

ANNUAL REPORT 2024

UNIVERSITY CANTEEN COMMITTEE

1. Introduction

The Canteen Committee has consistently monitored the availability of quality food in a hygienic environment and the sustainability of operations throughout the year in alignment with the University's policies.

2. Food Policy

The University's Food Policy has the following objectives, which are the guiding principles for the University Canteen Committee:

- To ensure access to food for all members of the university community
- To promote nutritious and balanced diets
- To maintain high standards of food safety and hygiene
- To provide affordable meal options
- To respect cultural and dietary diversity
- To foster environmentally sustainable food systems
- To raise awareness about food insecurity and responsible consumption
- To promote continuous improvement and accountability

3. Actions Taken during 2024

a) Canteen Operations

- The canteen was open on all working days from 8:00 AM to 5:30 PM.
- Daily operations were supervised by the Canteen in-charge under the oversight of the Canteen Committee.
- Regularly monitored food quality, pricing, hygiene, and waste management, as per the committee's schedule.

b) Food Quality and Menu Enhancements

- Introduced healthy meal options including rice combo meals, fruit bowls, and fresh salads. (Annexure 1)
- Increased variety in vegetarian and vegan options to promote balanced diets.
- Obtained feedback from students and staff for overall improvement.

c) Hygiene and Safety

- Conducted weekly cleanliness and pest control reviews by committee members.
- Carried out unscheduled inspections of the cooking and serving area, among other things.
- Trained kitchen staff were on hygiene protocols and personal safety.

d) Infrastructure and Facilities

- Arranged for additional seating arrangements
- Improved ventilation and lighting within the dining hall.

e) Waste Management and Sustainability

- Started to segregate biodegradable and non-biodegradable waste
- Started composting of organic waste with the support of the School of Agriculture
- Reduced use of plastics for serving / eating and packaging
- Using only reusable and biodegradable containers

f) Student Monitoring and Discipline

- Faculty assigned on a rotation basis to monitor student conduct during lunch hours, as per the schedule issued by the Dean, School of Engineering.
- Notice boards installed promoting orderly behaviour and cleanliness awareness among students.

g) Feedback and Grievances

- Common concerns such as waiting time, and menu variety were addressed promptly.
- Overall feedback indicated satisfactory performance

h) Food Wastage

Through daily monitoring of the food log and regular visits to the canteen, the wastage of prepared food was reduced significantly. After introducing combo meal packs, the wastage of food on plates was almost completely eliminated. Further, before the closure of the canteen, the food available was offered at reduced prices to avoid wastage. In January 2025, on average, 7 to 8 kg of food was being wasted daily, which came down to 3.5 kg per day in September 2025.

i) Problems Resolved

- The canteen initially faced multiple operational challenges, including food wastage, long queues, and the absence of an effective feedback system. These issues were gradually resolved through continuous monitoring, regular review meetings, and data-driven decision-making. As a result, menu planning improved, food wastage reduced significantly, queue management became more efficient, and student feedback began to be systematically collected and addressed.

j) Committee Meetings

- The committee met twice in the year: 5th February, 2024 and 5th September, 2024



Dr. N. Swapna Goud
Dept. of CSE, Convener



Mr. N. Kiran
Dept. of Mathematics,
Co-Convener

Annexure 1

Menu at Canteen (APJ Abdul Kalam Hall)



