SWAMI VIVEKANAND SUBHARTI UNIVERSITY®

Approved by UGC

Where Education is a Passion...

ACCREDITED WITH GRADE A NAAC

SUSTAINABLE DEVELOPMENT GOALS





ANNUAL REPORT - 2025

Swami Vivekanand Subharti University, Meerut

RESEARCH ON ZERO HUNGER

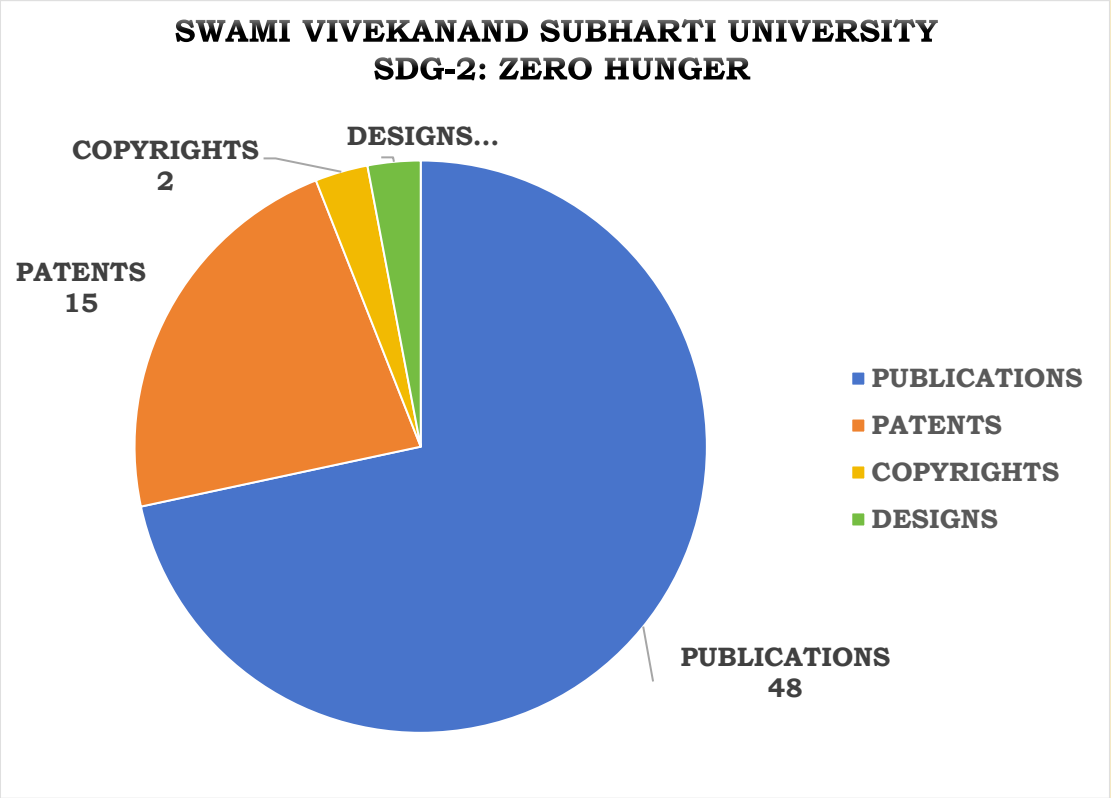
Swami Vivekanand Subharti University recognizes that hunger, food insecurity, malnutrition and unsustainable agricultural practices are major challenges to sustainable development. In alignment with **United Nations Sustainable Development Goal 2 (SDG 2): Zero Hunger**, the University promotes research and innovation aimed at improving food security, enhancing nutritional well-being, supporting sustainable agriculture and developing practical solutions to hunger-related challenges.

Through interdisciplinary research, faculty publications, student research projects and collaboration with relevant stakeholders, Swami Vivekanand Subharti University seeks to contribute to evidence-based solutions that improve food production, distribution, accessibility and nutritional outcomes.

Swami Vivekanand Subharti University aims to promote research that generates practical and measurable benefits for society. Research findings can support policymakers, agricultural practitioners, community organizations and healthcare professionals in designing effective interventions to combat hunger and malnutrition.

By bridging the gap between theoretical research and grassroots application, the University ensures that its intellectual output directly contributes to the socioeconomic upliftment of vulnerable populations. These collective efforts not only enhance the academic standing of the institution but also solidify its role as a key contributor to national and international targets for eradicating hunger and achieving long-term food sovereignty and promote sustainable food systems.

The University also encourages the dissemination of research findings through peer-reviewed journals, academic conferences, seminars, workshops and institutional research repositories. These activities facilitate knowledge sharing and strengthen the contribution of higher education to the achievement of SDG 2.



ZERO HUNGER: CITESCORE

Authors	Title	Source Title	Citations
Nauriyal D.; Kumar D.	Study of complex associations between severe malaria and malnutrition in pediatric age group	Clinical Epidemiology and Global Health	1
Sharma C.M.; Sharma D.; Kumar R.; Ranjan R.	Rare association of thin corpus callosum with infantile tremor syndrome in a 5.5-month-old infant	Journal of Pediatric Neuroscience	1
Ahmed S.; Kumar J.; Dayal S.; Singh P.; Kumar R.; Sharma P.K.; Roy J.	Genetic Innovations in Wheat for Sustainable Agriculture and Global Food Security	Next Generation Crop Improvement for Agricultural Sustainability and Food Security	1
Garg A.P.; Chaudhary M.; Garg C.	Global impact of carbon emissions and strategies for its management	Quality of Life and Climate Change: Impacts, Sustainable Adaptation, and Social-Ecological Resilience	8
Srivastava D.; Singh K.; Misra R.; Prakash A.	Comparison of cardiac autonomic activity between malnourished and healthy children	Indian Journal of Physiology and Pharmacology	4

Jabborova D.Mamarasulov B.Davranov K. Enakiev Y.; Bisht N.; Singh S.; Stoyanov	Diversity and Plant Growth Properties of Rhizospheric Bacteria Associated with Medicinal Plants	Indian Journal of Microbiology	16
Sinha A.; Kumar S.	Symbiotic Relationships Between Arbuscular Mycorrhizal Fungi and Essential Oil-Producing Herbs: A Review of Recent Advances	Journal of Basic Microbiology	1
Rana N.; Singh V.	Advanced Biotechnological Approaches in Improving Food Nutrients	Nutrition and Diet in Health: Principles and Applications	3
Mallick S.; Suhas S.; John T.J.; Mallick	A hybrid GNN–vanilla vision transformer model for IoT-based	International Journal of Information	1
	acid		
Kapil U.; Pandey R.M.; Bansal R.; Pant B.; Varshney A.M.; Yadav C.P.	Mid-upper arm circumference in detection of weight-for-height Z-score below-3 in children aged 6-59 months	Public Health Nutrition	18
Mani P.; Prateek S.; Yadav L.; Bansal P.	Comparative evaluation of PPIUCD insertion in post placental vs within 48 hours of delivery	Indian Journal of Public Health Research and Development	1
Singh R.B.; Pella D.; Mechirova V.; Kartikey K.;	Prevalence of obesity, physical inactivity and undernutrition, a triple burden of diseases during transition in a developing economy. The five city study group	Acta Cardiologica	109
Sangeetha S.; Indumathi N.; Grover R.; Singh R.; Mavi R.	IoT Based Wireless Communication System for Smart Irrigation and Rice Leaf Disease Prediction Using ResNeXt-50	International Journal on Artificial Intelligence Tools	8
Sidhu N.; Jain P.; Mukherjee C.; Pratheep P.S.; Anwar A.F.; Satheesh A.;	Recent advancements in heterocyclic compounds as agrochemicals – A review	Indian Journal of Heterocyclic Chemistry	2
Karn N.; Kumar A.; Ikram M.; Sachan S.; Singh J.; Kumar S.; Shubham;	Enhancing agronomic crop performance: a review of the role of Nano-Diammonium Phosphate (Nano-DAP) in improving soil nutrient & crop productivity	Sains Tanah	1

S.R.; Chaudhary N.	soil and crop forecasting	Technology (Singapore)	
Singh R.; Upadhyay S.K.; Upadhyay T.K.; Singh B.J.; Rani A.; Singh C.	Association analysis among fungi colonizing wheat crop residues during decomposition for sustainable and environment-friendly management of renewable natural resources	Biointerface Research in Applied Chemistry	3
Kumar A.; Chaubey A.K.	Ontogenetic changes in feeding behaviour and nutrient allocation in Zygogramma bicolorata ON Parthenium hysterophorus	Agricultural Research Journal	1
Srivastava D. Misra R. Prakash A.; Gautam P.; Dutta S.	Correlation of anthropometric parameters with QTc interval in malnourished children	Indian Journal of Physiology and Pharmacology	3
Gupta S.; Hamid A.B.A.; Nyamasvisva T.E.; Jain V.; Tyagi N.; Mun N.G.K.; Ather D.	Cotton Disease Prediction Using Deep Transfer Learning: Comparative Analysis of Resnet50, VGG16 and Inceptionv3 Models	International Journal of Engineering, Science and Information Technology	1
Midha T.; Nath B.; Kumari R.; Krishna V.; Rao Y.K.; Pandey U.	Prevalence and determinants of obesity in the adult population of kanpur district-a population-based study	Journal of the Indian Medical Association	2
Troeger C.E.; Arndt M.B.; Aalruz H.; Abdoun M.; Abdullahi A.; Abebe M.; Abedi A.	Quantifying the fatal and non-fatal burden of disease associated with child growth failure, 2000–2023: a systematic analysis from the Global Burden of Disease Study 2023	The Lancet Child and Adolescent Health	2
Tomer S.; Khati P.; Suyal D.C.; Perveen K.; Khan F.; Barasarathi J.	Relative multi-beneficial effect of MOs on plant health of chickpea (Cicer arietinum L. var. PG-186)	Frontiers in Microbiology	2
Rana A.K.	Comparative study on fuzzy models for crop production forecasting	Mathematics and Statistics	2

ZERO HUNGER: FWCI

AUTHORS	TITLE	SOURCE TITLE	FWCI
Nauriyal D.; Kumar D.	Study of complex associations between severe malaria and malnutrition in pediatric age group	Clinical Epidemiology and Global Health	0.09
Sharma C.M.; Sharma D.; Kumar R.; Ranjan R.	Rare association of thin corpus callosum with infantile tremor syndrome in a 5.5-month-old infant	Journal of Pediatric Neurosciences	0.12
Ahmed S.; Kumar J.; Dayal S.; Singh P.; Kumar R.; Sharma P.K.; Roy J.	Genetic Innovations in Wheat for Sustainable Agriculture and Global Food Security	Next Generation Crop Improvement for Agricultural Sustainability and Food Security	10.33
Garg A.P.; Chaudhary M.; Garg C.	Global impact of carbon emissions and strategies for its management	Quality of Life and Climate Change:	8.5

		Impacts, Sustainable Adaptation, and Social-Ecological Resilience	
Srivastava D.; Singh K.; Misra R.; Prakash A.	Comparison of cardiac autonomic activity between malnourished and healthy children	Indian Journal of Physiology and Pharmacology	0.1
Jabborova D.; Mamarasulov B.; Davranov K.; Enakiev Y.; Bisht N.; Singh S.; Stoyanov S.; Garg A.P.	Diversity and Plant Growth Properties of Rhizospheric Bacteria Associated with Medicinal Plants	Indian Journal of Microbiology	0.73
Ahmad S.; Belwal V.; Punia S.S.; Ram M.; Dalip; Rajput S.S.; Kunwar R.; Meena M.K.; Gupta D.;	Role of Plant Secondary Metabolites and Phytohormones in Drought Tolerance: A Review	Gesunde Pflanzen	9.26
Tiwari S.; Kumar A.; Srivastava A.	Improving sorghum growth under organic salt stress using SDS-AOT mixed micelle encapsulated indole-3-butyric acid	Journal of Molecular Liquids	0.7
Kapil U.; Pandey R.M.; Bansal R.; Pant B.; Varshney A.M.; Yadav C.P.; Sinha S.; Sareen N.; Sachdev H.S.	Mid-upper arm circumference in detection of weight-for-height Z-score below-3 in children aged 6-59 months	Public Health Nutrition	0.52
Sangeetha S.; Indumathi N.; Grover R.; Singh R.; Mavi R.	IoT Based Wireless Communication System for Smart Irrigation and Rice Leaf Disease Prediction Using ResNeXt-50	International Journal on Artificial Intelligence Tools	0.65
Sidhu N.; Jain P.; Mukherjee C.; Pratheep P.S.; Anwar A.F.; Satheesh A.; Kaur M.	Recent advancements in heterocyclic compounds as agrochemicals – A review	Indian Journal of Heterocyclic Chemistry	1.83
Karn N.; Kumar A.; Ikram M.; Sachan S.; Singh J.; Kumar S.; Shubham; Abdelrahman M.A.E.	Enhancing agronomic crop performance: a review of the role of Nano-Diammonium Phosphate (Nano-DAP) in improving soil nutrient status and crop productivity	Sains Tanah	0.75
Sinha A.; Kumar S.	Symbiotic Relationships Between Arbuscular Mycorrhizal Fungi and Essential Oil-Producing Herbs: A Review of Recent Advances	Journal of Basic Microbiology	0.69
Rana N.; Singh V.	Advanced Biotechnological Approaches in Improving Food Nutrients	Nutrition and Diet in Health: Principles and Applications	3.39
Mallick S.; Suhas S.; John T.J.; Mallick S.R.; Chaudhary N.; Tumma S.S.; Behera A.	A hybrid GNN–vanilla vision transformer model for IoT-based soil and crop forecasting	International Journal of Information Technology (Singapore)	0.67
Singh R.; Upadhyay S.K.; Upadhyay T.K.;	Association analysis among fungi colonizing wheat crop residues	Biointerface Research in Applied Chemistry	0.14

Singh B.J.; Rani A.; Singh C.	during decomposition for sustainable and environment-friendly management of renewable natural resources		
Kumar A.; Chaubey A.K.	Ontogenetic changes in feeding behaviour and nutrient allocation in Zygogramma bicolorata ON Parthenium hysterophorus	Agricultural Research Journal	0.34
Gupta S.; Hamid A.B.A.; Nyamasvisva T.E.; Jain V.; Tyagi N.; Mun N.G.K.; Ather D.	Cotton Disease Prediction Using Deep Transfer Learning: Comparative Analysis of Resnet50, VGG16 and Inceptionv3 Models	International Journal of Engineering, Science and Information Technology	0.3
Troeger C.E.; Arndt M.B.; Aalruz H.; Abdoun M.; Abdullahi A.; Abebe M.; Abedi A.; Abie A.; Aboagye R.G.; Abolhassani H.	Quantifying the fatal and non-fatal burden of disease associated with child growth failure, 2000–2023: a systematic analysis from the Global Burden of Disease Study 2023	The Lancet Child and Adolescent Health	24.73
Tomer S.; Khati P.; Suyal D.C.; Perveen K.; Khan F.; Barasarathi J.	Relative multi-beneficial effect of MOs on plant health of chickpea (Cicer arietinum L. var. PG-186)	Frontiers in Microbiology	0.5
Rana A.K.	Comparative study on fuzzy models for crop production forecasting	Mathematics and Statistics	0.13

