

2 ZERO HUNGER



SUSTAINABLE DEVELOPMENT GOAL (SDG) 2

ZERO HUNGER



INDEX

#	Item	Page No
1	Summary Report	1-6
2	Food Policy	7-10
3	Minutes of Anurag University Canteen Committee	11-16
4	Report of Anurag University Canteen Committee	17-26
5	Anurag University Student Food Security Programme	27-28
6	Interventions to Prevent or Alleviate Hunger	29-30
7	Programs for Local Farming Community	31-40
8	Activities under SDG 2	41-60

SDG 2: ZERO HUNGER - REPORT 2024

1. Food Policy implemented from 2023
2. Campus food waste: 1.1 million tons in 2024
3. Programme for student food insecurity:

The University has established a comprehensive Student Food Security Programme to ensure that every student has constant access to safe, nutritious, and affordable meals. The same is briefed below:

a) Formal Framework: University Food Policy (2023)

The university's programme on student food insecurity is anchored in the University Food Policy (2023). The policy ensures access to food for all, promotes nutritious diets, maintains safety and hygiene, supports affordability, respects dietary diversity, encourages sustainable food systems, raises awareness on food insecurity, and drives continuous improvement.

b) Provision of affordable and nutritious meals for all students

The university ensures that day scholars and hostel residents have access to freshly cooked, nutritious, and affordable meals. Subsidised pricing and close monitoring of nutritional standards guarantee that financial limitations do not lead to hunger.

c) Food support during off-campus activities

During community engagement programmes and outreach activities, the university provides healthy meals to all participating students, ensuring food security even outside the campus environment.

d) Extended hours of food availability

Campus food services operate one hour before official working hours and two hours after closing hours, ensuring convenient access for students with early, late, or irregular schedules.

e) Affordable pricing compared to external vendors

Food available on campus is intentionally priced lower than private restaurants, preventing financial hardship and supporting consistent access to healthy meals.

f) Student awareness on food insecurity

To strengthen the understanding of food insecurity, the university regularly takes students to the Akshaya Patra Foundation. These visits expose students to the challenges faced by children from disadvantaged backgrounds and promote responsible consumption and social sensitivity.

4. Interventions to prevent or alleviate hunger among students:

The university has established a comprehensive set of interventions to ensure that all students have uninterrupted access to affordable, nutritious food and drinking water. These initiatives collectively prevent hunger, reduce food insecurity, and support student well-being. In the Indian context, food banks / food pantries, food vouchers are not relevant as the university canteens are open long hours and offer affordably priced meals. The interventions made by the university are listed below:

a) Universal access to campus canteens for all students

The university operates multiple canteens that are accessible to all students, including both day scholars and hostel residents. This ensures that every student has a reliable, on-campus source of cooked meals throughout the day.

b) Affordable and subsidised food pricing

Meals on campus are intentionally priced significantly lower than external restaurants and vendors, enabling students from diverse socio-economic backgrounds to eat regularly without financial stress. This affordability acts as a direct substitute for meal vouchers or food pantries commonly used in other countries.

c) Varied, balanced, and nutritious food options

The university provides a diverse range of healthy food choices, including vegetarian, regional, and nutritionally balanced meals. This ensures that students have regular access to nutritious food, helping prevent both hunger and malnutrition.

d) Extended canteen working hours to ensure meal availability

Food services operate one hour before the official start of the university day and stay open two hours after closing. This supports students with early travel, late academic schedules, lab work, or extracurricular responsibilities, ensuring that no student skips meals due to time constraints.

e) Food support during off-campus activities

During fieldwork, extension activities, community service programmes, and university-supported off-campus events, the university provides healthy meals for all participating students. This guarantees that students remain food-secure even when away from campus for long hours.

f) Free, 24×7 safe drinking water availability across campus

The university has installed clean drinking water vending machines at multiple locations, providing free, safe drinking water round the clock. This ensures that students have uninterrupted access to hydration, reducing health risks and supporting overall food security. Reliable water access is a key component of hunger prevention and student welfare.

5. Sustainable food choices for all on campus:

The university actively promotes sustainable, nutritious, and environmentally conscious food options across campus. These initiatives ensure access to vegetarian, vegan, non-vegetarian, and dairy-based foods while strengthening the university's commitment to SDG 2 (Zero Hunger) and SDG 12 (Responsible Consumption and Production).

a) Promotion of traditional and climate-resilient grains and fermented foods

The university supports sustainable diets by incorporating Jowar (Sorghum) *rotis*, a nutritious and climate-resilient millet, into regular meals. Jowar requires less water, is drought-resistant, and offers high nutritional value, making it an environmentally responsible alternative to conventional grains.

