

Does your university, as an authority, measure the amount of food waste generated as a result of eating food served at the university? If the provision of food is outsourced, this will include the requirement to track this data.

Within the framework of the 12 SDGs "Responsible consumption and production" 12.3 "Halving the global amount of food waste" Al-Farabi Kazakh National University (hereinafter referred to as the University) is guided by the Law of the Republic of Kazakhstan dated July 21, 2007 "On Food Safety" and defines the procedure for the disposal and destruction of food products that pose a danger to life and health human and animal health, the environment.

Due to the fact that all catering facilities on campus are assigned to tenants, the supervising coordinator of the organization and monitoring of progress in the prevention of food waste is the permanent public commission for monitoring the organization and quality of nutrition of students and employees, whose goal is not only to create optimal conditions aimed at providing students and employees with a balanced nutrition, high-quality cooking, in compliance with sanitary and hygienic standards and requirements, but also the reduction of food waste.

The process of measuring food waste is carried out by employees of catering establishments 1 (one) once a day. They sort waste into food and other and measure food waste.

The permanent public Commission on Food Quality controls the sorting and measurement of food waste 1 (one) once a month.

The waste disposal company weighs food waste directly upon transfer by employees of public catering facilities.

On the establishment of a permanent public Commission for the control of the organization and the quality of nutrition of students and employees NJSC «KazNU of al-Farabi»

In order to create conditions for high-quality balanced and affordable nutrition for students and employees of NJSC «KazNU of al-Farabi», **I ORDER YOU:**

1. Create a permanent public commission to monitor the organization and quality of nutrition for students and employees of the NJSC «KazNU of al-Farabi» in the following composition:

Bayandinova S. M. – Director of the Keremet Student Service Center, PhD, Chairman of the Commission;

1) Kurmanaliev B.O. - Head of the Department of Legal Work;

2) Daniyarova A.B. – Candidate of Medical Sciences, Deputy. Director of the Higher School of Economics, specialist in epidemiology;

3) Arynova G.A. – Candidate of Medical Sciences, senior lecturer at the Department of Epidemiology, Biostatistics and Evidence-based Medicine, specialist in the field of hygiene;

4) Bergeneva N.S. – PhD, Associate Professor of UNESCO and UR Department, specialist in the field of life safety and environmental protection, trade union.

5) Askarov N.A. – Chief specialist of the SPTOS.

6) Nuridin B.B. - Chairman of the trade union of students and undergraduates "Sunkar";

7) Iskakova M.K. – Chairman of the Committee of youth organizations, Secretary of the Commission.

2. To approve the "Regulations on the permanent public Commission for the control of the organization and quality of nutrition of students and employees of the NJSC KazNU of al-Farabi.

3. The Commission shall carry out inspections according to the approved schedule.

4. I reserve control over the execution of this order.

Basis: Order of the Minister of Health of the Republic of Kazakhstan dated April 23, 2018 No. 186. "On approval of Sanitary rules "Sanitary and epidemiological requirements for public catering facilities".

ACTING FIRST VICE-RECTOR

K. Mukanov

Согласовано:

**Acting Vice-Rector for Administrative
and Economic Work**

Director of the Production Support Department

Director of the Department of Economics and Finance

Head of the Legal Work Department

Introduced:

Director of the Keremev Student Service Center

O. Yesenalin
T. Aldazharov

N. Kystaubay
B. Kurmanaliyev

S. Bayandinova