ZERO HUNGER: PUBLICATIONS

AUTHORS	TITLE	SOURCE TITLE	OPEN ACCESS	SOURCE
Nauriyal D.; Kumar D.	Study of complex associations between severe malaria and malnutrition in pediatric age group	Clinical Epidemiology and Global Health	All Open Access; Gold Open Access; Green Open Access	Scopus
Sharma C.M.; Sharma D.; Kumar R.; Ranjan R.	Rare association of thin corpus callosum with infantile tremor syndrome in a 5.5-month-old infant	Journal of Pediatric Neurosciences		Scopus
Ahmed S.; Kumar J.; Dayal S.; Singh P.;	Genetic Innovations in Wheat for Sustainable Agriculture and Global Food Security	Next Generation Crop Improvement for Agricultural Sustainability and Food Security		Scopus
Kumari A.; Vimal S.C.; Mishra S.; Gupta S.; Yadav H.K.	Quantify the Storage Span of Bio Primed Seed using Biocontrol Agents and Liquid Biofertilizers in Moong Bean	Indian Journal of Agricultural Research	All Open Access; Gold Open Access	Scopus
Garg A.P.; Chaudhary	Global impact of carbon emissions and strategies	Quality of Life and Climate Change:		Scopus

M.; Garg C.	for its management	Impacts, Sustainable Adaptation, and Social-Ecological Resilience		
Sandhu M.; Jayanand; Rawat B.; Dixit R.	Biologically important databases available in public domain with focus on rice	Biomedicine (India)		Scopus
Srivastava D.; Singh K.; Misra R.; Prakash A.	Comparison of cardiac autonomic activity between malnourished and healthy children	Indian Journal of Physiology and Pharmacology		Scopus
Jabborova D.; Mamarasulov B.; Enakiev Y.; Bisht N.; Garg A.P.	Diversity and Plant Growth Properties of Rhizospheric Bacteria Associated with Medicinal Plants	Indian Journal of Microbiology	All Open Access; Green Open Access	Scopus
Ahmad S.; Belwal V.; Punia S.S.; Ram M.; Dalip;; Meena M.K.;	Role of Plant Secondary Metabolites and Phytohormones in Drought Tolerance: A Review	Gesunde Pflanzen		Scopus
Tiwari S.; Kumar A.; Srivastava A.	Improving sorghum growth under organic salt stress using SDS-AOT mixed micelle encapsulated indole-3-butyric acid	Journal of Molecular Liquids		Scopus
Kapil U.; Pandey R.M.; Bansal R.; Pant B.; Varshney A.M.; Yadav C.P.; Sinha S.;	Mid-upper arm circumference in detection of weight-for-height Z-score below-3 in children aged 6-59 months	Public Health Nutrition	All Open Access; Bronze Open Access; Green Open Access	Scopus
Singh O.; Singh S.; Shahi U.P.; Singh V.; Singh K.K.; Singh S.;	Nano-Biochar in Sustainable Agriculture: Applications, Benefits, and Future Perspectives	Nanotechnology Applications in Soil Science: From Remediation to Precision Agriculture		Scopus
Singh O.; Shahi U.P.; Singh V.; Singh S.; Derdzyan T.	Introduction to Biochar: Composition, Production, and Applications	Nanotechnology Applications in Soil Science: From Remediation to Precision Agriculture		Scopus
Mani P.; Prateek S.; Yadav L.; Bansal P.	Comparative evaluation of PPIUCD insertion in post placental vs within 48 hours of delivery	Indian Journal of Public Health Research and Development	All Open Access; Hybrid Gold Open Access	Scopus
Singh P.; Ruhela M.; Ahamad F.; Bhutiani R.	Spatial assessment of soil quality in an agriculturally intensive agro-industrial region of Baghpat District, Uttar Pradesh, India	Environment Conservation Journal	All Open Access; Gold Open Access; Green Open Access	Scopus

Tiwari S.; Tyagi A.; Tiwari S.; Milan A.; Rai D.K.; Kant C.	Rice crop's resistance against blast disease: A comprehensive review of past and present technologies	Environment Conservation Journal	All Open Access; Gold Open Access; Green Open Access	Scopus
Khan M.R.; Lalliansanga S.; Sultana R.; Mondal S.	Diversity and Distribution of Soil and Plant Nematodes in Mizoram, India	Indian Journal of Nematology		Scopus
Singh R.B.; Pella D.; Mechirova V.; Mehta A.S.; Gupta	Prevalence of obesity, physical inactivity and undernutrition, a triple burden of diseases during transition in a developing economy. The five city study group	Acta Cardiologica		Scopus
Singh A.K.; Kumar D.; Singh R.K.; Singh A.; Malik N.; Singh A.; Singh P.	Cisgenesis: An Alternate Approach to Transgenesis for Crop Improvement	Smart Technologies in Sustainable Agriculture: Current and Future Prospects		Scopus
Sangeetha S.; Indumathi N.; Grover R.; Singh R.; Mavi R.	IoT Based Wireless Communication System for Smart Irrigation and Rice Leaf Disease Prediction Using ResNeXt-50	International Journal on Artificial Intelligence Tools		Scopus
Sidhu N.; Jain P.; Mukherjee C.; Pratheep P.S.; Anwar A.F.; Satheesh A.; Kaur M.;	Recent advancements in heterocyclic compounds as agrochemicals – A review	Indian Journal of Heterocyclic Chemistry		Scopus
Karn N.; Kumar A.; Ikram M.; Sachan S.; Singh J.; Kumar S.; Shubham; Abdelrahman	Enhancing agronomic crop performance: a review of the role of Nano-Diammonium Phosphate (Nano-DAP) in improving soil nutrient status and crop productivity	Sains Tanah	All Open Access; Gold Open Access	Scopus
Sinha A.; Kumar S.	Symbiotic Relationships Between Arbuscular Mycorrhizal Fungi and Essential Oil-Producing Herbs: A Review of Recent Advances	Journal of Basic Microbiology	All Open Access; Bronze Open Access	Scopus
Rana N.; Singh V.	Advanced Biotechnological Approaches in Improving Food Nutrients	Nutrition and Diet in Health: Principles and Applications		Scopus
Mallick S.; Suhas S.; John T.J.; Mallick	A hybrid GNN–vanilla vision transformer model for IoT-based soil and	International Journal of Information Technology		Scopus

S.R.; Chaudhary N.; Tumma S.S	crop forecasting	(Singapore)		
Kumar A.; Singh N.	Biological control of parthenium hysterophorus using zygogramma bicolorata: Distribution, feeding ecology and eco-climatic adaptability in indian agroecosystems	Journal of Experimental Zoology India		Scopus
Chaudhary M.; Garg A.P.	An introduction to insects as pests of vegetable and fruit crops with a note on integrated pest management	Insects as Humans' Frenemies: From Friends to Foes		Scopus
Singh P.K.; Singh O.; Singh S.; Shahi U.P.; Singh V.K.; Singh K.K.; Singh V.	Biochar as a Soil Amendment: Chemical Properties and Fertility Enhancement	Nanotechnology Applications in Soil Science: From Remediation to Precision Agriculture		Scopus
Srivastava A.; Singh Rawat B.; Ujjawal K.; Kumar A.; Maurya S.K.;	YOLO based Potato Leaf Disease Detection Method	Proceedings of 5th International Conference on Soft Computing for Security Applications, ICSCSA 2025		Scopus
Singh R.; Upadhyay S.K.; Upadhyay T.K.; Singh B.J.; Rani A.; Singh C.	Association analysis among fungi colonizing wheat crop residues during decomposition for sustainable and environment-friendly management of renewable natural resources	Biointerface Research in Applied Chemistry	All Open Access; Gold Open Access	Scopus
Kumar A.; Chaubey A.K.	Ontogenetic changes in feeding behaviour and nutrient allocation in Zygogramma bicolorata ON Parthenium hysterophorus	Agricultural Research Journal	All Open Access; Hybrid Gold Open Access	Scopus
Rana N.; Rana A.; Hussain B.	Major insect pests of orchard crops and their management	Insects as Humans' Frenemies: From Friends to Foes		Scopus
Singh J.; Kumar A.; Das N.; Yadav K.K.; Sachan S.; Gupta S.; Kumar S.;	Nano-biopesticide: A novel and sustainable approach towards pest and disease management	Plant Science Today	All Open Access; Gold Open Access; Green Open Access	Scopus
Bisht N.; Garg A.P.	Predatory insects management for sustainable agriculture	Insects as Humans' Frenemies: From Friends to Foes		Scopus

Bansal R.; Gupta A.; Sareen N.; Kapil U.	Concomitant prevalence of severe wasting, stunting and underweight amongst under five children in Meerut District, India	Indian Journal of Community Health		Scopus
Srivastava D.; Misra R.; Prakash A.; Gautam P.; Dutta S.	Correlation of anthropometric parameters with QTc interval in malnourished children	Indian Journal of Physiology and Pharmacology		Scopus
Gupta S.; Hamid A.B.A.; Nyamasvisva T.E.; Jain V.; Tyagi N.; Mun N.G.K.; Ather D.	Cotton Disease Prediction Using Deep Transfer Learning: Comparative Analysis of Resnet50, VGG16 and Inceptionv3 Models	International Journal of Engineering, Science and Information Technology	All Open Access; Gold Open Access	Scopus
Dwivedi A.K.; Kumar S.; Kumar A.	Synthesis of microbial nano-hydroxyapatite (nHAP) and evaluation of impact on growth parameters of onion (Allium cepa L.) Var. agrifound light red	Environment Conservation Journal	All Open Access; Gold Open Access	Scopus
Midha T.; Nath B.; Kumari R.; Krishna V.; Rao Y.K.	Prevalence and determinants of obesity in the adult population of kanpur district-a population-based study	Journal of the Indian Medical Association		Scopus
Troeger C.E.; Arndt M.B.; Aalruz H.; Abdoun M.; Abdullahi A.;	Quantifying the fatal and non-fatal burden of disease associated with child growth failure, 2000–2023: a systematic analysis from the Global Burden of Disease Study 2023	The Lancet Child and Adolescent Health		
Tomer S.; Khati P.; Suyal D.C.; Perveen K.; Khan F.; Barasarathi J.	Relative multi-beneficial effect of MOs on plant health of chickpea (Cicer arietinum L. var. PG-186)	Frontiers in Microbiology	All Open Access; Gold Open Access; Green Open Access	Scopus
Kaushik N.; Rani A.; Singh C.; Singh M.; Kumar P.; Kumar A.; Ahamad F.; Singh R.	Pharmacological and ethnobotanical studies of angiosperms from Shamli region of district Meerut, Uttar Pradesh, India	Environment Conservation Journal	All Open Access; Gold Open Access; Green Open Access	Scopus
Saxena C.	Role of AI in Mitigating the Water Crisis	The Handbook of AI for Clean Water: Innovations in Treatment and Monitoring		Scopus

Rana A.K.	Comparative study on fuzzy models for crop production forecasting	Mathematics and Statistics	All Open Access; Gold Open Access	Scopus
Kumari R.; Singh A.	Haematological alteration in rural woman exposed to biomass fuel	Biochemical and Cellular Archives		Scopus
Dixit R.; Kapoor N.; Singh N.P.; Kumar A.	Bioinformatics resources for sustainable agriculture	Research Anthology on Bioinformatics, Genomics, and Computational Biology		Scopus
Kumar S.Kumar A.; Yadav A.; Singh A.K.	Analyzing the impact of Globalization on soil fertility and nutrient cycling: A review	Environment Conservation Journal	All Open Access; Gold Open Access; Green	Scopus

ZERO HUNGER: PATENTS

S. NO.	NAME OF THE PATENTER	PATENT NUMBER	TITLE
1	Er.Ritu Sharma,Er.Kunver Arif Ali, Dr Himanshu Agarwal,Er. Rajesh Parihar	202511031132	Iot-based farming system for precision irrigation
2	Dr. Aadesh Kumar, Dr. Nidhi Dhama	202511030694	Herbal immunity-boosting tea for children below 5 years age
3	Er. Himanshu Agarwal, Er. Ritu Sharma, Er. Kunver Arif Ali, Er. Rajesh Parihar	202511030616	Advanced plant disease detection using machine learning and iot
4	Dr. Ankit Srivastava, Dr. Indraneel Bose, Mr. Saurabh Tripathi	202511031489	Pan with space-saving design for easy food transfer
5	Mr. Yajvendra Singh, Mr. Vikas Sharma, Dr. Shiv Mohan(DOC. small)	202511031495	AI-powered interactive kitchen worktable for real-time recipe assistance
6	Pankaj Kumar, Rahul Kumar, Sandeep Kumar	202511031726	Eco-friendly solar cooker with reflectors
7	Dr.Lubhan Singh, Dr. Rupesh Kumar Pandey, Dr. Prabhat Singh, Dr. Nisha Rana,	202511031729	Famine testing apparatus for rodents
8	Er. Rajesh Parihar, Er. Ritu Sharma, Er.Kunver Arif Ali, Er.Amit Kumar	202511065447	Machine learning enabled iot system for precision agriculture
9	Dr. Amrita Chaudhary Mrs. Sunita Ashok Chaudhary	202511068148	Rice & gram flour kachri
10	Dr. Adesh Kumar	202511068152	Method for sustainable decomposition of rice crop residues
11	Dr. Seema Sharma, Dr. Ashish Kumar, Dr. Nishi Raghav,	202511071261	Semi-instant bathua kadhi mix and method of preparation thereof
12	Dr. Nisha Rana	202511072406	Biodegradable, ingestible gps unit for ruminant

13	Dr. Himanshu Agarwal	202511095424	Portable solar-powered iot system for plant health monitoring
14	Anuj Yadav, Amit Kumar, Sunil Kumar, Saurabh Tyagi	202511116920	Utillzation of green pea peel (waste) in production of processed food product
15	Dr. Nisha Rana	202511072403	Smart collar with real-time metabolite monitoring for livestock

ZERO HUNGER: COPYRIGHTS

S. NO.	NAME OF THE COPYRIGHTER/ DESIGNER	COPYRIGHT/ DESIGN NUMBER	TITLE
1	Shivanshi	AT-44378/2025-CO	Kamdhenu
2	Dr. Shalya Raj	AT-45882/2025-CO	Madhu Ras
3	Dr. Nisha Rana	481348-001	Trap for fish Collection
4	Swami Vivekanad Subharti University, Meerut. Dr. Kapil Kumar. Dr. Shimar Mishra .Dr. Anuj Yadav .Ms. Ankita Kumari .Dr. Prince Dr. Vishal Kumar	448833-001	Iot-enabled smart food blender

FOOD WASTE GENERATED WITHIN THE UNIVERSITY

Swami Vivekanand Subharti University, Meerut, Uttar Pradesh, recognizes the importance of sustainable food management in promoting food security, environmental protection and responsible resource utilization. In alignment with United Nations Sustainable Development Goal 2 (Zero Hunger), the University seeks to encourage responsible food consumption, minimize avoidable food wastage and promote efficient management of food resources across its campus.

Food waste represents a significant sustainability challenge because the resources used in food production, including water, energy, agricultural inputs, labour and transportation, are wasted when food is discarded.

Swami Vivekanand Subharti University actively monitors food waste generated from meals served on campus. The university has implemented a structured program to track and reduce food waste, demonstrating responsible food management and contributing to sustainability objectives. The university is committed to measuring and managing food waste to ensure efficient use of resources and minimize environmental impact through systematic monitoring, awareness among campus stakeholders and continuous improvement in food preparation, distribution and consumption practices.

IMPLEMENTATION

Swami Vivekanand Subharti University encourages the adoption of practical measures to prevent unnecessary food wastage. These include appropriate food procurement and inventory management, demand-based meal preparation, suitable portion sizes, efficient food storage, and awareness programmed encouraging students and employees to take only the food they require.

Wherever operationally feasible, food that remains safe for human consumption is usually redirected for responsible donation or redistribution through appropriate arrangements. Unavoidable food waste is segregated and directed to appropriate composting or other authorized organic waste treatment facilities.

MONITORING

Total food waste in the University is tracked and measured annually.

In 2024, food waste decreased from 27.2 metric tons (2023) to 21.7 metric tons, reflecting a reduction in waste generation contributing significantly to the sustainable practice.