In addition, the university promotes the use of fermented rice dough to prepare traditional dishes such as *idli*, *dosa*, and similar items. Fermented rice foods are rich in probiotics, enhance gut health, improve nutrient absorption, and require minimal processing. Their preparation aligns with sustainable food practices and supports healthier dietary habits among students.

b) Availability of fresh fruits and natural juices

Fresh fruits, fruit bowls, and natural juices are widely available on campus, offering healthy, low-waste alternatives to processed snacks and beverages. This encourages students to adopt nutrient-rich and sustainable eating choices.

c) Diverse Food Choices: The university provides a broad spectrum of meal choices, including:

- Vegetarian and vegan meals
- Non-vegetarian dishes prepared responsibly
- Dairy products such as milk, curd, and paneer
- These options ensure inclusivity and support diverse dietary needs.

d) Local procurement of vegetables, fruits, and groceries

The campus prioritises local sourcing of vegetables, fruits, grains, and groceries to support regional farmers, reduce carbon emissions from transportation, and provide fresher ingredients to students.

e) Use of agricultural produce grown on campus

A small quantity of produce used in university kitchens is cultivated on the university's agricultural campus by students and staff. This farm-to-table system strengthens sustainability, ensures chemical-free produce, and offers experiential learning in agriculture.

f) Continuous Awareness on Reducing Food Waste

The university regularly conducts awareness drives encouraging students to avoid plate waste, consume responsibly, and respect food resources. These initiatives foster a culture of sustainability and mindful eating.

6. Healthy and affordable food choices:

The university ensures that all students have access to nutritious meals at reasonable prices. Canteens offer a variety of healthy options—including traditional grains, fresh fruits, juices, and balanced vegetarian and non-vegetarian meals—at costs significantly lower than outside vendors. By keeping food both wholesome and affordable, the university promotes student well-being and encourages healthy eating habits on campus.

7. Staff hunger interventions

The university provides access to all the food options mentioned above to the staff, as well, at the same affordable prices.

8. Access to food security knowledge: Provide access on food security and sustainable agriculture and aquaculture knowledge, skills or technology to local farmers and food producers.

B.Sc. (Hons.) Agriculture students, guided by faculty members, conducted a programme under the RAWE (Rural Awareness Work Experience) initiative to support local farmers in Jameelpet village, Bibinagar mandal. The activity focused on strengthening food security by creating awareness on sustainable agricultural practices, including the use of biofertilizers and biopesticides.

9. Events for local farmers and food producers: Provide events for local farmers and food producers to connect and transfer knowledge

The Rural Awareness Work Experience (RAWE) programme enables students to understand real-life rural conditions, assess the agricultural practices followed by farmers, identify and prioritise their problems, and develop the skills and attitudes needed to work

effectively with farm families for holistic rural development. As part of this programme, RAWE activities were conducted in Jameelpet village, Bibinagar mandal.

10. University access to local farmers and food producers: Provide access to university facilities (e.g. labs, technology, plant stocks) to local farmers and food producers to improve sustainable farming practices.

Provided access to technology available (plant stocks, biofertilizers) to local farmers

11. Sustainable food purchases: Prioritise purchase of products from local, sustainable sources.

The university purchases the products from local, sustainable sources like bio-fertilisers and seeds. But they are not usually billed, as they are bought from farmers and their community, which functions informally without any organisational set-up.

Food Policy

Anurag University implemented its Food Policy in 2023 to create a sustainable, inclusive, and healthy eating environment for all community members. Its main goal is to guarantee that everyone has access to affordable, safe, and hygienic meals while encouraging wholesome, well-balanced diets that promote the well-being of students. By providing a variety of food options that accommodate various needs and preferences, the policy also respects cultural and dietary diversity. Additionally, by supporting sustainable sourcing, cutting waste, and encouraging responsible consumption, it aims to promote ecologically conscious food systems. The policy guarantees that the campus food ecosystem is fair, equitable, and responsive to the changing needs of the university community by increasing awareness of food insecurity and promoting ongoing improvement and accountability.



Food Policy

September 2023

ANURAG UNIVERSITY

Venkatapur, Ghatkesar, Medchal–Malkajgiri District, Hyderabad,
Telangana, India. 500 088

Food Policy

1. Introduction

This policy sets out a clear framework to make sure that all food provided and consumed on campus meets several important goals. It aims to ensure that nutritious, healthy, and safe food is easily available to everyone and reasonably priced so that it is affordable for students, staff, and visitors. The policy also emphasizes that food should be respectful of different cultural and dietary preferences, and that all campus food systems should operate in ways that are environmentally responsible and sustainable, minimizing waste and protecting natural resources.

2. Objectives

- To ensure access to food for all members of the university community
- To promote nutritious and balanced diets
- To maintain high standards of food safety and hygiene
- To provide affordable meal options
- To respect cultural and dietary diversity
- To foster environmentally sustainable food systems
- To raise awareness about food insecurity and responsible consumption
- To promote continuous improvement and accountability

3. Scope

This Policy applies to: all university-owned and -operated food outlets (canteens, hostels, cafeterias), contracted food service providers, vending machines, catering for university events, university hospitals (inpatient/outpatient food services), and any campus food distribution initiatives. It covers all students, faculty, staff, contractors, visitors, and campus partners.

4. Food Access and Affordability

- The University will ensure that food services are accessible to all students and staff in the campus and hostel
- Prices of food will be affordable.
- The University will support programmes addressing student food insecurity through subsidized meal provision, awareness programs on food insecurity.

5. Nutrition and Health

- All food outlets in the campus & hostels will provide nutritious meals that promote health and well-being.

- Menus shall include a variety of wholesome items such as fruits, vegetables, and whole grains.
- Efforts will be made to reduce the availability of highly processed or unhealthy food items.

6. Food Safety and Hygiene

- All food preparation and service areas will comply with the prevalent food safety / quality standards.
- Regular inspections shall be carried out by the University Canteen Committee & Hostel Food Committee.
- Food handlers will be provided hygiene and safety training.

