

**SUPPORTING REPORT**  
**Social Impact – Health and Wellbeing**  
**Campus Health Services (HW2) – 2025**  
**Availability of Healthy and Affordable Food Options for the Entire Campus Community**  
**Escuela Superior Politécnica del Litoral (ESPOL)**

**1. Universal Access, Coverage, and Affordability**

The institution ensures the availability of healthy and affordable food options for its entire community at the Gustavo Galindo Velasco Campus.

100% of the campus is covered by food services through 20 food concessionaires (5 dining halls, 9 bars, restaurants and cafeterias, and 6 kiosks), guaranteeing permanent and equitable access for students, academic staff, administrative personnel, and service workers.

The Polytechnic Wellbeing Office (GBP) leads the comprehensive management of the system, ensuring planning, regulation, and supervision. Affordable full meals are provided, complemented by healthy and low-cost food fairs and partnerships with local suppliers, promoting inclusive access to nutritious food.



**2. Nutritional Quality and Evidence-Based Technical Model**

The service operates under a measurable, user-centered food management model.

100% of menus are designed and validated by the Nutrition and Dietetics program, under the supervision of Professor Mgtr. Carolina Herrera, through semester-based planning cycles and continuous nutritional assessment.

Menus ensure nutritional balance, with an average energy intake of 797.42 kcal and an appropriate macronutrient distribution (59% carbohydrates, 18% protein, and 16% fats).

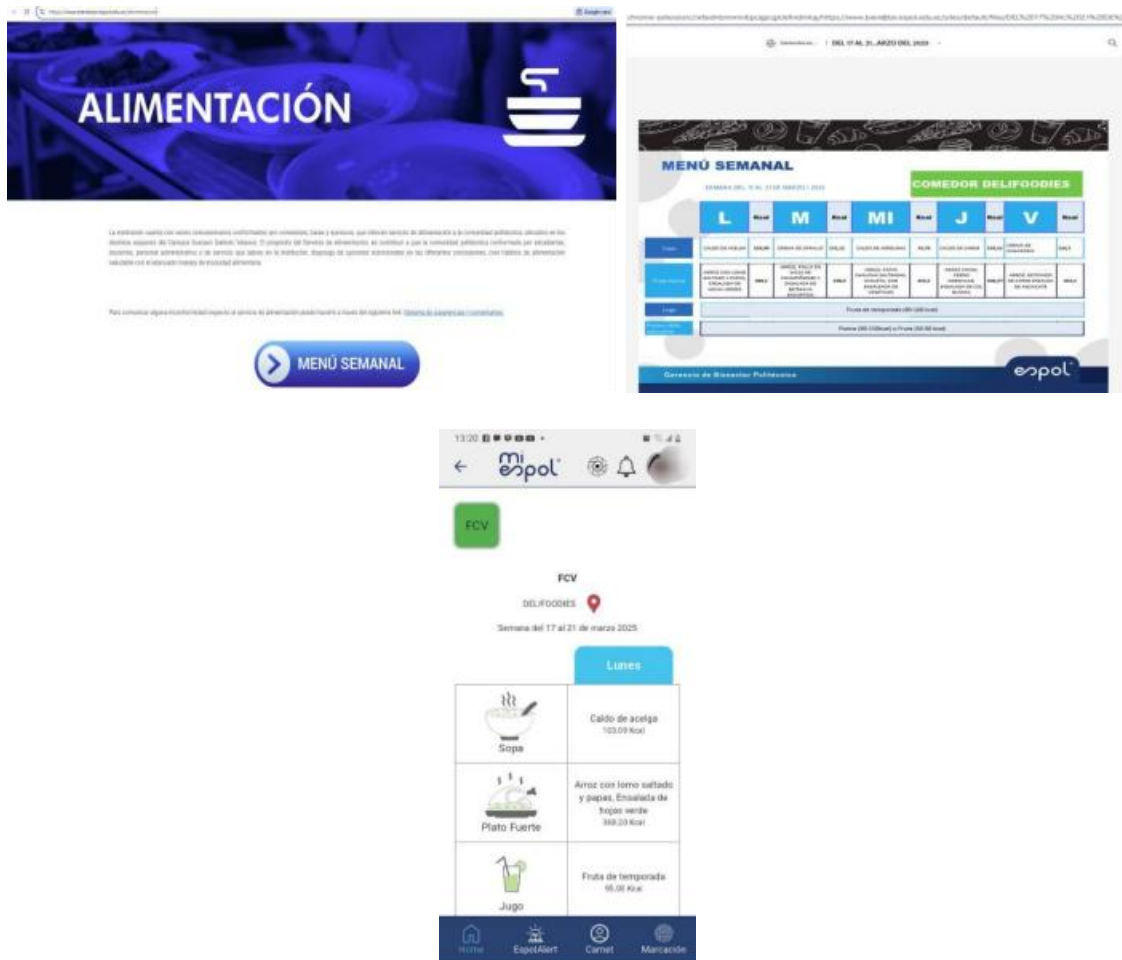
Additionally, the institution promotes transparency by providing nutritional information for all menus, enabling users to make informed dietary choices.

### 3. Transparency, Digital Access, and Food Education

The Polytechnic Wellbeing Office ensures weekly dissemination of menus through the institutional website, social media, and the “Mi ESPOL” mobile application, facilitating timely access to information:

[https://www.bienestar.espol.edu.ec/es/menu\\_semanal](https://www.bienestar.espol.edu.ec/es/menu_semanal)

Furthermore, the institution implements educational campaigns, fairs, talks, videos, and digital content aimed at promoting healthy eating habits, food safety, and sustainability.



