

SHIV NADAR
INSTITUTION OF EMINENCE DEEMED TO BE
UNIVERSITY
DELHI NCR

SHIV NADAR UNIVERSITY PROGRAM ON FOOD INSECURITY



Purpose

Shiv Nadar University is committed to ensuring food security on campus for both students and staff. We understand the considerable role food security plays in productivity, student success, health, and well-being and it is thus of immense importance that steps are taken at administrative, academic, and personal levels to ensure the same.

Shiv Nadar University envisions a society where the citizens no longer suffer from hunger and food insecurity. As per the World Food Programme, 135 million people in the world suffer from acute hunger, a number that is steadily increasing. This scenario puts into perspective the importance of the participation of the university both from the knowledge- sharing perspective and its responsibility as an organization to ensure food security.

Overview of the program

At Shiv Nadar University, we have ensured availability of nutritious and affordable food and at the same time focus on enhancing awareness towards importance of eating nutritious and, regular meals.

To achieve this, and ensure food security on campus, several interventions and initiatives have been put in place for both students and staff on campus.

Interventions to ensure Food Security for Students

The university has a full program and extensive initiatives to ensure food security on campus. We have 3 separate dining halls within hostel clusters to provide 3 meals per day to all the students at a reasonable, affordable cost that the university sets for the entire year (There is no inflation in this cost during the year). The daily food menu and the full spectrum of healthy and well-balanced food choices are made available. Besides, we have 10 food kiosks, cafes and vending machines at vantage places open for snacks, tea, and coffee 24*7. The student food committee participates in the management of dining halls and the selection of the menu.

Besides this,

Each hostel is provided with a pantry on the ground floor, equipped with microwave ovens, water coolers fitted with RO and purifiers, a coffee machine, egg boilers, and induction cooktops.

- The pantry may be used only for the preparation of light snacks and is not meant to be an alternative to the dining halls.
- Residents are to ensure that the pantries are used and maintained in a neat and hygienic manner.
- Cooking of any sort is strictly prohibited in individual rooms and is considered to be a safety and hygiene hazard.

We have a programs built in to prevent or alleviate hunger among students?

Some examples:

- **Free meals for students from economically weak background**

1. The University believes in creating opportunities while supporting deserving students from economically backward areas of rural India. One such example is students from VidyaGyan School ¹ who are from rural India and potential high achievers at par with their urban counterparts. Every year, under rural scholarship, the university covers the educational and living expenses and free-of-cost meals for the students. Besides, many other schools have been included in this program in the past such as: Jawahar Navodaya Vidyalaya, Pratibha Vikas Vidyalaya, Municipal Schools, Schools in Schedule V regions, Super 30, Art of Living Schools, Udayachal School, Satya Bharti School, Kallam Anji Reddy Vidyalaya, Sarswati Vidya Mandir, The Suryodaya School, Isha Vidhya, Vidya School, Vidya Vanam School, Door Step School, Free School India, Sri Sathya Sai VidyaKendra, Ramakrishna Mission Vidyapith

- **Besides, having a full program and extensive initiatives to ensure food security on campus, the University has pantries across all academic blocks and student residential areas where students have access to tea, coffee and drinking water at no cost throughout the day.**

- The University offers Financial Aid and Scholarships to students who are selected through the specified admission criteria(s) in undergraduate programs, covering part or full academic and living expenses. Scholarships are provided to students based on different eligibility criteria. University is committed to helping deserving students and does not want finance to be a hurdle in the educational journey of exceptional students. Some of these categories include Merit-cum-Means Scholarship, Gifted Student Scholarship, Rural scholarship where university extends its support to financially constrained students with academic strengths and potential.

1 VidyaGyan schools were established in 2009 by the Shiv Nadar Foundation to identify and nurture gifted students from economically underprivileged rural backgrounds and transform them through highquality education into future leaders



Dining Hall

The university provides sustainable food choices for the entire community on campus. Reflecting the diversity of students from 28 states in the country, international students and staff, we provide healthy and well-balanced food choices. The daily menu offers vegetarian food, and other specific food needs like Jain food, vegan, or any other dietary restrictions. All this information is shared with students and parents at the time of admission as well as mentioned in the student and parent handbook.

A. Availability

Catering to the cultural and food preferences of students, the two large dining Halls (DH 1 & 2) provide a full spectrum of gastronomic delights. In addition, there is a smaller satellite dining Hall (DH 3) for students residing in the apartment hostel accommodation. It is functional seven days a week and has a webpage “messmenu.in” reflecting the day’s menu. The dining halls provide breakfast, lunch, evening snacks, and dinner as per the published menu as well as certain a-la-carte options. In addition, a midnight meal is served till 2:00 AM every day for those who burn the midnight oil in various academic and extracurricular pursuits.



