

Provision of Healthy and Affordable Food Choices for all on Campus



Swami Vivekanand Subharti University, Meerut

(Established under U.P. Govt. Act no. 29 of 2008 and approved under section 2(f) of UGC Act 1956)

Healthy and Affordable Food Choices in Campus

Swami Vivekanand Subharti University offers an excellent range of dining facilities within the university campus. The University houses fourteen cafetria/canteens serving multi-cuisine menus, including Indian, Continental, and Chinese dishes, in a modern and hygienic environment.

For snacks, juices, beverages, and a variety of Indian and Continental fast foods, three modern cafeterias operate within the campus. In addition, vending machine cafés are available across college buildings to enhance accessibility and convenience for students and staff.

Provision of Sustainable, Nutritious and Economical Food Options on Campus

All of Swami Vivekanand Subharti University's cafeterias and dining establishments offer staff, teachers, and students wholesome, reasonably priced meals. The university community's health and wellbeing are supported by the vast range of nutrient-dense food alternatives that are made available by the campus cafeterias. To encourage a healthy and balanced diet, the menus feature freshly made dishes that contain seasonal fruits, vegetables, cereals, legumes, and dairy products.

The cafeterias provide a wide variety of food options to accommodate the dietary requirements and tastes of students from different areas. Along with snacks, drinks, breads, and sandwiches, a range of cuisines, including Chinese, South Indian, and North Indian, are offered. In every school dining facility, special care is paid to preserving the nutritional value, cleanliness, and quality of the food.

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 dining services. 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.

All forms of alcoholic beverages and drugs are strictly prohibited on campus. Consumption or possession of hard drinks constitutes a punishable offense under university regulations

Monitoring & maintaining Quality of the Food: Swami Vivekanand Subharti University has established dedicated Food Committees to ensure the provision of safe, nutritious, hygienic, and affordable food across the campus. These committees monitor food quality, hygiene standards, pricing, and service efficiency in hospital cafeterias, hostels (mess), and campus canteens.

Through these initiatives, the university contributes to the United Nations Sustainable Development Goals (SDGs), particularly SDG-3: Good Health and Well-Being and SDG-2: Zero Hunger. By ensuring the availability of nutritious, safe, and affordable food on campus, the university promotes healthy eating habits, supports overall well-being, and helps create a food environment that encourages balanced nutrition and sustainable health practices among students, faculty, and staff.



Canteens and Food Courts at Swami Vivekanand Subharti University, Meerut

1. Hospital Food Committee-The dietitian is responsible for checking the quality of food and ensuring that all nutritional requirements are met for patients.

Key Responsibilities:

- Ensuring hygienic preparation and distribution of food for patients, attendants, staff, and visitors.
- Monitoring nutritional standards in patient diets as per medical prescriptions.
- Regular inspection of kitchen hygiene, food storage, and sanitation practices.
- Ensuring compliance with food safety and public health regulations.
- Reviewing feedback from patients and hospital staff regarding food quality and service.
- Maintaining affordability and quality consistency in hospital cafeterias.

This committee ensures that dietary services support patient recovery and overall well-being.

2. Hostel Mess Committee- 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. 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. Our aim is to provide a wholesome and balanced diet for all the students in a clean and hygienic environment. Regular inspections enable us to maintain the highest standards.

Messes are available at:

- ✧ Bhagini Nivedita Hostel
- ✧ Rani Durgawati Hostel
- ✧ Dr. Kotnis Hostel
- ✧ Gohain Hostel
- ✧ Shyam Ji Krishna Hostel
- ✧ Lachit Hostel & Udham Singh Hostel
- ✧ Madan Lal Dhingra Hostel & Veer Hakiqat Rai Hostel

The Hostel Mess Committee supervises food services provided in student hostels to ensure balanced nutrition and cost-effectiveness.

Key Responsibilities:

- Planning and approving balanced and nutritious weekly/monthly menus.
- Ensuring food quality, freshness, and hygienic preparation.
- Monitoring pricing to maintain affordability for students.
- Addressing student feedback and resolving grievances related to food services.
- Conducting regular inspections of mess kitchens and dining areas.
- Encouraging inclusion of seasonal, healthy, and culturally diverse meal options.
- Student representatives are often included in the committee to ensure transparency and participatory decision-making.

3. Canteen Committee- The Canteen Committee is responsible for supervising food outlets and cafeterias functioning on campus. Vending machine cafés are also provided within the college premises to ensure accessibility.

Key Responsibilities:

- Ensuring availability of healthy and affordable food and beverage options.
- Regulating pricing to ensure it remains reasonable compared to external market rates.
- Enforcing hygiene and food safety standards.
- Conducting periodic inspections and quality checks.
- Promoting healthier alternatives such as low-oil, nutritious, and hygienically prepared meals.
- Addressing complaints and feedback from students and staff.
- The committee ensures that students and staff do not need to leave campus for safe and nutritive food.



Vending Machines



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आचार्य मनिष र. जोशी
सचिव

Prof. Manish R. Joshi
Secretary



सत्यमेव जयते



विश्वविद्यालय अनुदान आयोग
University Grants Commission
(शिक्षा विभाग, भारत सरकार)
(Ministry of Education, Govt. of India)

D.O. No. 12-2/2024(CPP-II)(C. 143010)

15th July, 2024/ 24 आषाढ, 2024

Subject: Prohibition of sales of unhealthy foods in educational institutions and promote healthy food options in canteens of Higher Education Institutions (HEIs).

आदरणीय महोदय/महोदय,

Good health is a fundamental privilege for humanity. India is facing a rapid increase in diseases, with 1 in 4 people being either obese or diabetic/pre-diabetic, as per the ICMR report 2020-2023.

As you are aware, National Advocacy in Public Interest (NAPi) is a national think tank on nutrition-consisting of independent experts in epidemiology, human nutrition, community nutrition and paediatrics, medical education, administration, social work, and management. Concerned over the rising obesity, diabetes and other Non-communicable diseases (NCDs), to build a case for accelerated implementation of the National multi-sectoral Plan of Action (NMAP) for Prevention and Control of common NCDs (2017-2022), NAPi has requested to prohibit sales of unhealthy foods in educational institutions and promote healthy food options in canteens.

As you are aware, the UGC has already notified advisories on similar subjects vide its letters dated 10th November 2016 and 21st August 2018. In continuation of the above, the Higher Education Institutions (HEIs) are once again requested to implement the prohibition of sales of unhealthy foods in educational institutions and promote healthy food options in canteens to curb the ongoing epidemic of NCDs effectively by reducing the consumption of unhealthy ultra-processed of HFSS foods.

सादर,

भवदीय,

(मनिष जोशी)

सेवा में,

सभी विश्वविद्यालयों के कुलपति।

सभी महाविद्यालयों के प्राचार्य।



SUBHARTI
UNIVERSITY
Meerut
UGC Approved



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

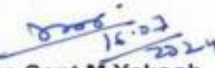
Sub: Prohibition of sales of unhealthy foods in Educational Institution- regarding

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
Copy forwarded to information of:-

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

Date: 16 .07.2024


Registrar

0121 6678000

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

Notices for prohibition of sales unhealthy food

Web link of the above said facility is as under:

<https://subharti.org/documents/committee/Food%20Committee%20Meeting.pdf>

<https://subharti.org/documents/unsdg/new/Report%20on%20SDG%20-%20202.pdf>
