



Food Policy

September 2023

ANURAG UNIVERSITY

**Venkatapur, Ghatkesar, Medchal–Malkajgiri District,
Hyderabad, Telangana, India. 500 088**

Food Policy

1. Introduction

This policy sets out a clear framework to make sure that all food provided and consumed on campus meets several important goals. It aims to ensure that nutritious, healthy, and safe food is easily available to everyone and reasonably priced so that it is affordable for students, staff, and visitors. The policy also emphasises that food should be respectful of different cultural and dietary preferences, and that all campus food systems should operate in ways that are environmentally responsible and sustainable, minimising waste and protecting natural resources.

2. Objectives

- 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. Scope

This Policy applies to: all university-owned and -operated food outlets (canteens, hostels, cafeterias), contracted food service providers, vending machines, catering for university events, university hospitals (inpatient/outpatient food services), and any campus food distribution initiatives. It covers all students, faculty, staff, contractors, visitors, and campus partners.

4. Food Access and Affordability

- The University will ensure that food services are accessible to all students and staff in the campus and hostel
- Prices of food will be affordable.
- The University will support programmes addressing student food insecurity through subsidized meal provision, awareness programs on food insecurity.

5. Nutrition and Health

- All food outlets in the campus & hostels will provide nutritious meals that promote health and well-being.
- Menus shall include a variety of wholesome items such as fruits, vegetables, and whole grains.

- Efforts will be made to reduce the availability of highly processed or unhealthy food items.

6. Food Safety and Hygiene

- All food preparation and service areas will comply with the prevalent food safety / quality standards.
- Regular inspections shall be carried out by the University Canteen Committee & Hostel Food Committee.
- Food handlers will be provided hygiene and safety training.

7. Cultural and Dietary Inclusion

- The University recognises and respects diverse food preferences and dietary restrictions.
- Food outlets will provide vegetarian, non-vegetarian, vegan, and other culturally appropriate options.

8. Sustainability and Environmental Responsibility

- The University will promote sustainable food procurement by encouraging local, seasonal, and responsibly produced ingredients.
- Measures will be taken to minimise single-use plastics, reduce food waste, and compost biodegradable materials.
- Partnerships with local farmers, cooperatives, and NGOs will be encouraged to strengthen sustainable food systems.

9. Awareness and Education

- The University will organize regular awareness campaigns on food security, sustainable diets, and responsible consumption.
- Students and staff will be encouraged to participate in responsible & healthy food habits and zero-waste initiatives.

10. Governance

- The policy will be overseen jointly by the University Canteen Committee & Hostel Food Committee.

11. Review and Amendments

- This policy will be reviewed after three years or whenever required.