

Campus Canteen Embrace Healthy Food Choices to Promote Student Well-being

The Resources Generation Office (RGO) of the University strictly executed DepEd Order No. 13 for the Policy Guidelines on Healthy Food and Beverages in order to guarantee that there are healthy food options available in the school canteen.

SUSTAINABLE FOOD CHOICES ON CAMPUS



HIGHLIGHTS

- The University Canteen
- DepEd Order No. 13: Policy for Healthy Food and Beverage Choices
- Provision of Sustainable Food Choices in the University
- Fruit and Fresh Produce in the University Campus
- Farm to Table Practices in the University



The University Canteen operated by Resources Generation Office strictly implement the DepEd Order No. 13 for the policy and guidelines on Healthy Food and Beverage Choices.



PROVISION OF SUSTAINABLE FOOD CHOICE IN THE UNIVERSITY



Students, faculty members, and staff can choose from a variety of healthy and affordable food options at the university canteen. The food distributors have been outsourced and entered into lease contracts with the Resource Generation Office. Applications are thoroughly screened by the implemented policy of the office aligned with DepEd directive that offers sustainable food choices.



FRUITS AND FRESH PRODUCE IN THE UNIVERSITY

- ✓ The university also provides oranges, apples, grapes, and other seasonal fruits from Mr. Fred Baluyot in addition to the dishes made by the RGO Cook.

In conclusion, the university promotes sustainable food choices to meet the nutritional requirements of its constituents.



UNIVERSITY CANTEEN'S STAFF



The university canteen's food preparation process is a well-organized and systematic operation. From sourcing quality ingredients to serving healthy and affordable meals and maintaining strict hygiene standards, the canteen staff is committed to delivering a safe and enjoyable dining experience for the university community.



FARM TO TABLE PRACTICE IN THE UNIVERSITY CANTEEN



In our quest for zero hunger, the farm-to-table experience also embodies the principles of transparency and food safety. Knowing the origins of our ingredients and the practices of local farmers enables us to maintain high-quality standards in food preparation, ensuring that every meal is safe, nutritious, and free from harmful chemicals. This is especially crucial in achieving our goal of providing healthy, nourishing options for all members of the university community.

Food stalls and other food vendors were informed of the aforementioned guideline, and RGO is also keeping an eye on its execution.

Additionally, a committee was established to assess the university's present food safety policy. The review also aims to strongly support the improvement of the livelihood of food producers in urban and rural areas in Batangas in order to maintain the promotion of healthy food options for students.

In 2021, a memorandum was issued by the University President on the provision of sustainable, healthy, and affordable food choices in BatStateU campuses. Health Services Office and Resource Generation Office were assigned to ensure the compliance of concessionaires in the policies and guidelines.