

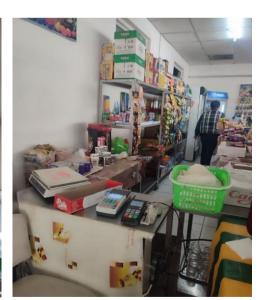
There are canteens and cafeterias operating for the students' meals at Namangan State University."

At Namangan State University, there are 8 canteens and cafeterias operating for the students' meals. The canteens and cafeterias are equipped with medical supervision, and the working staff are provided with special protective clothing (apron, cap, gloves). Facilities for disinfection and harmless food handling are provided. The quality and safety of the prepared food and agricultural products in the canteens and cafeterias are guaranteed by the sanitary epidemiological conclusions and compliance certificates. Fire alarms are installed in the canteens and cafeterias, and fire extinguishers are readily available. Inside the buildings, there are designated waste disposal systems equipped with waste disposal bins.

Namangan State University ensures favorable conditions for its students, employees, and faculty members by creating suitable facilities. According to the decision of the Academic Council and as per the 'Temir Daftar' registry, students with orphan status and students living in the dormitory are provided with a **25% discount** on affordable and quality meals.







CANTEENS AND CAFETERIAS NAMANGAN STATE UNIVERSITY



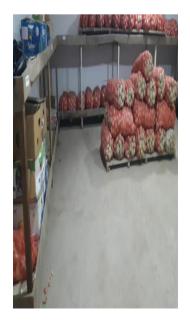


Namangan State University has established a food production unit for professors, lecturers, and staff members.

Namangan State University stores food products for the provision of food for professors, lecturers, and staff members in designated warehouses. The distribution of food products is being organized to ensure the efficient functioning of our canteens and cafeterias.

Personal needs of professors, lecturers, and staff members, who are actively carrying out their work at the university, are being considered, and preparations for food supplies for the 2022-2023 autumn season are being regularly carried out, and provisions are being prepared.

A market is organized within the university area on Saturdays, where sales are conducted at discounted prices.









FOOD PRODUCTION

$\mathcal{N}_{\underline{0}}$	Product name	Kg/ ton and pieces
1	Potatoes	8 ton
2	Carrot	8 ton
3	Onion	6 ton
4	Apple	2 ton
5	Rice	1 ton
6	Cabbage	1,5 ton
7	Pumpkin	400 kg
8	Turnip	400 kg