7. Cultural and Dietary Inclusion

- The University recognizes and respects diverse food preferences and dietary restrictions.
- Food outlets will provide vegetarian, non-vegetarian, vegan, and other culturally appropriate options.

8. Sustainability and Environmental Responsibility

- The University will promote sustainable food procurement by encouraging local, seasonal, and responsibly produced ingredients.
- Measures will be taken to minimize single-use plastics, reduce food waste, and compost biodegradable materials.
- Partnerships with local farmers, cooperatives, and NGOs will be encouraged to strengthen sustainable food systems.

9. Awareness and Education

- The University will organize regular awareness campaigns on food security, sustainable diets, and responsible consumption.
- Students and staff will be encouraged to participate in responsible & healthy food habits and zero-waste initiatives.

10. Governance

- The policy will be overseen jointly by the University Canteen Committee & Hostel Food Committee.

11. Review and Amendments

- This policy will be reviewed after three years or whenever required.

AU/Estd/ Misc. Comm/6/2022/50

Date: 27.01.2023

ORDERS

The Vice-Chancellor has accorded approval to constitute University Canteen Committee with the following members:

S. No.	Name of the Faculty	Department	Designation	Contact No.
1	Mrs.N.Swapna Goud	CSE	Convener	9912863115
2	Mr.N.Kiran Kumar	Mathematics	Co-Convener	9949781375
3	Dr.Ch.Anand Kumar	Pharmacy	Member	9849922424
4	Mrs.C.Supriya	MBA	Member	9989240737
5	Ms.B.Jyothi	CSE	Member	9290449469
6	Mr.M.Shiva Kumar	ECE	Member	7330781184
7	Mr.M.Karunakar Reddy	Administration	Member	9948744104
8	Mr. Nandu Jilla	CSE – III Yr	Student Member	7013888282
9	Mr. V. Harsha	ECE – II Yr	Student Member	9381017549
10	Mr. M.Karthik	CSE – II Yr	Student Member	7287074694
11	Ms. Jerusha Prasanna	Pharm.D – III Yr	Student Member	9182601231
12	Ms. R.Sathwika	Pharm.D – III Yr	Student Member	7093604803

This committee shall be responsible for monitoring the food quality and canteen services regularly. The committee is advised to check the activities of the canteen periodically and take feedback from faculty, staff and students and submit their report to the undersigned.



(Dr. S. Sameen Fatima)
Registrar

To
All the members

Copy to:
1. CEO
2. All Deans / Directors / Heads
3. PA to VC & Registrar

No.AU/Food Committee/Registrar/06/2024

Date: 24.01.2024

ORDERS

The Vice Chancellor has accorded approval to constitute University Canteen Committee with the following Memebers:

S. No.	Name of the Faculty	Department	Designation
1	Dr. N. Swapna Goud	CSE	Convener
2	Mr.N.Kiran	Mathematics	Co-Convener
3	Dr. J Rajendra Kumar	Pharmacy	Member
4	Mrs. C.Supriya	Management	Member
5	Ms.B.Jyothi	Data Science	Member
6	Dr.Ch Mahesh	Physical Education	Member
7	Mr.M. Karunakar Reddy	Administration	Member
8	Ms. Ananya Santosh (23EG105E06)	CSE	Student Member
9	Mr.Agastya Rahul Sai (22EG107B02)	AIML	Student Member
10	Mr. Ramarapu Lalith Sagar (23EG106A49)	AI	Student Member
11	Ms. Burra Aishwarya (22PH102A05)	Pharm D.	Student Member

The Committee is entrusted with the responsibility of monitoring and supervising food quality, canteen services, and hostel mess operations. It shall ensure hygiene, effective functioning of all food service units, and coordinate with vendors, hostel authorities, and students to maintain standards and address concerns in a timely manner.



DEPUTY REGISTRAR

To
Copy to all the above members

Copy for favour of information and necessary action to:

1. All Deans / Directors, AU
2. All Heads of the Departments, AU
3. HR, AU
4. PA to CEO
5. PA to Vice Chancellor

Minutes of the Meeting - University Canteen Committee

Date: 5th February, 2024

Venue: Block - A, A105

Time: 10.00 A.M

Members Present:

#	Name of the Faculty	Department	Designation
1	Dr. N. Swapna Goud	CSE	Convener
2	Mr.N.Kiran	Mathematics	Co-Convener
3	Dr. J Rajendra Kumar	Pharmacy	Member
4	Mrs. C.Supriya	Management	Member
5	Ms.B.Jyothi	Data Science	Member
6	Dr.Ch.Mahesh	Physical Education	Member
7	Mr.M. Karunakar Reddy	Administration	Member
8	Ms. Ananya Santosh (23EG105E06)	CSE	Student Member
9	Mr.Agastya Rahul Sai (22EG107B02)	AIML	Student Member
10	Mr. Ramarapu Lalith Sagar (23EG106A49)	AI	Student Member
11	Ms. Burra Aishwarya (22PH102A05)	Pharm D.	Student Member

Agenda

1. To seek support of the School of Agriculture
2. To conduct survey to obtain feedback from students on the quality and safety of food
3. To obtain suggestions from staff for improvement
4. To review usage of containers, plates and packaging material
5. To review usage of electric gadgets

Resolutions of the Meeting

Item 1: To seek support of the School of Agriculture

Resolution 1: It was resolved that Dean, School of Agriculture would be approached for either supply of vegetables grown within campus or help in identifying locally available sources of organically grown food material

Item 2: To conduct survey to obtain feedback from students

Resolution 2: The Committee resolved that it will conduct a survey of students on the quality and safety of food provided in the canteen and other outlets.