### 4. Comprehensive Control, Governance, and Service Impact

Service control is implemented through a structured governance model that integrates institutional, academic, and operational stakeholders to ensure quality, safety, and compliance with established standards:



- The Polytechnic Wellbeing Office (GBP) coordinates the system and oversees its full implementation.
- Concessionaires are responsible for food preparation and handling under Good Hygiene Practices (GHP).
- Students from the Basic Dietotherapy course, under academic supervision, conduct periodic technical visits (over 60 in 2025), verifying menu compliance, hygiene conditions, and service quality.

The system is strengthened through a technical approach focused on monitoring and continuous improvement, supported by verifiable mechanisms:

- **GHP Training:** Delivered to concessionaire staff, reaching more than 54 workers in 2025. A formal training session was conducted in December 2025 to reinforce food safety standards.



[https://www.instagram.com/p/DFfy6iYtKNu/?img\\_index=1](https://www.instagram.com/p/DFfy6iYtKNu/?img_index=1)

[https://www.facebook.com/story.php?story\\_fbid=1058640366064808&id=100057565625201&rdid=iPYIyaAFnC8W4JIB](https://www.facebook.com/story.php?story_fbid=1058640366064808&id=100057565625201&rdid=iPYIyaAFnC8W4JIB)

- **Sanitary inspections and microbiological testing:** Unannounced inspections are conducted across all food outlets, complemented by periodic microbiological analyses through accredited laboratories (e.g., PROTAL). Approximately 20 sanitary inspections per academic term and at least one microbiological test per service point are carried out.

espol Escuela Superior Politécnica del Litoral GUP-COMEDORES-001

2025

### PROGRAMA DE INSPECCION SANITARIA: COMEDORES

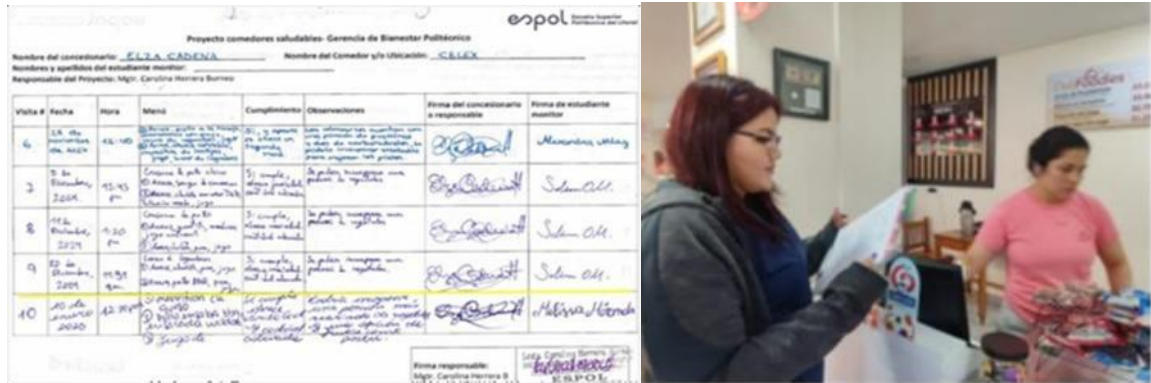
Establecimiento:	Mesa's Food		
Ubicación:	Calle Comercio 1304, Sector comercial del Barrio Real		
Inspección:	San Antonio - Gran Loma		
Fecha de visita:	11/24	Hora de Ingreso:	12:00
Nombre de quien otorga la visita:	Julio Pizarro	Cargo de quien otorga la visita:	Coordinador
Nombre del establecimiento:	Julio Pizarro	N° de personal:	6
N° de Visita:	2	Mes:	Febrero

**LISTA DE CHEQUEO:**  
Buenas Prácticas de comedores

ASPECTOS A VERIFICAR	SI	NO	NA	OBSERVACIONES
<b>I. INSTALACIONES FISICAS</b>				
I.1 Programa de higiene	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	limpieza general buena
I.2 Las paredes de azulejos limpias y sin huecos	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
I.3 Los pisos de azulejos limpios y sin huecos	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
I.4 Mantenimiento de la infraestructura del establecimiento	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
I.5 Adecuada ventilación ambiental	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
I.6 Ventilación adecuada apropiada	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
I.7 Limpieza buena de tuberías	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
I.8 Adecuada cobertura de drenajes de aguas	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
I.9 Seguridad de drenajes	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



- **Technical monitoring of menu compliance:** Weekly monitoring by students and faculty ensures adherence to planned healthy menus, generating technical reports within the healthy dining program.



This model ensures traceability, service quality, and compliance with institutional standards, consolidating a robust food service management system.

### 5. User Satisfaction Analysis

The Polytechnic Wellbeing Office (GBP), through the Food Service Control Program (PCSA), conducts periodic surveys to assess user perception of campus food services.



Results from 2025 show favorable satisfaction levels:

- **Taste and flavor:** 63.7% positive ratings (Good or Very Good), reflecting acceptance of healthy options.
- **Food temperature:** 88.7% rated as adequate or very adequate, demonstrating compliance with quality and food safety standards.



- **Menu variety:** 63.6% positive perception, validating effective menu planning and rotation.

These results confirm that the service not only meets nutritional standards but also aligns with the preferences of the university community.

Satisfaction data is systematically used to drive continuous improvement, including menu adjustments and capacity-building initiatives for concessionaires under the PCSA framework.

#### Prepared by

- Víctor Ramos G.
- Fernando Larrosa S.
- Johanna Barzola S.

#### Reviewed and Approved by

- Ma. Ángeles Rodríguez Aroca