

## Mountain Province State University's Commitment to Nourishing Minds and Bodies University Canteen

In pursuit of quality education and student welfare, **Mountain Province State University (MPSU)** upholds the belief that learning can only flourish when the basic needs of students are met. Among these essentials, food plays a central role—not just as a source of sustenance, but as a foundation for health, energy, and academic success. Guided by the **United Nations Sustainable Development Goal (SDG) 2: Zero Hunger**, the university takes deliberate action to ensure that **no student is left behind due to hunger**.

### *A University That Cares*

The MPSU canteen serves as part of the university's commitment to student well-being. Designed to cater to the diverse needs of the students, the canteen offers **affordable, nutritious, and accessible meals** to ensure that all learners have access to food regardless of their financial circumstances. It is a place where compassion meets nourishment—a safe space where every student can find comfort and energy to continue their academic journey.

Recognizing that hunger and malnutrition can severely affect concentration, performance, and emotional health, MPSU ensures that the meals served are not only filling but also **balanced and health-conscious**. Each meal aims to provide the right combination of carbohydrates, proteins, and vitamins needed to sustain an active student lifestyle. With this, the university fulfills one of the core visions of SDG 2—to end hunger, achieve food security, and improve nutrition for all.

### *Promoting Health and Sustainability*

Beyond affordability, the university emphasizes **healthy and sustainable food practices**. The canteen sources many of its ingredients locally, supporting farmers and agricultural producers within Mountain Province. This not only ensures the freshness of the food but also strengthens community partnerships and contributes to the local economy.



The menu is presented on a dark background with gold leaf borders. It features images of various dishes: a roasted pig (Lechon Manok), a bowl of red beans (Red Beans), a plate of lumpia, a bowl of soup (Palitaw), a plate of samosa, a plate of cream puffs, a plate of vegetable, a plate of cheese bars, a plate of steamed siopao, a plate of egg tarts, a plate of pizza pocket, a plate of muffins, a plate of sandwich, a plate of adobong pusit, a plate of pork adobo, a plate of karabasa beans, a plate of pork menudo, a plate of fried chicken, a plate of bopis, and a plate of fried maya. The menu is divided into sections for Thursday, Friday, and Snacks.

THURSDAY	
PORK KALDERETA	Php. 80.00
IGADO	Php. 80.00
PININYAHANG	Php. 80.00
MANOK	Php. 80.00
LECHON MANOK	Php. 80.00
PATA/PINIKPIKAN	Php. 80.00
RED BEANS	Php. 80.00
UGGOT	Php. 80.00

FRIDAY	
ADOBONG PUSIT	Php. 80.00
PORK ADOBO	Php. 80.00
KARABASA BEANS	Php. 80.00
PORK MENUDO	Php. 80.00
FRIED CHICKEN	Php. 80.00
BOPIS	Php. 80.00
FRIED MAYA	Php. 80.00

SNACKS	
Palitaw	Php. 30.00
Samosa	Php. 20.00
Cream Puffs	Php. 15.00
Vegetable	
Lumpia	Php. 10.00
Cheese Bars	Php. 10.00
Steamed Siopao	Php. 30.00
Egg Tarts	Php. 30.00
Pizza Pocket	Php. 30.00
Muffins	Php. 20.00
Sandwich	Php. 30.00

"Where every craving meets its match"

2 ZERO HUNGER











2 ZERO HUNGER



2024