Item 3: To obtain suggestions from staff for improvement

Resolution 3: The Committee resolved to request staff to share their feedback to the committee with suggestions for improvements

Item 4: Measures to reduce of wastage of food

Resolution 4: To reduce food wastage, the committee resolved to maintain a daily log so that food being wasted can be monitored and reduced. It was also resolved to do surprise inspections twice a week. Portion control should be strictly followed during serving, and menus should be designed considering the preferences and feedback of consumers to avoid rejection of food. Leftover management protocols—such as timely repurposing of safe, unused food—should be implemented wherever possible.

Item 5: To review usage of containers, plates and packaging material

Resolution 5: The Committee resolved to instruct the canteen management to avoid using plastics and use reusable plates and tumblers that can be used multiple times after washing / cleaning.

Item 6: To review the usage of electric gadgets

Resolution 5: The Committee resolved to instruct the canteen management to ensure that lights, fans, and other electric gadgets are switched off whenever not required.



Dr. N. Swapna Goud
Dept. of CSE, Convener



Mr. N. Kiran
Dept. of Mathematics,
Co-Convener

Minutes of the Meeting - University Canteen Committee

Date: 5th September, 2024

Venue: Block - A, A105

Time: 10.00 A.M

Members Present:

#	Name of the Faculty	Department	Designation
1	Dr. N. Swapna Goud	CSE	Convener
2	Mr.N.Kiran	Mathematics	Co-Convener
3	Dr. J Rajendra Kumar	Pharmacy	Member
4	Mrs. C.Supriya	Management	Member
5	Ms.B.Jyothi	Data Science	Member
6	Dr.Ch.Mahesh	Physical Education	Member
7	Mr.M. Karunakar Reddy	Administration	Member
8	Ms. Ananya Santosh (23EG105E06)	CSE	Student Member
9	Mr.Agastya Rahul Sai (22EG107B02)	AIML	Student Member
10	Mr. Ramarapu Lalith Sagar (23EG106A49)	AI	Student Member
11	Ms. Burra Aishwarya (22PH102A05)	Pharm D.	Student Member

Agenda

1. To discuss food safety in the canteens / outlets.
2. To review existing menus
3. To discuss the increase in seating capacity in the canteen
4. To review the segregation of biodegradable and non-biodegradable waste
5. To monitor student discipline during lunch hours
6. To discuss the feedback given by students

Resolutions of the Meeting

Item 1: To discuss food safety in the canteens / outlets.

Resolution 1: The Committee resolved that it will conduct periodic inspections of the canteen premises, focusing on cleanliness and pest control measures. Each member will carry out a review at least once a week, during their available time slots, and submit brief observations to the Canteen Supervisor for any follow-up action.

Item 2: To review existing menus

Resolution 2: The Committee discussed the need to diversify meal options to promote healthier and more economical choices for students and staff. It was agreed to introduce rice combo meals and fruit bowls in the canteen menu on a trial basis.

Item 3: To review the segregation of biodegradable and non-biodegradable waste

Resolution 3: The Committee emphasised the importance of sustainable waste management practices in line with the University's environmental policies. It was decided to begin the segregation of biodegradable and non-biodegradable waste immediately. Suitably labelled bins shall be placed within and around the canteen area.

Item 4: To discuss the increase in seating capacity in the canteen

Resolution 4: The Committee noted the need for additional seating arrangements to accommodate faculty members during peak hours.

Item 5: Measures to reduce of wastage of food

Resolution 5: It was noted that based on student feedback, the canteen in-charge planned the weekend menu more effectively and reduced the preparation of unwanted food items. Food waste bins with awareness posters were installed to encourage responsible disposal and create awareness about food wastage. Additionally, canteen staff were trained to avoid overcooking and to store food properly, which further helped in minimising food waste.

Item 6: Monitoring of student discipline during lunch hours

Resolution 6: The Committee reviewed the schedule for student monitoring during lunch hours as advised by the Dean, School of Engineering. It was agreed that faculty members would supervise students in rotation as per the schedule provided.



Dr. N. Swapna Goud
Dept. of CSE, Convener



Mr. N. Kiran
Dept. of Mathematics,
Co-Convener

ANNUAL REPORT 2024

UNIVERSITY CANTEEN COMMITTEE

1. Introduction

The Canteen Committee has consistently monitored the availability of quality food in a hygienic environment and the sustainability of operations throughout the year in alignment with the University's policies.

