Announcement of Walailak University

Subject: Policy on Sustainable Food Procurement and Responsible Consumption, B.E. 2569 (2026)

The sustainability of food systems has become a critical concern for institutions worldwide, as food production and consumption are directly linked to environmental pressures, public health outcomes, and socio-economic development. Universities, as knowledge-driven organizations with significant operational scale, play an important role in shaping more responsible and sustainable food practices.

Within its campus operations, Walailak University recognizes that food procurement and catering services are not only administrative functions but also influential mechanisms for advancing sustainability goals. Decisions related to sourcing, supplier selection, preparation methods, and consumption behaviors contribute to broader impacts on local agriculture, ecosystem health, waste generation, and community livelihoods.

By virtue of Section 24 of the Walailak University Act, B.E. 2535 (1992), Walailak University hereby issues the Policy on Sustainable Food Procurement and Responsible Consumption, B.E. 2569 (2026) as follows:

1. This Announcement shall be called "Walailak University Announcement on Policy on Sustainable Food Procurement and Responsible Consumption, B.E. 2569 (2026)."

2. This Announcement shall take effect on the day following the date of its publication.

3. Walailak University shall prioritize the procurement of meat, poultry, seafood, and agricultural produce from certified sustainable sources, including Good Agricultural Practices (GAP), certified organic agriculture, and equivalent recognized sustainability standards.

4. The University shall prioritize the procurement of food ingredients from local farmers, community enterprises, and nearby suppliers, and shall encourage the use of seasonal products to reduce environmental impact.

5. The University shall ensure that all seafood and aquatic products procured on campus are sourced from suppliers that comply with laws and international standards related to illegal, unreported, and unregulated (IUU) fishing, destructive fishing practices, overfishing, and the avoidance of threatened or endangered species, including species listed under the International Union for Conservation of Nature (IUCN) Red List or equivalent conservation frameworks.

6. The University shall ensure that all food procurement and supply chains are free from forced labor, child labor, and any form of exploitative or unfair labor practices, and shall require compliance with internationally recognized human rights and labor standards.

7. The University shall promote fair trade principles in food procurement by encouraging the selection of suppliers that ensure fair prices, decent working conditions, and socially responsible production practices.

8. The University shall require transparency and traceability in food supply chains to ensure that the origin, production methods, and sourcing conditions of food products can be identified and verified.

9. The University shall ensure that procurement processes are conducted in a transparent and accountable manner, prioritizing ethical, sustainable, and socially responsible suppliers.

10. The University shall require all food service providers to strictly comply with food hygiene and safety standards in all stages of food handling, including procurement, storage, preparation, cooking, packaging, and distribution.

11. The University shall promote responsible food consumption practices within the university community, including awareness of portion control and reduction of unnecessary consumption.

12. The University shall require food service providers to implement measures to reduce food waste and shall encourage efficient use of food resources and proper waste management practices.

13. The University shall require all food service providers to participate in food safety and sustainability training programs organized by the university or designated units.

14. The University shall encourage food service providers to offer culturally inclusive and dietary diverse food options, including halal food for Muslim consumers and suitable plant-based or vegetarian food options for individuals who do not consume meat, in order to ensure equitable access to safe and appropriate food for all members of the university community.

15. The President shall oversee the execution and enforcement of this Announcement. In the event of any dispute, operational challenge, or ambiguity regarding interpretation or implementation, the ruling of the President shall be final.

Announced on 5 November 2026

(Prof.Dr.Sombat Thamrongthanyawong)

President of Walailak University

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