

Provision of Healthy and Affordable Food Choices on Campus

Shiv Nadar University provides **healthy and affordable food choices** for all members of the campus community through a full program and a range of initiatives designed to ensure food security on campus. The university operates three separate dining halls within hostel clusters that provide three balanced meals per day to all students at a reasonable and affordable cost set for the entire academic year, without inflation or mid-year cost increases. The daily food menu includes a wide-spectrum of healthy and well-balanced food choices, ensuring that nutritional needs are met for students, staff, and residents alike.

In addition, the campus houses ten food kiosks, cafés, and vending machines located at strategic points, open 24×7 for snacks, tea, and coffee. **The Students' Food Committee** plays an active role in the management of dining halls, selection of menus, and audit of food operations, ensuring transparency and responsiveness to community needs.

The dining areas adhere to the highest standards of hygiene and food safety, and are well-furnished, fully equipped, and functional seven days a week. All dining halls are serviced by certified caterers who comply with **HACCP (Hazard Analysis and Critical Control Points)** standards. Due diligence is exercised in the selection of vendors, and rigorous checks and audits by the university administration ensure compliance with hygiene, quality, and safety standards. Free filtered drinking water is available across the campus, and regular testing confirms that mineral levels remain within recommended and permissible limits.

Sustainable Food Choices

The university promotes sustainable food choices in line with its commitment to environmental stewardship and community well-being. Meal options include vegetarian, non-vegetarian, vegan, and other special dietary meals, reflecting the diverse dietary preferences of the campus community. The daily meal menus are posted on the university portal and are also available online via messmenu.in, enabling students to stay informed about available food choices in real time.

A large student activity center further enhances access to healthy and affordable food options, featuring a cafeteria and a marketplace for groceries and ready-made foods.

Pantries located on each floor in both academic and residential buildings are equipped with purified drinking water, ensuring convenient access for all. The university also

encourages reducing food wastage on campus through carefully planned, scheduled menus, promoting efficient use of food resources.

Alignment with the UN SDG goals

Through these initiatives, the university demonstrates its strong commitment to the UN Sustainable Development Goals. By ensuring affordable access to healthy and nutritious food, maintaining high hygiene standards, and providing inclusive dietary options supported by sustainable food systems, the university actively supports the well-being, nutrition, and food security of its community. The promotion of waste reduction, transparent food governance, and continuous quality monitoring further underscores the institution's contribution toward healthier lifestyles, equitable access, and sustainable campus living.