2. Food Policy

The University's Food Policy has the following objectives, which are the guiding principles for the University Canteen Committee:

- To ensure access to food for all members of the university community
- To promote nutritious and balanced diets
- To maintain high standards of food safety and hygiene
- To provide affordable meal options
- To respect cultural and dietary diversity
- To foster environmentally sustainable food systems
- To raise awareness about food insecurity and responsible consumption
- To promote continuous improvement and accountability

3. Actions Taken during 2024

a) Canteen Operations

- The canteen was open on all working days from 8:00 AM to 5:30 PM.
- Daily operations were supervised by the Canteen in-charge under the oversight of the Canteen Committee.
- Regularly monitored food quality, pricing, hygiene, and waste management, as per the committee's schedule.

b) Food Quality and Menu Enhancements

- Introduced healthy meal options including rice combo meals, fruit bowls, and fresh salads. (Annexure 1)
- Increased variety in vegetarian and vegan options to promote balanced diets.
- Obtained feedback from students and staff for overall improvement.

c) Hygiene and Safety

- Conducted weekly cleanliness and pest control reviews by committee members.
- Carried out unscheduled inspections of the cooking and serving area, among other things.
- Trained kitchen staff were on hygiene protocols and personal safety.

d) Infrastructure and Facilities

- Arranged for additional seating arrangements
- Improved ventilation and lighting within the dining hall.

e) Waste Management and Sustainability

- Started to segregate biodegradable and non-biodegradable waste
- Started composting of organic waste with the support of the School of Agriculture
- Reduced use of plastics for serving / eating and packaging
- Using only reusable and biodegradable containers

f) Student Monitoring and Discipline

- Faculty assigned on a rotation basis to monitor student conduct during lunch hours, as per the schedule issued by the Dean, School of Engineering.
- Notice boards installed promoting orderly behaviour and cleanliness awareness among students.

g) Feedback and Grievances

- Common concerns such as waiting time, and menu variety were addressed promptly.
- Overall feedback indicated satisfactory performance

h) Food Wastage

Through daily monitoring of the food log and regular visits to the canteen, the wastage of prepared food was reduced significantly. After introducing combo meal packs, the wastage of food on plates was almost completely eliminated. Further, before the closure of the canteen, the food available was offered at reduced prices to avoid wastage. In January 2025, on average, 7 to 8 kg of food was being wasted daily, which came down to 3.5 kg per day in September 2025.

i) Problems Resolved

- The canteen initially faced multiple operational challenges, including food wastage, long queues, and the absence of an effective feedback system. These issues were gradually resolved through continuous monitoring, regular review meetings, and data-driven decision-making. As a result, menu planning improved, food wastage reduced significantly, queue management became more efficient, and student feedback began to be systematically collected and addressed.

j) Committee Meetings

- The committee met twice in the year: 5th February, 2024 and 5th September, 2024



Dr. N. Swapna Goud
Dept. of CSE, Convener



Mr. N. Kiran
Dept. of Mathematics,
Co-Convener

Annexure 1

Menu at Canteen (APJ Abdul Kalam Hall)

 SR FOODS				
BREAKFAST		LUNCH		
1	IDLY	30	1 VEG MEALS	55
2	VADA	35	2 Non_Veg MEALS	110
3	IDLY-VADA	35	3 VEG PAROTA	60
4	PLAIN DOSA	30	4 EGG PAROTA	70
5	ONION DOSA	45	5 CHICKEN PAROTA	85
6	MASALA DOSA	45	6 MASALA OMLETTE	40
7	MYSORE BONDA	30	7 CURD RICE	50
8	POORI SABZI	35	8 CHICKEN CURRY	70
9	TOMATO BATH	30	9 EXTRA VEG CURRY	15
10	SET DOSA	50	10 EXTRA PAROTA	15
11	COMBO BREAKFAST	50	11 VEG RICE COMBOS	70
12	POORI WITH CHICKEN CURRY	70		
13	DOSA WITH CHICKEN CURRY	60		
CHINEESE		BIRYANI		
1	VEG FRIED RICE	60	1 VEG BIRYANI	80
2	EGG FRIED RICE	70	2 EGG BIRYANI	90
3	CHICKEN FRIED RICE	80	3 CHICKEN DUM BIRYANI	120
4	VEG NOODLES	50	4 FRIED PEICE BIRYANI	150
5	EGG NOODLES	60		
6	CHICKEN NOODLES	80		
7	CHICKEN 65	85		
8	VEG MANCHURIA	60		
8	CHICKEN MANCHUR	90		
9	VEG MANCH.F.RICE	80		
10	CHK.MANCH.F.RICE	85		
11				
SNACKS		NON-VEG COMBOS		
2	MIRCHI	30	1 RICE COMBO	110
3	CUT-MIRCHI	40	(2 Flavoured rice with RaitHa,Sweet,Papad, Pickle)	
4	VADA	40	3 NORTH INDIAN COMBO	95
5	EGG BONDA	30	(2 Phulka with Veg Curry, Flv.Rice with RaitHa, Sweet)	
6	ALU BONDA	30	4 CHINEESE COMBO	105
7	PUNUGULU	30	(V F R, Noodles, Wet Curry, Sweet)	

Menu at Juice Centre

FRESH FRUIT JUICE

For Payment : 6302667136   PhonePe **paytm**

MOSAMBI		30/-
PINEAPPLE		30/-
GRAPES		40/-
SAPOTA		30/-
APPLE		40/-
BANANA		30/-
PAPAYA		30/-
MANGO		30/-
WATER MELON		30/-
MUSKMELON		30/-
ANY MILK SHAKES		
OREO MILK SHAKE		50/-
CHOCOLATE MILK SHAKE		50/-
STRAWBERRY MILK SHAKE		50/-
CUT FRUIT		50/-

