

Mess Committee Policy Document

1. Introduction

The establishment of a Mess Committee at Manipal University Jaipur is fundamental to effectively manage dining facilities and to cater to the varied culinary preferences of students, faculty, and staff. This policy document defines the guidelines and procedures for the formation, composition, and responsibilities of the Mess Committee.

2. Objective

The Mess Committee's primary purpose is to oversee dining operations across the campus, including cafeterias and dining halls. The committee aims to maintain high standards of food quality, hygiene, and affordability, while also accommodating the diverse dietary needs and preferences of the university community.

3. Composition of the Mess Committee

The Mess Committee shall include the following members:

a. Chairperson

The Vice-Chancellor or an appointed representative will serve as the Chairperson of the Mess Committee.

b. Administrative Representative

A senior administrative staff member, appointed by the Vice-Chancellor.

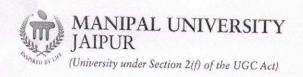
c. Faculty Representatives

Two faculty members selected by the Academic Council.

d. Student Representatives

Four student members, including at least one undergraduate and one postgraduate student.

Student representatives will be elected annually through a transparent election process conducted by the Student Government or a similar body.



e. Dining Services Manager

The Dining Services Manager or an appointed representative will serve as an ex-officio member.

f. Expert Consultant (Optional)

The committee may choose to invite an expert in culinary arts, nutrition, or food services for specialized guidance.

4. Roles and Responsibilities

a. Chairperson:

Preside over Mess Committee meetings.

Ensure the committee operates efficiently and effectively.

b. Administrative Representative:

Provide administrative support to the committee.

Liaison between the committee and university administration.

c. Faculty Representatives:

Represent the academic community's interests and concerns.

Participate in decision-making regarding menu planning and quality control.

d. Student Representatives:

Voice the students' preferences and feedback.

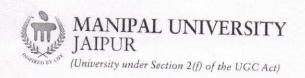
Collaborate with dining services to address student concerns.

Assist in organizing periodic surveys to gather student feedback.

e. Dining Services Manager:

Implement the decisions of the Mess Committee.





Provide updates on food quality, hygiene, and financial matters.

Collaborate with the committee to address issues and concerns.

5. Meetings and Decision-Making

The Mess Committee shall hold regular meetings at least once a month during the academic year, with additional meetings as needed. Decisions regarding menu planning, pricing, quality control, and any significant changes in dining services will be made by a majority vote of the committee members. In the event of a tie, the Chairperson will have the casting vote.

6. Transparency and Accountability

The Mess Committee is committed to maintaining transparency and accountability. Meeting minutes, financial reports, and committee decisions will be documented and made accessible to the university community upon request. An annual report summarizing the committee's activities and achievements will also be published.

7. Amendments to Policy

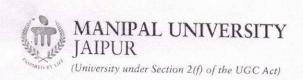
This policy document can be amended by a two-thirds majority vote of the Mess Committee members. Proposed amendments shall be submitted in writing at least one month before a meeting where voting will take place.

8. Conclusion

The formation of the Mess Committee at Manipal University Jaipur ensures the provision of high-quality dining services that meet the needs and preferences of our diverse university community. This policy document serves as a guide for the establishment and functioning of the committee, fostering transparency, and accountability in managing dining facilities within the university.

Number	Year	Major Revision		
Version 4.0	2024	Promote inclusivity		
Version 3.0	2022	Food Menu Distribution		
Version 2.0	2021	COVID 19 Regulations		
Version 1.0	2020	Initial policy		

PALI



Approval





Manipal University Jaipur's Commitment to Providing Sustainable Food Choices for All

Manipal University Jaipur (MUJ) is dedicated to fostering sustainability across all aspects of campus life, including the food choices available to students, staff, and visitors. Understanding the importance of responsible food consumption in reducing environmental impact, promoting health, and supporting local communities, MUJ has made sustainable food practices a priority. Through various initiatives, the university ensures that sustainable, nutritious, and ethically sourced food options are accessible to everyone on campus.

MUJ emphasizes sourcing food products that are environmentally responsible and ethically produced. The university prioritizes, Whenever possible, MUJ sources fresh produce and food items from local farms and suppliers. By purchasing locally, the university reduces the carbon footprint associated with food transportation, supports the regional economy, and promotes the use of seasonal ingredients. MUJ actively seeks to incorporate organic food into its menus, reducing the use of synthetic pesticides and fertilizers, and promoting healthier ecosystems. This ensures that the food served on campus is not only sustainable but also free from harmful chemicals. The university partners with suppliers that adhere to fair trade practices and ethical labor standards, ensuring that workers involved in food production are treated fairly and that the supply chain aligns with MUJ's sustainability goals.

