



Announcement of Walailak University

Subject : 2022 Policy on Food Preparation and Sustainable Consumption

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Food is considered one of the essential nutritional and energy resources for human and animal lives. Its sufficient availability, access and utilization are indicators of a country's food security. However, the world's increasing population, resulting in higher and higher food demands, can possibly outweigh food availability.

Thus, Walailak University (WU) places importance on food quality control and food services for the benefits of her students, personnel and visitors at canteens. Department of Health's guidelines for food sanitation and service standards are in place for food providers' practices. By virtue of the provision of Section 24 of Walailak University Act, B.E. 2535 (1992), Walailak University hereby issues the announcement as follows:

Rule 1. This announcement shall be called "Walailak University Announcement of 2022 Policy on Food Preparation and Sustainable Consumption."

Rule 2. This announcement shall take effect the following day after its official announcement.

Rule 3. The university enforces the following guidelines to encourage utilization of quality, safe and sustainable raw materials for food preparation among all of the food service providers on campus.

(1) Meat and animal products, including seafood, should be derived from qualified farms certified by reliable agencies, such as Good Agricultural Practices (GAP).

(2) Sources of processed seafood, aquatic animals and products must not involve those in conflict with the European Union's guidelines on illegal unreported and unregulated fishing, destructive fishing practices, overfishing practices, use of forced and child labor or unfair employment of labor in the seafood supply.

(3) Environmentally and socially friendly transportation of uncontaminated meat, including animal and aquatic products, must be ensured.

(4) Food service providers must attach great importance to the principles of food hygiene and safety in all steps of food production: cleaning, raw material storage, hygienic care of cooking utensils and packaging, cooking, and distribution.

(5) Nontoxic fruits and vegetables should be seasonal products, locally farmed by neighboring communities, and cultivated with good agricultural practices.

(6) All of the food service providers on campus must attend the food safety orientation organized by the Center of Walailak University Property Management.

(7) All of the food service providers on campus must strictly abide by Walailak University's policy on single-use plastic reduction.

(8) The Center of Walailak University Property Management is responsible for monitoring full adherence to WU's policy on food preparation and sustainable consumption among all of the food service providers on campus.

Announced on 8 November 2022



(Prof.Dr.Sombat Thamrongthanyawong)

Acting President of
Walailak University

2022/11/8 Time 15:28:46 Personal PKI-LN

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