PHOTOS ACROSS UNITS

Students at Main Canteen



Students at packaged foods section at Main Canteen





Meals section at Main Canteen



Students at the mess

Students at the mess



Students at the Freshers' Canteen



Students at Hot Beverages Centre



Students at Juice Centre



Students making use of the Cafeteria and Fruits & Juice Outlet in Block E



Students at the Canteen in APJ Hall

Packaged foods and snacks section at NIMS canteen



Students having meals at NIMS canteen



Student Food Security Programme

The University has established a comprehensive Student Food Security Programme to ensure that every student has constant access to safe, nutritious, and affordable meals. This programme is grounded in the Anurag University Food Policy (2023) and is implemented through a series of structured initiatives that address food insecurity, promote responsible consumption, and support student well-being across all academic and community settings. The same are briefed below:

1. Anurag University Food Policy (2023): Institutional framework for food security

The University adopted a formal Food Policy in 2023, which provides the foundation for its food security initiatives. This policy ensures a structured, sustained, and accountable institutional approach to addressing student food insecurity. The policy is designed to:

- Ensure access to food for all members of the university community
- Promote nutritious and balanced diets
- Maintain high standards of food safety and hygiene
- Provide affordable meal options for all students
- Respect cultural and dietary diversity
- Foster environmentally sustainable food systems
- Raise awareness about food insecurity and responsible consumption
- Promote continuous improvement and accountability in food services

2. Affordable and nutritious meals for all students

The University ensures that fresh, hygienic, and nutritious cooked meals are available to all students—both day scholars and hostel residents—daily. Key features include:

- Balanced meal plans
- Subsidised pricing to support students from diverse socio-economic backgrounds
- Regular monitoring of hygiene and nutritional quality
- Multiple food options to accommodate dietary preferences

3. Guaranteed access to food during off-campus community activities

The University ensures student food security even beyond the campus. During community programmes, outreach initiatives, fieldwork, and service-learning events, the University provides healthy meals to all students and staff participating in off-campus activities. This ensures that no student skips meals due to academic or community engagements

4. Extended food service hours on campus

Recognising that students may arrive early or stay late due to academic, research, or extracurricular commitments, the University ensures that food is available:

- At least one hour before the start of official work/academic hours
- Up to two hours after the closing hours
- This extended schedule prevents students from facing hunger during early-morning or late-evening hours and supports a wide range of academic needs.

5. Affordable pricing compared to external vendors

The University maintains significantly lower pricing for meals compared to private restaurants outside the campus, which directly contributes to reducing food insecurity among students. This includes:

- Low-cost breakfast, lunch, and dinner options (only for hostelers)
- Budget-friendly snacks and beverages
- Price regulation to ensure affordability remains consistent

6. Awareness and sensitisation

To cultivate awareness about hunger and food insecurity among the students, the University regularly organises student visits to the Akshaya Patra Foundation, a leading NGO that works to solve hunger and malnutrition among school children. The university is grateful to Akshaya Patra for helping our students learn about food insecurity and responsible consumption. These visits help students:

- Understand the scale and impact of food insecurity
- Observe large-scale meal preparation processes ensuring nutrition and hygiene
- Appreciate the importance of equitable access to healthy food
- Develop social responsibility and awareness about responsible consumption

Interventions to Prevent or Alleviate Hunger

The university has established a comprehensive set of interventions to ensure that all students have uninterrupted access to affordable, nutritious food and drinking water. These initiatives collectively prevent hunger, reduce food insecurity, and support student and staff well-being. In the Indian context, food banks / food pantries, food vouchers are not relevant as the university canteens are open long hours and offer affordably priced meals. The interventions made by the university are listed below:

a) Universal access to campus canteens for all students & Staff

The university operates multiple canteens that are accessible to all students, including both day scholars and hostel residents and staff. This ensures that every student and staff member has a reliable, on-campus source of cooked meals throughout the day.

b) Affordable and subsidised food pricing

Meals on campus are intentionally priced significantly lower than external restaurants and vendors, enabling students and staff from diverse socio-economic backgrounds to eat regularly without financial stress. This affordability acts as a direct substitute for meal vouchers or food pantries commonly used in other countries.

c) Varied, balanced, and nutritious food options

The university provides a diverse range of healthy food choices, including vegetarian, regional, and nutritionally balanced meals. This ensures that students and staff have regular access to nutritious food, helping prevent both hunger and malnutrition.

d) Extended canteen working hours to ensure meal availability

Food services operate one hour before the official start of the university day and stay open two hours after closing. This supports students and staff with early travel, late academic schedules, lab work, or extracurricular responsibilities, ensuring that no student or staff member skips meals due to time constraints.

e) Food support during off-campus activities

During fieldwork, extension activities, community service programmes, and university-supported off-campus events, the university provides healthy meals for all participating students and staff. This guarantees that students and staff remain food-secure even when away from campus for long hours.

f) Free, 24×7 safe drinking water availability across campus

The university has installed clean drinking water vending machines at multiple locations, providing free, safe drinking water round the clock. This ensures that students and staff have uninterrupted access to hydration, reducing health risks and supporting overall food security. Reliable water access is a key component of hunger prevention and student welfare.

