



Policy on ethical sourcing of food and supplies

Introduction

BUC University vision

Sustainability is one of the main values of BUC. The food suppliers at BUC must follow the BUC's Code of Conduct, which is ensuring better human health and protecting the environment. Our suppliers must also be aware and aligned with our sustainability values and our environmental commitment, which is an essential part of our business philosophy. Our role is to continuously encourage our suppliers to implement sustainable development principles in their supply chain and in their own operations.

At BUC, we have a catering team that is responsible for developing the Sustainable Food Policy and ensuring an effective implementation of this policy, which is crucial to the university's quest to maintain its position. The main elements of this policy include: (1) providing healthy food for students, staff, and visitors; and (2) Providing food with a reasonable price.

Sourcing

- BUC must ensure that sustainability standards are followed by the suppliers before awarding contracts.
- BUC suppliers must give priorities to services and products that are manufactured, used and can be disposed of in a socially and an environmental responsible way.

Environment

- Food service providers at BUC must use only fresh and locally sourced meat, milk, and eggs in all meal preparations.
- BUC provide free drinking water to students, staff, and visitors, where the water dispensers are distributed inside all buildings at BUC to allow refilling of water bottles.
- Food service providers at BUC are also encouraged to use biodegradable or recyclable food packaging for food prepared on site.
- BUC also work closely with its food suppliers to ensure that its sustainable food agenda is followed.
- Waste is normally separated on Campus and a strategy is currently applied for plastic recycling through an agreement with a third-party.