



THE POLICY OF USING FOOD, THE SOURCE OF WHICH IS
ENVIRONMENTALLY SUSTAINABLE AGRICULTURE



STAVROPOL
STATE
AGRARIAN
UNIVERSITY

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Stavropol State Agrarian University, when organizing meals for students and staff, bases its policy on the use of food in the university complex, the source of which is environmentally sustainable farming.

A market economy involves changing the operating conditions of all economic entities in the market, including public catering enterprises.

Catering for students and employees at Stavropol State Agrarian University is a mandatory licensing requirement when obtaining a permit for educational activities.

This is due to the high social significance of providing nutritious food for students, teachers and staff of SSAU.

Typical types of catering establishments for SSAU are the following:

- canteen - a catering establishment that prepares and sells a variety of dishes and culinary products in accordance with a menu that differs by day of the week;
- buffet - a public catering establishment that sells (with on-site consumption) a limited range of public catering products from highly prepared semi-finished products, including cold and hot dishes, snacks, baked goods, bakery and confectionery products, alcoholic and non-alcoholic drinks, purchased goods ;

In addition, the organization of catering at SSAU complies with the Regulations developed and adopted at the university, regulating the procedure for organizing meals for students and the basic organizational principles, rules and requirements for catering.

The developed Regulations are a local regulatory act regulating the activities of the university on nutrition issues, adopted and approved by the rector's office of SSAU.

Social issues related to catering are reflected in the collective agreement between the university administration and the trade union organization. The latter allows the trade union organization to exercise control over prices, quality, and service organization.

The main goal of SSAU catering enterprises is to provide rational, balanced nutrition to students, teachers and to use food in the university complex, the source of which is environmentally sustainable farming. To solve this problem, agricultural products (vegetables and fruits) are supplied to the university canteen.

Products grown in the greenhouse complex of SSAU are used for the university canteen.