



## Evidence(s)



### THE-Impact Ranking

University : Sri Sri University  
Country : India  
Web Address : [www.srisriuniversity.edu.in](http://www.srisriuniversity.edu.in)

#### SDG2: ZERO HUNGER

### 2.3 Student Hunger

#### 2.3.3. Sustainable Food Choices on Campus

**Provide sustainable food choices for all on campus, including vegetarian and vegan food.**

  
**SRI SRI UNIVERSITY**

No. ER/2022/ 236 Dt:19.07.2022

**NOTIFICATION**  
**Mass Committee**

3. The competent authority is pleased to approve the Mass Committee comprising the following personnel:

(a) Mr. Kaushal Bamsagar, Asst. Professor, FMS	Convener
(b) Dr. Ravish Mathews, Assistant Professor FMS, Warden	Co-Convener
(c) Mr. Raniaj Viji, DDO	Member
(d) Ar. Rupai Shah, Asst. professor, POA	Member
Two Students from LUG & PG	
(e) Ms. Puspajali Hoi, Regd No: FMS/MBA/2021-22/082, Mobile no: 6305878804	Member
(f) Mr. Suvoirat Pattnaik, Regd No: FMS-MBA-21-22-087, Mob: 8245534325	Member
(g) Mr. Shiladitya Bohara, Regd No: FHM BAMS-21-26-025, Mob: 9917559941	Member
(h) Mr. Om. Panchodi, Regd No: FET/WCE/2021-25/040, Mob: 9900408800	Member
(i) Mr. Subhashish Rath, Head Kitchen	Coordinator

2. The following are the terms of reference:-

- To suggest a food menu with available seasonal vegetables and timing for breakfast, lunch & dinner.
- To watch over the cleanliness of the dining hall and the periphery.
- To bring about awareness among students and staff in reducing wastage of food.
- To review the students' feedback on food quality, wastage of food/vegetables and discipline.
- The Convener will convene the meeting of the committee once a week. Minutes of the meeting are to be sent to the Office of Executive Registrar and Director Operations.
- This Committee is constituted for a period of six months.

  
Prof. (Dr.) D. P. Sahoo  
Executive Registrar

**Copies to:**

- Office of the President
- Office of the Vice Chancellor



**Plate 1 Food selection committee**



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#### SDG2: ZERO HUNGER



Plate 2 Kaivalya ( Central dining space)



Plate 3 Cafeteria "Viswa"



Plate 4 "Sri Sri Tatwa"



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#### SDG2: ZERO HUNGER



Plate 5 Agricultural field of Sri Sri University



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Plate 6 Gaushala

#### Description:

##### **We create a sustainable food ecosystem through:**

- Zero use of plastic (HDPE and LDPE)
- Examining the impact of food menu on the environment
- Maximizing efforts to reduce wastage of food
- On campus farming and cultivation of crops, vegetables, fruits
- Promoting startups involved in organic farming and sustainable food production
- Selection of sustainable food suppliers
- Governance of food choices through Mess Committee



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A committee including experienced faculty members and students from several fields has been formed to aid in this food selection process (**Plate 1**). The committee is in charge of providing a variety of cuisine made from agricultural goods that are in season. The university has a rigorous vegetarian diet in place at all times. Staff members and students have always had the option to select the mandatory meal from a variety of classes.

By offering value-based food options on campus, Sri Sri University sets the standard in the following ways:

1. Vegetarian Food: Sri Sri University has pledged to serve only Satvik (pure vegetarian) food at all of its restaurants and food service establishments, and to make sure that plates and cups are used in these establishments.
2. High-nutritional-value ayurvedic food supplements: The multipurpose Tatva shopping center at Sri Sri University offers high-nutritional-value, immune-boosting, and therapeutic ayurvedic food supplements.
3. Organic fruits and vegetables grown on campus: Approximately 20% of the fruits and vegetables used in Sri Sri University's central kitchen (Kaivalya) are grown using organic farming practices on campus.
4. No Sugar: None of Sri Sri University's cafeterias or restaurants serve food or beverages that contain a lot of processed sugar. Conventional sweeteners, like jagri, are preferred instead.
5. No carbonated drinks: All Sri Sri University cafeterias strictly prohibit the serving of any kind of carbonated soft drink.

The central mess(**Plate 2**) strives to provide as much organic cuisine as it can. A portion of vegetables and other food materials is grown inside the campus by Faculty of Agriculture which is purely organic(**Plate 5**). and the rest are also bought from the nearby areas keeping the quality of the materials as the major criteria. In addition, Desi (Indigenous) cows are bred in the on-site Gaushala (Cowshed) (**Plate 6**).Everyone can get fresh milk and curd from these cows at Kaivalya, the central dining hall.In addition, we breed Desi (Indigenous) cows in our on-site Gaushala (Cowshed).



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#### SDG2: ZERO HUNGER

Everyone can get fresh milk and curd from these cows at Kaivalya, the central dining hall.. Every day of the week, a different menu is offered, and it is modified every six months in response to stakeholder feedback.

There are 3 cafeterias. These three distinct cafeterias offer a broad selection of food to meet the tastes of international students as well as those with distinct preferences from all around India. To keep the pupils interested, the menu is constantly changing. Its menu also includes continental fare to accommodate the needs of international students. Near the Kaivalya, which provides students with packaged foods, fruit juices, and snacks, is one of the cafeterias. The second one is located in Shruti's main academic building and offers a distinctive fusion of South Indian flavours contrasted with authentic ethnic Odia dishes. Breakfast oatmeals and lunch dishes are available here. Beautiful outdoor café, Vishwa Foods, is a bustling eatery. It offers students the ideal setting for mingling while indulging in delicious treats. As the primary cafeteria area, Vishwa occasionally hosts birthday celebrations, open-mic nights, Christmas carnivals, and social activities. There is also a gathering area and an outdoor gym here (**Plate 3**).

There is a multipurpose super market “Sri Sri Tatwa” inside the campus providing sustainable food choices (**Plate 4**).