



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





MANIPAL UNIVERSITY
JAIPUR

(University under Section 2(f) of the UGC Act)

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	Food & Beverage	Mr Laxman
3	Shop No-11/GF/TMA/2AB	Shop Near TMA Pai Auditorium, Ground Floor, 2AB	Devine Snacks	Food & Beverage	Mr. Sagar Singh



4	Shop No-2/FC/FF	Food Court, First 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	Shop No-14/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)	(Quess Corps)	Food & Beverage	Mr Dinesh villlan

