

SDG2

題目編號: 2.2.1

英文題目: Campus food waste tracking

Measure the amount of food waste generated from food served within NCUE

1. NCUE tightly controls the food waste of its two student cafeterias.

NCUE measures and manages the daily food waste of the two student cafeterias. Statistics showed that the average daily food waste generated by the two student cafeterias in 2021 was lower than 0.025 tonnes.

2. NCUE has implemented a food waste reduction policy.

As part of NCUE's food waste reduction policy, the two cafeterias classify the daily food waste generated with food waste bins placed in both cafeterias. Specially appointed cleaners collect the food waste every day, and designated enterprises regularly collect the food waste for resource recycling. The methods and strategies for reducing food waste are as follows:

2.1 NCUE adopts a standardised production process when preparing meals that uses ingredients effectively and reduces the serving portions to ensure that the students can finish all their food, reducing waste.



The small portions of delicious foods offered in the student cafeterias of NCUE.

2.2 NCUE regulates the selection, purchase, and management of ingredients to ensure that their procurement, processing, and inventory follow standard procedures.

They closely monitor the inventory and freshness of all kinds of food to ensure safe and effective use. Food nearing its expiration date is made into 'light lunch boxes' or 'lunch boxes under 50 NTD' to promote sales, reduce waste, and ensuring food safety. The cafeterias' effective use of ingredients enables students to enjoy nutritious food at low prices to reduce their financial burden and food waste.

Annex:

Please refer to Annex 2.1.1 for details on Student Cafeteria Discount Measures.

題目編號: 2.2.2

英文題目: Campus food waste

The second question (indicator 2.2.2: Campus food waste) calculates the food waste per person. These values will only be

scored where universities have indicated that they are measuring food waste across the whole university.

1. Low average food waste

The measurement shows that the average daily food waste generated in 2020 by NCUE's two student cafeterias was less than 0.025 tonnes (25kg). The average amount of food waste produced by each student was less than 3.55 grams.

2. Discouraging food waste

NCUE abides by the United Nations' principle of avoiding food waste, asking students to 'purchase food that you can finish but not more'. NCUE encourages the cafeterias to purchase ingredients from local farmers. This allows them to make the freshest, most delicious meals while also reducing the carbon footprints associated with transporting the ingredients.



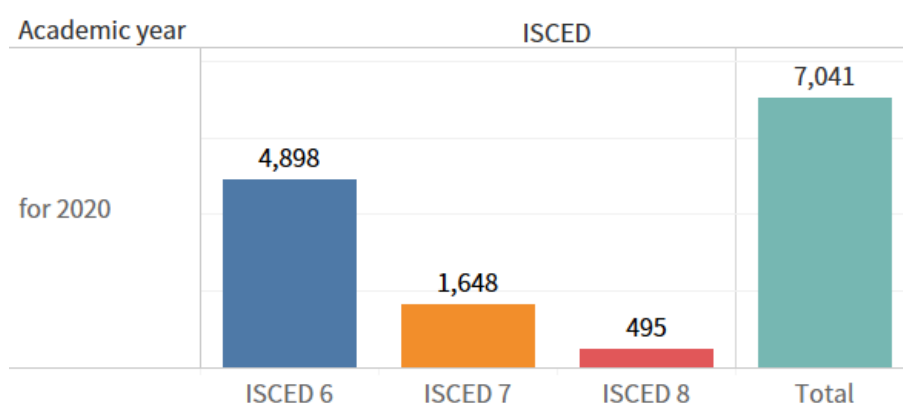
Self-service meals made with locally produced ingredients offered by an NCUE cafeteria.