MONTH-YEAR (AY - 2024- 2025)	QUANTITY OF FOOD WASTE GENERATED (metric tonne)
AUGUST -2024	1.02
SEPTEMBER - 2024	1.74
OCTOBER - 2024	2.11
NOVEMBER - 2024	1.88
DECEMBER - 2024	1.95
JANUARY - 2025	1.72
FEBRUARY - 2025	1.86
MARCH - 2025	1.79
APRIL - 2025	1.83
MAY - 2025	1.91
JUNE - 2025	2.01
JULY - 2025	1.88

Surplus food is repurposed as feed for animals maintained on campus. Organic Waste Processing: Non-consumable food waste is composted on campus to support soil enrichment and sustainable campus practices and also contributes significantly to the University's Biogas plant which in turn contributes to the university's broader sustainability goals, including environmental footprint reduction and responsible resource management.


BIO GAS
PLANT
GPS Map
Camera Lite
D-161, Green Wood City, Meerut, Uttar Pradesh 250002, India
Latitude
28.96344715°
Longitude
77.6372173°
Local 01:06:52 PM
GMT 07:36:52 AM
Altitude 226 meters
Monday, 14.07.2025


GPS Map
Camera Lite
XJ5M+62P, Meerut, Panchli Khurd, Uttar Pradesh 250002, India
Latitude
28.95805242°
Longitude
77.63250964°
Local 12:02:36 PM
GMT 06:32:36 AM
Altitude 223 meters
Monday, 14.07.2025

CONCLUSION

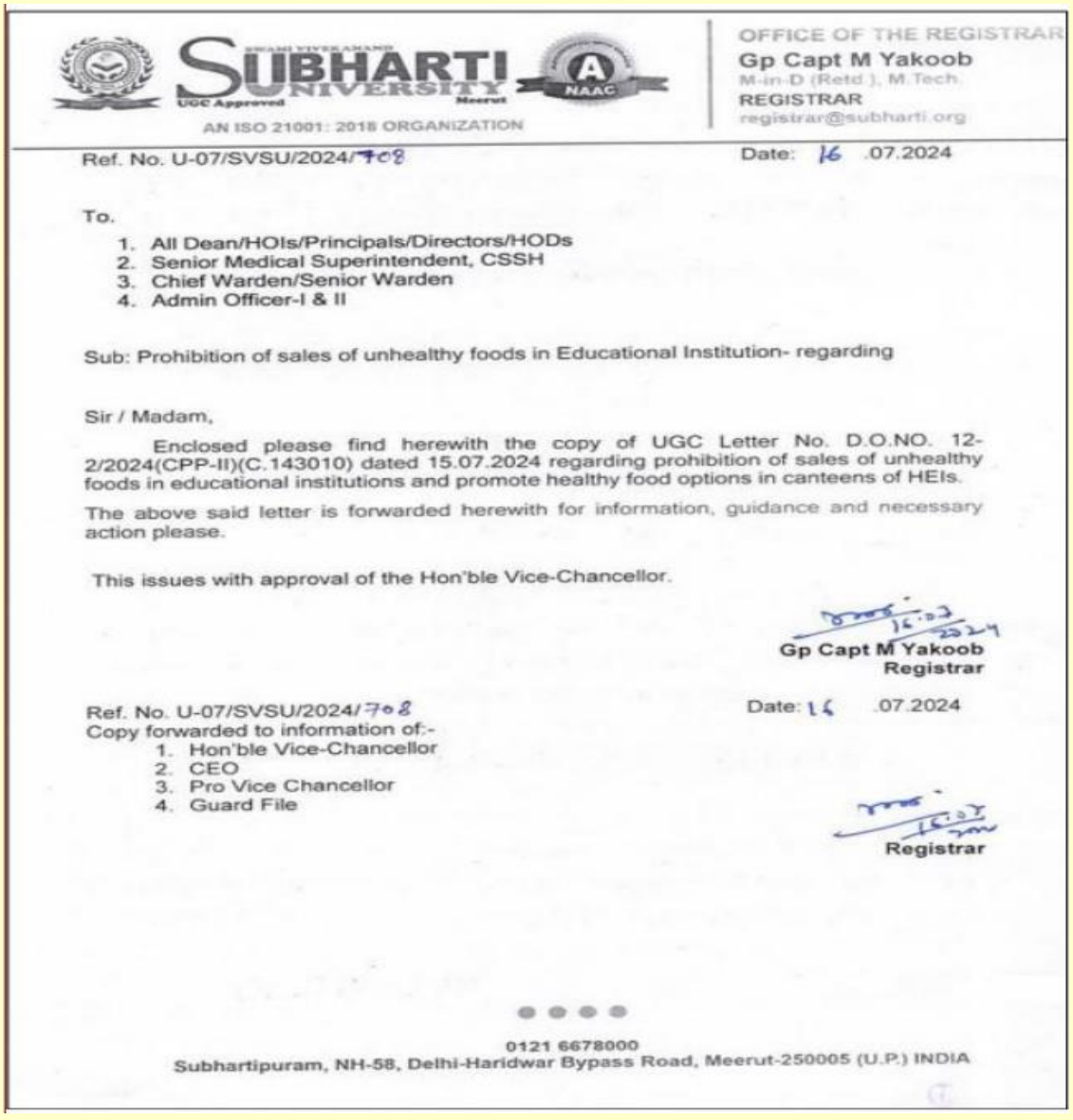
Swami Vivekanand Subharti University recognizes that responsible food management is an important component of a sustainable and socially responsible campus. Through systematic measurement, appropriate record keeping, stakeholder engagement and continuous improvement, the University aims to strengthen its approach to monitoring and managing food waste generated by campus food services.

The University remains committed to promoting responsible food consumption, reducing avoidable wastage and advancing a campus culture that values food security, resource conservation and environmental sustainability.

UNIVERSITY'S PROGRAMME ON STUDENT FOOD INSECURITY/HUNGER

Swami Vivekanand Subharti University, Meerut has a full program and extensive initiatives in place to address student food insecurity and hunger on campus. The program ensures that every student has reliable access to nutritious, healthy, and affordable food choices throughout the year, thereby safeguarding food security, well-being, and academic productivity.

Swami Vivekanand Subharti University, Meerut is amongst a few EAT RIGHT CAMPUS certified universities by the Govt. of India. The EAT RIGHT CAMPUS certification is awarded by the FSSAI by following stringent norms set for cleanliness, health and sustainability of the food served by the messes and canteens within the campus.



SUBHARTI UNIVERSITY
UGC Approved
Meerut
NAAC
AN ISO 21001: 2018 ORGANIZATION

OFFICE OF THE REGISTRAR
Gp Capt M Yakoob
M-in-D (Retd.), M.Tech.
REGISTRAR
registrar@subharti.org

Ref. No. U-07/SVSU/2024/708 Date: 16 .07.2024

To.

1. All Dean/HOIs/Principals/Directors/HODs
2. Senior Medical Superintendent, CSSH
3. Chief Warden/Senior Warden
4. Admin Officer-I & II

Sub: Prohibition of sales of unhealthy foods in Educational Institution- regarding

Sir / Madam,

Enclosed please find herewith the copy of UGC Letter No. D.O.NO. 12-2/2024(CPP-II)(C.143010) dated 15.07.2024 regarding prohibition of sales of unhealthy foods in educational institutions and promote healthy food options in canteens of HEIs.

The above said letter is forwarded herewith for information, guidance and necessary action please.

This issues with approval of the Hon'ble Vice-Chancellor.

Gp Capt M Yakoob
Registrar

Ref. No. U-07/SVSU/2024/708 Date: 16 .07.2024

Copy forwarded to information of:-

1. Hon'ble Vice-Chancellor
2. CEO
3. Pro Vice Chancellor
4. Guard File

Registrar

0121 6678000
Subhartipuram, NH-58, Delhi-Haridwar Bypass Road, Meerut-250005 (U.P.) INDIA

There are 7 well equipped and fully stocked vegetarian messes located in the hostels that cater to more than 2500 resident students. All the messes serve breakfast, lunch and dinner with a different menu on offer each day of the week. The University's aim is to provide a wholesome and balanced diet for all the students in a clean and hygienic environment at a reasonable and affordable cost determined annually by the university.









Regular inspections enable the University to maintain the highest standards. Importantly, there is no inflation or cost increase during the academic year, ensuring financial stability and inclusivity. The daily menu offers a wide spectrum of healthy and well-balanced food choices.

MESS MENU

DAY'S NAME	BREAKFAST	LUNCH	SNACKS	DINNER
MONDAY	Puri+Aloo+ Sabji+Pickle+Tea+Milk	Aarhar Daal+Kofta+Rice+Roti+ Salad+Raita	Noodles /Pasta + Ketchup + Shinkaji	Rice + Roti + Massor Daal + Mixed Vegetable + Salad
TUESDAY	Jawe+Poha + Daliya+Tea	Rajma+Aloo+capsicum+Rice+Roti+ Salad+Dahi	Channa Chaat + Tea	Rice + Roti + Kaali Masoor Dal+ Baigan Bharta+ Salad
WEDNESDAY	Chila + Boiled Egg+Green & Red Chutney + Tea	Chole + kashiphal +Roti +Rice +Bundi Raita	Fried Idli+ Coffee	Rice + Roti Bhindi + Dal Makhani + Salad+ Ice-cream
THURSDAY	Pav Bhaji Milk+Tea	Kadhi + Aloo (Tari Wali) sabzi + Roti+ Rice + Salad	Cutlet(4pc) + Green & Red Chutney + Chaat masala+Tea	Rice + Roti + Matar Paneer + Chana Dal + Salad
FRIDAY	Sandwich + Green Chutney +Sauce+ Tea	Laal Masoor daal+~~kathal~~ Loki chana sabzi+Rice+Roti+ Salad+Loki Channa+Dahi	Dahi Vada / Samosa + Tea	Rice + Roti + Egg Curry + Dum aloo + Salad
SATURDAY	Idli + Sambar+Coconut Chutney+ Tea + Milk	Chole + Bhature+ Rice+salad+Bundi Raita	Wet Bhel Puri + Rooh Afza	Khicdi + Roti+ Aloo+gobi + Dahi
SUNDAY	Paneer Stuffed paratha + Butter+Fried Mirchi+Green Chutney +Tea	Fried rice/Tehri + Roti+ Aloo matar sabzi + salad + Raita+Papad	Namkeen / Biscuit (No Rusk) + Tea	Rice + Roti + + Mixed Daal+Karela + Salad+ Custrad

To further enhance access and convenience, the university maintains food kiosks, cafes, and vending machines located across academic and residential areas, operational 24x7 for snacks, tea, and coffee along with which every hostel is equipped with a RO – purified drinking water, ensuring that students have access to safe and hygienic food preparation spaces.









MARS
CAFE & BAKERY

Address:
Opposite Accounts Section,
Subhartipuram, NH-58, Delhi-Haridwar
Bypass Road, Meerut-250005

Contact: 7302985986

FREE
Home Delivery
within
Subharti Campus

FRESH BREAD & DRY CAKE

Brown Bread Full	35
White Bread Full	30
Multi Grain Bread Full	40
Bread Paav (6 Pcs)	40
Burger Bun (2 Pcs)	30
Sweet Bun (2 Pcs)	30
Garlic Bread	60
Kulcha (4 Pcs)	40
Pizza Base (2 Pcs)	40
Banana Bread Loaf	150
Chocolate Muffin Single Pcs	30
Vanilla Muffin Single Pcs	25
Pineapple Muffin Single Pcs	25
Chocolate Dry Cake	120
Vanilla Dry Cake	110
Pineapple Dry Cake	110
Chocolate Dark 10 Pcs	100
Chocolate White 10 pcs	120
Croissant	50





PASTRIES & DESSERTS

Red Velvet Pastry	65
Truffle Pastry	65
Chocolate Pastry	50
Black Forest Pastry	50
Butter Scotch Pastry	50
Pine Apple Pastry	40
White Forest Pastry	60
Chocolate Ball	50
Fudge Brownie	80
Brownie	70
Basbousa	80
Chocolate Tart	60
Vanilla Cup Cake	45
Pine Apple Cup Cake	50
Chocolate Cup Cake	50
Apple Pie	70
White Chocolate Doughnut	60
Dark Chocolate Doughnut	50
Chocolate Mousse	70



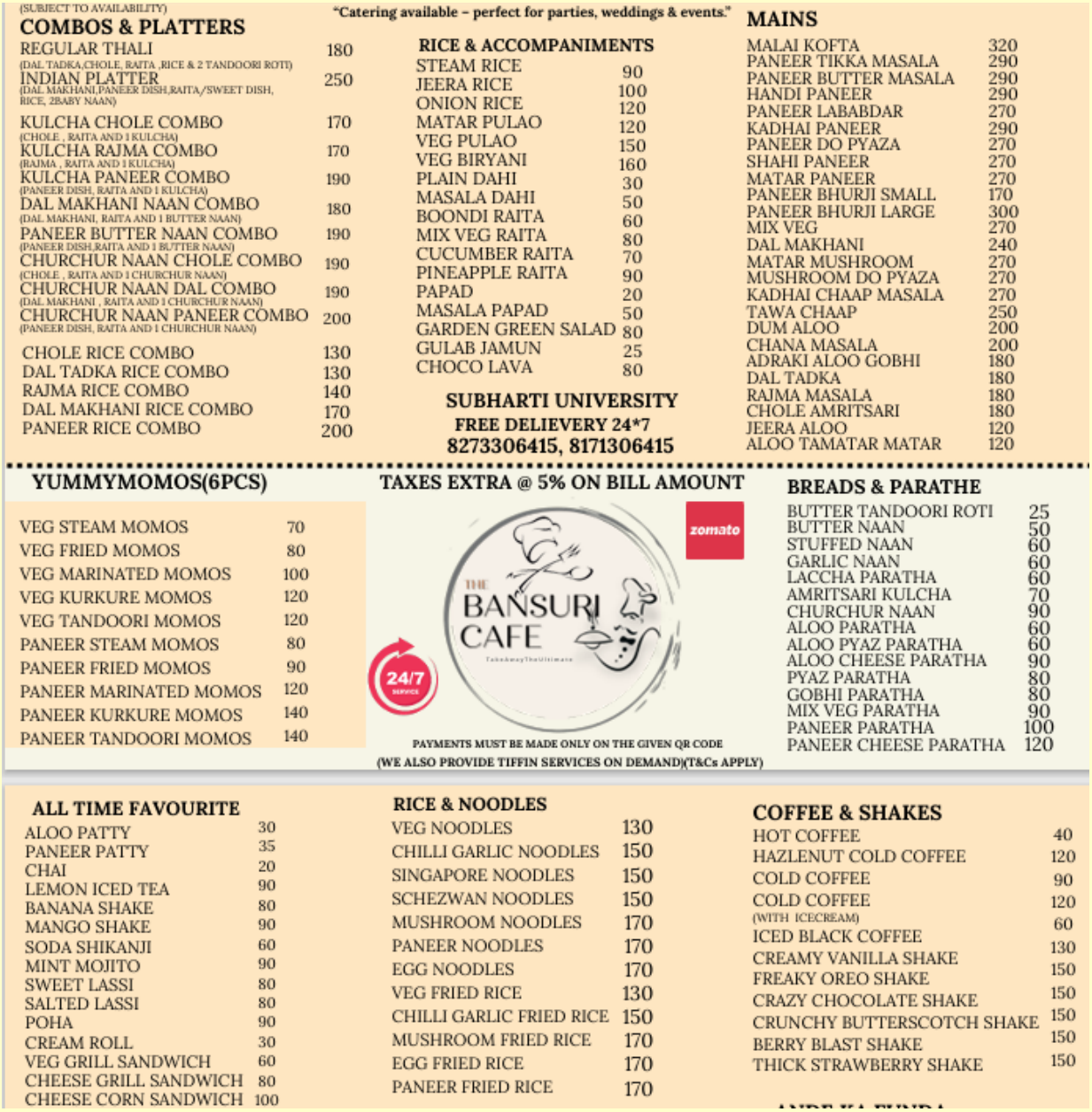


SNACKS

Vada Paav	50
Veg Roll	60
Egg Roll	80
Paneer Roll	80
Paneer Kulcha	70
Burger	70
Large Veg. Pizza	160
Large Corn Pizza	190
Large Paneer Pizza	190
Tandoori Patties	45
Aloo Patties	35
Veg. Maggie	70
Cheese with Veg. Maggie	80
Butter with Veg. Maggie	80
Paneer Maggie	80
Plain Maggie	50
Masala Omelette	60
Cheese Omelette	80
Omelette with White bread	60
Omelette with Brown Bread	60
Bun Omelette	70
Veg. Grilled Sandwich with Brown Bread	50
Veg. Grilled Sandwich with white bread	50
Bombay Sandwich	70
Club Sandwich	80
Corn Cheese Sandwich	70
Onion Cheese Sandwich	60
Paneer Spicy Sandwich	70
Scrambled Egg (2Pcs)	60
Boiled Egg (2 Pcs)	30
Egg Maggie	90
Pasta with White Sauce	130
Pasta with Red Sauce	130
Paneer Cheese Kulcha	90
Cheese Patties	50
Pav Bhaji	80
South Pizza	80







The Students' Food Committee plays an active role in menu planning, quality monitoring, and grievance redress, ensuring accountability and student participation.

