

QS Sustainability 2026
Universitas Indonesia
Faculty of Social and Political Sciences

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Healthy Canteen Standards at FISIP UI are part of the sustainability initiative and promotion of a healthy lifestyle on campus. The Faculty of Social and Political Sciences, Universitas Indonesia (FISIP UI) has implemented several standards to ensure that canteen operating in the campus area not only meet the consumption needs of students and staff, but also support overall health and well-being.

These standards cover various aspects, from food quality, cleanliness, to the use of Personal Protective Equipment (PPE) by workers. The implementation of these standards is very important in creating a healthy and safe environment for students, staff, and visitors at FISIP UI.

1. Food Quality Standards

FISIP UI emphasizes the importance of the quality of food served by canteen tenants. The standards applied include:

- a) **Fresh and Healthy Food Ingredients:** Tenants are required to use fresh food ingredients, free from preservatives and artificial colors, and minimize the use of ingredients that have the potential to harm health such as MSG.
- b) **Balanced Menu:** Tenants must provide a balanced selection of food, including carbohydrates, protein, vegetables, and fruits. This healthy menu supports a varied and balanced diet for students and staff.
- c) **Provision of Low Sugar, Salt and Fat Food:** As part of efforts to reduce the risk of chronic diseases such as hypertension and diabetes, tenants are asked to limit the use of sugar, salt and saturated fat in the food served.
- d) **Vegetarian and Vegan Menu:** To support students and staff with certain dietary preferences, tenants are encouraged to provide vegetarian and vegan food options.

2. Food Hygiene and Safety

Strict hygiene standards are enforced to ensure that the food served is safe for consumption. Some of the rules that are enforced include:

- a) **Sanitation Procedures:** Tenants are required to maintain the cleanliness of the kitchen and food serving areas. This includes maintaining the cleanliness of cooking utensils, serving tables, and food storage areas.
- b) **Safe Food Storage:** Tenants are required to store food at the appropriate temperature and place to prevent damage or contamination. The use of a refrigerator or freezer for perishable food is highly recommended.
- c) **Hygiene and/or Halal Certification:** Tenants must undergo training and obtain certification related to food safety and hygiene from authorized agencies, such as the

local Health Office or other recommended institutions. This ensures that the hygiene standards in the FISIP UI canteen are in accordance with applicable regulations.

3. Use of Personal Protective Equipment (PPE) by Tenants

The health and safety of workers in the canteen are also maintained through the mandatory use of Personal Protective Equipment (PPE). PPE helps protect workers from the risk of contamination and maintains the cleanliness of the food served. The PPE standards that must be met by canteen tenants at FISIP UI include:

- a) **Gloves:** Tenants must wear gloves when processing and serving food, especially when handling raw materials such as meat and vegetables. Gloves must be changed regularly to avoid cross-contamination.
- b) **Masks:** All workers in tenants are required to wear masks, especially during the COVID-19 pandemic or in conditions where the risk of spreading disease is high. Masks protect food from potential droplets or aerosols that can be mixed when talking or coughing.
- c) **Head Covering (Hairnet):** To prevent hair from falling into food, canteen workers are required to wear head coverings such as hairnets or hats while working in the kitchen and serving areas.
- d) **Apron or Uniform:** Tenants must wear a clean apron or uniform that helps protect personal clothing from dirt and oil while processing food. Uniforms must also be changed or washed regularly to maintain cleanliness.
- e) **Closed and Non-Slip Shoes:** Canteen workers are required to wear closed shoes designed to prevent accidents, such as falls or slips. Non-slip shoes are highly recommended for use in the kitchen area.

4. Reducing Waste and Plastic Use

As part of the campus' efforts to support sustainability, canteen tenants are also asked to reduce the use of single-use plastics and minimize waste. Steps taken include:

- a) **Use of Eco-Friendly Packaging:** Tenants are encouraged to use biodegradable packaging materials, such as paper or recycled materials, instead of plastic.
- b) **Use of Reusable Cutlery:** The campus encourages the use of washable and reusable cutlery, such as stainless steel plates and cups, and advises customers to bring their own cutlery.
- c) **Waste Management Program:** The canteen must support the waste management program at FISIP UI by sorting organic and non-organic waste and ensuring that kitchen waste is managed properly, part of the organic waste management produced by the canteen is allocated for the biodigester including in the management of cooking oil residue using a grease trap.

5. Affordable Prices

FISIP UI also ensures that the healthy food provided remains affordable for students. Canteen tenants are instructed not only to provide nutritious food, but also to ensure that the prices set are in accordance with students' purchasing power without reducing the quality of the food.

6. Friendly and Efficient Service

In addition to food quality, the service aspect is also a concern. Tenants are required to:

- a) **Provide Friendly Service:** Tenant employees are expected to provide polite, friendly, and responsive service to consumer needs, including providing information about the nutritional content of the food sold.
- b) **Fast and Efficient Service:** With a high number of visitors during peak hours, tenants are encouraged to organize an efficient workflow so that the ordering and serving process is fast and does not cause long queues.

7. Healthy Lifestyle Education and Promotion

FISIP UI also encourages tenants to participate in health education campaigns by providing information about healthy food and good eating patterns. Some of the steps taken include:

- a) **Nutrition Labels:** Tenants are encouraged to provide clear nutrition labels on the food they sell, so that consumers can find out the calorie, sugar, fat, and salt content of the food.
- b) **Healthy Lifestyle Campaigns:** Tenants can participate and collaborate with faculties or universities in campaigns and events that promote a healthy lifestyle, such as sugar-free days or counseling on the importance of eating vegetables and fruits.

8. Routine Supervision and Evaluation

To ensure that these standards continue to be adhered to, FISIP UI conducts routine supervision and evaluation of canteen tenants. A team from the faculty or authorized party conducts inspections to check food quality, cleanliness, and compliance with environmentally friendly standards. If there are violations, tenants will be given a warning and required to correct the deficiencies. If violations continue to occur, the operational permit can be reviewed or revoked.

Conclusion

The healthy canteen tenant standards at FISIP UI are an integral part of the faculty's efforts to create a campus environment that supports the health, sustainability, and well-being of its citizens. By ensuring the quality of food served is healthy, cleanliness is maintained, the use of appropriate PPE, reduction of plastic waste, and good waste management, tenants in the FISIP UI canteen play an important role in supporting a healthy and sustainable campus. Tenants are also encouraged to provide health education to consumers, so that students and staff can make wiser choices in their food consumption.

FISIP UI strives to provide safe and healthy canteen facilities for students and staff. In addition, support for environmentally friendly packaging and health education further strengthens the role of the canteen in realizing a greener and more sustainable campus.