SR FOODS

	BREAKFAST			LUNCH	
1	IDLY	30	1	VEG MEALS	55
2	VADA	35	2	Non_Veg MEALS	110
3	IDLY-VADA	35	3	VEG PAROTA	60
4	PLAIN DOSA	30	4	EGG PAROTA	70
5	ONION DOSA	45	5	CHICKEN PAROTA	85
6	MASALA DOSA	45	6	MASALA OMLETTE	40
7	MYSORE BONDA	30	7	CURD RICE	50
8	POORI SABZI	35	8	CHICKEN CURRY	70
9	TOMATO BATH	30	9	EXTRA VEG CURRY	15
10	SET DOSA	50	10	EXTRA PAROTA	15
11	COMBO BREAKFAST	50	11	VEG RICE COMBOS	70
12	POORI WITH CHICKEN CURRY	70			
13	DOSA WITH CHICKEN CURRY	60			
	CHINEESE			BIRYANI	
1	VEG FRIED RICE	60	1	VEG BIRYANI	80
2	EGG FRIED RICE	70	2	EGG BIRYANI	90
3	CHICKEN FRIED RICE	80	3	CHICKEN DUM BIRYANI	120
4	VEG NOODLES	50	4	FRIED PEICE BIRYANI	150
5	EGG NOODLES	60			
6	CHICKEN NOODLES	80			
7	CHICKEN 65	85			
8	VEG MANCHURIA	60			
8	CHICKEN MANCHUR	90			
9	VEG MANCH.F.RICE	80			
10	CHK.MANCH.F.RICE	85			
11					
1	SNACKS			NON-VEG COMBOS	
2	MIRCHI	30	1	RICE COMBO	110
				(2 Flavoured rice with RaitHa,Sweet,Papad, Pickle)	
3	CUT-MIRCHI	40			
4	VADA	40	3	NORTH INDIAN COMBO	95
5	EGG BONDA	30		(2 Phulka with Veg Curry, Flv.Rice with Raitha, Sweet)	
6	ALU BONDA	30	4	CHINEESE COMBO	105
7	PUNUGULU	30		(V F R, Noodles, Wet Curry, Sweet)	

Menu at Juice Centre

FRESH FRUIT JUICE		
For Payment : 6302667136   PhonePe 		
MOSAMBI		30/-
PINEAPPLE		30/-
GRAPES		40/-
SAPOTA		30/-
APPLE		40/-
BANANA		30/-
PAPAYA		30/-
MANGO		30/-
WATER MELON		30/-
MUSKMELON		30/-
ANY MILK SHAKES		
OREO MILK SHAKE		50/-
CHOCOLATE MILK SHAKE		50/-
STRAWBERRY MILK SHAKE		50/-
CUT FRUIT		50/-

PHOTOS ACROSS UNITS

Students at Main Canteen



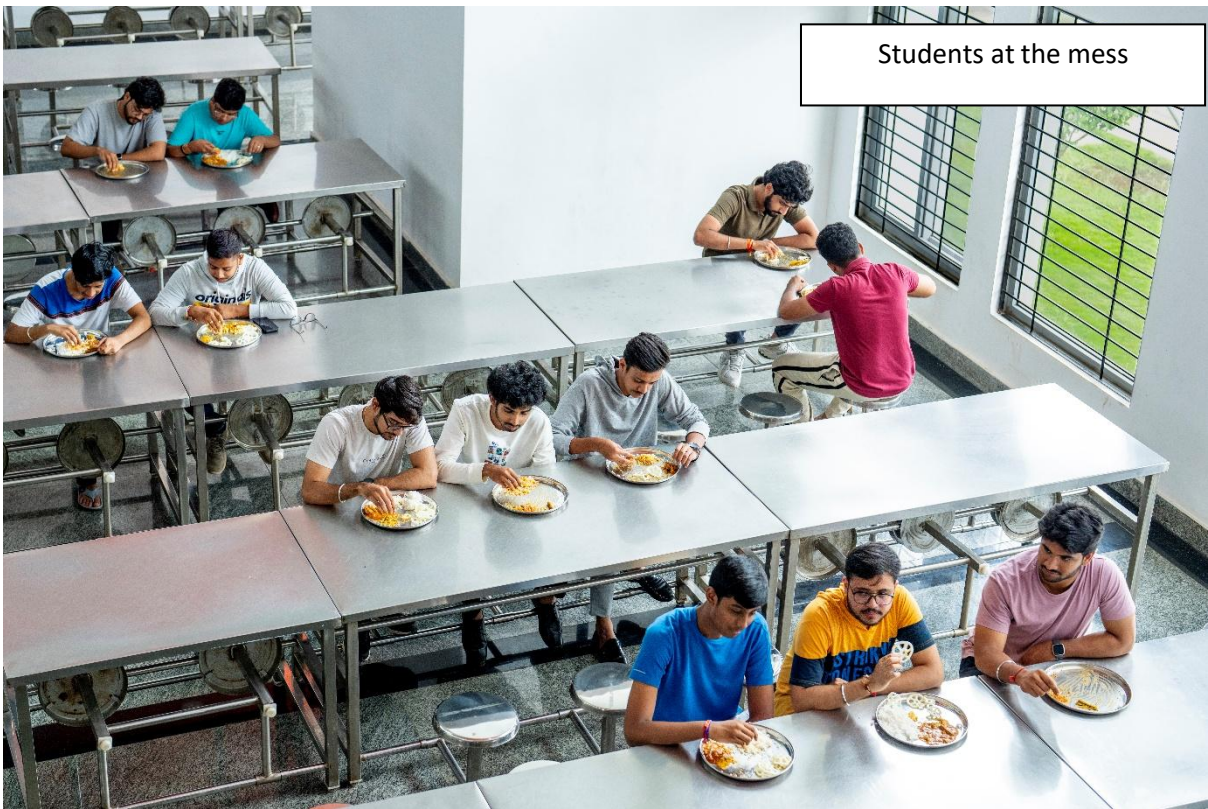
Students at packaged foods section at Main Canteen



