

Catering policy for the University of Copenhagen



Introduction

The purpose of the University of Copenhagen catering policy is to demonstrate the University's requirements and positions on University catering services provided to staff, students and external business partners. The policy concerns both the food consumed and dining arrangements.

Principal aim

The University is committed to ensuring that its canteens offer a healthy range of food and beverage options to staff.

The standard and range provided by canteens

- The food shall be freshly and well prepared, nutritious, varied and tasty.
- It shall consist primarily of fresh produce, seasonal dishes and based on a high content of organic ingredients
- Diners shall at all times be able to choose healthy meal options

The physical setting for meals taken in the canteens

- The canteens have a social function as a centralised meeting place for staff, and should therefore offer an attractive and inspiring dining environment for all staff
- The canteens are aware of their position as the service partner to University offices and departments in connection with meetings and luncheons held with external participants
- Disposable drinkware, plates and utensils may be used when food is taken out of the canteen but should be avoided when meals are taken in the canteen

Physical setting for meals taken at places of work

- Meals shall be storable and consumed in satisfactorily hygienic conditions
- There must be suitable kitchen facilities and appliances (e.g. fridge and ideally microwave and dishwasher)
- A satisfactory physical setting shall be provided in which staff may eat food brought from the canteen/packed lunches. Any lunch room or common room in which food is consumed shall thus be fit for this purpose

Pricing policy

The pricing scheme shall be transparent and the prices affordable so that everyone can put together and buy a healthy meal.

Working conditions

- Work in the canteens shall demonstrate a high standard of hygiene with correct procedures in conformity with statutory and other rules regarding preparation, serving and hygiene in the production and handling of food articles
- Canteen staff shall be provided with satisfactory and safe working conditions and opportunities for taking supplementary training

Further guidelines

The canteens are expected to achieve the Danish Veterinary and Food Administration's "Goals for healthy canteen operations".

Adopted at the ordinary meeting of the Central Collaboration Committee on 10 December 2008 and effective as of 1 January 2009.



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and



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