



BATANGAS STATE UNIVERSITY

The National Engineering University

HEALTHY AND AFFORDABLE FOOD CHOICES FOR ALL

Batangas State University - The National Engineering University is committed to providing nutritious and affordable meals for students and faculty. To combat food insecurity, it launched a rolling menu with Resource Generation Office, offering diverse options like fruits, snacks, and meals. This initiative ensures healthy dining and food safety while keeping prices budget-friendly. The university combats food insecurity by offering a rolling menu of nutritious and affordable food options for students and faculty.

The Resources Generation Office (RGO) of the University enforced DepEd Order No. 13 to ensure healthy food options in the school canteen. A committee was formed to evaluate the current food safety policy, aiming to enhance the livelihoods of food producers in Batangas while promoting healthy choices for students.

ADVISORY

Please be advised that healthy and affordable foods are available at the University Canteen located at CITE Building, Ground floor.

-Resource Generation Office - Pablo Borbon



Tenant Rolling Menu



Source: Resource Generation Office

Leading Innovations, Transforming Lives
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University Canteen Offerings and Prices

The canteen of Batangas State University Pablo Borbon campus offers visibly affordable food options. The menu includes familiar choices like rice meals, breads, and drinks, with rice-based meals priced low to ensure accessibility and affordability for everyone who eats there. They also make sure that the products they offer are fresh and of good quality for everyone.

Snacks that include vegetables and fruits, such as takoyaki and fruit shakes, are also offered in the university canteen.



Ensuring Affordability and Quality of Food Choices

The tenants were properly screened and selected by the Canteen Evaluation Committee using a set of criteria. Eighty (80) percent of the criteria is for menu to ensure affordable and nutritious meals were served. Permits must also be clearly posted on the wall for easy access and inspection.

Criteria in Screening University Canteen Tenants

Criteria	Percentage
Experience and personnel Profile	20%
Menu	80%
-Prices	40%
-Quality and Taste Evaluation Result	40%

Hygiene and Safety Guidelines for Stall Staff

Personal Hygiene

- Maintain good personal cleanliness
- Proper grooming standards

Food Safety Practices

- Follow safe food preparation procedures
- Ensure sanitation during display and service

Food Safety Practices

- Regular checks to uphold University policies

To ensure the safety and quality of food delivered by the canteen concessionaires underwent training on Basic Food Hygiene (BFH) and Food Safety Hazards (FSH) hosted by the Department of Science and Technology Batangas, introducing the use of the Food Safety Self-Assessment Tool (FSSAT) developed by DOST-CALABARZON. This is a web application developed to assist people engaged in the food industry in tracking their compliance with basic food hygiene.



Source: Resource Generation Office