12.2.1 Ethical Sourcing Policy

2024-2025

AASTMT's ethical sourcing commitments are set out in its Sustainable Procurement Policy (Version 3, approved by the SDG Workforce Committee, last reviewed 2025, next review 2027, signed by Prof. Yasser Gaber Dessouky, Dean of Scientific Research and Innovation). Under this policy AASTMT includes sustainability specifications in all relevant procurement contracts and tenders, assesses the environmental and social performance of its suppliers and contractors, and buys products that are ethically and fairly traded, without exploitation of labour, while favouring goods and services that promote equality and diversity. Its supplier-evaluation section commits AASTMT to Fair Trade purchasing principles wherever suitable and feasible and to working with key suppliers to spread sustainability improvements across the supply chain. Supplier transparency, traceability and evaluation, including the ethical sourcing of food and supplies, are further set out in Section 5 of the Consumption and Recycling Policy, reproduced below as a supporting extract.

CONSUMPTION AND RECYCLING POLICY (SUPPORTING EXTRACT)

1. Introduction

AASTMT recognizes the growing global challenges arising from the excessive pressure on natural resources, escalating greenhouse gas emissions, rising sea levels, pollution, and inefficient waste management. These environmental issues threaten both present and future generations, underscoring the urgent need for responsible consumption and effective recycling practices. In alignment with its Environmental Change and Social Responsibility Policy, AASTMT is committed to advancing the Sustainable Development Goals by promoting a culture of sustainability across all its campuses and operations. The Consumption and Recycling Policy reflects this commitment by emphasizing waste reduction, resource efficiency, and responsible material use.

Through this policy, AASTMT aims to minimize environmental impact by prioritizing waste prevention, reusing materials whenever possible, and ensuring proper recycling and disposal in compliance with environmental regulations. By fostering awareness and sustainable habits within its community, the University seeks to create a cleaner, safer, and more resilient environment for future generations.

2. Scope

This policy applies to all AASTMT employees, students, and contractors who are involved in handling, managing, or storing any form of waste, including hazardous and non-hazardous materials. It establishes the framework for ensuring that all waste management activities prioritize recycling, reuse, and responsible disposal in line with the university's sustainability objectives.

Recycling must be integrated at every stage of the waste management process—beginning with proper segregation and collection, followed by safe processing and reuse wherever feasible. A designated responsible person or unit shall oversee the recycling and disposal of

materials to ensure compliance with environmental standards and the adoption of the most sustainable methods available.

By embedding recycling practices into daily operations, this policy aims to minimize environmental impact, promote resource efficiency, and support AASTMT's broader commitment to sustainable development and environmental stewardship.

3. Aims of the Policy

The AASTMT policy considers end-of-life disposal costs and environmental impacts when making acquisition decisions involving the construction of new or renovated facilities.

AASTMT adopts the waste hierarchy: prevention, preparation for re-use, recycling, other recovery and, as a last resort, disposal. AASTMT applies processes, methods and activities that comply with environmental legislation and best practice, in order to reduce the overall waste produced and to prevent waste wherever possible. AASTMT also measures and weighs the waste it generates, to track it and to identify the best ways to reduce or recycle it.

4. Procedures

The Waste Treatment Progressive System and Stages Incorporates:

Prevention

- Using less material in design; keeping items in use for longer; using less hazardous material.
- Reduce landfill waste and boost the usage of reusable, biodegradable, and recyclable materials.
- Promote awareness and training programs to encourage responsible consumption and waste minimization across all departments.

RE-USE

- Preparing for re-use: cleaning, repairing and refurbishing.
- Reduce single-use packaging, such as coffee cups, and increase the use of reusable packaging.

Recycle

- Turning waste into another substance or product, including compost for the soil.
- Anaerobic digestion (conversion to biogas for power generation) and incineration with energy recovery.
- Establish accessible recycling stations across campus and ensure regular collection and monitoring of recyclable materials.

Disposal

- Reduce disposal to a minimum, and send hazardous materials only through licensed contractors to authorised hazardous-waste facilities.

- Track disposed items through a third party that records their quantity and disposal cost.
- Ensure all disposal methods comply with environmental laws and safety standards to minimize ecological and health risks.

Ethical Sourcing of Food and Supplies

AASTMT provides healthy food, including vegetarian options, to students, staff and residents across its campuses and student housing. Food and catering services are sourced against the following criteria:

a. Catering operators and food suppliers must hold a valid food-safety certification (ISO 22000 or HACCP), presented before contract award and at each renewal.

b. Local and seasonal produce from Egyptian growers is preferred, to reduce transport emissions and support the local economy.

c. Catering contracts include fair-labour clauses: compliance with the Egyptian Labour Law, no child or forced labour, and safe working conditions for catering staff.