題目編號: 2.2.3120

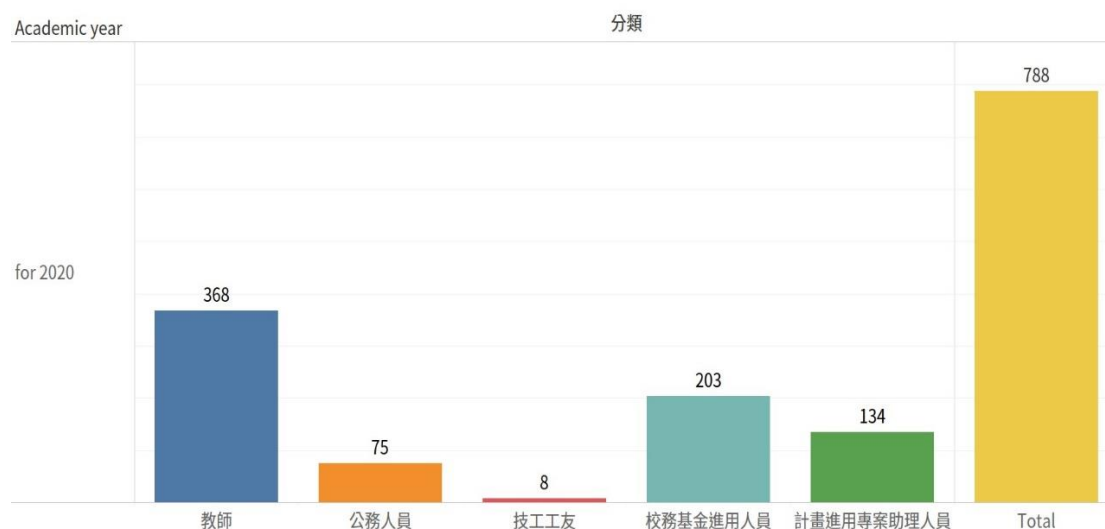
英文原文: Number of campus population

The campus population is 7,829, with 7,041 students in day-time courses and 788 staff members.

1. 7,041 students



2. 788 staff members



題目編號: 2.3.1

英文題目: Student food insecurity and hunger

Have a programme in place on student food insecurity.

Following a three-level management mechanism for campus food safety and hygiene, NCUE cooperates with the Ministry of Education to conduct on-site guidance every academic year. NCUE has also set up a food management committee to coordinate work across units. Nurses appointed to serve as hygiene supervisors inspect the catering places every week, checking the campuses' food safety for teachers and students. The school attaches great importance to food safety and helping students with hunger. The Food Safety Management Measures for Student Cafeterias ensure food safety for NCUE's teachers, students, and staff.



The cafeterias of NCUE offers a variety of meals.

1. Food safety management measures for student cafeterias:

1.1 NCUE has student cafeterias at both the Jinde and Baoshan campuses. Both cafeterias use ingredients registered on the Ministry of Education's ingredient source database in accordance with the Ministry's regulations. They use local seasonal ingredients to provide the teachers and students with a variety of safe, healthy, and delicious meals.

1.2 To ensure the safety of the food consumed by the teachers and students, NCUE has implemented a Zero Food Safety Incident Policy and food safety education and management measures since 2014. The relevant measures are as follows:

- ① Education and training for the catering staff: NCUE notifies them of the latest health and safety regulations and food safety information and requires thorough and reliable execution.
- ② NCUE compiles standard operating procedure lists and checklists of food safety to establish controllable and manageable sanitation procedures. The safety procedures ensure that personnel can immediately identify and review the key problems when food safety incidents happen and solve the problems quickly.
- ③ Food ingredients registration: NCUE controls food safety by monitoring the source of all ingredients. The cafeterias properly manage and control the ingredients, checking them one by one against the information registered on the Ministry of Education's ingredient source database.
- ④ Internal and external third-party supervision teams assist NCUE in supervising and improving the safety and hygiene of student cafeterias.
 - ① Nurses visit the student cafeterias every week to check the hygiene.
 - ② The Changhua County Public Health Bureau helps implement annual food safety and hygiene inspections of NCUE's student cafeterias.
 - ③ Together with the agricultural and health authorities, the Ministry of Education conducts random checks on the management and maintenance conditions of NCUE's food safety to maintain NCUE's food safety and health and improve the quality.

Annex:

Annex 2.3.1A for the NCUE Management Measures for Student Cafeterias

2. NCUE has adopted these specific measures to encourage students to maintain a safe and healthy diet:

2.1 The menus of NCUE's cafeterias emphasise healthy eating, including vegetarian and vegan meal options, to protect the well-being of its teachers and students and respect Taiwan's eating habits. Diners can enjoy a variety of foods, including selections from the self-service fruit and vegetable bars, to achieve a healthy, enjoyable, and balanced diet.



A cafeteria worker shows a sign encouraging students to eat healthy foods.

2.2 The cafeterias post nutrition guides and knowledge about healthy diets to encourage students to eat safe, healthy foods: the dining tables show suggestions for mixing different food types; wall posters and TV screens offer nutrition information and health education guidelines; and nutritionists visit to share healthy diet tips. The cafeterias also hold fun activities such as garden parties with ‘vegetable battles’ to convey dietary health knowledge.

題目編號: 2.3.2

英文題目: Students and staff hunger interventions

Year: 2019 or 2020

Provide interventions to target hunger among students and staff (e.g. including supply and access to food banks and pantries)

1. NCUE gives free meal coupons to economically disadvantaged students to solve student hunger problems.

NCUE recognises that some students face difficulties in their lives (e.g. low income, family issues, emergencies) that can lead to them going hungry. NCUE encourages students to apply for the Jin-Pyng Wang Emergency Bursary and Meal Coupons for Students under Poverty Line. This program provides students in difficulty with free meal coupons so they can focus on their studies rather than worrying about how they will afford to eat.

