

~~Dining Hall Operation Policy~~ Dining and Food Services Policy

- Date Adopted: 01 April 1993
- Date Revised: 21 March 2019
- Date Reviewed: 22-24 March 2014; 21 March 2019; 6-10 April 2026
- References: COM-FSM Student Handbook ~~2005-2007~~ 2021-2023
 Memorandum to all Cafeteria Employee from the Comptroller re: Personal Use of the Cafeteria, January 20, 2000
 Memorandum from the Comptroller to all COM-FSM Employees re: New Policy for the Cafeteria, December 1, 1994
 Memorandum to Comptroller to the Cafeteria Supervisor re: Leftover Food, December 1, 1994
 Treasurer’s Directions, National Treasury, Australia

~~The COM-FSM Dining Hall at the National Campus is a non-profit undertaking of the College. The Dining Hall is purposely created to provide nutritious and balanced meals to all students, faculty and staff.~~

~~The Dining Hall is under the supervision of the Comptroller and its day-to-day operation is managed by the Dining Hall Manager.~~

~~The COM-FSM Dining Hall shall be operated in compliance with the Restaurant and Food Selling Guidelines from Pohnpei State.~~

The College of Micronesia–FSM shall operate dining services to provide safe, nutritious, and reasonably priced meals to students, faculty, staff, and authorized visitors across the College’s campuses and programs. Dining services may include dining halls, mess halls, cafeterias, and other food service operations operated by the College. These services are intended to support the health and well-being of the college community and enhance the student experience.

Dining services shall operate on a cost-recovery basis and are not intended to generate institutional profit. All dining service operations shall comply with applicable public health, sanitation, and food safety regulations.

See Administrative Procedure ~~5721~~ 5018