To further its commitment to sustainability, MUJ has implemented several measures aimed at reducing food waste and promoting environmentally friendly practices: Waste Reduction Initiatives, in dining halls and food courts, MUJ has introduced measures to minimize food waste, including portion control and monitoring systems to track food consumption. Leftover food is carefully managed to ensure minimal wastage.

Composting and Recycling, Organic waste generated from food preparation is collected and composted, contributing to soil health and reducing the amount of waste sent to landfills. MUJ also promotes recycling programs across campus, encouraging the use of recyclable or biodegradable packaging materials for food and beverages. Reusable and Eco-friendly Utensils, In alignment with its disposable policy, MUJ encourages the use of reusable utensils and containers in all dining facilities. Single-use plastics, such as straws and cutlery, have been eliminated or significantly reduced, further cutting down on waste.

MUJ is committed to offering balanced, health-conscious meals that align with sustainable practices: Recognizing the environmental benefits of plant-based diets, MUJ has increased the availability of vegetarian and vegan meals. These options reduce the environmental impact of food production and cater to diverse dietary preferences within the campus community. To help students and staff make informed food choices, MUJ provides clear labeling on all meals, highlighting key nutritional information as well as the sustainability credentials of each item, such as whether it is organic or locally sourced. In addition to providing sustainable food





choices, MUJ actively engages the campus community in learning about sustainability and responsible consumption: MUJ regularly organizes workshops and awareness campaigns on topics like sustainable eating, food waste reduction, and the environmental impact of food choices. These initiatives aim to educate students and staff on how they can contribute to a more sustainable food system both on and off-campus. The university encourages student organizations to participate in sustainability efforts related to food. Clubs often collaborate with the campus dining services to promote sustainable choices or host events like farmers' markets and food drives, further fostering a culture of responsible consumption. MUJ's commitment to sustainability extends beyond the campus boundaries. The university works closely with local farmers, suppliers, and sustainability organizations to support the broader community: By collaborating with nearby agricultural producers, MUJ helps to promote sustainable farming practices, providing a platform for local farmers to showcase their products and contribute to the university's food system. MUJ frequently hosts events focused on sustainability, bringing together students, faculty, local businesses, and community members to discuss and promote sustainable food systems, contributing to the growth of responsible practices in the region.

Manipal University Jaipur's efforts to provide sustainable food choices reflect its broader commitment to environmental stewardship, ethical sourcing, and community well-being. By offering a wide variety of eco-friendly, nutritious, and locally sourced food options, the university sets a strong example of responsible food consumption. Through continued innovation, education, and collaboration, MUJ strives to create a campus environment where sustainability is not just a goal but a daily practice, ensuring that future generations can enjoy a healthier, more sustainable world.

List of Food Vendors at Campus for sustainable food choices

S.No	Shop No.	Locations	Shops Name	Shops Type	Vendors Name
1	Shop No- 13/GF/Lobby/1C	Shop at Ground Floor 1C Lobby	Chilling Point (Vadilal)	Food & Beverage	Mr. Anil
2	Shop No-3/FC/FF	Food Court, First Floor (1AB side)	National Juice and Fast Food	IFood & Beverage	Mr Laxman
3	Shop No-11/ GF/TMA/2AB	Shop Near TMA Pai Auditorium, Ground Floor, 2AB		Food & Beverage	Mr. Sagar Singh





		Food Court, First			
4	Shop No-2/FC/FF	Floor (1AB side)	Tirupati Dosa	Food & Beverage	Mr Kapil
5	Shop No- 10/GF/SPA/2AB	Shop Near Sharada Pai Auditorium, Ground Floor, 2AB	The Italian Oven	Food & Beverage	Mr. Chandan Singh
6	Shop No-1/FC/FF	Food Court, First Floor (1AB side)	Slice of Haven (Mini Meal)	Food & Beverage	Mrs Kritika
7	Shop No- 9/GF/SPA/2AB	Shop Near Sharada Pai Auditorium, Ground Floor, 2AB	Munchies	Food & Beverage	Mr. Amit Kaswan
8	Shop No-5/FC/GF	Food Court Ground Floor (1AB side)	Vinayak Agencies	Food & Beverage	Mr. Deepak Gupta
9	Shop No-6/FC/GF	Food Court, Ground Floor	Coffee Day	Food & Beverage	Mr. Shubham Bansal
10	Shop No-4/FC/FF	Food Court, First Floor (1AB side)	N.K.B Foods	Food & Beverage	Mr Kuldeep & Ms Varsha
11	114/GF/Lobby/1C	Shop on Ground Floor 1C Lobby (Quess Corps)	(Quess Corps)	Food & Beverage	Mr Dinesh villlan
12	Shop No- 16/GF/SAA/1AB	Shop in Student Activity Area 1AB (Quess Corps)	(Quess Corps)	Food & Beverage	Mr Dinesh villlan
13	Shop No- 17/FF/2AB	Shop on First Floor 2AB (Quess Corps)	`	Food & Beverage	Mr Dinesh villlan