B. Ensuring Hygiene

The dining areas adhere to the highest standards of hygiene consciousness and are well- furnished and fully equipped. Functional seven days a week, the dining halls offer an assortment of Indian and International food choices and are serviced by certified caterers with HACCP (Hazard Analysis and Critical Control Points). Due diligence is exercised in bringing the vendors on board and rigorous checks are in place by the administration to ensure compliance with the highest standards of hygiene and quality. In addition, there is a students' food committee, which participates in finalizing menu with food vendors and conducts audit of all food operations on the campus. Free filtered drinking water is made available across the campus. Testing of water is also done to ensure that mineral level is within recommended and permissible limits as well.

C. Sustainable Food Choices

The facilities on campus include vegetarian, non-vegetarian, vegan, and other special meals in the three dining halls, ten food kiosks around academic blocks, and vending machines for snacks, tea, and coffee. A large student activity center has various food options, a large cafeteria, and a marketplace to buy groceries and readymade foods. Besides, the pantry on each floor in the academic area and the hostel are equipped with purified drinking water for students/staff/residents inside the campus. The students are provided sustainable food choices considering the rich diversity of the student population on campus. We promote reducing food wastage on campus by catering to various scheduled menus and food options.

1. Vegetarian Food Availability

1.1 Food options like vegetarian, vegan, Jain are ensured on campus. Any other dietary specifications from students are also accommodated at the time of admissions. The meal menus posted daily on university portal is reflected on the online on "messmenu.in". Students can see the menu and be aware of the food choices available.



Figure 1: Mess menu showing diverse options including vegetarian foods



Figure 2 Dining hall timings



2. Grievance redressal mechanism in place

2.1 Grievance redressal system is in the place where students can provide their feedback and then the student food committee takes it further to the relevant authorities to ensure redressal and resolution of the complaint.

2.2 Feedback portal is also available where students can mention their positive or negative feedback.

3. Organic Food for the students

At Shiv Nadar University, we prioritize procuring products from local sustainable sources, providing opportunities to local vendors to open food kiosks and vegetable shops within the campus. This helps support the local community with significant economic opportunities and provides fresh and sustainable food choices from local sources to university residents. We have partnered with Jaivik ('jaivik' means 'organic' in Hindi), local organic farm situated within 15 miles of the university campus. The produce from the farm is procured weekly and used in preparing meals that are served on campus.



Figure 3 Jaivik Farm deploys organic farming as the method of cultivation



Figure 4 Vegetables being grown at Jaivik Farm



Café

The Café housed in the central library building serves as a common area where faculty members and students interact over hot sumptuous food outside the classroom. The café offers a variety of snacks and beverages for quick bites in-between meals.

Vendiman

Automated vending machines are placed across the campus. From academic blocks, and hostels to indoor sports complexes, they provide a way for students to access affordable munchies and juices.



Health and Wellness

Wellness centre run by HCL Healthcare provides mental and physical support to the students. Healthcare personnel advises students on the importance of food and nutrition and the importance of eating healthy and regular meals.

Courses on Sustainability

UG Environment Science Course mandatory for all students talks about different aspects of sustainable development. Focus is also put on sustainable agriculture and different good management practices for natural resource consumption.

Student Food Committee

There is a student food committee in place that plays an important role in finalizing the menu with vendors and conducts audits of all food operations on campus. A grievance redressal system is in a place where students can provide their feedback and then the student food committee takes it further to the relevant authorities to ensure redressal and resolution of the complaint. They also play an important role in communicating students' feedback and suggestions further to the relevant authority.

Food kiosks

Food kiosks are open across the campus providing healthy food at affordable prices. Vegetarian options are available as well.

Supporting local community

People from local areas are provided opportunities to open food kiosks or vegetable shops inside the campus. This helps support the local community and increases economic opportunities.

Sustainable food choices

Sustainable food choices are available for all on campus with vegetarian options as well. All food kiosks, the main cafeteria, and dining halls provide options for vegetarian food at affordable rates. The green vegetable vendor providing fresh vegetables from local sources helps the university promote purchases from such local and sustainable sources.

The happy green vegetable shop is present on-campus for students and staff for them to avail fresh raw materials. Their contract outlines the importance of environmental, health, and safety considerations to be taken. In addition, organically farmed food is also provided by the university to the cafeteria sourced from Jaivik Farms every week promoting usage of sustainable foods and helping students provide nutritious and sustainably farmed food. (3.1)