Swami Vivekanand Subharti University, through its well-equipped dining facilities and subsidized meal support, ensured that students had reliable access to food without financial barriers. The campus truly embodies unity in diversity, offering meal options aligned with the cultural and regional preferences of the student community. By emphasizing equity and inclusion, the university makes consistent efforts to eliminate student food insecurity and promote a supportive and nourished campus environment.

UNIVERSITY'S INTERVENTIONS TO PREVENT OR ALLEVIATE HUNGER AMONG STUDENTS

Swami Vivekanand Subharti University implements institutional measures to prevent and alleviate hunger among students by providing regular access to food for students residing in campus accommodation. The University provides three meals a day—breakfast, lunch, and dinner—along with snacks for campus residents. This provision ensures regular access to food throughout the day and supports students' nutritional needs, health, well-being, and academic engagement.

Through provision of daily meals and snacks within the campus residential facilities, the University helps reduce the risk of hunger and food insecurity among resident students. This institutional arrangement also supports students who may otherwise experience difficulties accessing regular meals due to financial constraints, limited access to food, or other circumstances.



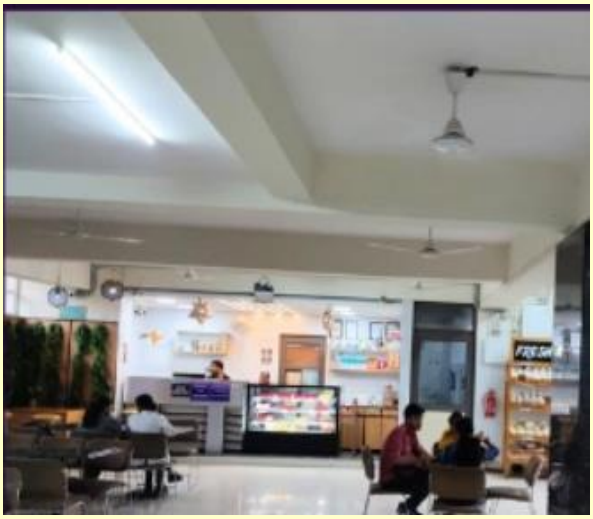


Swami Vivekanand Subharti University has established a network of multiple food canteens located strategically across the campus and nearby its constituent units. These canteens are easily accessible to students, ensuring that they do not have to travel far for a wholesome meal, whether they are attending lectures, studying late, or taking breaks between classes. Knowing the diverse needs of our students, these canteens offer a wide variety of food options, catering to different dietary preferences, including vegetarian, vegan, and culturally specific cuisines.

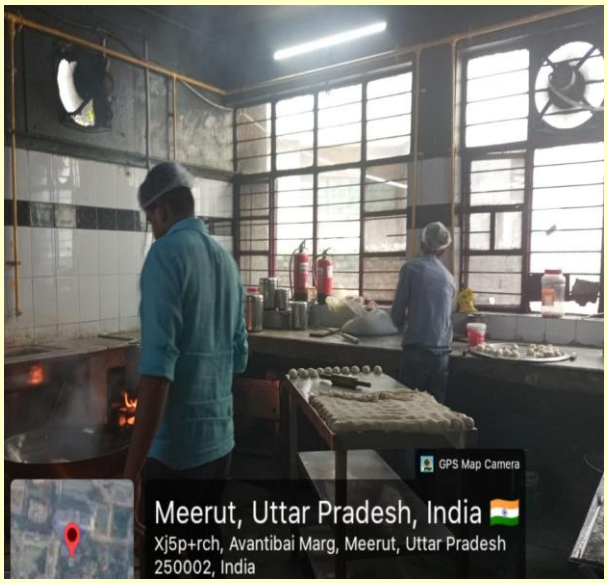
Affordability is another foundation of our food services. The University understands that many students face financial challenges, and the cost of meals can sometimes become a burden to

them. To ease this, the canteens offer meals at affordable prices, ensuring that students have access to healthy and food options regardless of their budget, and above all the canteens operate with flexible timings to accommodate the varied schedules of our students.





The University's provision of regular meals and snacks demonstrates its commitment to student welfare, food security, and the broader objectives of Sustainable Development Goal 2 (Zero Hunger). The initiative contributes to creating a supportive campus environment in which resident students can access food consistently while pursuing their education.





Apart from the regular mess foods the university wants to make sure that staff and students have easy access to wholesome, secure, and reasonably priced meals on campus through its campus canteen facilities. The program demonstrates the university's dedication to encouraging wellbeing, a nutritious diet, and a welcoming campus culture for all members of the academic community. The Canteen Committee regularly monitors all food outlets and cafeterias to ensure quality, hygiene, and compliance with university standards. There are around 8 food outlets/canteens in Swami Vivekanand Subharti University.



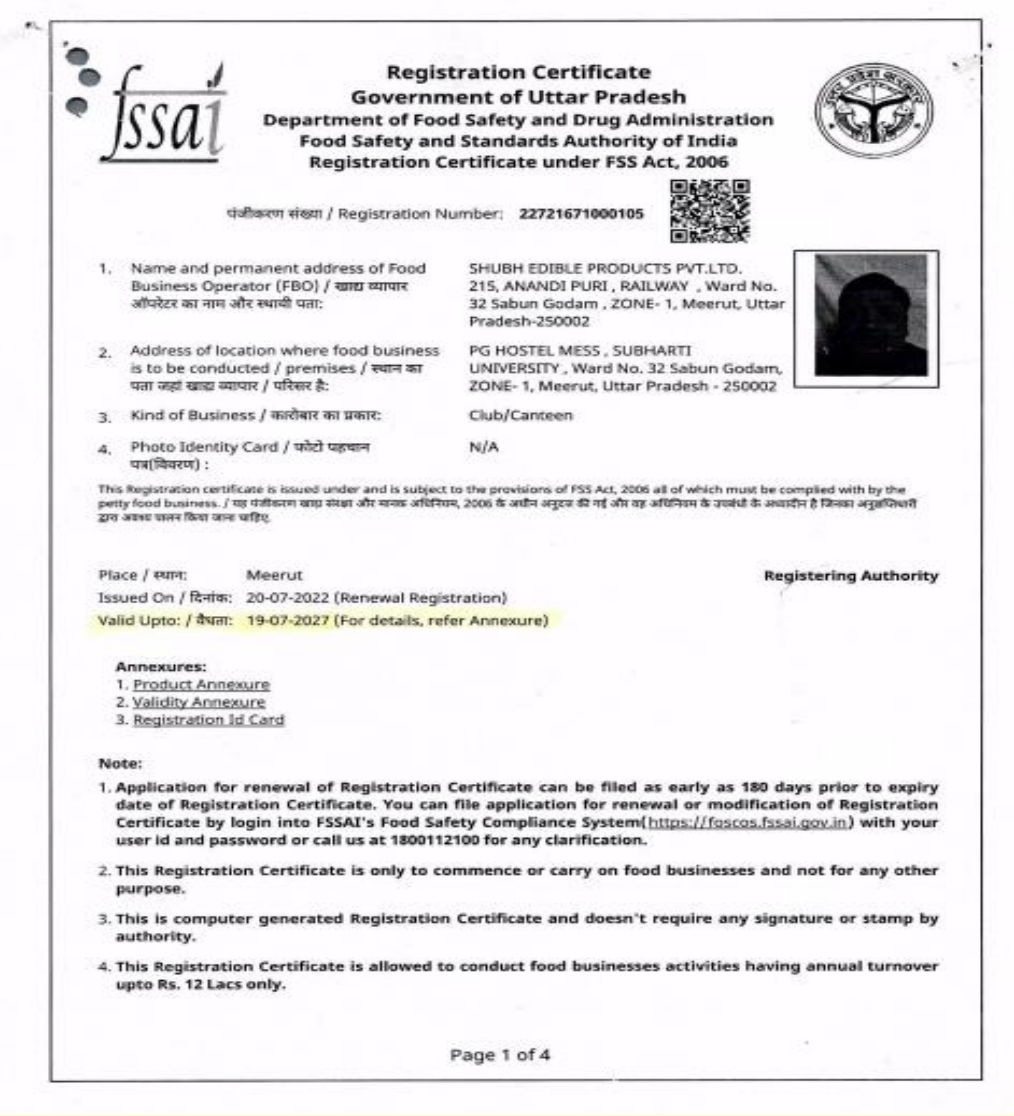


Through these mechanisms, Swami Vivekanand Subharti University ensures that No student is denied access to daily nutritious food because of financial limitations; and the Vulnerable students receive timely and confidential assistance. The university community contributes to national and global goals of eradicating hunger and promoting wellbeing.

SUSTAINABLE FOOD CHOICES FOR ALL ON CAMPUS, INCLUDING VEGETARIAN AND VEGAN FOOD

Swami Vivekanand Subharti University, Meerut provides sustainable food choices for all on campus, including vegetarian and vegan food, through a comprehensive food services program designed to promote nutrition, inclusivity, and environmental responsibility. The initiative reflects the institution's commitment to ensuring affordable access to diverse, healthy, and sustainable food options for students, faculty, staff, and visitors.

Swami Vivekanand Subharti University, is amongst a few EAT RIGHT CAMPUS certified universities by the Govt. of India. The EAT RIGHT CAMPUS certification is awarded by the FSSAI by following stringent norms set for cleanliness, health and sustainability of the food served by the messes and canteens within the campus.



fssai

Registration Certificate
Government of Uttar Pradesh
Department of Food Safety and Drug Administration
Food Safety and Standards Authority of India
Registration Certificate under FSS Act, 2006

पंजीकरण संख्या / Registration Number: **22721671000105**

1.	Name and permanent address of Food Business Operator (FBO) / खाद्य व्यापार ऑपरेटर का नाम और स्थायी पता:	SHUBH EDIBLE PRODUCTS PVT.LTD. 215, ANANDI PURI , RAILWAY , Ward No. 32 Sabun Godam , ZONE- 1, Meerut, Uttar Pradesh-250002
2.	Address of location where food business is to be conducted / premises / स्थान का पता जहां खाद्य व्यापार / परिसर है:	PG HOSTEL MESS , SUBHARTI UNIVERSITY , Ward No. 32 Sabun Godam, ZONE- 1, Meerut, Uttar Pradesh - 250002
3.	Kind of Business / कारोबार का प्रकार:	Club/Canteen
4.	Photo Identity Card / फोटो पहचान पत्र(विवरण) :	N/A

This Registration certificate is issued under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the petty food business. / यह पंजीकरण खाद्य संरक्षा और मानक अधिनियम, 2006 के अधीन अनुदत्त की गई और यह अधिनियम के उपबंधों के अधीन है जिनका अनुपालनों द्वारा अवश्य पालन किया जाना चाहिए.

Place / स्थान: Meerut
Issued On / दिनांक: 20-07-2022 (Renewal Registration)
Valid Upto: / वैधता: 19-07-2027 (For details, refer Annexure)

Registering Authority

Annexures:
1. Product Annexure
2. Validity Annexure
3. Registration Id Card

Note:
1. **Application for renewal of Registration Certificate can be filed as early as 180 days prior to expiry date of Registration Certificate. You can file application for renewal or modification of Registration Certificate by login into FSSAI's Food Safety Compliance System(https://foscos.fssai.gov.in) with your user id and password or call us at 1800112100 for any clarification.**
2. **This Registration Certificate is only to commence or carry on food businesses and not for any other purpose.**
3. **This is computer generated Registration Certificate and doesn't require any signature or stamp by authority.**
4. **This Registration Certificate is allowed to conduct food businesses activities having annual turnover upto Rs. 12 Lacs only.**

Page 1 of 4

Form C

Government of Uttar Pradesh

Department of Food Safety and Drug Administration

Food Safety and Standards Authority of India

License under FSS Act, 2006

अनुज्ञप्ति संख्या / License Number: **12721051000097**

1.	Name & Registered Office address of Licensee / अनुज्ञप्तिधारी के पंजीकृत कार्यालय का नाम और पता:	MARS CAFE SWAMI VIVEKANAND SUBHARTI UNIVERSITY, DELHI HARIDWAR BYEPASS ROAD, MEERUT, Meerut, Uttar Pradesh-250002
2.	Address of Authorized Premises / प्राधिकृत परिसरो का पता:	SWAMI VIVEKANAND SUBHARTI UNIVERSITY, DELHI HARIDWAR BYEPASS ROAD, MEERUT, ZONE- 1, Meerut, Uttar Pradesh-250002
3.	Kind of Business / कारोबार का प्रकार:	Manufacturer - General Manufacturing Trade/Retail - Retailer
4.	Dairy Business Details / डेयरी कारोबार विवरण हेतु :	No
5.	Category of License / अनुज्ञप्ति का वर्ग:	**State License**

This license is granted under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the licensee. / यह अनुज्ञप्ति खाद्य संरक्षा और मानक अधिनियम, 2006 के अधीन अनुदत्त की गई और यह अधिनियम के उपबंधों के अध्यधीन है जिनका अनुपालनी द्वारा अवश्य पालन किया जाना चाहिए.

Place / स्थान: Meerut

Issued On / दिनांक: 28-02-2021 (New License)

Valid Upto: / वैधता: 27-02-2026 (For details, refer Annexure)

Designated Officer
नामित अधिकारी

Annexures:
1. Product Annexure
2. Validity Annexure
3. Non-Form C Annexure
4. Conditions Of License

Note:

1. **Application for renewal of License can be filed as early as 180 days prior to expiry date of License. You can file application for renewal or modification of License by login into FSSAI's Food Safety Compliance System(https://foscos.fssai.gov.in) with your user id and password or call us at 1800112100 for any clarification.**
2. **This License is only to commence or carry on food businesses and not for any other purpose.**
3. **This is computer generated license and doesn't require any signature or stamp by authority.**

SWAMI VIVEKANAND SUBHARTI UNIVERSITY, Meerut
UGC Approved | NAAC A
AN ISO 21001: 2018 ORGANIZATION

OFFICE OF THE REGISTRAR
Gp Capt M Yakoob
M-in-D (Retd.), M.Tech.
REGISTRAR
registrar@subharti.org

Ref. No. U-07/SVSU/2024/708 Date: 16 .07.2024

To,

1. All Dean/HOIs/Principals/Directors/HODs
2. Senior Medical Superintendent, CSSH
3. Chief Warden/Senior Warden
4. Admin Officer-I & II

Sub: Prohibition of sales of unhealthy foods in Educational Institution- regarding

Sir / Madam,

Enclosed please find herewith the copy of UGC Letter No. D.O.NO. 12-2/2024(CPP-II)(C.143010) dated 15.07.2024 regarding prohibition of sales of unhealthy foods in educational institutions and promote healthy food options in canteens of HEIs.

