

AY 2024 - 2025



Indicator 2.3.3

Saint Louis University

Sustainable Food Choices on Campus



2 ZERO HUNGER

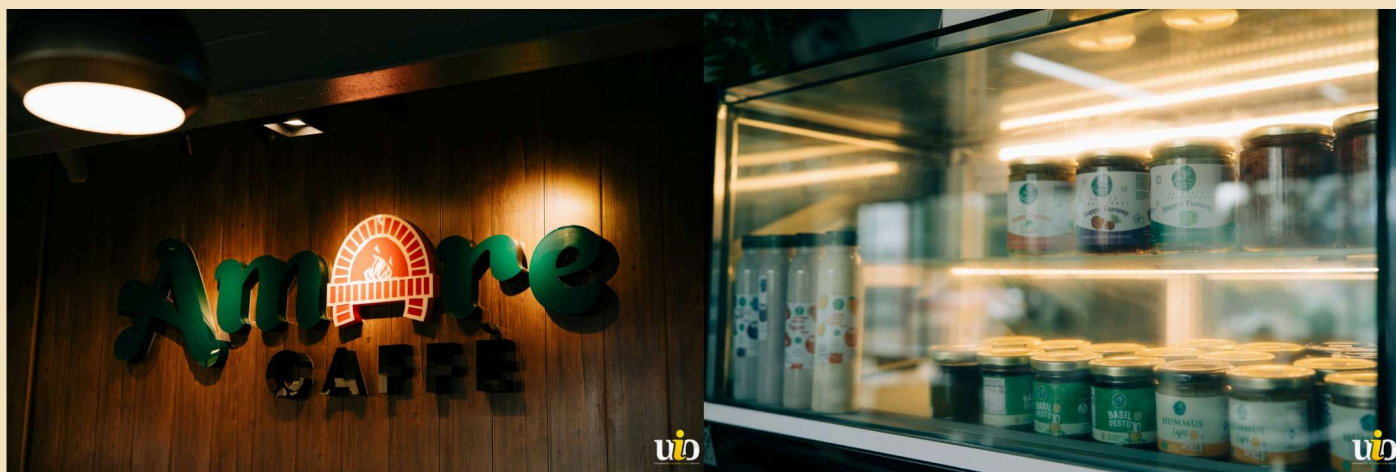


A bite into vitality and wellness: SLU offers healthy food options for students and staff



Nature's bounty is right on your plate as Saint Louis University (SLU) provides healthy food sources that nurture the physical well-being of Louisian students and staff. At the SLU Main Campus, at the SLU-Sacred Heart Medical Center (SHMC) Medical Arts Parking Building, and along the areas of Assumption Road extension, Kabayanihan Brgy, Baguio City, there are concessionaires that serve healthy, affordable, green, and sustainable food choices for all. By widening the selection of food sources, SLU creates a supportive environment that helps in developing lifelong healthy habits while simultaneously helping in balancing their lifestyle both as students and persons of their own.

Among the concessionaires is Amare Caffe, which banks on fresh herbs hand-picked daily for every dish prepared with locally sourced ingredients, with intention and care. The cafe offers a menu that helps Louisians redirect their diets toward investing in the long-term treasure of keeping their bodies well-nourished.



2.3.3 Sustainable Food Choices

Another concessionaire is Alpine Green Foods, which introduced a curated meal list inspired by the “Eat Healthy” advocacy. From fresh fruit smoothies, vegetarian and vegan dishes, yogurt bowls, to healing turmeric drinks, the gush of refreshment with every bite is assured. This food source offers wholesome ingredients for vitality through mindful bites of wellness.

By providing affordable, nutritious, and minimally processed choices, Alpine Green Foods makes sustainable food options accessible to students, staff, and visitors.



SLU seasons its environment through proper curation of selected food outlets that benefit both the university and the quality students and staff that it is home to. This strategic planning through healthy advocacies targets the United Nations Sustainable Development Goals (UN SDGs) specifically SDG 2: Zero Hunger.

