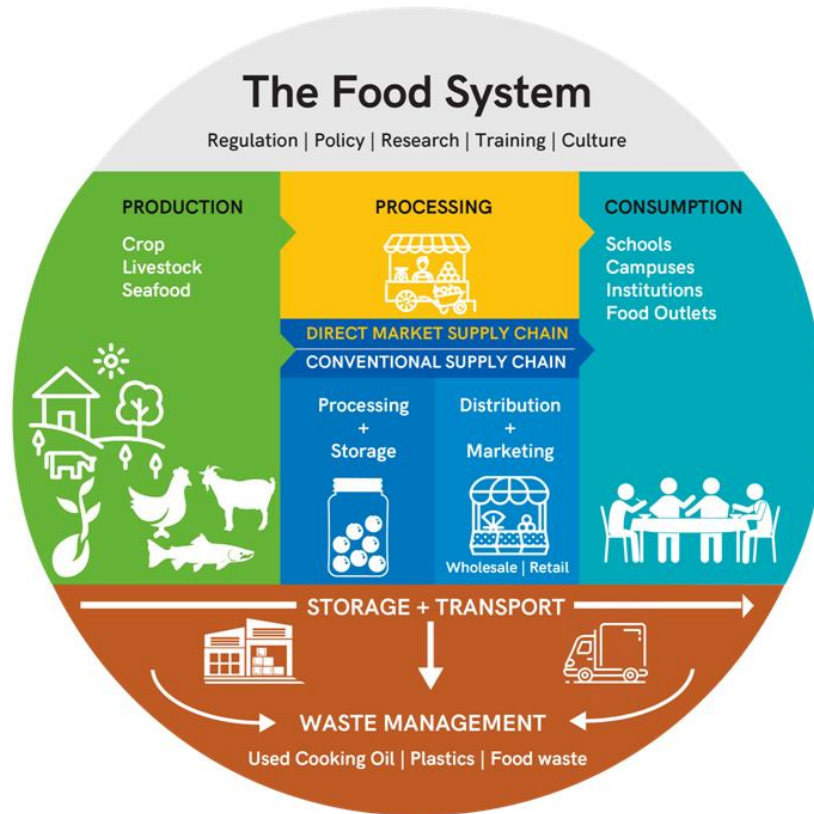




Approved by the Academic Council
non-profit joint stock company
«S. Seifullin Kazakh Agrotechnical
Research University»

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POLICY ON PROMOTING AND ENSURING SUSTAINABLE CATERING IN S. SEIFULLIN KAZAKH AGROTECHNICAL RESEARCH UNIVERSITY CAMPUS

1. Introduction, Mission, and Principles

1.1. Purpose and Scope

This Policy establishes a framework to ensure that all food products and services provided within the S. Seifullin KATRU campus (including leased public catering facilities) adhere to the principles of environmental and social sustainability to the maximum extent possible.

Development Deadline: October 2024.

Effective Date: September 1, 2025.

1.2. Commitment to the Sustainable Development Goals (SDGs)

The Policy directly contributes to the achievement of the following key UN Sustainable Development Goals relevant to our university's mission:

- **SDG 2, 3:** Sustainable agriculture and health (balanced nutrition).
- **SDG 12:** Responsible consumption and production (waste reduction).
- **SDG 15:** Life on Land (incentivizing sustainable sourcing that preserves biodiversity).
- **SDG 17:** Partnerships (cooperation with tenants and the local community).

1.3. Core Principles

1. **Partnership:** The Policy is based on cooperation and incentivizing tenants, rather than administrative pressure.

2. **Scientific Guidance:** Implementation of best practices and solutions informed by KATRU's research in agronomy, forestry, and veterinary science.

3. **Transparency:** Openness of control and evaluation processes to all stakeholders.

2. Mandatory Requirements (Effective September 2025)

These requirements represent the minimum standard for sustainable and inclusive catering and will be enforced starting September 1, 2025. Monitoring is carried out through menu audits and University inspections.

2.1. Inclusivity in Catering

The tenant is obliged to offer at least one vegetarian and at least one **vegan** option daily on the main menu, ensuring they are clearly labeled.

2.2. Food Waste Management (SDG 12)

The tenant **is required** to implement separate food waste collection into two categories, using containers provided by the University:

- **Usable Waste:** Transferred to the Institute of Animal Science and Veterinary of KATRU for use as feed for teaching and research animals.

- **Non-Usable Waste and Other Waste:** Subject to standard disposal.

The University ensures the regular collection of usable waste and provides the tenant with the corresponding schedule.

2.3. Quality and Balance

The tenant is obligated to adhere to basic healthy eating principles (minimizing trans fats, excessive salt, and sugar), and to provide information on major allergens upon consumer request.

3. The "KATRU Green Partner" Program (Incentives)

The Program is voluntary and serves as the primary tool for encouraging tenants who exceed the mandatory requirements, particularly in the area of sustainable sourcing related to SDG 15.

3.1. Criteria for Achieving "Green Partner" Status

Criterion	SDG Link	Requirement
Sustainable Sourcing	SDG 15, 2	Priority for sourcing (minimum 20% of fresh produce) from suppliers using methods that preserve biodiversity and soil health. The University provides recommendations for such suppliers.
Locality and Seasonality	SDG 8	Regular inclusion of dishes made from seasonal and local products (Kazakhstan/Astana region) in the menu.
Transparency	SDG 17	Voluntary submission of a simplified supplier report to the University for sustainability assessment.
Educational Function	SDG 4	Active use and display of KATRU informational materials on sustainable catering.

3.2. Privileges of the Status

Tenants awarded the "Green Partner" status receive:

1. Priority consideration for lease renewal applications.
2. Advertising and PR support from the University (display of the "Green Partner" logo).
3. Preferential participation in university events.

4. Monitoring, Interaction, and Training

4.1. The "Campus-Catering" Working Group

A joint Working Group will be established (Administration, Student Council, Institute of Nutrition, Tenants).

Functions: Regular (quarterly) menu monitoring, collection and analysis of consumer feedback, and review of applications for "Green Partner" status.

4.2. Scientific Guidance (SDG 17)

The University provides a free training and consultation program for tenant staff on topics including:

- Implementing sustainable sourcing methods (link to SDG 15).
- Food waste reduction technologies.
- Developing healthy and balanced menus.

5. Phased Implementation Plan (October 2024 – September 2025)

This plan provides all parties with sufficient time to prepare for the full implementation of the Policy.

Phase	Timeline	Key Actions
Preparation (Phase 1)	October 2024 – April 2025	<ol style="list-style-type: none">1. Approval: Policy approval by the Academic Council.2. Informing: Official notification of tenants regarding the Policy and implementation plan.3. Infrastructure: University prepares waste sorting infrastructure (containers, logistics for transfer to the Institute of Animal Science).4. Formation: Establishment of the "Campus-Catering" Working Group.
Adaptation (Phase 2)	May 2025 – August 2025	<ol style="list-style-type: none">1. Agreements: Preparation and signing of addenda to lease agreements, incorporating mandatory requirements (Section 2), effective from 01.09.2025.2. Training: Conducting initial training seminars for tenant staff.
Application (Phase 3)	From September 1, 2025	<ol style="list-style-type: none">1. Launch: Mandatory requirements (Section 2) come into effect.2. Partnership: Launch of the "KATRU Green Partner" Program (Section 3).3. Monitoring: Commencement of regular monitoring by the Working Group.