The above said letter is forwarded herewith for information, guidance and necessary action please.

This issues with approval of the Hon'ble Vice-Chancellor.

16.07.2024
Gp Capt M Yakoob
Registrar

Ref. No. U-07/SVSU/2024/708 Date: 16 .07.2024

Copy forwarded to information of:-

1. Hon'ble Vice-Chancellor
2. CEO
3. Pro Vice Chancellor
4. Guard File

16.07.24
Registrar

0121 6678000
Subhartipuram, NH-58, Delhi-Haridwar Bypass Road, Meerut-250005 (U.P.) INDIA

There are 7 well equipped and fully stocked vegetarian messes located in the hostels that cater to more than 2500 resident students. All the messes serve breakfast, lunch and dinner with a different menu on offer each day of the week. The University's aim is to provide a wholesome and balanced diet for all the students in a clean and hygienic environment at a reasonable and affordable cost determined annually by the university.





The daily menu offers a wide spectrum of healthy and well-balanced food choices.

MESS MENU

DAY'S NAME	BREAKFAST	LUNCH	SNACKS	DINNER
MONDAY	Puri+Aloo+ Sabji+Pickle+Tea+Milk	Aarhar Daal+Kofta+Rice+Roti+ Salad+Raita	Noodles /Pasta + Ketchup + Shinkaji	Rice + Roti + Massor Daal + Mixed Vegetable + Salad
TUESDAY	Jawe/Poha + Daliya+Tea	Rajma+Aloo+capsicum+Rice+Roti+ Salad+Dahi	Channa Chaat + Tea	Rice + Roti + Kaali Masoor Dal+ Baigan Bharta+ Salad
WEDNESDAY	Chila + Boiled Egg+Green & Red Chutney + Tea	Chole + kashiphal +Roti +Rice +Bundi Raita	Fried Idli+ Coffee	Rice + Roti Bhindi + Dal Makhani + Salad+ Ice-cream
THURSDAY	Pav Bhaji Milk+Tea	Kadhi + Aloo (Tari Wali) sabzi + Roti+ Rice + Salad	Cutlet(4pc) + Green & Red Chutney + Chaat masala+Tea	Rice + Roti + Matar Paneer + Chana Dal + Salad
FRIDAY	Sandwich + Green Chutney +Sauce+ Tea	Lual Masoor daal+~~kathal~~ Loki chana sabzi+Rice+Roti+ Salad+Loki Channa+Dahi	Dahi Vada / Samosa + Tea	Rice + Roti + Egg Curry + Dum aloo + Salad
SATURDAY	Idli + Sambar+Coconut Chutney+ Tea + Milk	Chole + Bhature+ Rice+salad+Bundi Raita	Wet Bhel Puri + Rooh Afza	Khicdi + Roti+ Aloo+gobi + Dahi
SUNDAY	Paneer Stuffed paratha + Butter+Fried Mirchi+Green Chutney +Tea	Fried rice/Tehri + Roti+ Aloo matar sabzi + salad + Raita+Papad	Namkeen / Biscuit (No Rusk) + Tea	Rice + Roti + + Mixed Daal+Karela + Salad+ Custrad

To further enhance access and convenience, the university maintains food kiosks, cafes, and vending machines located across academic and residential areas, operational 24x7 for snacks, tea, and coffee along with which every hostel is equipped with a RO – purified drinking water, ensuring that students have access to safe and hygienic food preparation spaces.

All the canteens in the campus are structured to cater to the diverse dietary requirements of students, patients, and staff, promoting wellness and environmental sustainability at the same time. The canteens across the campus offer a wide range of vegetarian and vegan choices, with raw materials sourced from local and sustainable vendors. The menus are planned to prioritize seasonal produce and minimally processed ingredients to lessen environmental impact and uphold food security.







MARS
CAFE & BAKERY

Address:
Opposite Accounts Section,
Subhartipuram, NH-58, Delhi-Haridwar
Bypass Road, Meerut-250005

Contact: 7302985986

FREE
Home Delivery
within
Subharti Campus

FRESH BREAD & DRY CAKE

Brown Bread Full	35
White Bread Full	30
Multi Grain Bread Full	40
Bread Paav (6 Pcs)	40
Burger Bun (2 Pcs)	30
Sweet Bun (2 Pcs)	30
Garlic Bread	60
Kulcha (4 Pcs)	40
Pizza Base (2 Pcs)	40
Banana Bread Loaf	150
Chocolate Muffin Single Pcs	30
Vanilla Muffin Single Pcs	25
Pineapple Muffin Single Pcs	25
Chocolate Dry Cake	120
Vanilla Dry Cake	110
Pineapple Dry Cake	110
Chocolate Dark 10 Pcs	100
Chocolate White 10 pcs	120
Croissant	50





PASTRIES & DESSERTS

Red Velvet Pastry	65
Truffle Pastry	65
Chocolate Pastry	50
Black Forest Pastry	50
Butter Scotch Pastry	50
Pine Apple Pastry	40
White Forest Pastry	60
Chocolate Ball	50
Fudge Brownie	80
Brownie	70
Basbousa	80
Chocolate Tart	60
Vanilla Cup Cake	45
Pine Apple Cup Cake	50
Chocolate Cup Cake	50
Apple Pie	70
White Chocolate Doughnut	60
Dark Chocolate Doughnut	50
Chocolate Mousse	70





SNACKS

Vada Paav	50
Veg Roll	60
Egg Roll	80
Paneer Roll	80
Paneer Kulcha	70
Burger	70
Large Veg. Pizza	160
Large Corn Pizza	190
Large Paneer Pizza	190
Tandoori Patties	45
Aloo Patties	35
Veg. Maggie	70
Cheese with Veg. Maggie	80
Butter with Veg. Maggie	80
Paneer Maggie	80
Plain Maggie	50
Masala Omelette	60
Cheese Omelette	80
Omelette with White bread	60
Omelette with Brown Bread	60
Bun Omelette	70
Veg. Grilled Sandwich with Brown Bread	50
Veg. Grilled Sandwich with white bread	50
Bombay Sandwich	70
Club Sandwich	80
Corn Cheese Sandwich	70
Onion Cheese Sandwich	60
Paneer Spicy Sandwich	70
Scrambled Egg (2Pcs)	60
Boiled Egg (2 Pcs)	30
Egg Maggie	90
Pasta with White Sauce	130
Pasta with Red Sauce	130
Paneer Cheese Kulcha	90
Cheese Patties	50
Pav Bhaji	80
South Pizza	80





(SUBJECT TO AVAILABILITY)

COMBOS & PLATTERS

REGULAR THALI (DAL TADKA,CHOLE, RAITA ,RICE & 2 TANDOORI ROTI)	180
INDIAN PLATTER (DAL MAKHANI,PANEER DISH,RAITA/SWEET DISH, RICE, 2BABY NAAN)	250
KULCHA CHOLE COMBO (CHOLE , RAITA AND 1 KULCHA)	170
KULCHA RAJMA COMBO (RAJMA , RAITA AND 1 KULCHA)	170
KULCHA PANEER COMBO (PANEER DISH, RAITA AND 1 KULCHA)	190
DAL MAKHANI NAAN COMBO (DAL MAKHANI, RAITA AND 1 BUTTER NAAN)	180
PANEER BUTTER NAAN COMBO (PANEER DISH,RAITA AND 1 BUTTER NAAN)	190
CHURCHUR NAAN CHOLE COMBO (CHOLE , RAITA AND 1 CHURCHUR NAAN)	190
CHURCHUR NAAN DAL COMBO (DAL MAKHANI , RAITA AND 1 CHURCHUR NAAN)	190
CHURCHUR NAAN PANEER COMBO (PANEER DISH, RAITA AND 1 CHURCHUR NAAN)	200
CHOLE RICE COMBO	130
DAL TADKA RICE COMBO	130
RAJMA RICE COMBO	140
DAL MAKHANI RICE COMBO	170
PANEER RICE COMBO	200

"Catering available – perfect for parties, weddings & events."

RICE & ACCOMPANIMENTS

STEAM RICE	90
JEERA RICE	100
ONION RICE	120
MATAR PULAO	120
VEG PULAO	150
VEG BIRYANI	160
PLAIN DAHI	30
MASALA DAHI	50
BOONDI RAITA	60
MIX VEG RAITA	80
CUCUMBER RAITA	70
PINEAPPLE RAITA	90
PAPAD	20
MASALA PAPAD	50
GARDEN GREEN SALAD	80
GULAB JAMUN	25
CHOCO LAVA	80

SUBHARTI UNIVERSITY
FREE DELIEVERY 24*7
8273306415, 8171306415

MAINS

MALAI KOFTA	320
PANEER TIKKA MASALA	290
PANEER BUTTER MASALA	290
HANDI PANEER	290
PANEER LABABDAR	270
KADHAI PANEER	290
PANEER DO PYAZA	270
SHAHI PANEER	270
MATAR PANEER	270
PANEER BHURJI SMALL	170
PANEER BHURJI LARGE	300
MIX VEG	270
DAL MAKHANI	240
MATAR MUSHROOM	270
MUSHROOM DO PYAZA	270
KADHAI CHAAP MASALA	270
TAWA CHAAP	250
DUM ALOO	200
CHANA MASALA	200
ADRAKI ALOO GOBHI	180
DAL TADKA	180
RAJMA MASALA	180
CHOLE AMRITSARI	180
JEERA ALOO	120
ALOO TAMATAR MATAR	120

YUMMYMOMOS(6PCS)

VEG STEAM MOMOS	70
VEG FRIED MOMOS	80
VEG MARINATED MOMOS	100
VEG KURKURE MOMOS	120
VEG TANDOORI MOMOS	120
PANEER STEAM MOMOS	80
PANEER FRIED MOMOS	90
PANEER MARINATED MOMOS	120
PANEER KURKURE MOMOS	140
PANEER TANDOORI MOMOS	140

TAXES EXTRA @ 5% ON BILL AMOUNT

zomato

THE BANSURI CAFE

24/7 SERVICE

PAYMENTS MUST BE MADE ONLY ON THE GIVEN QR CODE
(WE ALSO PROVIDE TIFFIN SERVICES ON DEMAND)(T&Cs APPLY)

BREADS & PARATHE

BUTTER TANDOORI ROTI	25
BUTTER NAAN	50
STUFFED NAAN	60
GARLIC NAAN	60
LACCHA PARATHA	60
AMRITSARI KULCHA	70
CHURCHUR NAAN	90
ALOO PARATHA	60
ALOO PYAZ PARATHA	60
ALOO CHEESE PARATHA	90
PYAZ PARATHA	80
GOBHI PARATHA	80
MIX VEG PARATHA	90
PANEER PARATHA	100
PANEER CHEESE PARATHA	120

ALL TIME FAVOURITE

ALOO PATTY	30
PANEER PATTY	35
CHAI	20
LEMON ICED TEA	90
BANANA SHAKE	80
MANGO SHAKE	90
SODA SHIKANJI	60
MINT MOJITO	90
SWEET LASSI	80
SALTED LASSI	80
POHA	90
CREAM ROLL	30
VEG GRILL SANDWICH	60
CHEESE GRILL SANDWICH	80
CHEESE CORN SANDWICH	100

RICE & NOODLES

VEG NOODLES	130
CHILLI GARLIC NOODLES	150
SINGAPORE NOODLES	150
SCHEZWAN NOODLES	150
MUSHROOM NOODLES	170
PANEER NOODLES	170
EGG NOODLES	170
VEG FRIED RICE	130
CHILLI GARLIC FRIED RICE	150
MUSHROOM FRIED RICE	170
EGG FRIED RICE	170
PANEER FRIED RICE	170

COFFEE & SHAKES

HOT COFFEE	40
HAZLENUT COLD COFFEE	120
COLD COFFEE	90
COLD COFFEE (WITH ICECREAM)	120
ICED BLACK COFFEE	60
CREAMY VANILLA SHAKE	130
FREAKY OREO SHAKE	150
CRAZY CHOCOLATE SHAKE	150
CRUNCHY BUTTERSCOTCH SHAKE	150
BERRY BLAST SHAKE	150
THICK STRAWBERRY SHAKE	150

Swami Vivekanand Subharti campus truly embodies unity in diversity, offering meal options aligned with the cultural and regional preferences of the student community. By emphasizing equity and inclusion, the university makes consistent efforts to provide sustainable food choices for all on campus including vegetarian and vegan foods and promote a supportive and nourished campus environment.

HEALTHY AND AFFORDABLE FOOD CHOICES FOR ALL ON CAMPUS

Swami Vivekanand Subharti University offers an excellent choice of places to eat within the University campus. University houses to more than 8 canteens which offers multi-cuisine menus ranging from Indian to Continental and Chinese in a modern and hygienic ambience. Foe snacks, Juices, Beverages and other Indian and continental fast foods, there are modern cafeterias in the University campus. All types of hard drinks and drugs are strictly prohibited and intake of any such items is a punishable offence as per the University norms.

Swami Vivekanand Subharti University, Meerut is amongst a few EAT RIGHT CAMPUS certified universities by the Govt. of India. The EAT RIGHT CAMPUS certification is awarded by the FSSAI by following stringent norms set for cleanliness, health and sustainability of the food served by the messes and canteens within the campus.

There are 7 well equipped and fully stocked vegetarian messes located in the hostels that cater to more than 2500 resident students.

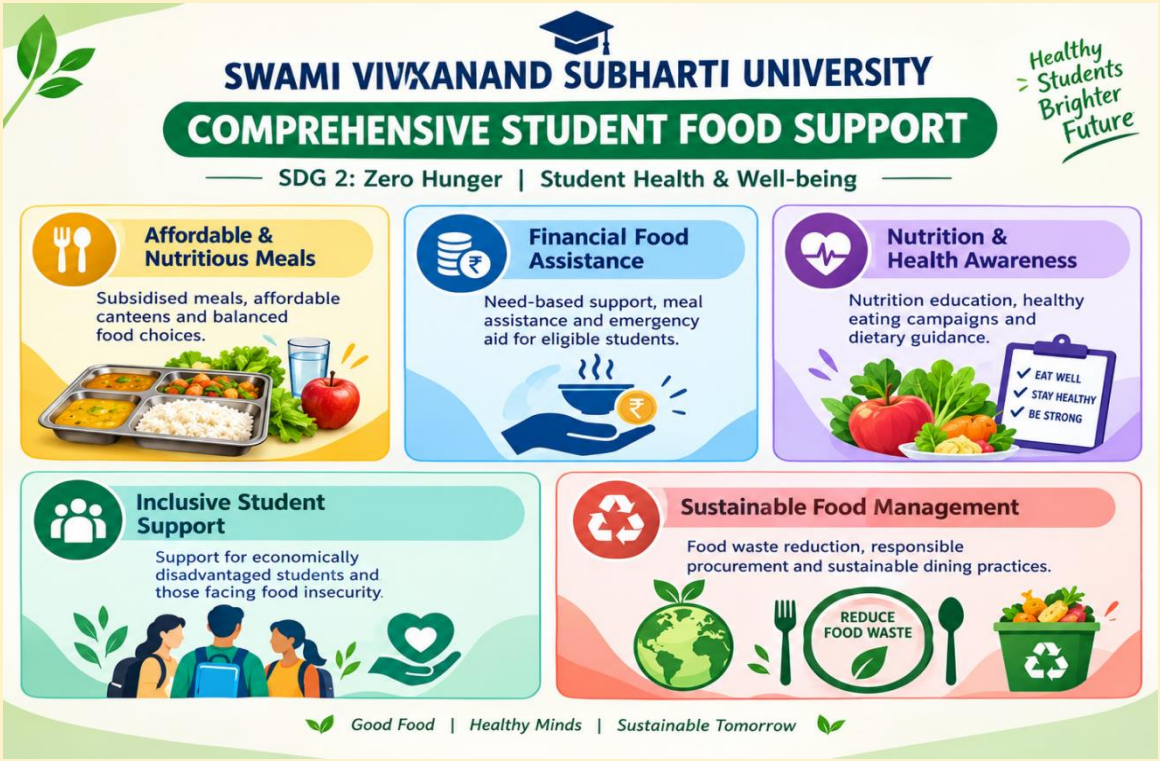
All the messes serve breakfast, lunch and dinner with a different menu on offer each day of the week. The University's aim is to provide a wholesome and balanced diet for all the students in a clean and hygienic environment at a reasonable and affordable cost determined by the university.