The application forms for the free meal coupons are available on NCUE’s website. Students can use the coupons at any counter in the student cafeterias to select from a variety of nutritionally balanced foods. In 2020, 199 students received free meal coupons at a cost to NCUE of only 827,720 NTD.

Annexes:

2.3.1B Key Points for Applying Meal Coupons

2.3.1C Summary Table of Meal Coupon Users

2.3.1D Photos of student food safety strategies



2. Diverse foods are available on campuses for long hours every day to meet the dietary needs of students and staff.

2.1 NCUE has a program that issues free campus meal vouchers to economically disadvantaged students. Students can use the coupons at any counter in the student cafeterias to select from a variety of nutritionally balanced foods so they can focus on their studies rather than worrying about how they will afford to eat.

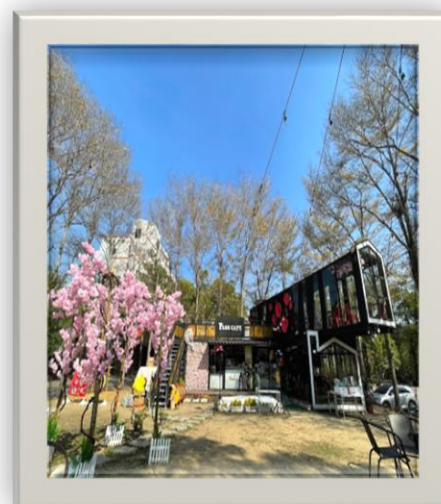
2.2 Various locations around both campuses and all the student residence halls have vending machines selling instant noodles, beverages and coffee are available to meet the dietary needs of teachers and students when the cafeterias are closed.

2.3 The cafeterias in the campuses are open for 14 hours daily (06:30–20:30), offering breakfast, lunch, and dinner to meet the dietary needs of teachers and students.

2.4 The Baoshan campus has recently opened a 24-hour convenience store that provides food to meet the dietary needs of teachers and students. That campus also has a comfortable, creatively decorated cafe where teachers and students can enjoy coffee and relax.



Vending machines in a student residence hall.



The Creative Cafe on the Baoshan.

Annex:

- ① 2.3.2 Measures including the introduction of student cafeterias

題目編號: 2.3.3

英文題目: Sustainable food choices on campus

Provide sustainable food choices for all on campus, including vegetarian and vegan food

NCUE offers diverse dining options to meet the food needs of teachers and students and consider their nutritional needs and health.

1. Both NCUE campuses have cafeterias that provide comfortable and clean dining areas for the teachers and students.

All NCUE's cafeterias are self-service restaurants, with vegetables and meat-based meals placed in different zones for easy identification by non-vegans, semi-vegetarians, and ovo-lacto vegetarians. Various cafeteria locations show calorie labels to assist diners in achieving a healthy diet while enjoying affordable and delicious meals.



Various food zones in NCUE's cafeterias.

2. NCUE's cafeterias follow multilevel and multifaceted management protocols to maintain optimum hygiene.

NCUE's hygiene measures include self-management, ingredient registration, supervision by external hygiene authorities, supervision by internal hygiene teams, supervision by the food management committee, and hygiene consultations for universities and colleges to provide the faculty members and staff with a comfortable and clean dining environment and a nutritious and healthy diet. The cafeterias offer a variety of food-court services for breakfast, lunch and dinner. They also offer buffets of Chinese food and light meals; Western-style cakes, fruit, and ice bars; and local snacks.

3. NCUE's food management committee holds at least two meetings every year and conducts weekly food hygiene and environmental inspections to supervise the cafeterias' food safety effectively.

4. Representatives from the Ministry of Education and various corporations visit the cafeterias to provide guidance on providing healthy food services to NCUE's teachers and students.

Annex:

2.3.3 Diversified Catering Services of Student Cafeterias and their Supervision

題目編號: 2.3.4

英文題目: Healthy and affordable food choices

Provide healthy and affordable food choices for all on campus

NCUE is committed to providing safe, healthy, and affordable meals so its teachers and students can enjoy sufficient and diverse meals in the cafeterias at a low cost. The cafeterias regularly earn praise from NCUE's teachers and students. The cafeteria

management guidelines follow the Student Catering Venue Rental Contract and the Management Measures at Student Cafeterias requirements. In addition to ensuring nutritional, healthy, and safely handled foods in a hygienic environment, the cafeterias also hold promotional activities that are well received by teachers and students. The supervision measures for the cafeterias are as follows:

1. Meal prices are set according to the Student Catering Venue Rental Contract and the Management Measures at Student Cafeterias:

- 1.1 The student cafeterias must provide meals at low prices. The unit price must be shown clearly for the teachers and students to read.
- 1.2 If the inspections reveal prices that are too high, the caterer will be notified. If there is no improvement, this problem will be considered when the contract is up for renewal.
- 1.3 The caterers should hold promotional activities for the teachers and students from time to time. This factor will be considered when the contract is up for renewal.
- 1.4 The prices of different dishes are determined by the food management committee and the management team after discussion.
- 1.5 The prices of every dish should be engraved on acrylic plates and shown clearly for calculation by students to prevent misunderstandings.
- 1.6 Any adjustment of the prices (including adjustments caused by natural disasters or fluctuations in the price index) must be discussed and approved by the management team and food management committee before implementation.

Annexes:

2.3.4A Student Catering Venue Rental Contract

2.3.4B Management Measures at Student Cafeterias.

For details on the occasional discounts at the student cafeterias, please refer to this website:

https://apss.ncue.edu.tw/odedi/doc_page.php?id=../16321-316.60

2. Cafeteria satisfaction survey

To ensure that NCUE's facilities offer healthy and reasonably priced meals for everyone on campus, NCUE invites faculty members, staff, and students to participate in a satisfaction survey on the student cafeterias every academic year. For example, when asked about the Jinde campus cafeteria's service during the first semester of 2020, 70% of the teachers and students said the meals were reasonably priced. However, when asked about the

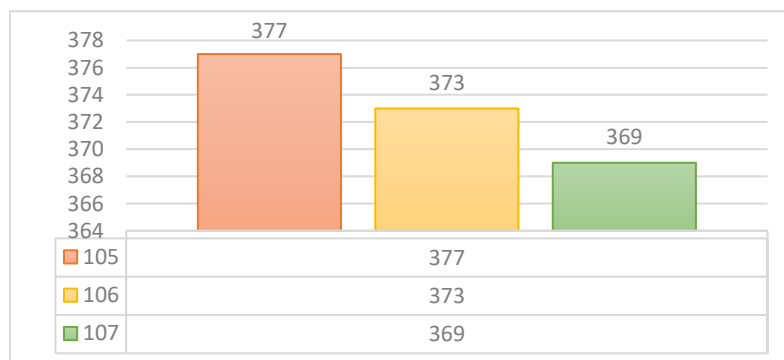


The newly opened convenience store on the Baoshan campus.

Baoshan's cafeteria during the same period, only 50% of the teachers and students were satisfied. The satisfaction survey helps the cafeterias renew their menus, improve their meals, optimise the cafeteria's hygiene, and implement necessary improvements. The survey results led to NCUE opening a convenience store on the Baoshan campus in 2021, giving teachers and students easy access to food and basic needs. The tendering process for the catering service at the tenth student residence hall on the Baoshan campus is already complete. The new cafeteria should open officially by the end of 2021, thus improving students satisfaction with their catering experiences on the Baoshan campus.

The satisfaction survey (on-campus survey with questionnaire available online) is conducted once every semester. **Please refer to the figure below for the survey results from the first semester of 2020.**

2.1 Results of the Satisfaction Survey of Student Cafeterias in 2020



Annexes:

Annex 2.3.4C The Satisfaction Survey on NCUE Student Cafeterias. For more details, visit the following website:

https://apss.ncue.edu.tw/odedi/doc_page.php?id=./1634./3200.1

3. In response to the COVID-19 pandemic, NCUE formulated the following disease-prevention measures for the student cafeterias:

3.1 NCUE formulated the Regulations for Self-management of Cafeteria Staff in response to the COVID-19 pandemic. Under these regulations, NCUE monitors catering staff members' travel and contact histories and the staff's daily health status. All staff members who have a fever or become ill must take time off and cannot return to work until they recover fully.



Disease prevention measures in an NCUE student cafeteria during the pandemic.

3.2 Under the guidelines off the Meal Serving Measures and Regulations

during the COVID-19 pandemic, NCUE set up thermographic cameras at all cafeteria entrances to monitor people's body temperature as they come in. The cafeterias have also implemented name registration and require everyone to wear masks.

3.3 The guidelines require intensified education on the necessity of hand washing and disinfecting the hands with 75% alcohol.