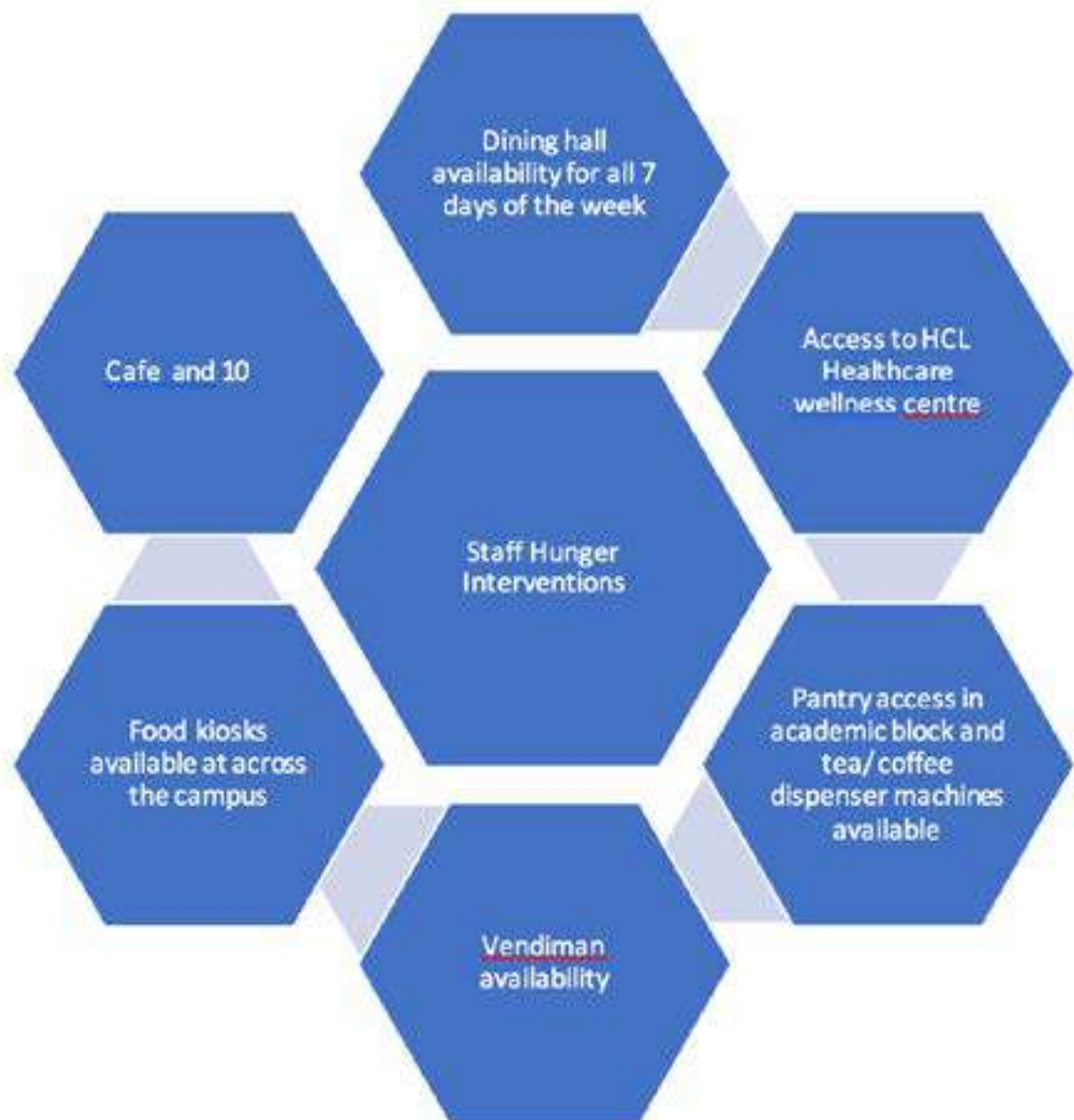


Figure 5: Happy Green Vegetable store provides local healthy vegetable



Figure 6 Fruit juices by Happy Green

Regular interventions to ensure Food Security for Staff



Some examples of key interventions done regularly:

- University provides food to all third-party staff at subsidized rates.
- Staff is provided with meal coupons and free access to drinking water and hot beverages from 8 am to 8 pm.
- Free meals are provided during university events, and food and sweets during festive seasons.
- During winter nights hot beverages are delivered to where the staff is posted.
- Additionally, students often engage in drives to serve staff in various ways.
- Vendiman machines are present across the campus to be easily availed for quick and small snacks.

The student-run Feeding India Chapter

Shiv Nadar University has the only student-run chapter on Feeding India. Passionate about eradicating hunger and reducing food wastage on campus, the students work closely with non-government organizations and schools around the university to distribute meals and spread smiles.

Aabhaar Drive-is conducted occasionally to share a plate of gratitude with workers on campus. The students conduct a mealslip collection drive out of their food money and provide meals for over 350 workers on campus.

Adrika Drive -the club students collaborate with AURA, the education student society of the university, and conduct a drive in partnership with a local nonprofit organization, Aadrika. The aim is to deliver educational workshops to kids at Aadrika using fun and knowledge activities, concluding with a delicious, wholesome meal.

Sard-E-Chuski -is Feeding India's flagship event to serve hot tea to the guards on duty on cold winter nights. The drive reaches out to over 100 guards and workers on campus. The university also provides hot tea twice at night during severe winters to all staff on duty.



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