Messes are available at;

1. Bhagini Nivedita Hostel
2. Rani Durgawati Hostel
3. Dr.Kotnis Hostel
4. Gohain Hostel
5. Shyam Ji Krishna Hostel
6. Lachit Hostel & Udham Singh Hostel
7. Madan Lal Dhingra Hostel & Veer Hakiqat Rai Hostel

Swami Vivekanand Subharti University is fully committed to Sustainable Development Goal 2 (SDG 2) – Zero Hunger and recognize the critical importance of ensuring access to nutritious, affordable, and sustainable food for all stakeholders. All the canteens in the campus are structured to cater to the diverse dietary requirements of students, patients, and staff, promoting wellness and environmental sustainability at the same time.

The canteens across the campus offer a wide range of vegetarian, vegan, and non- vegetarian choices, with raw materials sourced from local and sustainable vendors. The menus are planned to prioritize seasonal produce and minimally processed ingredients to lessen environmental impact and uphold food security. This approach ensures that all stakeholders within the campus community have access to balanced, nutritious meals, while also curtailing food waste and supporting the local food economy.



The food preparation in the canteen is under strict supervision by experienced staff and nutritionists, ensuring that each meal is not just healthy but also addresses the dietary needs of patients and other members of the community. Subharti University emphasizes on using fresh, locally sourced raw materials and purchasing ingredients from trusted and known local vendors, so as to ensure food quality.

Cleanliness is a top priority in canteens by adhering to stringent hygiene protocols, including regular sanitation of kitchen areas, appropriate food handling practices, and timely staff training to ensure compliance with safety standards. The canteen staff wear proper protective gear during preparation and distribution of food.

HEALTHY FOOD CHOICES

1. MENU INFORMATION:

The foods served in the canteens are with pre-planned and displayed menu which gets revised after every 2 months which makes the students, faculties and staffs make informed of available food choices and to maintain balanced diets in each meal served.

MESS MENU

DAY'S NAME	BREAKFAST	LUNCH	SNACKS	DINNER
MONDAY	Puri+Aloo+ Sabji+Pickle+Tea+Milk	Aarhar Daal+Kofta+Rice+Roti+ Salad+Raita	Noodles /Pasta + Ketchup + Shinkaji	Rice + Roti + Massor Daal + Mixed Vegetable + Salad
TUESDAY	Jawe/Poha + Daliya+Tea	Rajma+Aloo+capsicum+Rice+Roti+ Salad+Dahi	Channa Chaat + Tea	Rice + Roti + Kaali Masoor Dal+ Baigan Bharta+ Salad
WEDNESDAY	Chila + Boiled Egg+Green & Red Chutney + Tea	Chole + kashiphal +Roti +Rice +Bundi Raita	Fried Idli+ Coffee	Rice + Roti Bhindi + Dal Makhani + Salad+ Ice-cream
THURSDAY	Pav Bhaji Milk+Tea	Kadhi + Aloo (Tari Wali) sabzi + Roti+ Rice + Salad	Cutlet(4pc) + Green & Red Chutney + Chaat masala+Tea	Rice + Roti + Matar Paneer + Chana Dal + Salad
FRIDAY	Sandwich + Green Chutney +Sauce+ Tea	Lual Masoor daal+kathal Loki chana sabzi+Rice+Roti+ Salad+Loki Channa+Dahi	Dahi Vada / Samosa + Tea	Rice + Roti + Egg Curry + Dum aloo + Salad
SATURDAY	Idli + Sambar+Coconut Chutney+ Tea + Milk	Chole + Bhature+ Rice+salad+Bundi Raita	Wet Bhel Puri + Rooh Afza	Khicdi + Roti+ Aloo+gobi + Dahi
SUNDAY	Paneer Stuffed paratha + Butter+Fried Mirchi+Green Chutney +Tea	Fried rice/Tehri + Roti+ Aloo matar sabzi + salad + Raita+Papad	Namkeen / Biscuit (No Rusk) + Tea	Rice + Roti + + Mixed Daal+Karela + Salad+ Custrad

2. FOOD OPTIONS IN CAMPUS:

The campus of Swami Vivekanand Subharti University offers a wide range of restaurants, canteens and cafeterias which offers a variety of healthy food choices to support balances nutrition and cater to the larger needs of the students, faculties and staffs in the university.









The canteens serve diverse food options ranging from vegetarian, non-vegetarian to other cuisines as well. This ensures that staff and students with diverse dietary needs, preferences, and cultural backgrounds find suitable meals as per their taste and health requirements. Presence of multiple food outlets within the campus ensures that staff and students do not have to travel off-site for meals, saving time and increasing convenience.

The presence of well-equipped canteens providing breakfast, lunch, dinner, and snack options throughout the day ensure that students maintain energy and focus on their studies and other campus activities. Additionally, food canteens often develop into social hubs, nurturing interaction and collaboration among students from different programs and faculties.

Through these collective measures — sustainable sourcing, diverse meal options, organic procurement, waste reduction, and inclusive dietary planning—the university ensures that sustainable food choices, including vegetarian and vegan options, are made available to all members of the campus community, supporting both well-being and environmental sustainability.

UNIVERSITY INTERVENTIONS TO PREVENT OR ALLEVIATE HUNGER AMONG STAFF

Swami Vivekanand Subharti University recognizes that access to adequate, safe and affordable food is an essential component of staff welfare and a supportive working environment. In alignment with Sustainable Development Goal 2 (SDG 2): Zero Hunger, the University has implemented a range of interventions to prevent and alleviate hunger among its employees.

The University's approach focuses on ensuring that teaching, administrative, technical and support staff have access to affordable food during working hours and receive appropriate assistance during periods of financial hardship, extended working duties and institutional activities.

The campus also features Vendiman automated vending machines installed across academic blocks, hostels, and sports complexes, allowing staff members to access affordable snacks and juices at all hours



1. AFFORDABLE & SUBSIDIZED FOOD SERVICES

The University provides staff with access to campus food facilities such as canteens, cafeterias and food-service outlets. These facilities provide meals, snacks and refreshments at affordable prices. Where institutional provisions permit, subsidized meals and refreshments are made available to staff. The University periodically monitors food prices and service quality to support affordability while maintaining appropriate standards of nutrition, hygiene and food safety.

These facilities enable staff to obtain meals conveniently during working hours without having to leave campus and help reduce the risk of staff missing meals because of work commitments.

Key interventions include:

- Affordable breakfast, lunch and refreshment options.
- Subsidized meals or refreshments, where applicable.
- Access to hygienically prepared food on campus.
- Provision of nutritious and balanced food choices.
- Regular monitoring of food-service facilities.





2. STAFF WELFARE & FOOD SUPPORT

The University recognizes that temporary financial hardship can affect an employee's ability to meet basic food requirements. Staff welfare mechanisms therefore provide an avenue through which employees experiencing financial difficulty can seek appropriate assistance.

Depending on the University's established welfare provisions, support may include emergency financial assistance, welfare-fund support, temporary food assistance, staff-support schemes and referral to relevant institutional services.





Such interventions are designed to provide timely support while maintaining confidentiality and respecting the dignity and privacy of staff members.

3. FOOD SUPPORT DURING EXTENDED WORKING HOURS

Staff may occasionally be required to work beyond normal working hours for examinations, admissions, conferences, workshops, training programmes, institutional events, meetings, inspections and other University activities. To prevent staff from missing meals because of such duties, the University provides meals and/or refreshments during eligible extended working arrangements and full-day institutional programmes. The Support includes:

- Breakfast or lunch during extended duties.
- Meals during full-day institutional programmes.
- Food arrangements during major University events.







This provision contributes to staff well-being and ensures that work-related responsibilities do not unnecessarily restrict access to food.

4. DRINKING WATER FACILITIES

The University provides access to safe drinking water at appropriate locations across the campus. Drinking-water facilities are maintained in academic, administrative and other staff-accessible areas.

Measures include:

- Purified or filtered drinking-water systems.
- Regular maintenance of water facilities & Monitoring and servicing of water systems.





Access to safe drinking water complements the University's wider efforts to support staff health, well-being and basic nutritional needs.

5. INCLUSIVE ACCESS

The University's interventions are intended to support staff across different employment categories, subject to the applicable institutional rules. University seeks to ensure that food-support measures are implemented in an inclusive and non-discriminatory manner.

CONCLUSION

Swami Vivekanand Subharti University considers staff welfare an integral part of its commitment to sustainable development. Through affordable food services, staff welfare and emergency support, food provision during extended working hours and institutional events, and access to safe drinking water, the University has established measures intended to prevent and alleviate hunger among its employees. These actions demonstrate the University's commitment to creating an inclusive, healthy and supportive workplace while contributing to the achievement of Zero Hunger.

PROPORTION OF GRADUATES IN AGRICULTURE AND AQUACULTURE

Sustainable agriculture and aquaculture are essential for addressing global challenges related to food security, environmental conservation, and social equity. Practitioners in these fields aim to balance three primary objectives: ensuring a healthy environment, achieving economic profitability, and promoting social and economic equity. Every individual involved in the agricultural value chain plays a crucial role in fostering a sustainable system.

Swami Vivekanand Subharti University, Meerut under the Faculty of Science has a full program and extensive department for agriculture.

Department of Agriculture offers undergraduate, postgraduate and doctoral programmes. We combine rigorous laboratory training, field trails, and research-led teaching to prepare students for careers in research and development, agriculture industries, policy and other Agriculture sectors.

DEPARTMENT OF AGRICULTURE

The Department of Agriculture at the university level serves as a center for education research and extension in agriculture and allied, aiming to produce skilled professionals who can address global challenges such as food security, environmental sustainability, and rural development Agricultural science is a multidisciplinary field. Students are exposed to a wide array of subjects and specializations. Academic Faculties of Agriculture at universities are dedicated to producing skilled professional capable of addressing modern agricultural challenges; Teaching emphasizes hand-on laboratory work, field-based learning, data-driven inquiry and collaborative projects that bridge disciplines and sectors. The faculty emphasizes hands-on experiential learning through various programs

PROPORTION OF GRADUATES

S.NO	INDICES	DATA
1	TOTAL NUMBER OF GRADUATES	2021
2	GRADUATES FROM AGRICULTURE & AQUACULTURE COURSES	59

GRADUATES ROLE IN SUSTAINABILITY:

Graduates from agricultural courses are equipped with knowledge of sustainable agricultural practices, preparing them to lead initiatives in organic, eco-friendly farming and conservation-based land and water management which is essential for adapting to climate change.

UNIVERSITY ACCESS TO LOCAL FARMERS AND FOOD PRODUCERS

Swami Vivekanand Subharti University, Meerut conducts regular programmes through which it shares knowledge, develops practical skills, provides training, and facilitates access to technology for local farmers and food producers. Such initiatives contribute to food security, sustainable agricultural practices, responsible food production, and improved rural livelihoods.

Empowering local farmers and food producers is a crucial step in achieving food security and sustainable agriculture. Through extension activities, training programs, and access to university facilities, farmers gain the knowledge and skills necessary to thrive in modern farming practices.

Swami Vivekanand Subharti University's engages with the surrounding community through extension activities, farmer awareness programmes, expert lectures, workshops, demonstrations, community outreach, research dissemination, and collaborations with agricultural institutions and local food producers. The lab infrastructure is being used to develop technologies and create solutions for food security and sustainable agriculture. Dedicated extension services work in transferring knowledge and technologies to the farmers.

DETAILS OF INITIATIVES AND PROGRAMMES

S.NO	PROGRAMMES CONDUCTED
1	Farmers' Rights Sensitization Programme, 2024
2	Plant Varieties and Farmers' Rights awareness
3	Farmer awareness Program on “Role of Drone Technology in Modern Agriculture”
4	Digital Knowledge Dissemination for Farming
5	Awareness program on grain storage and management
6	Agricultural challenges and prospects
7	Agricultural Knowledge and Skills Development through Academic Programmes
8	Agricultural Training and Interdisciplinary Knowledge Sharing
9	Apple cider vinegar production training
10	Cultivation, Harvesting and processing of potatoes
11	Program on Integrated Farming system

PLANT VARIETIES & FARMERS RIGHTS AWARENESS

Swami Vivekanand Subharti University, Faculty of Law has conducted a community sensitization initiative concerning the Protection of Plant Varieties and Farmers' Rights Act, 2001, in collaboration with the Protection of Plant Varieties and Farmers' Rights Authority, Government of India. The programme focused on farmers' rights and awareness regarding the protection of quality seeds and foundation seeds.

This initiative helped communicate information on farmers' rights, seed-related awareness, and the importance of safeguarding agricultural resources. Such knowledge can help farmers make informed choices about seed use and understand the legal framework governing plant varieties.

Contribution to the indicator: Knowledge dissemination, seed-related awareness, and support for sustainable farming practices.



"ROLE OF DRONE TECHNOLOGY IN MODERN AGRICULTURE"

The objective of this awareness program was to acquaint local farmers with the emerging role of unmanned aerial vehicles (drones) in modern farming practices – including crop health monitoring, precision spraying, seed sowing, irrigation and yield mapping – and to make them aware of the government schemes, subsidies and rental/hiring facilities through which they can access drone-based services for their own fields.

The Organizing Coordinator delivered a detailed lecture on the role of drone technology in modern agriculture, covering the following aspects:

- Introduction to agricultural drones – types such as multi-rotor, fixed-wing and hybrid drones, and their suitability for different farm operations.
- Crop health monitoring using multi-spectral and NDVI (Normalized Difference Vegetation Index) imaging to detect stress, disease, pest infestation & nutrient deficiency at early stage.
- Precision spraying of pesticides, herbicides and fertilizers, resulting in more uniform coverage, reduced chemical usage and lower health risk to farm workers compared to manual spraying.
- Use of drones for seed sowing, especially in direct-seeded rice and reforestation/cover-crop applications.
- Drone-based soil and field analysis, irrigation mapping, and yield estimation to support data-driven farm management decisions.
- Government initiatives promoting agricultural drones, including the Sub-Mission on Agricultural Mechanization (SMAM), the Kisan Drone scheme, and the Namo Drone Didi scheme for Women Self-Help Groups, along with the subsidy structure available to farmers and Custom Hiring Centers.
- Challenges in adoption – high initial cost, dependence on weather conditions, need for skilled operators, and limited battery/flight endurance.

The session concluded with a live field demonstration of a drone flight, illustrating spraying and field-mapping operations, followed by an interactive question-answer round in which farmers shared their practical concerns and queries.





"DIGITAL KNOWLEDGE DISSEMINATION FOR FARMING"

Swami Vivekanand Subharti University organized an extension activity related to Digital India Initiative on Mobile Applications Related to Farming, organized by its Faculty of Engineering and Technology in collaboration with Gram Batnor, Muzaffarnagar. This activity provides a documented example of using digital tools to introduce farming-related information to a community setting. Digital agricultural resources can help farmers access information about cultivation practices, crop management, and available technologies.