Programs for Local Farming Community for Technology & Knowledge Transfer / Sharing

The Rural Agricultural Work Experience (RAWE) Programme is a mandatory experiential learning component conducted in the 7th semester of the B.Sc. (Hons.) Agriculture programme, as mandated by the Indian Council of Agricultural Research (ICAR). Designed to connect academic training with field realities, the programme enables students to immerse themselves in real rural agricultural environments and understand the complexities of farming systems firsthand.

While RAWE primarily aims to provide students with hands-on exposure to villages, farmers, agro-ecosystems, extension networks, input supply chains, and rural livelihoods, it also creates **significant advantages for the farming community**. Through this programme, farmers gain access to the latest agricultural knowledge, emerging technologies, and improved practices that students bring from their classroom and laboratory learning. Many events are conducted by the students, under the guidance of faculty members, in the villages often encourages discussions, demonstrations, and problem-solving sessions that help farmers identify practical solutions to crop management, soil health, pest control, and resource use.

In addition, farmers benefit from the scientific guidance and field experience of faculty members and researchers from the School of Agriculture who supervise the programme. Their regular interactions with farmers help transfer research-based recommendations, clarify doubts, and provide tailored technical support. The School's facilities, expertise, and ongoing research thus become accessible to farmers, enabling them to enhance productivity, adopt better techniques, and make informed decisions. In this way, RAWE becomes a two-way learning platform—strengthening students' understanding while simultaneously contributing to the growth and development of the farming community.

1. Objectives of RAWE

1. To develop **first-hand experience** of rural life, farming systems, and farmer-extension interactions.
2. To help students understand **constraints in farmers' fields**, socio-economic conditions, and real community needs.
3. To enable students to apply their classroom knowledge in **diagnosis, problem-solving, and technology dissemination**.
4. To develop soft skills, communication skills, leadership, and extension competencies.
5. To prepare future **agricultural graduates as professionals** for extension services, NGOs, FPOs, agribusiness, and governmental roles.

2. Components / Modules of RAWE

The RAWE programme generally consists of the following modules:

1. Village Attachment / Village Adoption (30–45 days)

Students stay in a village to:

- Conduct household surveys
- Analyze farming systems
- Identify cropping patterns, livestock systems
- Understand socio-economic conditions
- Study farmer constraints
- Participate in agricultural activities

2. RAWE Work Activities

During RAWE, students participate in:

a) Conducting PRA (Participatory Rural Appraisal) Tools

- Social and resource mapping
- Seasonality diagrams
- Transect walks
- Matrix ranking

b) Farm Advisory Services

- Diagnosis of pest/disease/nutrient issues
- Recommending solutions

c) Demonstrations

- Soil health card usage
- Sowing technology
- Fertilizer application
- Plant protection measures

d) Farmer Meetings & Extension Methods

- Group discussions
- Method demonstrations
- Field days
- Extension campaigns

Events on Technology Awareness for Farmers

- Date:23.12.2024
- Location: Village (Aushapur) and Anurag University School of Agriculture
- Faculty coordinator: Dr. Shrey Bodhankar, Asst. Professor, School of Agriculture, Anurag University (shreybodhankaragri@anurag.edu.in / 9553040412)
- Beneficiaries: 30 farmers of village (Aushapur)
- Students participated: 9

As part of the RAWE activities, a programme was conducted to educate farmers on several practical, low-cost, and effective agricultural techniques. Students, under faculty supervision, demonstrated seed treatment using biofertilizers, particularly *Pseudomonas*, which plays a vital role in promoting plant growth, enhancing root development, and protecting crops from soil-borne diseases. Farmers were shown how biofertilizer treatment improves germination, strengthens seedlings, and reduces dependence on chemical inputs.



The programme also included hands-on training on preparing tobacco leaf extract, a traditional botanical pesticide effective in controlling major sucking pests such as aphids, whiteflies, thrips, mites, and leaf-eating caterpillars. Farmers were taught the method of preparation, dosage, and safe application practices, enabling them to adopt an eco-friendly alternative for pest management.

In addition, the team introduced farmers to the use of **Bordeaux mixture**, a time-tested fungicide prepared from copper sulfate and lime. Its role in preventing fungal diseases, particularly in fruit trees and vegetable crops, was explained along with safety precautions and application guidelines.

