



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](http://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 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 all members of the University community.

2. The University's health and safety policies are based on the principles of risk management, which involves identifying potential hazards, assessing the risk of those hazards, and implementing measures to control the risk.

3. The University's health and safety policies are also based on the principles of consultation, which involves consulting with staff and students on health and safety issues, and involving them in the development and implementation of health and safety measures.

4. The University's health and safety policies are also based on the principles of training, which involves providing staff and students with the training and information they need to understand and follow the University's health and safety policies.

5. The University's health and safety policies are also based on the principles of monitoring and review, which involves monitoring the effectiveness of the University's health and safety policies, and reviewing them regularly to ensure they remain up-to-date and effective.

• 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, 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 it produces. This includes providing compost bins for food waste and encouraging staff and students to use reusable containers.

• 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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