Contribution to the indicator: Access to technology, digital agricultural awareness, and knowledge dissemination.

"AWARENESS ON GRAIN STORAGE AND MANAGEMENT"

The basic objective of this awareness program is to impart knowledge on different storage structures and different reasons for losses of crops during storage i.e., Rodents, pests, insects etc., and how to protect the grain products from these reasons during storage of food crops.

During the program the technical officer of IGMRI guided the farmers and the students present with a valuable lecture on different storage structures and its importance in increase of shelf life of various crops like wheat, paddy, barley etc., He also discussed about the different reasons for damage of food crops and the Ways to protects the grains from these reasons.




"CULTIVATION, HARVESTING & PROCESSING OF POTATOES"

Swami Vivekanand Subharti University in collaboration with Central Potato Research Institute, regional campus in Modinagar organized a session for the local potato farmers and students of Agriculture.

The senior technical officer of CPRI, guided the students and the farmers on cultivation, harvesting and processing of potatoes and also discussed the nutritional value of potatoes, and its market demands. The senior technical officer also demonstrated the farm machinery, aeroponics and vermi-composting.

"PROGRAM ON INTEGRATED FARMING SYSTEM"

The basic objective of the awareness for the importance of integrated farming system viz crop production, Poultry, fisheries, goat, Mushroom cultivation, and vermi-compost unit and impotence of the waste products.



Demonstration of Cream Separator



Demonstration of Agriculture Equipment



During the session Dr. S.K. Arora guide the students and deliver a valuable lecture on importance of integrated farming system and its different components viz crop production, Poultry, Fisheries, Goat, Ducky, Mushroom cultivation, and Vermi-compost unit and importance of the various farm waste -product. Dr. Arora was also provided the valuable information of different dairy equipment viz - cream separator, Autoclave, Pasteurizer, centrifuge machine through demonstration.

CONCLUSION

These initiatives demonstrate ways in which Swami Vivekanand Subharti University has contributed to community awareness, agricultural knowledge dissemination, practical food-processing skills, digital access to farming information, and capacity building in food-system-related areas.

UNIVERSITY EVENTS FOR LOCAL FARMERS AND FOOD PRODUCERS

Swami Vivekanand Subharti University recognizes the importance of sustainable agriculture, food security, environmental conservation, and the economic well-being of farming communities. Through its academic, research, and community outreach initiatives, the University actively engages with the farming community by organizing various training programs, awareness camps, and interactive events aimed at promoting sustainable agricultural practices and improving rural livelihoods.

The University has agricultural education and research facilities, including laboratories, agricultural experimental fields, horticultural facilities, and equipment that support practical learning and research in crop production, soil science, plant pathology, entomology, and related areas. These facilities provide a foundation for knowledge exchange and the development of sustainable agricultural practices.

Swami Vivekanand Subharti University's organizes frequent events which also serve as platforms for knowledge exchange between researchers, students, and farmers, fostering collaboration and innovation in agriculture. Through such initiatives, the University supports capacity building, food security, and income generation for local farmers. By bridging the gap between academic knowledge and field application, the University contributes to strengthening the agricultural sector and empowering farmers to adopt sustainable and productive practices. Also, all of these webinars' / awareness programmes are available for the wider stakeholders without any payments.

EVENTS FOR KNOWLEDGE TRANSFER

S.NO	EVENTS ORGANISED
1	Farmers' Rights Sensitization Programme, 2024
2	Plant Varieties and Farmers' Rights awareness
3	Farmer awareness Program on “Role of Drone Technology in Modern Agriculture”
4	Digital Knowledge Dissemination for Farming
5	Awareness program on grain storage and management
6	Agricultural challenges and prospects
7	Agricultural Knowledge and Skills Development through Academic Programmes
8	Agricultural Training and Interdisciplinary Knowledge Sharing
9	Apple cider vinegar production training
10	Cultivation, Harvesting and processing of potatoes
11	Program on Integrated Farming system

PLANT VARIETIES & FARMERS RIGHTS AWARENESS

Swami Vivekanand Subharti University, Faculty of Law has conducted a community sensitization initiative concerning the Protection of Plant Varieties and Farmers' Rights Act, 2001, in collaboration with the Protection of Plant Varieties and Farmers' Rights Authority, Government of India. The programme focused on farmers' rights and awareness regarding the protection of quality seeds and foundation seeds.

This initiative helped communicate information on farmers' rights, seed-related awareness, and the importance of safeguarding agricultural resources. Such knowledge can help farmers make informed choices about seed use and understand the legal framework governing plant varieties.

Contribution to the indicator: Knowledge dissemination, seed-related awareness, and support for sustainable farming practices.



"ROLE OF DRONE TECHNOLOGY IN MODERN AGRICULTURE"

The objective of this awareness program was to acquaint local farmers with the emerging role of unmanned aerial vehicles (drones) in modern farming practices – including crop health monitoring, precision spraying, seed sowing, irrigation and yield mapping – and to make them aware of the government schemes, subsidies and rental/hiring facilities through which they can access drone-based services for their own fields.

The Organizing Coordinator delivered a detailed lecture on the role of drone technology in modern agriculture, covering the following aspects:

- Introduction to agricultural drones – types such as multi-rotor, fixed-wing and hybrid drones, and their suitability for different farm operations.
- Crop health monitoring using multi-spectral and Normalized Difference Vegetation Index imaging to detect stress, disease, pest infestation and nutrient deficiency at an early stage.
- Precision spraying of pesticides, herbicides and fertilizers, resulting in more uniform coverage, reduced chemical usage and lower health risk to farm workers compared to manual spraying.
- Use of drones for seed sowing, especially in direct-seeded rice and cover-crop applications.
- Drone-based soil and field analysis, irrigation mapping, and yield estimation to support data-driven farm management decisions.
- Government initiatives promoting agricultural drones, including the Sub-Mission on Agricultural Mechanization (SMAM), the Kisan Drone scheme, and the Namo Drone Didi

scheme for Women Self-Help Groups, along with the subsidy structure available to farmers and Custom Hiring Centres.

- Challenges in adoption – high initial cost, dependence on weather conditions, need for skilled operators, and limited battery/flight endurance.

The session concluded with a live field demonstration of a drone flight, illustrating spraying and field-mapping operations, followed by an interactive question-answer round in which farmers shared their practical concerns and queries.





"DIGITAL KNOWLEDGE DISSEMINATION FOR FARMING"

Swami Vivekanand Subharti University organized an extension activity related to Digital India Initiative on Mobile Applications Related to Farming, organized by its Faculty of Engineering and Technology in collaboration with Gram Batnor, Muzaffarnagar. This activity provides a documented example of using digital tools to introduce farming-related information to a community setting. Digital agricultural resources can help farmers access information about cultivation practices, crop management, and available technologies.

Contribution to the indicator: Access to technology, digital agricultural awareness, and knowledge dissemination.

"AWARENESS ON GRAIN STORAGE AND MANAGEMENT"

The basic objective of this awareness program is to impart knowledge on different storage structures and different reasons for losses of crops during storage i.e., Rodents, pests, insects etc., and how to protect the grain products from these reasons during storage of food crops.

During the program the technical officer of IGMRI guided the farmers and the students present with a valuable lecture on different storage structures and its importance in increase of shelf life of various crops like wheat, paddy, barley etc., He also discussed about the different reasons for damage of food crops and the ways to protects the grains from these reasons.



“CULTIVATION, HARVESTING & PROCESSING OF POTATOES”

Swami Vivekanand Subharti University in collaboration with Central Potato Research Institute, regional campus in Modinagar organized a session for the local potato farmers and students of Agriculture.

The senior technical officer of CPRI, guided the students and the farmers on cultivation, harvesting and processing of potatoes and also discussed the nutritional value of potatoes, and its market demands. The senior technical officer also demonstrated the farm machinery, aeroponics and vermi-composting.

“PROGRAM ON INTEGRATED FARMING SYSTEM”

The basic objective of the awareness for the importance of integrated farming system viz crop production, Poultry, fisheries, goat, Mushroom cultivation, and vermi-compost unit and impotence of the waste products.



Demonstration of Cream Separator



Demonstration of Agriculture Equipment



During the session Dr. S.K. Arora guide the students and deliver a valuable lecture on importance of integrated farming system and its different components viz crop production, Poultry, Fisheries, Goat, Ducky, Mushroom cultivation, and Vermi-compost unit and importance of the various farm waste -product. Dr. Arora was also provided the valuable information of different dairy equipment viz - cream separator, Autoclave, Pasteurizer, centrifuge machine through demonstration.

CONCLUSION

Swami Vivekanand Subharti University acknowledges the importance of connecting higher education and agricultural research with the practical needs of local farming communities. Its agricultural facilities and academic expertise provide a foundation for farmer-oriented knowledge sharing and sustainable agriculture initiatives. The events conducted stands out as a platform where farmers share their experiences, co-develop plans with faculty and students, and access skill-building workshops led by agricultural experts, entrepreneurs, and policy advisors. The approach builds trust, values indigenous knowledge, and ensures research outcomes are grounded in lived realities.

ACCESS OF UNIVERSITY FACILITIES TO LOCAL FARMERS AND FOOD PRODUCERS

Swami Vivekanand Subharti University recognizes the importance of sustainable agriculture, food security, environmental conservation, and the economic well-being of farming communities. Through its academic, research, and community outreach initiatives, the University seeks to promote the dissemination of scientific knowledge and appropriate agricultural technologies that can contribute to sustainable farming practices.

The University has agricultural education and research facilities, including laboratories, agricultural experimental fields, horticultural facilities, and equipment that support practical learning and research in crop production, soil science, plant pathology, entomology, and related areas. These facilities provide a foundation for knowledge exchange and the development of sustainable agricultural practices.

Swami Vivekanand Subharti University's agricultural infrastructure and academic expertise help support initiatives aimed at improving agricultural productivity while conserving natural resources. Subject to prior institutional approval and applicable safety procedures, relevant facilities and technical expertise shall be made available to local farmers and food producers through organized outreach activities, demonstrations, training programme, and collaborative initiatives.

Also, the department of agriculture under faculty of science, Swami Vivekanand Subharti University, organizes regular webinars to share knowledge, experience, recent developments in the different fields of Agriculture, Food and Nutrition, Environmental sciences etc. All of these webinars are available for the wider stakeholders without any payments.

UNIVERSITY ACCESS TO LOCAL FARMERS

S.NO	PROGRAMMES CONDUCTED
1	Plant Varieties and Farmers' Rights awareness
2	Farmer awareness Program on “Role of Drone Technology in Modern Agriculture”
3	Digital Knowledge Dissemination for Farming
4	Awareness program on grain storage and management
5	Agricultural challenges and prospects
6	Agricultural Training and Interdisciplinary Knowledge Sharing
7	Apple cider vinegar production training
8	Cultivation, Harvesting and processing of potatoes
9	Program on Integrated Farming system





Swami Vivekanand Subharti University opens its facilities, to local farmers and food producers. This access allows them to enhance and adopt sustainable farming practices.

University's commitment is to foster collaboration and empower the local farming community and University empowers farmers to adopt sustainable practices that directly contribute to food security and our commitment to SDG 2. These efforts ensure communities can thrive through increased yields, reduced costs, and minimal environmental impact. Through ongoing education, collaboration, and innovation, we strive to build a future where hunger is eradicated and sustainable agriculture flourishes.





CONCLUSION

Swami Vivekanand Subharti University acknowledges the importance of connecting higher education and agricultural research with the practical needs of local farming communities. Its agricultural facilities and academic expertise provide a foundation for farmer-oriented knowledge sharing and sustainable agriculture initiatives. Strengthening structured access to laboratories, experimental fields, technical expertise, and relevant agricultural equipment can further enhance the University's contribution to sustainable farming practices and the welfare of local food producers.

PURCHASE OF PRODUCTS FROM LOCAL, SUSTAINABLE SOURCES FOR THE UNIVERSITY

Swami Vivekanand Subharti University, Meerut, contribute significantly to the sustainable development through adopting a sustainable food purchasing policy that prioritizes food products sourced from local, environmentally responsible and socially responsible suppliers.

Sustainable food procurement reduces the environmental impact associated with transportation, packaging, resource-intensive production, and food waste while supporting local farmers and businesses. For a large University campus incorporating sustainability into food purchasing can also influence students, faculty, staff and visitors by demonstrating responsible consumption practices.

OBJECTIVES

Main objectives of sustainable food purchasing at Swami Vivekanand Subharti University is to;

- Prioritize procurement of food from local and regional producers.
- Increase the purchase of seasonal and sustainably produced food.
- Reduce environmental footprint associated with transportation and production.
- Support local farmers, producers, cooperatives and small businesses.
- Encourage responsible food consumption among the University community.
- Reduce food packaging and food waste.
- Integrate sustainability criteria into food supplier selection and procurement decisions.

SUSTAINABLE FOOD PROCUREMENT PRACTICES

Swami Vivekanand Subharti University implements sustainable food purchasing through the following practices:

LOCAL SOURCING

Food items such as vegetables, fruits, grains, dairy products, and other commodities can be purchased from the producers and suppliers located in Meerut and surrounding districts, where quality, availability, food safety and cost requirements permit.

SEASONAL PURCHASING

Procurement can prioritize seasonal fruits and vegetables. Seasonal food generally reduces the need for energy-intensive storage and can support local agricultural production.

ENVIRONMENTALLY RESPONSIBLE SUPPLIERS

Suppliers can be encouraged or required to demonstrate responsible agricultural, processing, packaging and transportation practices.

SUSTAINABLE PACKAGING

Preference are given to suppliers using recyclable, reusable, compostable, or minimally packaged materials.

FOOD SAFETY AND QUALITY

Sustainability criteria should complement, rather than replace, food safety, nutritional quality, and applicable regulatory requirements.

REDUCTION OF FOOD WASTE

Procurement quantities can be aligned with consumption patterns, while inventory management can be improved to reduce spoilage and unnecessary purchasing.

PLANT BASED AND DIVERSIFIED FOOD OPTIONS

University food services can increase the availability of nutritious plant-based meals and locally available ingredients.

IMPLEMENTATION OF SUSTAINABLE FOOD PURCHASING & BENEFITS TO UNIVERSITY PRACTICES

S.NO	VENDORS	MESSES SERVED
1	M/S Maharaja Food Service	Gohain, Dr.Kotnis & Shyam Krishna Mess
2	M/S Maharaja Food Service	Lachit & Udham Singh Boys Hostel Mess
3	M/S Shubh Edible Products Pvt. Ltd.	MLD/VHR Boys Hostel Mess & BH & Rani Durgawati Girls Hostel
4	M/S Shubh Edible Products	P.G Girls Hostel
5	M/S Suchit Food Suppliers	For Bagini Nivedita Girls Hostel
6	M/S The Comfort Management	For RC Girls Hostel

ENVIRONMENTAL: Reduced transportation impacts, packaging waste, food waste, and pressure on natural resources.

ECONOMIC: Increased opportunities for local agricultural producers and businesses.

SOCIAL: Stronger relationships between the University and surrounding communities.

EDUCATIONAL: A real-world learning environment for students studying sustainability, agriculture, management, hospitality, nutrition, and environmental sciences.

INSTITUTIONAL: Strengthening of the University's sustainability practices and its contribution to the SDG's

UNIVERSITY'S SUSTAINABLE PROCUREMENT/ PURCHASING POLICY

Through a structured Sustainable Procurement and Purchase Policy, Swami Vivekanand Subharti University strengthens its commitment to responsible consumption, local economic development, environmental protection, and sustainable food systems. Prioritizing locally available and environmentally responsible products, wherever feasible, would enable the University to integrate sustainability considerations into its routine purchasing decisions and demonstrate measurable progress towards the United Nations Sustainable Development Goals.

