitchens.

Non-edible food waste will be composted or used in bio-waste recycling programs. The university aims to **reduce overall food waste by 50% by 2028**. Compost generated from food waste will be utilized in campus landscaping and gardening projects to close the sustainability loop.

## **7. EDUCATION AND AWARENESS**

TerSU believes that lasting change comes through education. Therefore, awareness campaigns, workshops, and seminars will be regularly conducted to teach students and staff about sustainable food systems, responsible consumption, and the environmental impacts of dietary choices.

The university will promote **plant-based and vegetarian meal options** as part of its sustainability initiatives, encouraging a gradual reduction in the consumption of meat products with high carbon footprints. Informational materials will be displayed in cafeterias to help students make informed, environmentally responsible food choices. The aim is to engage **at least 90% of the campus community** in sustainability-related food education each year.

## 8. MONITORING AND EVALUATION

The Environmental Sustainability Office, in collaboration with the procurement and food service departments, will oversee the implementation of this policy. Key performance indicators (KPIs) will be established to measure progress, including the percentage of sustainably sourced food, waste reduction rates, and the number of sustainability-certified vendors.

An annual report will be published summarizing achievements, challenges, and future targets. Data gathered through supplier audits and consumption tracking will be used to adjust procurement strategies and further enhance sustainability performance.

## 9. COMMITMENT TO LOCAL AND REGIONAL DEVELOPMENT

By prioritizing local suppliers and regional farmers, TerSU supports the economic development of surrounding communities while reducing the environmental impact associated with long-distance food transportation. The university will collaborate with agricultural experts and local institutions to support training programs in sustainable farming, organic certification, and ecological innovation.

## 10. LONG-TERM VISION

Through the implementation of this policy, TerSU envisions a food system that is **environmentally sound, socially just, and economically sustainable**. By 2030, the university aims to become a **100% sustainably sourced campus**, where every meal served supports ecological health, fair labor, and responsible consumption.

This policy reflects the university's broader mission to nurture environmentally conscious global citizens and to lead by example in promoting sustainability, equity, and ethical responsibility in higher education.

## 11. ENTRY INTO FORCE AND REVIEW

The policy is effective from 1 January 2025.

It shall be reviewed every three years, or within six months following any relevant legislative change.

## 10. RESPONSIBLE UNIT AND CONTACT

Vice-Rector for Finance and Economic Affairs.

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