3.4 The cafeteria tables provide 75% alcohol disinfectant to diners at all times.

3.5 NCUE placed partitions in the dining areas to minimise cross-infection risks.

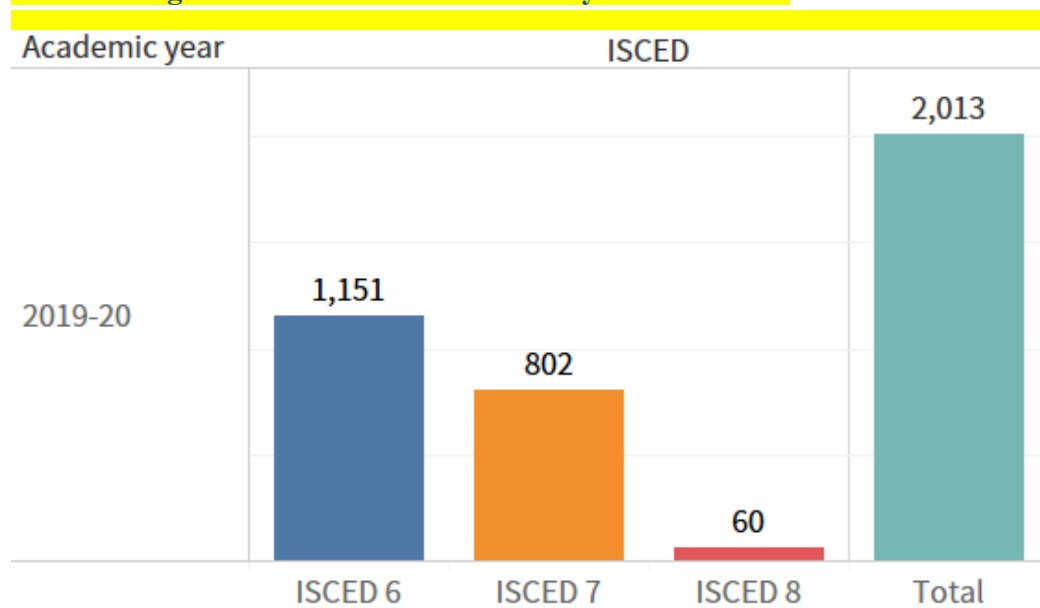
Annex:

Annex 2.3.4D Disease-Prevention Results

題目編號: 2.4.1

英文題目: Number of graduates

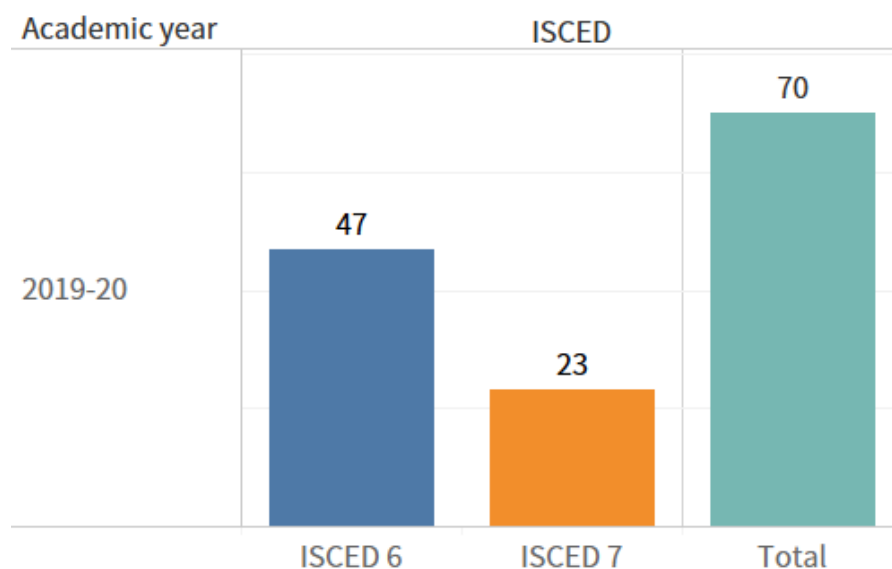
Number of graduates is 2013 in academic year 2019-20. □



題目編號: 2.4.2

英文題目: Number of graduates from agriculture and aquaculture courses, including sustainability

There were 70 students working towards Bachelor of Science in Biology degrees (47) and Master of Science in Biology degrees (23) who graduated from the agriculture and aquaculture courses in the Department of Biology. The details follow:



1. The number of graduates according to the 6th edition (undergraduate level) of the <i>International Standard Classification of Education (ISCED)</i>	1,151 bachelor's degree graduates in 2019–2020
2. The number of graduates according to the 7th edition (graduate level) of the <i>International Standard Classification of Education (ISCED)</i>	802 master's degree graduates in 2019–2020
3. The number of graduates according to the 8th edition (doctoral level) of the <i>International Standard Classification of Education (ISCED)</i>	802 doctoral degree graduates in 2019–2020
4. The number of agricultural course (including sustainability) graduates according to the 6th edition (undergraduate level) of the <i>International Standard Classification of Education (ISCED)</i>	70 graduates: 47 Bachelor of Science in Biology graduates and 23 Master of Science in Biology graduates
5. The number of agricultural course (including sustainable development) graduates according to the 6th edition (undergraduate) of the <i>International Standard Classification of Education (ISCED)</i>	47 Bachelor of Science in Biology graduates
6. The number of agricultural course (including sustainability) graduates according to the 7th edition (including graduate level) of the <i>International Standard Classification of Education (ISCED)</i>	23 Master of Science in Biology graduates