SWAMI VIVEKANAND SUBHARTI UNIVERSITY™

Approved by UGC

Where Education is a Passion...

SWAMI VIVEKANAND SUBHARTI UNIVERSITY™

• 2008 •

उत्तिष्ठत जाग्रत प्राप्य वरान्निबोधत

Sustainable Procurement/Purchasing Policy

Sustainable Procurement/Purchasing Policy

S. No.	Particulars	Description
1	Policy Number	U-07/SVSU/2024/270
2	Policy Statement	Swami Vivekanand Subharti University is committed to integrating sustainability into all procurement and purchasing practices to support environmental protection, social responsibility, and economic efficiency.. The University strives to ensure that all goods, services, and construction activities are procured through responsible and ethical sourcing methods that minimize environmental impact, promote resource efficiency, and encourage fair labour practices. Through this Sustainable Procurement/Purchasing Policy, the university aims to reduce its ecological footprint, support sustainable suppliers, and foster a culture of sustainability across all institutional operations and stakeholders
3	Scope of the Policy	This policy applies to all faculty, colleges, departments, centres, and community outreach wings of the University and to all procurement/purchasing activities, covering the acquisition of goods, services, and construction projects, with a preference for environmental friendly, socially responsible, and economically sound products and services.
4	Policy Status	Original
5	Originated By	University Purchase Department
6	Reviewed By	Registrar
7	Effective Date of Policy	28/06/2024
8	Approving Authority	Hon'ble Vice Chancellor
9	Policy Review Date	

SWAMI VIVEKANAND SUBHARTI UNIVERSITY Registrar MEERUT

SUSTAINABLE PROCUREMENT/PURCHASING POLICY

1. Preamble:

Swami Vivekanand Subharti University, Meerut, is committed to fostering sustainability through responsible procurement and purchase practices. Recognizing the significant impact purchasing decisions have on the environment, society, and economy, the University has established this Sustainability Procurement/Purchasing Policy. This policy aims to integrate sustainability into all procurement/purchase processes by promoting ethical sourcing, reducing environmental impact, and supporting local businesses where possible.

2. Objective:

The primary objective of this policy is to ensure that all procurement decisions align with the institution's commitment to environmental stewardship, social responsibility, and economic viability. Through sustainable procurement/purchase, the University seeks to minimize its ecological footprint and promote a culture of sustainability across all operations.

3. Principles:

3.1. **Environmental Sustainability:** Prioritize products and services with lower environmental impacts, including energy-efficient products, recycled materials, and those with minimal packaging.

3.2. **Social Responsibility:** Promote fair trade practices, ethical sourcing, and respect for human rights throughout the supply chain.

3.3. **Economic Responsibility**: Support local suppliers and small businesses, contributing to the regional economy and reducing transportation-related emissions.

3.4. **Resource Efficiency**: Encourage the use of renewable resources, reduce waste generation, and promote circular economy practices.

3.5. **Compliance and Transparency**: Ensure all vendors comply with environmental regulations and provide transparent information about their sustainability practices.

3.6. **Implementation Strategies & Evaluation Criteria**: Sustainability factors are integrated into the evaluation criteria for all procurement & purchase decisions. This includes: Lifecycle costing, Environmental certifications (e.g., Energy Star, Bureau of Energy Efficiency (BEE) star ratings), Supplier codes of conduct and sustainability practices, Local sourcing opportunities, and ensuring economic viability and quality standards.

4. Sustainable Procurement/Purchasing Policy

- **Vendor Evaluation**: Develop criteria to assess suppliers' sustainability policies, including certifications, environmental management systems, and corporate social responsibility initiatives.

SWAMI VIVEKANAND SUBHARTI UNIVERSITY Registrar

- **Green Product Preferences**: Give preference to products that are certified eco-friendly, biodegradable, recyclable, or made from renewable resources.
- **Lifecycle Assessment**: Evaluate the environmental impact of products and services throughout their lifecycle, from raw material extraction to disposal.

4.1 Specific Actions:

4.1.1. Electronics: Purchase energy-efficient electronics with certifications like Energy Star and BEE star ratings. Ensure responsible e-waste disposal in compliance with the E-waste (Management) Rules, 2016.

4.1.2. Furniture and Supplies: Prioritize durable, energy-efficient furniture made from recycled materials. Choose reusable or recyclable supplies wherever practical.

4.1.3. Cleaning and Janitorial Products: Use environmentally friendly cleaning products with low toxicity and biodegradability.

4.1.4. Construction and Renovation: Follow green building standards like LEED or IGBC guidelines. Use sustainable materials with low embodied energy, such as recycled steel and fly ash bricks, for further construction activities.

4.1.5. Transportation: Support sustainable transportation options, including electric vehicles and public transport, with infrastructure for EV charging stations on campus.

5. Policy Review:

This policy shall be reviewed as and when required to ensure alignment with emerging sustainability practices, institutional priorities, and regulatory requirements.

28.06.2024

The following courses of the University are aligned with the principles of SDG 2. The courses are relevant and support food security, nutrition, agriculture, food production, food safety or sustainable food systems. Also, the courses are interlinked and aligned with other SDGs like 3,5, 6 13 and 16.

S.No.	Name of Faculty	Course Name
1.	Faculty of Medicine	Systemic Physiology (system providing transport, nutrition and energy) including comparative Physiology
2.	Faculty of Medicine	Enzymes, Bioenergetics, Biological oxidation, Intermediary metabolism and inborn errors of metabolism, Nutrition, Vitamins and Minerals, Detoxification and metabolism of xenobiotics, Free radicals, and anti-oxidant defense systems
3.	Faculty of Medicine	Nutrition, Environmental Health, Primary Health Care system, Panchayat Raj system, National health Programs, RCH, Demography and Family Welfare, Health Care Administration, Health Management and Public Health Leadership.
4.	Faculty of Medicine	General Paediatrics including advances in Paediatrics relating to Cluster I specialties (Nutrition, Growth and Development, Immunization, Infectious disease, Genetics, Immunology, Rheumatology, Psychiatry and Behavioral Sciences, Skin, Eye, OTORHINOLARYNGOLOGY, Adolescent Health, Critical Care, Accidents and Poisoning)
5.	Faculty of Dental Sciences	General Human Physiology & Biochemistry, Nutrition & Dietics
6.	Faculty of Nursing	Applied Nutrition and Dietetics
7.	Faculty of Nursing	Nutririon and Dietetics
8.	Faculty of Ayush	Nutrition, Dietetics, Herbs
9.	Faculty of Ayush	Philosophy and Practice of Naturopathy and Yogic Diet and Basic Nutrition.
10.	Faculty of Ayush	Applied Nutrition and Dietetics
11.	Faculty of Ayush	Management of Diseases through Nutrition and Dietetics Nutritional Care in Disease Condition
12.	Faculty of Ayush	Research Methodology and Recent Advances in Clinical Nutrition and Dietetics.
13.	Faculty of Pharmacy	Dietary Supplements & Nutraceuticals
14.	Faculty of Engineering & Technology	Microprocessor & Microcontroller Lab

15.	Faculty of Engineering & Technology	Food Microbiology
16.	Faculty of Engineering & Technology	Food Microbiology Lab
17.	Faculty of Engineering & Technology	Food Chemistry & Nutrition
18.	Faculty of Management & Commerce	Food Science
19.	Faculty of Management & Commerce-College of Hotel Management	Food Science & Nutrition
20.	Faculty of Management & Commerce-College of Hotel Management	Food, Nutrition and Hygiene
21.	Faculty of Management & Commerce-College of Hotel Management	Nutrition & Food Science
22.	Faculty of Management & Commerce-College of Hotel Management	Food Safety Management
23.	Faculty of Management & Commerce-College of Hotel Management	Food Science & Nutrition
24.	Faculty of Science	Fundamentals of Agronomy
25.	Faculty of Science	Fundamentals of Soil Science
26.	Faculty of Science	Fundamentals of Horticulture
27.	Faculty of Science	Introductory Animal Husbandry
28.	Faculty of Science	Agriculture Heritage
29.	Faculty of Science	Basic Agriculture-I
30.	Faculty of Science	Basic Agriculture-II
31.	Faculty of Science	Fundamentals of Agronomy Practical
32.	Faculty of Science	Fundamentals of Soil Science Practical
33.	Faculty of Science	Fundamentals of Horticulture Practical
34.	Faculty of Science	Introductory Animal Husbandry Practical
35.	Faculty of Science	Introductory Biology/ Basic Agriculture-I Practical
36.	Faculty of Science	Basic Agriculture-II Practical
37.	Faculty of Science	Fundamentals of Crop Physiology
38.	Faculty of Science	Fundamentals of Agriculture Extension Education
39.	Faculty of Science	Food Processing and Safety Issues
40.	Faculty of Science	Fundamentals of Crop Physiology Practical
41.	Faculty of Science	Fundamentals of Agriculture Extension

		Education Practical
42.	Faculty of Science	Food Processing and Safety Issues Practical
43.	Faculty of Science	Crop Production Technology -1 (Kharif crops)
44.	Faculty of Science	Dairy Science
45.	Faculty of Science	Crop Production Technology -1 (Kharif crops)
46.	Faculty of Science	Dairy Science
47.	Faculty of Science	Practical Crop Production -1 (Kharif crops)
48.	Faculty of Science	Crop Production Technology - II (Rabi crops)
49.	Faculty of Science	Production Technology for Ornamental Crops, MAP and Landscaping
50.	Faculty of Science	Poultry Production & Management
51.	Faculty of Science	Practical Crop Production -Rabi Crop-II
52.	Faculty of Science	Crop Production Technology - II (Rabi crops) Practical
53.	Faculty of Science	Production Technology for Ornamental Crops, MAP and Landscaping Practical
54.	Faculty of Science	Poultry Production & Management Practical
55.	Faculty of Science	Rainfed and dryland Agriculture
56.	Faculty of Science	Crop Improvement-1 (Kharif crops)
57.	Faculty of Science	Pests of Crops and Stored Grain and their Management
58.	Faculty of Science	Protected Cultivation and Secondary Agriculture
59.	Faculty of Science	Diseases of Field and Horticultural Crops and their Management-I
60.	Faculty of Science	Production Technology for Fruit and Plantation Crops
61.	Faculty of Science	Principles of Food Science & Nutrition
62.	Faculty of Science	Rainfed and dryland Agriculture Practical
63.	Faculty of Science	Crop Improvement-1 (Kharif crops) Practical
64.	Faculty of Science	Pests of Crops and Stored Grain and their Management Practical
65.	Faculty of Science	Diseases of Field Crops and their Management Practical
66.	Faculty of Science	Production Technology of Spices, Aromatic and Medicinal Crops Practical
67.	Faculty of Science	Principles of Food Science & Nutrition
68.	Faculty of Science	Farming System, Precision Farming & Sustainable Agriculture
69.	Faculty of Science	Crop Improvement-II (Rabi crops)

70.	Faculty of Science	Diseases of Field and Horticultural Crops and their Management-II
71.	Faculty of Science	Beneficial insects and Pest of Horticultural Crops and their Management
72.	Faculty of Science	Farming System, Precision Farming & Sustainable Agriculture Practical
73.	Faculty of Science	Crop Improvement-11 (Rabi crops) Practical
74.	Faculty of Science	Diseases of Field and Horticultural Crops and their Management-II Practical
75.	Faculty of Science	Beneficial insects and Pest of Horticultural Crops and their Management
76.	Faculty of Science	Dairy Cattle Production
77.	Faculty of Science	Plant Growth Regulators in Agriculture
78.	Faculty of Science	Plasticulture in Agriculture
79.	Faculty of Science	Dairy Cattle Production Practical
80.	Faculty of Science	Plant Growth Regulators in Agriculture Practical
81.	Faculty of Science	Plasticulture in Agriculture Practical
82.	Faculty of Science	Livestock Economics and Marketing
83.	Faculty of Science	Integrated Livestock Farming System
84.	Faculty of Science	Livestock Management
85.	Faculty of Science	Livestock Breeding Systems
86.	Faculty of Science	Livestock Farm Hygiene
87.	Faculty of Science	Diversified Poultry Production
88.	Faculty of Science	Meat and Meat Product Technology (Including Poultry Product Technology)
89.	Faculty of Science	Livestock Farm Hygiene Lab
90.	Faculty of Science	Diversified Poultry Product Lab ion
91.	Faculty of Science	Meat and Meat Product Technology (Including Poultry Product Technology) Lab
92.	Faculty of Science	Livestock Farm Practices Lab
93.	Faculty of Science	Food Nutrition and Hygiene
94.	Faculty of Science	Agriculture and Environmental Microbiology
95.	Faculty of Science	Food Microbiology
96.	Faculty of Science	Food, Nutrition and Hygiene
97.	Faculty of Science	Aquaculture
98.	Faculty of Science	Food, Nutrition and Hygiene

99.	Faculty of Science	Food Microbiology
100.	Faculty of Science	Agriculture Microbiology(Optional)
101.	Faculty of Science	Agriculture & Environmental Microbiology
102.	Faculty of Education-Department of Physical Education	Heath Education & Nutrition
103.	Faculty of Education-Department of Physical Education	Sports Nutrition and Weight Management
104.	Faculty of Education-Department of Physical Education	Health Education and Sports Nutrition
105.	Faculty of Education-Department of Physical Education	Hygiene, Diet and Nutrition
106.	Faculty of Arts & Social Science-Department of Home Science	Food Science & Nutrition
107.	Faculty of Arts & Social Science-Department of Home Science	Food Science & Nutrition-P
108.	Faculty of Arts & Social Science-Department of Home Science	Nutrition - A Life Cycle
109.	Faculty of Arts & Social Science-Department of Home Science	Nutrition - A Life Cycle Approach
110.	Faculty of Arts & Social Science-Department of Home Science	Food Science and Processing
111.	Faculty of Arts & Social Science-Department of Home Science	Dietetics -
112.	Faculty of Arts & Social Science-Department of Home Science	Food Safety, Sanitation and Hygiene
113.	Faculty of Arts & Social Science-Department of Home Science	Food Safety, Sanitation and Hygiene- P
114.	Faculty of Arts & Social Science-Department of Home Science	Food Microbiology
115.	Faculty of Arts & Social Science-Department of Home Science	Advances in Food Microbiology- P
116.	Faculty of Arts & Social Science-Department of Home Science	Basics of Food And Nutrition-Q-P
117.	Faculty of Arts & Social Science-Department of Home Science	Advanced Nutritional Biochemistry

118.	Faculty of Arts & Social Science-Department of Home Science	Advances in Food Microbiology
119.	Faculty of Arts & Social Science-Department of Home Science	Basics of Food and Nutrition-Q
120.	Faculty of Arts & Social Science-Department of Home Science	Advanced Nutritional Biochemistry- P
121.	Faculty of Arts & Social Science-Department of Home Science	Food Science-P
122.	Faculty of Arts & Social Science-Department of Home Science	Advance Nutrition-P
123.	Faculty of Arts & Social Science-Department of Home Science	Advance Nutrition
124.	Faculty of Arts & Social Science-Department of Home Science	Food Science
125.	Faculty of Arts & Social Science-Department of Home Science	Current Trends & Issues in Food & Nutrition
126.	Faculty of Arts & Social Science-Department of Home Science	Nutrition for Health & Fitness
141	Faculty of Arts & Social Science-Department of Home Science	Nutrition for Health & Fitness-P
142	Faculty of Arts and Social Science, Department of Liberal Arts and Humanities	Agriculture Economics
143	Faculty of Arts and Social Science, Department of Liberal Arts and Humanities	Economics of Agriculture


Jai Hind