

Shiv Nadar Institution of Eminence

Program on student food insecurity and hunger

The university 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.

The **Food Security Program** operates through a structured system that includes three dining halls within hostel clusters, providing three balanced meals per day to all students at a reasonable and affordable cost determined annually by the university. 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, including vegetarian, non-vegetarian, vegan, and Jain options, reflecting the diverse dietary preferences of the campus community.

To further enhance access and convenience, the university maintains ten food kiosks, cafés, and vending machines located across academic and residential areas, operational 24×7 for snacks, tea, and coffee. Every hostel is equipped with a pantry containing microwave ovens, induction cooktops, coffee machines, and RO-purified drinking water, ensuring that students have access to safe and hygienic food preparation spaces.

Targeted Interventions

The university has also instituted specific initiatives to support students from economically weaker backgrounds. Under the Rural Scholarship and Financial Aid Schemes, eligible students—such as those from VidyaGyan Schools and other partner institutions—receive free meals along with educational and living expense support. This ensures that no student faces hunger or food insecurity due to financial constraints.

Maintaining Standards

The dining halls and food services are managed by certified caterers operating under **HACCP (Hazard Analysis and Critical Control Points)** standards, with rigorous vendor checks and regular audits by the administration. The Students' Food Committee plays an active role in menu planning, quality monitoring, and grievance redressal, ensuring accountability and student participation.

Prioritizing local purchase and supporting local staff

In addition, the university promotes sustainable and locally sourced food options by partnering with Jaivik Farm, a nearby organic farm located within 15 miles of the campus, to procure fresh produce weekly. Local vendors and small entrepreneurs are also given

opportunities to operate on-campus food kiosks, supporting both community engagement and sustainable food systems.

Student drives – an integral part of institutional initiatives.

Complementing the institutional initiatives, the **student-run Feeding India Chapter** regularly conducts outreach drives such as **Aabhaar Drive**, **Adrika Drive**, and **Sard-e-Chuski**, aimed at reducing food wastage and providing meals to workers and underprivileged groups, thereby extending the university's impact beyond the campus.

Overall, the University's Food Security Program ensures comprehensive, equitable, and sustainable access to food, addressing both the nutritional and social dimensions of hunger among students and staff.

