



# Policy on ethical sourcing of food and supplies

Diponegoro University's Policy on ethical sourcing of food and supplies is in line with United Nation's Sustainable Development Goal no. 12 "responsible consumption and production"



## Introduction

Ethical sourcing plays a vital role in building a sustainable and responsible supply chain. Every organization holds the responsibility to ensure that the goods it procures and consumes are obtained in a sustainable and responsible manner, where producers and workers operate in safe and fair conditions.

A key element of ethical sourcing is the traceability of food items. Therefore, specific guidelines and considerations must be followed when procuring food to align with ethical standards. **Diponegoro University** is dedicated to upholding these practices by implementing a policy on ethical sourcing, ensuring that high-quality food and supplies are responsibly procured and served on its campus.

## II. Policy Goals



To encourage and implement ethical sourcing practices across the campus



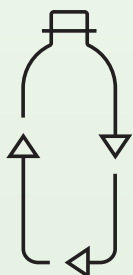
To ensure that high-quality food is consistently served in all university canteens and cafeterias



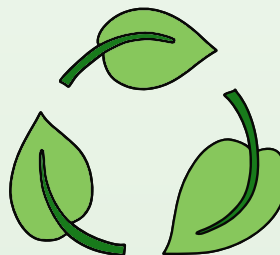
To guarantee the proper disposal of spoiled or contaminated food items



To prohibit the use of food products supplied by factories or sources that exploit child labour, use unfair labour practices, or maintain unsafe working conditions.



To adopt modern technologies that enhance food traceability.



To support sustainable development through responsible and ethical sourcing

## III. Applicability

This policy applies to all departments and programs of Diponegoro University, encompassing students, faculty, staff, and visitors. All stakeholders are encouraged to actively contribute towards achieving the objectives of this policy.

## IV. Measures to be taken by UNDIP



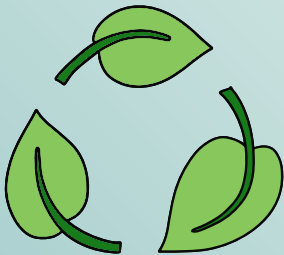
### Food traceability

Proper food traceability shall be maintained for every food supplied in the campus



### Technologies use and documentation

The Diponegoro University shall adopt technologies that enhance the traceability of food items from their source or factory to the point of consumption. Technologies that facilitate the identification of nutritional value and overall food quality will also be employed. As part of the traceability process, proper documentation shall be maintained to connect the stages of production, processing, distribution, and consumption.



### Quality monitoring

The university shall use food testing labs for periodic quality monitoring of the served food in the campus



### Comply to regulations

The University shall source food exclusively from suppliers who fully comply with all applicable local laws and regulations related to labour, health, safety, and environmental standards.

## V. Review

This policy will be shared with students and employees through internal communication channels and circulation letters, and made accessible to all stakeholders via the Diponegoro University's official website.

The policy, along with its objectives and targets, will be periodically reviewed by the legal office, which serves as the coordinating body to ensure regular updates and effective implementation across various university agencies.

Semarang, 16<sup>th</sup> May 2024

last reviewed: 6<sup>th</sup> March 2025