題目編號: 2.5.1

英文題目: Access to food security knowledge

Provide access on food security and sustainable agriculture and aquaculture knowledge, skills, or technology to local farmers and food producers

NCUE's professional teams formed of experts in food security and sustainable agriculture, and aquaculture skills or technologies, along with the research team of the Department of Biology and the Environmental Education Centre, have spared no effort in providing local farmers and food producers with knowledge and skills relating to food security, sustainable agriculture, and aquaculture technologies, working together to develop a sustainable food industry and environment.

1. NCUE's research team from the Department of Biology helps the Ministry of the Interior promote and explain the wetlands grading system.

The team helped modify the system's application procedures. They also work to enhance product values in an environmentally friendly manner and contributed to helping Mr Ming-Liao Chen, a fisherman from Fangyuan Township, apply for the first wetlands grading certification for a coastal fish farm in Taiwan; received the certification on 26 July 2021.



2. NCUE holds educational lectures, activities, and workshops.

NCUE hosts at least ten lectures, activities, or workshops every year to improve food and agriculture education; promote responsible fish consumption; improve the aquaculture environment and safety technologies of aquatic food; promote public health, environment, and food safety; control the quality of agriculture and fishery products; and enhance the ethical behaviour and the quality of environmental conservation within the industries.

Mr Ming-Liao Chen's wetlands grading certification, the for a coastal fish farm in Taiwan.



On 20 May 2020, 43 NCUE teachers and students and 23 members of the Changhua County Aquaculture and Fisheries Development Association came together to learn about the sources, circulation, and maintenance of water resources in aquaculture.

3. Deep Cultivation in Fangyuan and Joining Hands in Dacheng: Changhua Twin Cities' Industrial and Environmental Sustainability

NCUE's cross-disciplinary professional teachers and teachers of environmental education work together with scholars from other schools and local groups to promote the sustainable development of the industries and the environment in Changhua's twin cities, Fangyuan and Dacheng.

Environmental education gives local people have a clearer understanding and better awareness of the environment, motivating them to work with NCUE's Environmental Education Centre as it sets up environmental education certification courses and certification training classes, nurtures seeded teachers for local environmental education, addresses the local environmental issues, and strives for sustainable environmental development. The projects promoted in this project include

research and practical experience in environmental education, an introduction to ecological and environmental protections, air pollution education, beach cleaning, wetlands conservation, energy saving, carbon reduction, green energy, and environmentally friendly product packaging and marketing. The projects focus on solving local environmental problems and developing the aquaculture industry.

NCUE's professional, cross-disciplinary teams work with the Fangyuan and Dacheng Townships to maintain the beauty of their coasts and the important wetlands ecology, protect the aquaculture production of Asian hard clams and other clams, and reduce environmental pollution and the damage it causes to the aquaculture industry.



The environmental education certification courses and certification training classes offered by NCUE train seeded teachers to discuss local issues and propose practical solutions.

Annex:

Annex 2.5.1 Achievements of the Ministry of Education and NCUE's Deep

Cultivation in Fangyuan and Joining Hands in Dacheng: Changhua Twin Cities' Industrial and Environmental Sustainability Project. For more information, visit this website:

網頁: <https://www.facebook.com/NCUEUSR/>

題目編號: 2.5.2

英文題目: Events for local farmers and food producers

Provide events for local farmers and food producers to connect and transfer knowledge

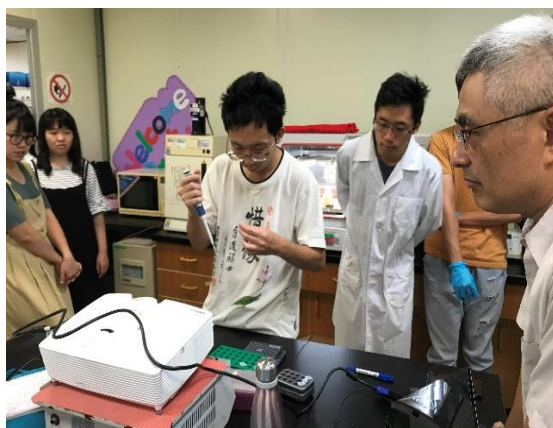
NCUE organises courses and activities for local farmers and food producers to enhance communication and share knowledge about agricultural products and food production. NCUE also proposes projects and holds campus celebrations so local farmers and food producers can promote local agricultural products in bazaars. The events enable teachers, students, and residents to gain in-depth understanding of local agricultural products and interact professionally.



