

Sustainable food choices for all on campus

Shiv Nadar University 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.

The university operates three dining halls that serve nutritious, well-balanced meals seven days a week, along with ten food kiosks, cafés, and vending machines strategically placed around academic blocks and residential areas. These facilities offer a variety of Indian and international cuisines, with vegetarian, non-vegetarian, vegan, and other dietary-specific food options. The daily menu is published on the university portal and the website -messmenu.in, allowing the campus community to view available meals in advance.

Our commitment to sustainability is established through our food sourcing practices. We actively procure produce from Jaivik Farm, a local organic farm located within 15 miles of the campus. This partnership ensures the regular supply of fresh, chemical-free vegetables while supporting local farmers and sustainable agriculture. Additionally, local vendors and small entrepreneurs are given opportunities to operate on-campus food kiosks and vegetable shops, strengthening the local economy and reducing the carbon footprint associated with food transport.

All dining services are managed by **HACCP (Hazard Analysis and Critical Control Points)**-certified caterers, ensuring **high hygiene standards and food safety**. The Students' Food Committee on campus works closely with the administration and vendors to finalize menus, audit food quality, and address feedback through a grievance redressal mechanism, ensuring that the food provided remains healthy, safe, and responsive to community needs.

The university also provides pantries on each floor in academic and residential areas, equipped with microwave ovens, induction cooktops, and RO-purified drinking water, allowing students and staff to prepare light meals or snacks conveniently and hygienically.

The entire program on food security emphasizes food sustainability and waste reduction, encouraging responsible consumption through scheduled meal plans and awareness initiatives led by student organizations such as the Feeding India Chapter, which focuses on minimizing food wastage and redistributing surplus meals to those in need.

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.

