



Food & Supplies Policy of JSS Academy OF Higher Education & Research

Preamble:

JSS Academy of Higher Education & Research (JSSAHER) is committed to its “JSSAHER Social Responsibility Statement & Vision” to provide sustainable, eco-friendly smart campus. The “Food & Supplies Policy” is related to procurement, storage, and maintenance of food at (JSSAHER), which is a part of “Smart Campus Policy”. This policy provides provisions through which food to be procurement, stored, maintained, and delivered to all the constituent colleges and departments of JSSAHER.

JSSAHER and its constituent colleges and departments are responsible in working with suppliers, contractors, and partners to minimize environmental effects related to services and supports local suppliers and that all procurements represent value for money. All stakeholders shall assist JSSAHER in meeting the sustainable food & supply policy.

This policy is focused on but not limited to provision and procurement of food at JSSAHER. It applies to all aspects of sustainable food, including procurement, provision preparation, waste management, education, awareness, and services.

Objective:

JSSAHER ensures that:

- Procurement, storage, and maintenance of food is reliable, safe and represent value for money.
- Environmental and social responsibility is factored into all tenders and contracts and encourages small-sized businesses.
- Suppliers are committed to sustainable use of transport, packaging, storing etc. Communication on progress made during the contract period.
- Recycling process for quantities and effective waste reduction.
- Use of biodegradable packaging whenever possible.
- Recycling and reuse where applicable.
- Minimizing wastage during procurement, storage, maintenance and delivery.
- To serve sustainable food and to reduce plate waste.

Roles and responsibilities:

- JSSAHER and its constituent colleges and departments shall procure food in a sustainable manner in accordance with the “JSSAHER Social Responsibility Statement, Smart Campus Policy”, which are available from the JSSAHE’s website <https://jssuni.edu.in>.
- The Deputy Registrar has overall responsibility for the implementation and delivery of the policy within The University’s catering department. However, different colleges and departments shall have responsibility for managing aspects relevant to the department.
- Responsibility for application of the principles and practical delivery of this policy within the college in general lies with the Administrative Officers.
- Responsibility for application of the principles and practical delivery of this policy within catering services lies with the hostel wardens, catering managers and teams.
- JSSAHER shall promote sustainable food to customers to increase awareness and sales through meetings and workshops.
- Any changes to our sustainable food practices will be communicated on an annual basis as a summary report.
- The summary report will be produced by the Campus Maintenance Committee following an annual review by the Registrar and Deputy Registrar.
- Promote and supply seasonal fruit and vegetables to customers.
- Engage suppliers to measure the amount of local and seasonal fruit and vegetables and use them to help with procurement decisions.
- Increase the procurement and consumption of organic food, focusing on health, well-being, and environmental benefits.
- Move all disposable products to biodegradable alternatives where possible and reduce the number of disposables used.
- Ensuring tap water and drinking water is available at every catering outlet.
- Eco friendly and effective cleaning materials.
- Send zero food waste to landfill directly and recycle all waste.
- Encouraging sustainable food: Contribute to thriving local economies and sustainable livelihoods. Protect the diversity of both plants and animals and the welfare of farmed and wild species and avoid damaging natural resources.
- Support a culture of healthy eating.
- Provide social benefits, such as good quality food, safe and healthy products, and educational opportunities.
- Sustainable procurement is partly about buying and sourcing green products but it’s also about ensuring energy and resource efficiency as well as long term cost effectiveness.
- Fair trade on better prices, decent working conditions and local sustainability.
- Saving costs measured across the whole lifecycle of a product.
- Decisions on procurement and accreditation should be made based on a rational assessment of value, ethics, and market trends.

The Policy Supports:

- The Swachh Bharat Mission (Urban) guidelines, Government of India.
- National conservation strategy and policy statement on environment and development, Government of India.
- National Cyber Security Policy, Ministry of Communication and Information Technology, Government of India.

Supporting Documents:

1. Food Safety and Standards Authority of India –License Number: 11219335000512
2. Food Safety and Standards Authority of India –License Number: 11219335000513
3. Food Safety and Standards Authority of India –License Number: 11219335000510

Approval & Implementation of the Policy:

This policy has been approved by the Registrar and shall be reviewed annually by the Deputy Registrar and shall ensure that continued progress is being made. The Campus maintenance committee shall advise on the sustainability agenda affecting food procurement and provision.

- All the documents related to agreements made with suppliers and vendors and license from food and safety standards authority of India shall be maintained in the office of Registrar and Deputy Registrar, JSS Academy of Higher Education & Research, Mysuru.
- Questions related to the daily operational interpretation of this policy shall be directed to Registrar and Deputy Registrar, JSS Academy of Higher Education & Research, Mysuru.
- The Vice Chancellor, Registrar and Deputy Registrar of JSSAHER shall be the officials responsible for the interpretation and administration of this policy.

The revision of policy shall take place as per the suggestions made by campus maintenance committee on the sustainability agenda affecting food procurement and provision. This Policy will be periodically reviewed to assess its effectiveness and updated as necessary to ensure alignment with the institution's Social Responsibility.

Date of Implementation: 01.06.2016

Date of Last Revision: 01.06.2023

Date for Next Revision: 01.06.2026

