As an old Chinese proverb says, “Food is the first and foremost sustenance in people’s live.” The dietary issue can never be easily ignored, and it is always a problem that the university cafeteria must pay attention to it. If the cafeteria does not care or does not handle it well, it can even affect the health of students and so their learning efficiency. As in this spring semester, many students had diarrhea and some were even forced to go to the hospital due to hygiene problems with some dishes in the cafeteria, which sparked protests from the student community and revealed the lack of attention the university was paying to cafeteria issues at the time. So, we think the university cafeteria needs improvement from the aspect of food variety, operating hours, and cost-efficiency

**(Main)** Moreover, there are some research shows that a good overall food environment of the university canteens could reduce students’ willingness to choose healthy food, such that they could developed a healthy dietary habit and maintained for life. However, according to our questionnaire data, we found that almost half of the students do not have the habit of eating in the university cafeteria, which means these students are likely to choose off-campus dining or takeaway that is not healthy and may increase the risk of inflection during the pandemic. The data also shows students are not satisfied with the university cafeteria, with only 5.42 over 10 of students satisfied with the cafeteria and 96% hope to increase the cafeteria's midnight snack and opening hours.

Therefore, our group analyzed the current problems of the university and gave our recommendations. Firstly, the university canteen should support a wide variety of food like salads, Japanese, Sichuan cuisine, etc. Secondly, the canteen should optimize their daily menu to meet the nutritional need of students. Thirdly, the university canteen may extend the operating time, support additional midnight snack, or increase the number of vending machines. Then, improve the cost-effectiveness of the canteen like improving the food condition and reduce the prices. And finally, increase the communication between canteen managers and students to know students’ needs.

Our proposals are multi-beneficial. For the cafeteria, it increases turnover by getting more students to eat in the cafeteria; and since the food is what the students like, there is less food waste; for the university, it reduces the risk of infection by reducing student contact with the outside; and for the students, it makes them healthier and saves them money by reducing the frequency of take-out orders.

**(Closing)** In summary, the dietary issue can never be easily ignored, and it is always a problem that the university cafeteria must pay attention to it. If our university cafeteria does not take it seriously, it is inevitable that incidents like the student food poisoning last spring semester will occur again, which will seriously undermine students' trust in the cafeteria and even the university itself and is not conducive to developing healthy eating habits for students. Hence, we hope that the university could listen to our suggestions and optimize the cafeteria services to increase students' satisfaction and improve their dietary health.