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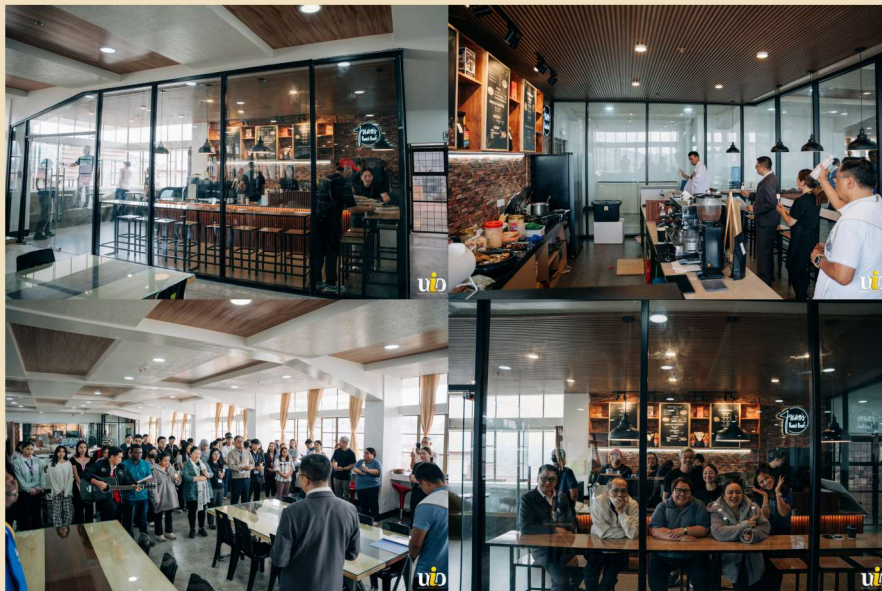
2.3.3 Sustainable Food Choices

SLU Introduces Juan's Roast Beef Café: A Step Forward in Campus Dining and Sustainability



Saint Louis University has expanded its campus services with the opening of Juan's Roast Beef Café, located on the 4th floor of the Msgr. Charles Vath Library Building. The blessing and inauguration of the café signify the University's continued efforts to improve accessibility, convenience, and overall campus experience for students, faculty, staff, and visitors.

Positioned in a central academic space, the café provides a welcoming environment for diners looking for quality, freshly prepared meals in a comfortable setting.



By integrating Juan's Roast Beef Café into the Vath Library Building, SLU aims to increase accessibility to quality food choices in a convenient location for the university community including learners and staff.

SLU remains dedicated to identifying and implementing projects that advance its mission to provide an optimal and holistic academic and campus experience aligned with United Nations Sustainable Development Goal 3: Good Health and Well-Being.

Published in the SLU Website: <https://www.slu.edu.ph/2025/07/16/slu-enhances-campus-services-with-opening-of-juans-roast-beef-cafe/>

The SLU Cafeterias

SLU's cafeteria facilities exemplify the university's commitment to sustainable and inclusive food services.

The main campus venue, Café Luis, is described as a vibrant and accessible space offering a wide variety of affordable meal options. This multi-concessionnaire setup ensures a wide range of choices—from full meals and snacks to beverages and healthier options—creating a dynamic and accessible dining environment across campus.

The Figaro Coffee Shop is a cozy and convenient café within the SLU campus, offering a welcoming space for students, faculty, and staff to relax, study, or meet with peers. Known for its signature brewed coffee, blended beverages, and a selection of pastries and light meals, it is a popular spot for both quick refreshments and extended study breaks.

Moreover, the On the Go Café in the Maryheights campus is a convenient grab-and-go food outlet designed to serve students, faculty, and staff who need quick, affordable, and freshly prepared meals. The café offers a variety of ready-made snacks, sandwiches, rice meals, pastries, and beverages, making it an ideal stop for those with busy schedules or short breaks between classes.

Through these food providers, SLU is able to provide both convenience and variety while supporting an inclusive food ecosystem that caters to different dietary needs and lifestyles. By providing a broad range of choices, SLU fosters an inclusive environment where sustainable food choices are part of everyday campus life.



SLU signs MOA for Free Meals for Youth Program



On 3 November 2025, Saint Louis University (SLU), University of the Cordilleras (UC), and University of Baguio (UB) signed the Memorandum of Agreement (MOA) on the Free Meals for Youth Program with the City Government of Baguio. The said signing was led by Mayor Benjamin Magalong, together with Vice Mayor Faustino Olowan, alongside the members of the City Council.

Implemented under City Ordinance No. 96, Series of 2023, the program will provide interventions that target involuntary hunger of staff and students in Baguio. Meals will be prepared and provided by the universities' accredited canteen concessionaires funded by the City Government of Baguio.

As specified in the agreement, the City Social Welfare and Development Office (CSWDO) will allocate and manage the program funds, supervise its implementation, and guarantee that meals are aligned to alimentary standards and that funds are properly allocated.

This program is available to college and university students in Baguio, including student assistants, who fulfill the specified eligibility criteria.

Applicants for this program must/must be:

- residents of Baguio belonging to low-income families,
- have passed the screening overseen by the CSWDO,
- maintain passing academic grades;

and must not be recipients of any other government subsidy or financial assistance.

Qualified students will be given support with monthly food vouchers worth ₱2,500 to be redeemed at accredited food establishments citywide.

Through this agreement, SLU positions itself as an institution that combats food scarcity, advances student well-being, and broadens supply and access to food banks/pantries. This program aligns with the Sustainable Development Goals (SDGs): SDG 2 Zero Hunger, SDG 3 Good Health and Well-being, and SDG 17 Partnerships for the goals.