



Sustainable and Ethical Practices in Food Service Operations at Ateneo de Naga University

Ateneo de Naga University maintains clear standards for the management of food services and the sourcing of supplies within its campus operations. These standards are implemented through contractual agreements with food concessionaires and service providers, which outline the University's expectations on hygiene, food safety, environmental responsibility, and legal compliance. The framework ensures that all food and beverage services provided to the University community are conducted responsibly and in accordance with established ethical and sustainability principles.

Food Safety and Regulatory Compliance

The University's concessionaire contracts set specific requirements to maintain the safety and quality of food offered within campus facilities. Concessionaires are required to keep their areas clean and sanitary at all times and to ensure that all food and beverages are free from harmful or toxic substances. They must also comply with national and local government regulations governing food businesses, including securing valid permits such as Business Licenses, Sanitary Permits, and Health Certificates for all personnel.

These provisions guarantee that only authorized and properly monitored food operators are allowed to serve within the University, minimizing risks related to food contamination and ensuring that all vendors follow standard food safety procedures.

Environmental Management Practices

Environmental responsibility is a key aspect of the University's operational policies. Concessionaires are required to observe proper waste management, including waste segregation and regular cleaning of their assigned areas. The use of Styrofoam is strictly prohibited, and the use of plastics must be minimized. The contract also mandates the proper handling and disposal of used cooking oil to prevent pollution and damage to drainage systems.

Through these measures, the University promotes environmentally sustainable practices and aligns its food service operations with broader efforts to reduce waste and support ecological balance on campus.

Nutritional and Dietary Guidelines

The University upholds nutritional standards for all food served on campus, in accordance with the Department of Education's guidelines on healthy food and beverage choices. Concessionaires are required to make available healthy food options under the "green" category and limit the sale of less nutritious items. Additionally, "No Meat Fridays" are observed in the Junior High School unit as part of the institution's campaign to promote mindful consumption and balanced diets among students.

These requirements ensure that the food sold in University canteens supports the health and wellness of the school community.

Workplace Health and Staff Welfare

To maintain safety and accountability in food service operations, concessionaire personnel must undergo regular medical examinations and hold updated health and sanitary certifications. They are also required to attend food handling and safety seminars and to wear proper uniforms and identification while on duty. The contract specifies that personnel who are ill or have open wounds are not permitted to handle food until cleared by medical personnel.

These measures protect the welfare of both workers and consumers and ensure that food service operations meet recognized health and labor standards.

Ateneo de Naga University's operational standards on food service and supply management reflect its deep commitment to responsible stewardship and the holistic well-being of its community. The policies embedded in the University's concessionaire agreements uphold not only legal and institutional standards but also achieving one of our missions to care for the whole person and for our common home, as emphasized in *Laudato Si'*.

By promoting safe, nutritious, and sustainably sourced food, the University integrates environmental care and health consciousness into everyday campus life. The avoidance of harmful materials, adherence to waste management practices, and prioritization of healthy food options embody the spirit of ecological conversion and social responsibility that *Laudato Si'* calls for. These measures ensure that every member of the Ateneo community participates in a shared mission of caring for creation while maintaining human health and dignity.

Through these concrete actions, the University continues to advance its Jesuit mission by aligning operational practices with the pursuit of both environmental sustainability and public health. This integrated approach reaffirms the University's role as a formative institution—one that not only educates the mind but also cultivates ethical awareness, compassion, and collective responsibility for the well-being of people and the planet.

