



This section is presented for guidance only; the full and formal wording of general policies may be obtained from the University of Canterbury Policy Library (www.canterbury.ac.nz/ucpolicy). Students and staff should check the website regularly for updates.

Appendix

1. The University of Canterbury is committed to providing a safe and healthy environment for all its staff and students. This commitment is reflected in the University's policies on health and safety, which are designed to protect the well-being of the University community.

2. The University's health and safety policies are based on the principles of the Health and Safety Act 1999, which requires employers to take all practicable steps to ensure the health and safety of their employees and other persons who may be affected by their activities.

3. The University's health and safety policies are designed to ensure that the University's activities are carried out in a safe and healthy manner, and that the health and safety of the University community is protected at all times.

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• Food

• The University of Canterbury is committed to providing a safe and healthy food environment for all students and staff. This includes ensuring that all food served on campus is of high quality and meets the highest standards of food safety and hygiene.

• The University has a number of food outlets on campus, including cafes, restaurants, and canteens. All of these outlets are subject to regular health and safety inspections by the local council.

• The University also has a number of food-related policies, including a policy on food safety and hygiene, a policy on food waste, and a policy on food security.

• The University is committed to reducing its carbon footprint and is working to reduce the amount of food waste generated on campus. This includes providing compost bins for food waste and encouraging staff and students to use reusable containers and cutlery.

• The University is also committed to supporting local food producers and businesses. This includes providing a platform for local food producers to sell their products on campus and supporting local food-related events.

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