Rice display and sales in an environmentally friendly market.

1. Deep Cultivation in Fangyuan and Joining Hands in Dacheng: Changhua Twin Cities' Industrial and Environmental Sustainability 2020

This was a budding project that offered the Aquaculture Product Testing and Environmental Management course to nurture the technical talent needed by local industries. Course attendees, including members of the Changhua County Aquaculture and Fisheries Development Association, also learnt about and experienced high-end detection technologies such as aquaculture environmental inspection and management, care and inspection of aquaculture species, basic principles of aquatic processing and manufacturing technology, and aquatic product inspection technology.



30 October 2021: Professor Chuian-Fu Ken of the Department of Biology teaches students at the Free Radical Laboratory of NCUE's Graduate Institute of Biotechnology about quantitative detection techniques for fish bacterial infections.

2. The micro-credit course of liberal education aiming at cross-disciplinary learning: Introduction to Zhutang's Industries and Farming Experience

NCUE students joined a guided tour to the farmer association and experienced farming firsthand (checking out cabbages in fields, learning about Zhutang and DIY cabbage cooking) to learn more about Zhutang's special agricultural products.

Annex:

<https://ccourse.ncue.edu.tw/files/13-1032-19104.php>

3. **2020 Graduation Activities: Market of Time + Evening Party of Time:**
The Graduate Association, the Extracurricular Activities Team of the Office of Student Affairs, and the residents of the nearby communities set up a bazaar with more than 50 stalls at the bank of Baisha Lake in NCUE.

The Baisha Lake Anniversary Bazaar showcased many fresh and special agricultural products with creative vendor displays and numerous cultural accessories. The products included local ingredients made under the guidance of the Council of Agriculture, such as fermented bean curd, fresh egg products, and dairy products. The lively and fun bazaar activities shared knowledge and information with visiting residents and NCUE teachers and students.



The Baisha Lake Anniversary Bazaar in 2020.

Annexes:

Information about this activity has been shown in Instagram (IG) stories relevant to NCUE activities. Please refer to the following website:

https://www.instagram.com/p/CH-lwuKH6LN/?utm_medium=copy_link

Facebook page of the Graduate Association:

<https://zh-tw.facebook.com/ncuegraduates/photos/pb.894172287278007.-2207520000../4014528601909011/?type=3&theater>

4. **NCUE invited vendors to its anniversary celebrations to sell their special agricultural products, such as rice, eggs, vegetable dishes, and creative plants at a garden party.**

Annex:

NCUE's campus headlines: Sales of local special agricultural products at the 'Anniversary Bazaar'

<https://www.ncue.edu.tw/p/406-1000-3585,r93.php?Lang=zh-tw>

5. NCUE held the Changhua Agriculture and Fisheries Creative Bazaar 2020: Showing the Power of Rural Areas.

NCUE held Changhua Agriculture and Fisheries Creative Bazaar 2020: Showing the Power of Rural Areas on the banks of Baisha Lake, bringing together the local agricultural and fishery speciality products of villages in Changhua County. They chose the Jin Tan Golden Rice grown in the Dayou village of Puyan Township chosen as a VIP souvenir for the 57th Golden Horse Awards. The bazaar offered speciality meals with city characteristics, and visitors experienced DIY crafts related to local culture and the green energy industry. The bazaar also included student exhibitions and a lucky draw so the public and university attendees could enjoy themselves while learning about the cultural heritage and strength of the rural communities in Changhua.



Visitors enjoy local foods at the Changhua Agriculture and Fisheries Creative Bazaar 2020: Showing the Power of Rural Areas.

Annexes:

<https://www.ncue.edu.tw/p/406-1000-3808,r93.php?Lang=zh-tw>

<https://www.taiwanartedu.com/archives/2365>

題目編號: 2.5.3

英文題目: **University access to local farmers and food producers**

Provide access to university facilities (e.g. labs, technology, plant stocks) to local farmers and food producers to improve sustainable farming practices

NCUE has long shared its professional facilities, technology, and service plans with local farmers and food producers, helping them with industrial upgrades and sustainable development by providing professional knowledge and technical support.

1. NCUE's Department of Biology offers access to well-planned research rooms and supporting projects.

Local farmers and food producers hoping to improve their sustainable farming practices benefit from the NCUE Department of Biology's research projects in such areas as the symbiosis between insects and microorganisms, algae engineering, social insects, animal ecology and evolutionary biology, yeast biodiversity and ecological evolution,

bionics, molecular neuroendocrinology, molecular biology, plant genetic engineering, molecular health sciences, molecular medicine, free radical biology and biotechnology, bioinformatics, biology teacher training, environmental education, multimedia biology teaching and learning, and brain function and learning. The Department's teaching and research results have contributed enormously to agricultural improvements.