Meals section at Main Canteen



Students at the mess



Students at the mess



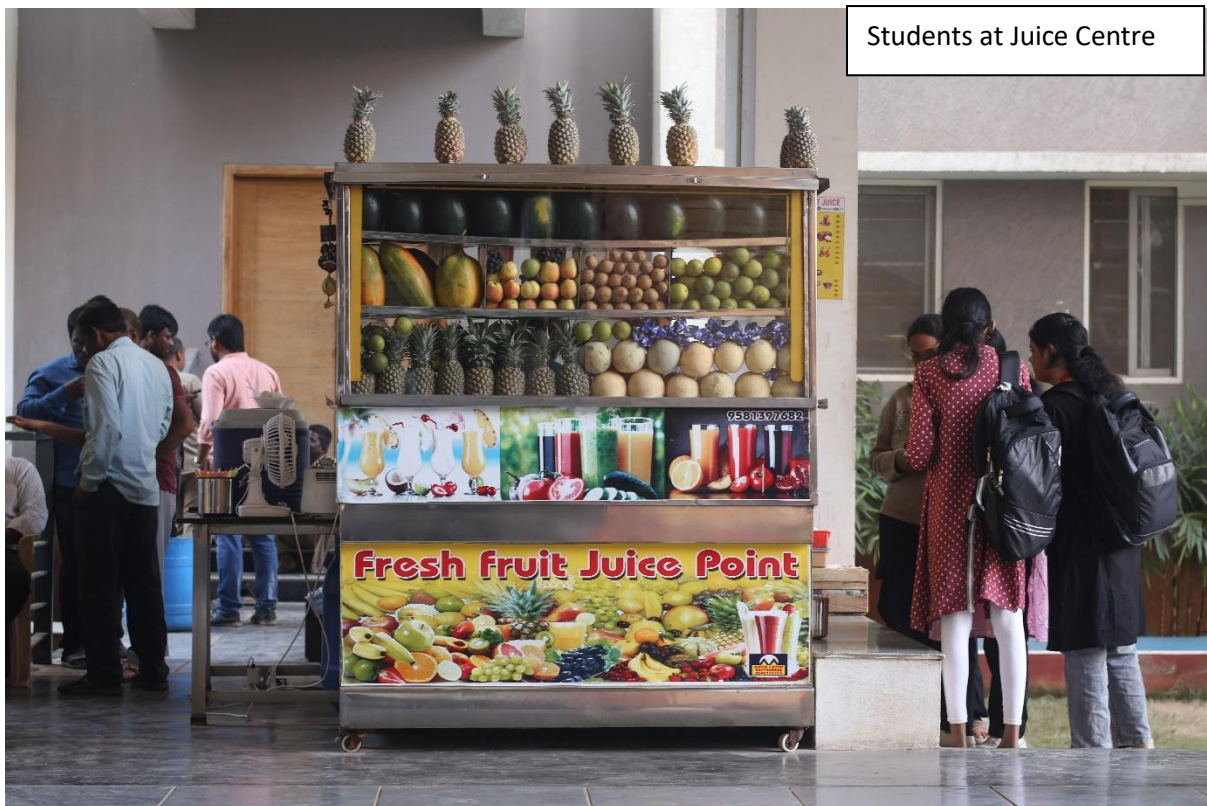
Students at the Freshers' Canteen



Students at
Hot
Beverages
Centre



Students at Juice Centre



Students making use of the Cafeteria and Fruits & Juice Outlet in Block E



Students at the Canteen in APJ Hall

Packaged foods and snacks section at NIMS canteen



Students having meals at NIMS canteen