DATE	21.10.23	22.10.23	23.10.23	24.10.23	25.10.23	26.10.23	27.10.23
DISH TYPE	Monday	Tuesday	Wednesday	Thursday	FRIDAY	Saturday	Sunday
Main- I	SET DOSA	ALOO PAYAZ PARATHA	MASALA POORI	VEG IDLI	РОНА	PAV	CHOLE MASALA
IVIAIII- I	SAMBAR	CURD	ALOO BHAJI	SAMBAR	RAGI PAN CAKE	ВАНЈІ	BHATURA
Main- II	MASALA DALIYA	CORN FLAKS	RAWA HALAWA	MASALA SEVIYA	CHOCOLATE SAUCE	MASALA OTAS	CORN FLAKS
IVIdIII- II	COCONUT CHUTNEY				GREEN CHUTNEY	GREEN CHUTNEY	GREEN CHUTNEY
BREAD	PLAIN BREAD/ WHOLE	PLAIN BREAD/ WHOLE	PLAIN BREAD/ WHOLE	PLAIN BREAD/ WHOLE	PLAIN BREAD/ WHOLE	PLAIN BREAD/ WHOLE	PLAIN BREAD/ WHOLE
DILLAD	WHEAT	WHEAT	WHEAT	WHEAT	WHEAT	WHEAT	WHEAT
HOT Beverage	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK
	COLESLAW	/ CUCUMBER	COLESLAW	POTATO/ CUCUMBER	COLESLAW	COLESLAW	POTATO/ CUCUMBER
EGG	EGG		BOILED EGG		BOILED EGG		BOILED EGG
Fruit	BANANA		BANANA		BANANA		BANANA
Butter	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER
Jam	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM
Pickle	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE
LUNCH (12:00 to 14:30)							
Salad	CORN PEANUT SALAD	GREEN SALAD	GREEN SALAD	LOBIYA SPROUT SALAD	GREEN SALAD	MIX SPOURT SALAD	GREEN SALAD
Rice Dish	JEERA RICE	STEAM RICE	RICE	PLAIN RICE	JEERA RICE	JEERA RICE	STEAM RICE
DAL	DAL METHI	NORTH RAJMA	DAL PUNJABI	KADHI PAKODA	DAL PALAK	PINDI CHOLE	RED MASOOR DAL
VEG	LAUKI KOFTTA	GAJAR MUTTER	SOYA MUTTER	LAUKI DO PAYAZ	ALOO GOBHI	ARBI	SEV TAMATAR
Curd/SOUP	BUTTER MILK	CURD	BUTTER MILK	RASANA	LEMON WATER	JAL JEERA	SWEET LASSI
Bread- I	MULTIGRAIN ROTI/ MESSI ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI/ MASALA ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI/ POORI	MULTIGRAIN ROTI
CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI
SPECIAL	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY
PAPAD	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS
			н.т	(17:300TO18:30)			
MAIN	MAGGI	FRUIT BUN	PASTA	JHALMURI	VEG PAKODA	ALOO PUFF	DHAI BHALLA
TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE
	DINNER(19:30TO21:30)						
Salad	GREEN SALAD	GREEN SALAD	CHANA SPROUT SALAD	GREEN SALAD	GREEN SALAD	PASTA SALAD	KIMCHI SALAD
Rice Dish	PLAIN RICE	JEERA RICE	STEAMED RICE	Plain Rice	PLAIN RICE	STEAMED RICE	VEG FRIED RICE/CHICKEN FRIED RICE
DAL	BLACK MASSOOR DAL	DAL FRY	GREEN MOONG DAL	TOOR DAL TADKHA	MIX DAL	DAL LAHSUNI	MIX MOTI DAL
VEG		TAWA VEG		PUNJABI CHAP MASALA		ALOO BHUJIA	
PANEER	KADHAI PANEER		MUTTER PANEER		TAWA PANEER		CHILLI PANEER
NON VEG	EGG CURRY		CHICKEN CURRY		CHICKEN HADBADI		CHILLI CHICKEN
Dessert		COCONUT BASEN BURFI		PASTTRY		SEVIYA KHEER	VEG RAITA
Bread- I	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI