



**GITAM: GANDHI INSTITUTE OF TECHNOLOGY AND MANAGEMENT**

**(Deemed to be University u/s 3 of the UGC Act, 1956)**

**A Category – I Deemed to be University**

**Visakhapatnam | Hyderabad | Bengaluru**

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## **Policy on Ethical Sourcing of Food and Supplies**

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## **1 Introduction**

GITAM A Category – I Deemed to be University is committed to the United Nations Sustainable Development Goals (SDGs) through the implementation of its Ethical Sourcing of Food and Supplies Policy. This policy aims at making the campus sustainable and environmentally friendly green. GITAM frame policies that are adapted to all university operations and activities, encompassing responsible production, consumption, and waste management. The commitment extends to every facet of the university's undertakings. The University places significant emphasis on complying with legal requirements to effectively manage the ethical sourcing of food and supplies.

## **2 Policy Goals:**

- Conduct a comprehensive study to estimate the volume of food waste across the entire supply chain, encompassing processing, packaging, distribution, and consumption stages. Evaluate the life cycle environmental impacts of the complete food supply chain.
- Conduct research on effective pest control, improved packaging and transportation, cost-effective storage technologies.
- Monitor and document the types and quantities of food waste discharged in faculty and hostel mess facilities.
- Implement strategies like offering fewer menu options, serving appealing special dishes, adopting trayless dining facilities, and reducing portion sizes to minimize plate waste.
- Establish food testing labs for rigorous quality testing.
- Establishing water quality testing of drinking water on a periodical basis to sustain the hygiene of the environment and committed towards periodical maintenance.

## **3 Ethical Food Sourcing**

In conjunction with primary food sourcing criteria, PSU applies supplementary ethical criteria to assess and choose suppliers, encompassing:

1. Transparency in the employment process and adherence to sustainability standards.
2. Evaluation of labor and work practices within the company.
3. Adherence to health standards.
4. Conformance to both local and international quality standards.

#### **4 Applicability:**

This policy is applicable to all departments and extensions of GITAM. All individuals associated with the university, including students, faculty, employees, and the public, are encouraged to proactively participate in initiatives aimed at achieving the policy objectives.

#### **5 Review:**

GITAM has fully embraced sustainability within its operational systems, reinforcing measures in planning, administration, innovation, and key indicators of operational sustainability such as food waste, water usage, and transportation. The incorporation of Sustainable Development Goals (SDGs) into the operations of higher education institutes (HEIs) is of utmost significance. The policy framework issued by the University Grants Commission (UGC), titled "Fostering Social Responsibility and Community Engagement in Higher Education Institutions in India (2019)," underscores the commitment to these objectives.

GITAM Reviews the policy on a yearly basis and makes changes based on the requirements for strengthening the SDGs.

#### **6 Roles and Responsibilities of the University**

The university has defined specific roles and responsibilities to effectively implement ethical food sourcing, including:

- I. Implementing a robust food traceability mechanism to track every food item supplied on the campus.
- II. Utilizing advanced technology for enhanced visibility and verification of the food trail, ensuring the maintenance of high standards, purity, and

wholesomeness. This involves documenting and linking the entire production, processing, and distribution chain.

III. Prohibiting the inclusion of foods from questionable sources, including those associated with child labor, exploitative labor practices, gender discrimination, or harsh working conditions at supplier facilities. Suppliers are required to adhere to all local laws and regulations related to labor, health, safety, and the environment.

IV. Adhering to statutory and regulatory guidelines and food safety norms mandated by the Government of India. Additionally, suppliers must comply with the legal requirements of the countries in which they operate, aligning with all elements of this policy.

## **7 Management and Organization**

The University's Board of Management will establish a dedicated committee for the efficient execution of this policy.

This committee will consist of a minimum of four members, drawn from the University's Faculty and Staff, and an additional member from external sources knowledgeable about food safety matters.

Committee members will serve a term of three years, contributing their expertise to ensure the effective implementation of the policy.

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## 8 Supporting Evidence

The image shows a FSSAI Hygiene Rating Card. At the top, it features the FSSAI logo and the text: "FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA", "Inspiring Trust, Assuring Safe & Nutritious Food", and "Ministry of Health and Family Welfare, Government of India". Below this is a green shield icon with a white checkmark and the word "VERIFIED" in a black box. The central part of the card has a red banner that says "HYGIENE RATING" above a yellow box containing five yellow smiley face icons. Below the icons, the word "Excellent" is written in bold black text. At the bottom right, there is a signature and the text "CEO, FSSAI". At the bottom left, there is a disclaimer: "The food hygiene rating shown above reflects the hygiene of food found on the date of inspection by authorized person. Ratings are given on scale of 1 (Urgent Improvement) up to 5 (Excellent)." and a URL: "www.fssai.gov.in/hygieneRating".

**fssai** FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA  
*Inspiring Trust, Assuring Safe & Nutritious Food*  
Ministry of Health and Family Welfare, Government of India

**VERIFIED**

**fssai**

**HYGIENE RATING**

Excellent

CEO, FSSAI

The food hygiene rating shown above reflects the hygiene of food found on the date of inspection by authorized person. Ratings are given on scale of 1 (Urgent Improvement) up to 5 (Excellent).

[www.fssai.gov.in/hygieneRating](http://www.fssai.gov.in/hygieneRating)

- <https://www.youtube.com/watch?v=ZaOZ2DHkpzY>
- <https://www.gitam.edu/campus-life/hospitality/campus-dining>
- <https://indiaeducationdiary.in/apex-food-safety-body-fssai-accredits-gitam-hyderabad-and-visakhapatnam-campuses-under-eat-right-initiative/#:~:text=Both%20the%20Hyderabad%20and%20Visakhapatnam,meal%20to%20students%20and%20teachers.>
- [https://www.gitam.edu/about/sustainabledevelopment/GITAM\\_FSSAI.pdf?inline=](https://www.gitam.edu/about/sustainabledevelopment/GITAM_FSSAI.pdf?inline=)
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