

ETHICAL SOURCING OF FOOD AND SUPPLIES

Covenant University has been setting different policies in place to ensure that the supply of food is sourced locally and sustainably and also prioritizes environmentally friendly production. The university has also reduced its reliance on external food suppliers. This change helps reduce issues such as excessive packaging, long transportation distances, and the risk of unethical practices, such as forced or child labour. It also ensures that the supplies are delivered on time. We have ensured this by the creation of CU Farm, CU Bakery, and Hebron Water.

Hebron Water is a Covenant University water production company that focuses on manufacturing and supplying bottled and sachet water. The company fulfils the needs of the surrounding community, including locals, employees, and students, by offering dependable access to clean water by applying cutting- edge water filtration technology and stringent quality control measures to ensure the safety and hygienic nature of its products.

Covenant University bakery, or CU bakery, is responsible for the production of the bread and pastries that are consumed at Covenant University. Most of the ingredients are obtained from CU Farm, while the rest are gotten from trusted distributors.

Covenant University Farm has three different locations around Ota, with about 950 hectares producing palm oil, vegetables, cassava, plantains, etc. A branch of CU Farm is also responsible for the production of plantains called Covenant Plantains.

Because environmental sustainability is one of the main values of Covenant University, we ensure that all our suppliers, both internal and external, follow the CU Code of Conduct, which prioritizes human health and environmental safety. We also ensure that all our suppliers support and share our passion for humans and that their values align with Covenant University ethical food and supply policies.

These policies are:

1. Sustainable Sourcing of Food and Supplies

Covenant University commits to sourcing food and supplies from local and sustainable agricultural producers. Priority will be given to products that reduce transportation emissions and adhere to sustainable agricultural practices. All suppliers must comply with environmental safety standards and ethical labour practices.

2. Fair Labour Practices in the Supply Chain

All suppliers must adhere to fair labour practices, ensuring fair wages, safe working conditions, and compliance with international labour standards. The university will not engage with suppliers who have been found to engage in child labour, forced labour, or any form of exploitation.

3. Local Sourcing Policy

Covenant University will prioritize the procurement of food products and materials from local sources. Local sourcing supports the surrounding community, reduces the carbon footprint

associated with transportation, and ensures the use of fresher and healthier products. In addition, Covenant University only patronizes certified vendors.

4. Ethical Packaging and Waste Reduction

Suppliers are encouraged to minimize the use of packaging materials, focusing on biodegradable, recyclable, or reusable options. The university will implement waste reduction and recycling programs to minimize its environmental impact. All packaging must comply with the university's sustainability standards.

5. Water Sustainability

As part of its commitment to environmental sustainability, Covenant University will ensure that all water sources, including Hebron Water, are responsibly managed. The university will employ cutting-edge filtration technologies and adhere to stringent quality control measures to ensure the safe and hygienic production of water.

6. Transparency in Sourcing and Reporting

Covenant University will establish clear reporting mechanisms for sourcing practices and ensure transparency in food and supply procurement. The university will publish annual reports detailing its progress toward ethical sourcing goals and the sustainability of its supply chain.

7. Supplier Engagement and Continuous Improvement

The university will regularly assess its suppliers through audits and evaluations. Feedback will be provided to suppliers to help them improve compliance with ethical standards. Covenant University will encourage suppliers to adopt continuous improvements in sustainable and ethical practices.

8. Fair Trade and Certification Standards

Covenant University will prioritize suppliers who are certified under fair trade, organic, or sustainable forestry certification programs. The university will also promote products that meet these certifications, ensuring the products align with the university's ethical sourcing standards.

9. Education and Awareness Programs

The university will implement education and training programs for staff, students, and suppliers to increase awareness of ethical sourcing and sustainability. These programs will emphasize the importance of responsible purchasing choices and ethical practices in the supply chain.

10. Crisis Management and Ethical Sourcing Violations

Covenant University will establish a clear plan for handling sourcing crises or violations. If a supplier is found to be violating ethical standards, the university will take corrective action and communicate these changes transparently to all stakeholders. The plan will include actions such as ceasing contracts with non- compliant suppliers and ensuring future compliance.

Also, over the next 5 years, Covenant University hopes to implement the following policies:

1. Transition to 100% Locally Sourced and Sustainable Food

Within the next 5 years, Covenant University will be working towards sourcing 100% of its food from local, sustainable sources. This will include expanding partnerships with local farmers, reducing reliance on external suppliers, and encouraging sustainable farming practices. The university will

establish goals for food sustainability and work toward reducing its carbon footprint associated with food sourcing.

2. Supplier Code of Conduct

Covenant University will implement a formal Supplier Code of Conduct that outlines all expectations for ethical sourcing, including labor rights, environmental standards, and fair trade practices. This code will be shared with all current and potential suppliers, with a strong emphasis on compliance and monitoring.

3. Expansion of CU Farm and Other Internal Production Units

Over the next 5 years, Covenant University will expand the CU Farm and its related production units (CU Bakery, Hebron Water, Covenant Plantain) to increase self-sufficiency in food and supply sourcing. This will include scaling up production capabilities, improving sustainability, and using eco-friendly practices throughout the production process.

4. Packaging Waste Reduction Program

The university will improve on its already existing waste reduction program, aiming to reduce single-use plastics and non-recyclable materials by 50% within 5 years. This will include working with more suppliers to reduce packaging waste and using sustainable alternatives. The university will also establish campus- wide recycling stations and awareness campaigns.

We also have a catering team responsible for ensuring that all our ethical food sourcing policies are met and implemented. They ensure that:

- i. Healthy and nutritious food is provided to students, staff, and visitors.
- ii. Food is sourced sustainably and ethically, adhering to environmental and social responsibility standards.
- iii. The cost of food remains affordable and accessible for all staff, students, and visitors.
- iv. Transparency and accountability are maintained in the sourcing, preparation, and delivery of food, ensuring ethical practices and high quality throughout the supply chain.