TASDIQLAYMAN
Toshkent davlat tibbiyot
Universiteti Rektori
Sh.A. Boymuradov
“____” _____2025

TOSHKENT DAVLAT TIBBIYOT UNIVERSITETI

Oziq-ovqat chiqindilarini hisobga olish, monitoring qilish va kamaytirish ishlarini tashkil etish to‘g‘risida

Universitet hududida faoliyat yurituvchi umumiy ovqatlanish shoxobchalarida hosil bo‘ladigan oziq-ovqat chiqindilarini tizimli hisobga olish, ularning hajmini monitoring qilish, oziq-ovqat resurslaridan oqilona foydalanish hamda chiqindilarni kamaytirish choralarini ishlab chiqish maqsadida BUYURAMAN:

1. Universitetning barcha umumiy ovqatlanish shoxobchalari, oshxonalari, bufetlari va boshqa ovqatlanish xizmatlari ko‘rsatiladigan obyektlarda oziq-ovqat chiqindilarini hisobga olish va monitoring qilish tizimi joriy etilsin.
2. Oziq-ovqat chiqindilari har kuni kilogramm (kg) hisobida o‘lchansin va belgilangan tartibda qayd etib borilsin. Bunda quyidagi chiqindi turlari alohida hisobga olinsin:

2.1. taom tayyorlash jarayonida hosil bo‘ladigan chiqindilar;

2.2. taom tarqatish va iste’mol qilishdan keyin qoladigan oziq-ovqat qoldiqlari.

3. Universitetning umumiy ovqatlanish shoxobchalari faoliyatini muvofiqlashtiruvchi mas’ul tarkibiy bo‘linmasi oziq-ovqat chiqindilarini o‘lchash, kunlik qaydlarni yuritish va ma’lumotlarning to‘g‘riligini ta’minlash uchun mas’ul etib belgilansin.
4. Umumiy ovqatlanish xizmatlarini autsorsing asosida ko‘rsatuvchi tashkilotlar bilan oziq-ovqat chiqindilari bo‘yicha kunlik ma’lumotlarni taqdim etish va monitoringda ishtirok etish yuzasidan tegishli ishlar tashkil etilsin.
5. “Bolalar, o‘smirlar va ovqatlanish gigiyenasi” kafedrasi oziq-ovqat gigiyenasi, muvozanatli ovqatlanish va oziq-ovqat resurslaridan oqilona foydalanish masalalari bo‘yicha ilmiy-uslubiy tavsiyalar berish hamda monitoring natijalarini tahlil qilishda mas’ul bo‘linmaga uslubiy ko‘mak ko‘rsatsin.
6. Mas’ul bo‘linma har oy yakunida ovqatlanish obyektlari kesimida oziq-ovqat chiqindilari miqdori to‘g‘risidagi umumlashtirilgan ma’lumotlarni tayyorlasin va universitet rahbariyatiga taqdim etsin.
7. Har chorak yakunida monitoring natijalari tahlil qilinib, oziq-ovqat chiqindilarini kamaytirish, taom tayyorlash hajmini talabga moslashtirish va oziq-ovqat mahsulotlaridan samarali foydalanish bo‘yicha amaliy takliflar ishlab chiqilsin.

8. Universitetning tegishli tarkibiy bo‘linmalari hamda umumiy ovqatlanish xizmatlarini ko‘rsatuvchi tashkilotlar oziq-ovqat chiqindilarini hisobga olish uchun zarur tarozi, qayd jurnali va boshqa tashkiliy sharoitlarni ta’minlasin.

APPROVED
Rector of Tashkent State Medical University
_____ Sh.A. Boymuradov
“ ” _____ 2025

On Organising the Measurement, Monitoring and Reduction of Food Waste

In order to establish a systematic process for recording and monitoring food waste generated at food service facilities operating on the University campus, promote the efficient use of food resources and develop measures to reduce food waste, I HEREBY ORDER:

1. A food waste measurement and monitoring system shall be introduced at all University cafeterias, canteens, buffets and other food service facilities.
2. Food waste shall be weighed daily in kilograms (kg) and recorded. The following categories shall be recorded separately:

2.1. waste generated during food preparation;

2.2. leftovers remaining after food distribution and consumption.

3. The University structural unit responsible for coordinating food service facilities shall be responsible for measuring food waste, maintaining daily records and verifying data accuracy.
4. Arrangements shall be made with outsourced food service providers to ensure their participation in monitoring and submission of daily food waste data.
5. The Department of Child, Adolescent and Nutrition Hygiene shall provide methodological support on food hygiene, balanced nutrition and efficient use of food resources, and assist in analysing monitoring results.
6. At the end of each month, the responsible unit shall compile food waste data by food service facility and submit consolidated information to the University management.
7. At the end of each quarter, monitoring results shall be analysed and practical proposals developed to reduce food waste, align food preparation volumes with demand and improve the efficient use of food products.
8. Relevant University units and food service providers shall ensure the availability of weighing scales, record-keeping logs and other arrangements necessary for measuring food waste.