

Policy on Ethical Sourcing



KALASALINGAM ACADEMY OF RESEARCH AND EDUCATION
(Deemed to be University)
(Under the section 3 of the UGC Act 1956)
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Under sec. 3 of UGC Act 1956. Accredited by NAAC with "A++" Grade



Kalasalingam Academy of Research and Education (KARE)

Ethical Sourcing Policy

Policy Framed: 27-01-2022

Ethical sourcing is an approach to sourcing and supply chains that ensures products are procured responsibly and sustainably. It emphasizes fair treatment of workers, safe working conditions, minimized environmental and social impacts, and adherence to specified standards throughout the supply chain.

Kalasalingam Academy of Research and Education (KARE) is committed to fostering sustainability and ethical practices across all aspects of its operations. This policy outlines the university's approach to ethical sourcing of food and supplies, emphasizing the importance of local community relations, reducing carbon footprints, utilizing organic materials, ensuring ethical packaging, and promoting environmentally friendly practices.

By adhering to this policy, KARE aims to create a sustainable and responsible sourcing framework that benefits the university community and the environment.

Policy Objectives

- 1. Support Local Communities:** To establish and maintain strong relationships with local farmers and suppliers, ensuring that food sourcing contributes to the economic well-being of the surrounding community.
- 2. Reduce Carbon Footprints:** To minimize greenhouse gas emissions associated with food sourcing and supply chain operations through sustainable practices.
- 3. Utilize Organic Materials:** To prioritize the procurement of organic food products that are grown sustainably, promoting health and environmental sustainability.
- 4. Ensure Ethical Packaging:** To reduce waste and promote the use of eco-friendly and ethical packaging solutions across all food service operations.
- 5. Promote Environmentally Friendly Practices:** To integrate sustainable practices into all aspects of food sourcing and supply chain management.

Policy Guidelines

1. Local Communities Relations

- **Partnership Development:** The university will actively seek partnerships with local farmers and suppliers to source a significant portion of its food supplies locally.
- **Community Engagement:** KARE will engage with local agricultural communities to promote sustainable farming practices, offering training and resources to enhance their productivity and sustainability.

2. Reducing Carbon Footprints

- **Local Sourcing:** The University will prioritize sourcing food products that are locally grown and in-season, reducing the transportation distance and associated carbon emissions.
- **Sustainable Transportation:** KARE will collaborate with suppliers that utilize eco-friendly transportation methods for the delivery of goods, further minimizing the carbon footprint of its supply chain.

3. Organic Materials

- **Organic Procurement:** The University will prioritize the procurement of organic food items from certified suppliers to ensure that the food served on campus is free from synthetic pesticides, fertilizers, and GMOs.
- **Certification Compliance:** All suppliers of organic materials must comply with recognized organic certification standards, ensuring the quality and sustainability of the products offered.

4. Ethical Packaging

- **Reduction of Single-Use Plastics:** KARE already implemented a policy to minimize the use of single-use plastics in food service operations, actively seeking suppliers that provide food in reusable or biodegradable packaging.
- **Promoting Reusable Solutions:** The university will encourage the use of reusable containers and packaging solutions, offering incentives for students and staff who bring their own containers for takeout meals.

5. Environmentally Friendly Practices

- **Waste Management:** The university already implemented effective waste management strategies, including composting organic waste generated from food services to reduce landfill contributions.

- **Educational Initiatives:** KARE is frequently conducting workshops and campaigns to educate the university community about the importance of ethical sourcing and sustainable practices. Implementation and Compliance
- **Responsibility:** The responsibility for implementing this policy lies with the University's administration, including the procurement department and food service management.
- **Monitoring and Reporting:** The university will regularly monitor and evaluate its sourcing practices and their impact on local communities, carbon footprints, and environmental sustainability. Annual reports will be generated to assess compliance with this policy.
- **Review and Update:** This policy will be reviewed and updated periodically to ensure that it remains relevant and effective in achieving its objectives.



Policy Review and Compliance

This policy will undergo an annual review by the Ethical committee appointed by the University to assess its effectiveness and incorporate feedback from the stakeholders. Revisions will be made whenever needed to adapt to new ethical sourcing policy, technological advances and institutional needs.

Conclusion

KARE is dedicated to ethical sourcing of food and supplies, recognizing its role in promoting sustainability and social responsibility. By adhering to this policy, the University aims to create a positive impact on local communities, reduce its environmental footprint, and foster a culture of sustainability within its campus community

Policy Preparation and Verification Team

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