2. NCUE's Department of Geography promotes planning and research on regional development.

Proper regional planning promotes the region's overall development, environmental conservation, and environmental assessments and improves farmers' living environment and production.

3. NCUE implemented the project Deep Cultivation in Fangyuan and Joining Hands in Dacheng: Changhua Twin Cities' Industrial and Environmental Sustainability 2020

NCUE implemented the Ministry of Education's budding project Deep Cultivation in Fangyuan and Joining Hands in Dacheng: Changhua Twin Cities' Industrial and Environmental Sustainability 2020 by opening its water quality analysis laboratory, molecular health sciences laboratory, and molecular neuroendocrinology laboratory. This helped fish farmers in Changhua perform identification and quantitative detections on water quality, aquatic product safety and sanitation, white spot syndrome in shrimp, and fish diseases.

4. NCUE formed a water quality inspection and monitoring service team to implement a service plan.

In 2020, 18 teachers and students from NCUE formed a water quality inspection and monitoring service team that cooperated with the Fisheries Research Institute and Hungkuang University to provide technical support to the Changhua County Aquaculture Association. The team monitored and inspected the county's 14 fish farms, four coastal inlets, and numerous groundwater wells twice monthly, providing real-time detection and monitoring analyses on water quality and bacteria levels to improve and enhance the quality and safety of coastal aquaculture and food systems with technical support.



8 May 2020: NCUE's water quality inspection and monitoring service team conducts an inspection for water quality and bacteria.

Annexes:

Visit this website for the latest research conducted by NCUE's Department of Biology:

<http://www.bio.ncue.edu.tw/writings/research.php>

Visit the NCUE Department of Biology website here:

<http://120.107.166.3/main.php>

Visit the NCUE Department of Geography website here:

https://geo3w.ncue.edu.tw/news_01.php

For more about Ministry of Education's project Deep Cultivation in Fangyuan and Joining Hands in Dacheng: Changhua Twin Cities' Industrial and Environmental Sustainability Project, visit this website:

<https://www.facebook.com/NCUEUSR/>

題目編號: 2.5.4

英文題目: Sustainable food purchases

Prioritise purchase of products from local, sustainable sources

NCUE has always given priority to purchasing products from local, sustainable sources. For example, the student cafeterias preferentially purchase seasonal and local products to reduce long-distance transport's food miles and carbon emissions. Purchasing locally also stimulates local consumption and ensures ingredient control so cafeteria diners can feel at ease knowing that their food is fresh, safe, and healthy. The relevant implementation strategies are as follows:

1. NCUE upholds two basic principles when purchasing ingredients:

- 1.1 Give priority to seasonal ingredients.
- 1.2 Give priority to local ingredients, which supports local produces and reduces the ingredients' carbon footprint by shortening the food miles to reduce energy consumption.

2. Following a three-level management mechanism for campus food safety and hygiene, NCUE cooperates with the Ministry of Education to conduct on-site guidance every academic year.

NCUE's food management committee handles cross-department coordination with the Ministry of Education, appointing nurses to serve as hygiene supervisors who inspect the catering places weekly.



The Ministry of Education Annual conducts on-site guidance on catering and hygiene.

3. NCUE encourages the cafeterias maintain tight control over the ingredients through the following:

3.1 Give priority to labelled, traceable ingredients, including traceable agricultural products (TAP) and agricultural products with Taiwan's Certified Agricultural Standards (CAS) labels or agricultural (livestock, aquatic) production traceability QR codes.



NCUE cafeterias use local eggs.

3.2 Test the ingredients used in the cafeterias, following the guidelines

on the monitoring website for pesticide residues in agricultural products. The Food and Drug Administration, Ministry of Health and Welfare, offers this public website to help ensure the safety of fresh fruits and vegetables.

3.3 Under NCUE's supervision, disclose the ingredient information daily on the Ministry of Education's ingredient source database for campuses.

Annexes:

2.5.4 Sustainable Food Purchases; please refer to the Minutes of the Food Management Committee for semester one of the 2020 academic year:
https://apss.ncue.edu.tw/odedi/doc_page.php?id=../3-445503/4.5

For the monitoring website for pesticide residue in agricultural products, visit this website:

<https://www.fda.gov.tw/TC/site.aspx?sid=2428&r=1485767145>

For the Ministry of Education's ingredient source database for campuses, visit this website:

<https://fatraceschool.k12ea.gov.tw/frontend/>