5. Policy Statement

The AASTMT seeks to implement ethical and sustainable practices on all of its campuses. Therefore, the AASTMT has taken crucial measures to implement these practices, such as ecological practices and corporate social responsibility. Through the exchange of information within the Academy's supply chain, these food ethics and practices enable AASTMT to ensure the transparency of information about all suppliers.

- **Trusted Suppliers**

  To accomplish supply chain transparency, one of the primary goals of AASTMT is to identify the most reliable and reputable partners who share the same ethical practices, objectives, and data. To accomplish ethical and sustainable practices, the first step is to identify the most suitable suppliers.

- **Secure Relationships**

  The interaction with suppliers is the second step to keep secure relationships between partners and to reduce the risk. AASTMT is seeking to build a platform and application to increase communication and share important information. That would give the suppliers and partners access to the internal systems they need based on their roles within the ecosystem, sustainability practices, and the food ethics of AASTMT.

- **Tracing the Food Supplies**

  AASTMT traces the origin of its food supplies through supplier certificates (certificates of origin and food-safety certificates), which are checked at delivery and kept with the delivery inspection records before food is accepted on campus.

- **Evaluation of the Process**

AASTMT is monitoring the overall processes between its partners to guarantee healthy and sustainable food for students, staff, and Residents. Based on this monitoring, errors must be fixed, and corrective action must be taken.

AASTMT complies with guidelines, legislation and best practice to limit the risk of immediate and future pollution or harm to health when carrying out its operations.

6. Actions

- AASTMT operates a coordinated waste-management system across all its campuses that oversees the segregation, collection, recycling and disposal of every waste stream the Academy generates.
- AASTMT has stopped the use of single-use plastics on campus, replacing them with a mix of alternative materials, and has stopped the sale of bottled water on campus.
- AASTMT recognises the harm caused by plastic waste from production to disposal, including pollution of the marine environment, and works to reduce plastic use and waste on all its campuses. The following measures are in place for staff and students:
- Single-use plastic catering items (food packaging, disposable coffee cups and cutlery) have been replaced with compostable alternatives in all AASTMT food outlets.
- AASTMT continues to reduce waste by reviewing new products and services that lower plastic use and plastic waste.
- AASTMT segregates hazardous waste at source by stream: chemical, biological, medical, electronic waste, batteries and fluorescent tubes. Each stream is collected by a licensed contractor (Nahdet Misr), a handover record is signed for every collection, and the waste is treated and disposed of in line with the Egyptian Waste Management Law No. 202 of 2020.
- AASTMT manages all hazardous-waste activities under its control, as far as reasonably practicable, so as to minimise harm to human health and the environment.
- AASTMT has procedures that enable staff to meet their duty of care for hazardous waste, and monitors these procedures to ensure compliance.
- AASTMT runs awareness and training programmes for students, staff and contractors on sustainable waste management, recycling and the safe handling of hazardous materials.
- AASTMT records the weight of waste generated, recycled and sent to landfill across its campuses and reports these figures annually.
- Planned actions: a packaging lab that turns campus carton and plastic waste into packaging prototypes and offers packaging consultancy (target: 2026); and AI tools for waste sorting, recycling monitoring and forecasting of waste generation (target: 2027).

7. Objectives

Waste should be prevented or minimised wherever possible. AASTMT encourages staff, students and employers to limit plastic and carton waste, and raises awareness of ways to reduce disposable items.

8. Review Program

Document Control	
Policy title:	Consumption and Recycling Policy
Date created:	May 2019
Approving body:	SDG workforce committee
Version:	5
Last review date	2025
Next review date:	2027
Policy owner:	• Material Affairs and Logistics department, • Facilities, Maintenance department, • Nutrition Affairs Management
Lead contact:	• Head of Facilities and Logistics Department, • Head of the Facilities at the Facilities and Maintenance Department, • Director of the Department of Nutrition Affairs
Approval Signature	Dean of Scientific Research and Innovation

You can read our Consumption and Recycling Policy on AASTMT website.

You can read our Sustainable Procurement Policy on AASTMT webpage

More activities are applied and practiced in the AASTMT.

Catering Sourcing in Practice, 2024/2025

AASTMT's Nutrition Affairs Department runs the main restaurants, cafeterias and coffee shops at the Abu Kir campus, serving students in the dormitories, staff and visitors. Food for the restaurants is bought from local suppliers through competitive tenders held twice a year, which give priority to local suppliers offering the best quality and value, and fresh fruit and vegetables come from local Egyptian farmers. The published student menu for the first semester of 2024/2025 shows plant-based options at every meal, a daily three-salad buffet and fresh fruit, reflecting local and seasonal sourcing.



