



Sustainable food purchases

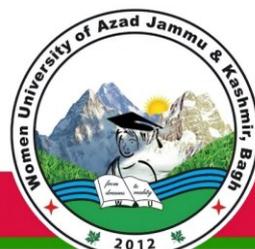
The Women University of Azad Jammu and Kashmir (WUAJ&K), Bagh, is committed to promoting sustainability through responsible and ethical procurement practices. The university ensures that all food purchases prioritize local, sustainable, and quality-assured sources, contributing to both environmental responsibility and community development.

Implementation of the Sustainable Food Procurement Policy

The university has developed and implemented a Comprehensive Sustainable Food Procurement Policy, which guides all purchasing decisions related to hostel and canteen food supplies. This policy ensures that food items are sourced from local, environmentally responsible, and socially ethical suppliers, minimizing the carbon footprint and supporting local producers in District Bagh, AJK ([Annex I](#)).

Local and Recognized Food Vendors

In accordance with this policy, all hostel procurements are made through recognized and reputable suppliers within District Bagh. These vendors are selected based on quality, hygiene, reliability, and compliance with sustainable sourcing standards. The complete list of vendors supplying food and related items to all hostels is provided in [Annex II](#).





WOMEN UNIVERSITY

OF AZAD JAMMU & KASHMIR, BAGH. Website: www.wuajk.edu.pk

SUSTAINABLE FOOD PROCUREMENT POLICY

1. Introduction

The Women University of Azad Jammu and Kashmir (WUAJ&K), Bagh, is committed to promoting sustainability, responsible consumption, and food security within the campus. In alignment with the United Nations Sustainable Development Goals (SDG 2: Zero Hunger and SDG 12: Responsible Consumption and Production), the University recognizes the importance of sustainable food procurement to ensure that all food purchased, prepared, and served supports both human health and environmental integrity.

This Sustainable Food Procurement Policy establishes guiding principles and procedures for food purchasing decisions that prioritize nutrition, sustainability, ethical sourcing, and local economic development, while minimizing the environmental impact associated with food systems.

2. Scope

This policy applies to all food-related procurement activities at WUAJ&K — including cafeterias, hostels, canteens, event catering, and any other campus-based food outlets. It covers all stages of food purchasing, from supplier selection and contract management to food preparation and waste management.

The policy ensures that the University:

- Purchases food responsibly, prioritizing health, sustainability, and affordability.
- Supports local farmers, vendors, and small food producers.
- Reduces environmental footprint through efficient procurement and food waste minimization.
- Promotes transparency, fairness, and compliance with national food safety standards.

3. Policy Guidelines

The key objectives of this policy are:

- a) To promote the purchase of food that is nutritious, affordable, and sustainable.

- b) To support local and regional food suppliers and reduce dependence on long-distance sourcing.
- c) To minimize the environmental impact of food procurement through eco-friendly packaging and reduced carbon emissions.
- d) To ensure ethical and fair-trade practices throughout the food supply chain.
- e) To encourage diversity in diet with a focus on fresh, seasonal, and minimally processed foods.
- f) To reduce food waste and align procurement quantities with actual consumption needs.
- g) To integrate sustainability standards into all food purchase contracts and supplier evaluations.
- h) To align with national food safety laws and international sustainability standards (e.g., ISO 20400).

4. Strategy

WUAJ&K adopts the following strategies to promote sustainable food purchasing:

- a) Sustainable Sourcing
 - Prioritize purchasing from local farmers, women-led enterprises, and certified sustainable suppliers.
 - Encourage the use of organic, pesticide-free, and ethically produced food items.
 - Select vendors who demonstrate social responsibility and eco-friendly practices.
- b) Health and Nutrition
 - Ensure procurement of balanced and nutritious food items meeting dietary standards.
 - Limit procurement of ultra-processed and high-sugar products.
 - Promote inclusion of fresh fruits, vegetables, and protein-rich options in all menus.
- c) Environmental Impact Reduction
 - Minimize transportation distances for food supplies to reduce carbon emissions.
 - Require vendors to use biodegradable or recyclable packaging.
 - Encourage bulk purchasing to reduce packaging waste.
- d) Transparency and Accountability
 - Establish clear sustainability criteria for vendor selection.
 - Require suppliers to provide certifications or declarations of sustainable sourcing.
 - Conduct periodic audits to ensure compliance with this policy.

e) Education and Awareness

- Conduct awareness sessions for cafeteria and hostel staff on sustainable food choices.
- Promote campus-wide campaigns encouraging students to choose eco-friendly and healthy meals.

f) Continuous Improvement

- Review food procurement data annually to track sustainability progress.
- Update procurement guidelines based on evolving sustainability standards and best practices.

5. Implementation and Monitoring

- A Sustainable Food Procurement Committee (SFPC) shall be established to oversee the implementation and compliance of this policy.
- The SFPC will coordinate with the Food Waste Management Committee to ensure an integrated approach to food sustainability.
- Regular audits and data reporting will be conducted to measure the percentage of sustainably sourced food on campus.
- Vendors failing to comply with sustainability or hygiene requirements may face warnings, suspension, or contract termination.

6. Reporting and Accountability

Any member of the University community — students, faculty, or staff — may report violations, unethical sourcing, or food quality issues to the Registrar’s Office or the Sustainable Food Procurement Committee. Reports will be treated confidentially, and appropriate corrective actions will be taken in accordance with University regulations.

7. Policy Review and Updates

This policy will be reviewed periodically by the Registrar’s Office in collaboration with the Sustainable Food Procurement Committee to ensure continued alignment with evolving sustainability goals, procurement laws, and university objectives. Revised versions will be circulated to all food vendors, cafeteria managers, and hostel administrators.



Women University of Azad Jammu & Kashmir, Bagh
(Directorate of Students Affairs)

Certified Venders and Suppliers list 2025

Sr. No	Vender	Items
01	MKCC	All grocery items(Flour, Rice, Milkpack, Biryani Masalas, Daal Cooking oil etc)
02	Zia Chicken Shop	Fresh Chicken
03	Khalid Bakers and Sweets	All Bakari item and Yogurt etc
04	A.Q Traders Abdul Hafeez Baig	LPG Gas
05	Insaaf Vegetable and Murgh Shop	All Vegetable items
06	Muhammad Naseem Khanwood shop	Woods
07	Al Hayat Hotel	Roti (Saturday and Sunday)

Director
Director of Student Affairs
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