



Evidence(s)



THE-Impact Ranking

University : Sri Sri University
Country : India
Web Address : www.srisriuniversity.edu.in

SDG2: ZERO HUNGER

2.3 Student Hunger

2.3.2 Student and Staff Hunger Interventions

Provide interventions to target hunger among students and staff (e.g. including supply and access to food banks/pantries)



Plate 1 “Kaivalya” Central dining place



Plate 2 Spirit of volunteering



Plate 3. Certified kitchen of Sri Sri University



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Plate 4. Different outlets on the university campus

Description:

The Central Dining Space

The main dining area on the Sri Sri University campus is called "Kaivalya." It serves breakfast, lunch, and dinner three times a day (**Plate 1**).

The meaning of the word "Kaivalya" is "liberation" (a path of of "Raj Yoga"). "Kaivalya," which echoes a similar feeling on campus, is emancipation from an empty stomach. It's also the Annadatta of the campus. The central dining mess offers hygienic kitchen services and is 100% vegetarian.

Food from all around the world is served to a diverse range of patrons. All of the workers, employees, and students eat together in a communal setting.

By providing those who are interested with the chance to participate in the kitchen's serving operations, the volunteer spirit is promoted (**Plate 2**).

The canteen operated by Sri Sri University has also received **ISO:22000 and FSSAI Certificates** for maintaining quality and hygiene in food. The FSSAI certificate is issued by Health and Family Welfare Department Food Safety and Standards Authority of India. The aim of the dining facility is to



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serve organic food as far as possible. The menu is different for all seven days a week and gets updated every six months based on a feedback system (**Plate 3**).

To meet the needs of hungry students and staff, the campus has cafeterias, multipurpose rooms, and a central common kitchen. Breakfast, lunch, and dinner are all true sattvik vegetarian dishes prepared in the kitchen. The cafeterias provide a variety of options, including sandwiches, juices, and entrees. Additionally, it is open from 7:00 a.m. until 10:00 pm (**Plate 4**).