مقترح قائمة طعام الطلبة خلال الاسبوع الخامس من الفصل الدراسي الاول ٢٠٢٤/٢٠٢٥

اليوم	الاحد ١٠/٢٧	الاثنين ١٠/٢٨	الثلاثاء ١٠/٢٩	الاربعاء ١٠/٣٠	الخميس ١٠/٣١	الجمعه ١١/٠١	السبت ١١/٠٢
الافطار	فول بالخلطه بيض مسلوق جبنه بيضاء حبة البركه/ جبنه مثلثات عربي كيك ١/٢ ، ١/٢ شاى / لبن	بليله بالمكسرات بيض اسكرامبل جبنه مثلثات /رومي عسل معموله شاى / لبن	كورن فليكس بيض مسلوق جبنه مثلثات/بيضاء لانشون فراخ عربي كروسان شيكولاته شاى / لبن	شوربه باللبن بيض مسلوق جبنه مثلثات/رومي عسل برازق شاى / لبن	طعميه بالسمسم/خيار بيض مسلوق جبنه مثلثات جبنه بيضاء بالخلطه عربي حجازيه شاى / لبن	فول علب/بيض مسلوق جبنه بيضاء/ مثلثات عربي كيك فانيليا شاى / لبن	كورن فليكس بيض مسلوق جبنه مثلثات /رومي عسل أنس شاى / لبن
	بـــــوفـــيـــه ســـلاطـــــات ٣ انواع مختلفة						
الغداء	أرز أبيض/ ممبر ١/٢فراخ مشوي بسله بالجزر فاكهه	ارز صيادية/أبيض سمك الاجريك/فيش فينجر بوم كاريه بالصلصة جيلي ليمون	أرز أبيض/بالخلطه ٢كفتة لحم/٢صدور فاصوليا خضراء فاكهه	أرز أبيض/ مكرونه فراخ مشوي١/٢× تورلي مهلبيه	ارز أبيض/ بالشعريه لحم كباب بالخضار باميه فاكهه	أرز بالبسله والجزر/بالكاري فراخ بروست فاصوليا بيضاء كاسترد	أرز أبيض لحم ايمانسيه فاصوليا خضراء جيلي مشمش
	بـــــوفـــيـــه ســـلاطـــــات ٣ انواع مختلفة						
العشاء	نجرسكو بالخضار لحم روستو كولا ٢لتر	بيتزا لحوم مشكله (مفروم/سوسيس) باكيت شيبسي/كاتشب عصير بشاير	فول بالخلطه بيض مسلوق/لانشون لحم جبنه مثلثات/حمراء مقالي جاتوه مشروب تانج	شوربة كريم دينولاي جلاش باللحم المفروم جبنه مثلثات/رومي بوم فريت كولا ٢لتر	شوربة عدس لونه بالخلطه جبنه مثلثات / حمراء بوم فريت بسبوسه شـــاي	بيض بالبسطرمه جبنه مثلثات/رومي مقالي ام علي مشروب تانج	مكرونه اسباجيتي تشيكن برجر مشروب تانج

[Catering Services and 2024/2025 Student Menu, Nutrition Affairs Department, on AASTMT webpage]

[Local Food Purchasing in Practice (Sustainable Food Purchases) on AASTMT webpage]

“High-Risk Food Safety” Specialised Training Delivered to Silo Foods

From 20 to 22 July 2025, the Productivity and Quality Institute at AASTMT delivered a three-day specialised course on high-risk food safety for the staff of Silo Foods, presented by Dr. Moustafa Elsayed, an expert in food quality and safety systems. The programme was designed for employees working in high-risk food environments and covered hazard analysis, critical control points, contamination prevention and international best practice. Through such programmes, AASTMT’s Productivity and Quality Institute supports food-safety standards across the Egyptian food supply chain.



[Silo Foods Empowers Staff through Specialized Training on High-Risk Food Safety on AASTMT webpage]

Certificate Ceremony for the 4th Cohort of the Professional Diploma in Food Industries Quality and Safety

On 10 August 2025, the Productivity and Quality Institute at AASTMT held the graduation ceremony for the fourth cohort of its Professional Diploma in Food Industries Quality and Safety, attended by the Secretary General of the Agricultural Professions Syndicate and the Syndicate's programme coordinator. The guests commended the graduates' performance and the academic and applied components of the programme, which prepares professionals for the food quality and safety sector. The diploma qualifies specialists who audit and uphold safety standards across the food supply chain.



Certificate Ceremony for the 4th Cohort of the Professional Diploma in Food Industries Quality and Safety on AASTMT webpage

BRCGS Food Safety Global Standard Training for Silo Foods

On 11 November 2024, the Productivity and Quality Institute at AASTMT delivered a training course on the BRCGS Food Safety Global Standard — developed by the British Retail Consortium — for Silo Foods Company, led by Dr. Moustafa Elsayed. The course covered food safety, quality and operational requirements for food manufacturers and foodservice organisations, with a focus on hygiene and safety practices along the production chain. The BRCGS certification is recognised worldwide as a benchmark for food safety and quality management.



BRCGS Food Safety Global Standard Training for Silo Foods on AASTMT webpage