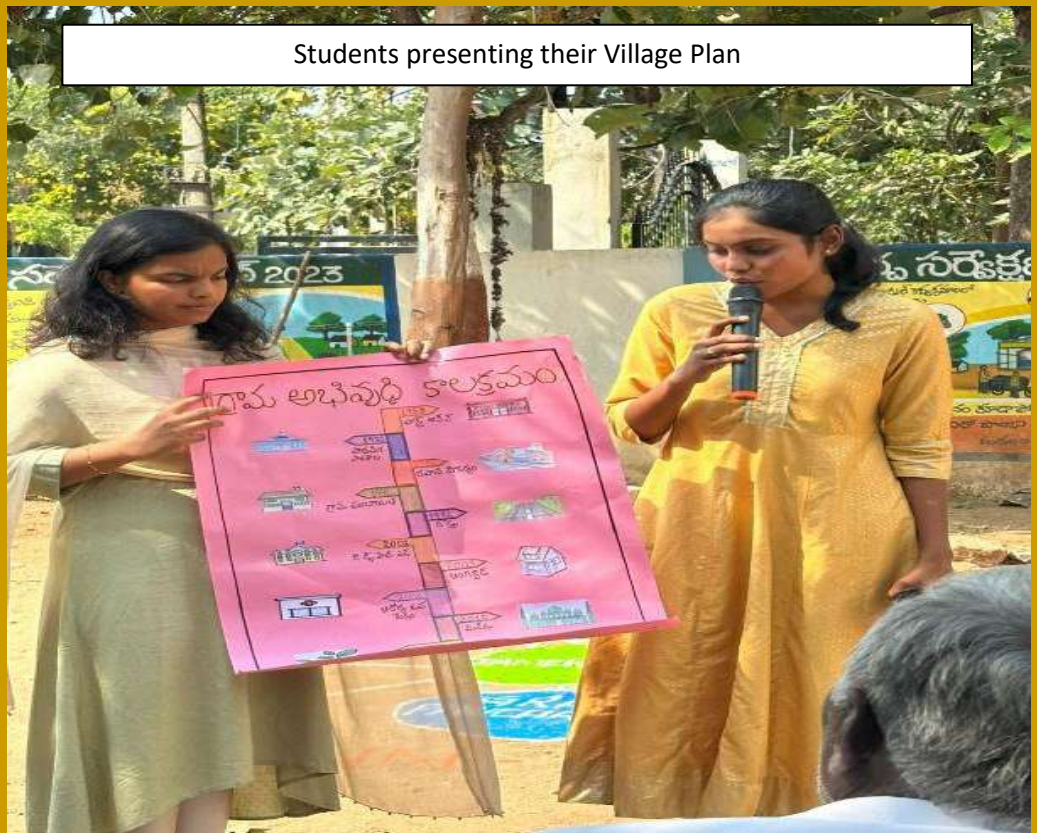


Students demonstrating installation and use of pheromone traps to farmers

Through these demonstrations, farmers gained practical knowledge on sustainable plant protection methods that can be easily integrated into their farming systems, helping reduce crop losses and improve overall productivity.

During RAWE, students demonstrated the installation and use of pheromone traps to farmers in the village. They explained how the traps help monitor pest populations and reduce unnecessary pesticide sprays. Farmers understood the benefits of this eco-friendly IPM practice and showed interest in adopting it.

"In RAWE, students prepared a Village Plan by surveying key public institutions such as the Masjid, Police Station, Anganwadi, ZPHS School, Gram Panchayat, and Post Office. They assessed the infrastructure, services, and needs of each place in relation to village development. Based on observations, students suggested improvements in education, child welfare, community services, and public facilities. The plan aimed to strengthen overall village infrastructure and support better livelihoods for the community."



Students presenting their Village Plan

Demonstration of Making Vermicompost

- Date: 26.08.2024
- Location: Village (Aushapur) and Anurag University School of Agriculture
- Faculty coordinator: Dr. Shrey Bodhankar, Asst. Professor, School of Agriculture, Anurag University (shreybodhankaragri@anurag.edu.in / 95530 40412)
- Beneficiaries: 40 farmers of village (Aushapur)

During the RAW program, a focused effort was made to promote **vermicompost** among farmers by explaining its importance and demonstrating its practical preparation in the field. Farmers were first introduced to the concept of vermicomposting as a simple, low-cost, and eco-friendly method of converting farm wastes into nutrient-rich organic manure. The benefits were clearly highlighted—vermicompost improves soil structure, increases microbial activity, enhances water-holding capacity, and provides essential nutrients like nitrogen, phosphorus, potassium, and micronutrients in a slow-release form. This helps reduce dependence on chemical fertilizers, lowers cultivation costs, and improves crop yield and quality while maintaining long-term soil health.



Hands-on demonstration of vermicomposting at the village

To

build confidence, a **hands-on demonstration** was conducted in the village, where farmers were shown each step of the process: preparing the compost bed, layering organic wastes, introducing earthworm species such as *Eisenia fetida*, maintaining

adequate moisture and shade, and identifying when the compost is ready for harvesting. Farmers observed how easily farm residues like dung, crop stubble, and kitchen waste can be transformed into valuable manure using minimal investment. The demonstration allowed them to handle the earthworms, understand moisture requirements, ask questions, and see the final product. Many farmers expressed interest and some even initiated small vermicomposting units after realizing its economic and environmental benefits. This initiative under the RAWE programme successfully motivated farmers toward adopting sustainable nutrient management practices.



Demonstration of Biofertilizers and Biopesticides under DAESI programme

- Date: 26.08.2024
- Location: Village (Aushapur) and Anurag University School of Agriculture
- Faculty coordinator: Dr. Shrey Bodhankar, Asst. Professor, School of Agriculture, Anurag University (shreybodhankaragri@anurag.edu.in / 95530 40412)
- Beneficiaries: 40 farmers of village (Aushapur)

The **DAESI (Diploma in Agricultural Extension Services for Input Dealers)** programme is a short-term, practical training course designed to equip agricultural input dealers with essential knowledge on crops, soil health, fertilizers, biofertilizers, biopesticides, and responsible agri-input management. Its main aim is to transform input dealers into **para-extension workers** who can provide accurate, scientific, and ethical advisory services to farmers. Through classroom



sessions, field visits, and demonstrations, the DAESI programme helps dealers offer better guidance to farmers while promoting sustainable and safe agricultural practices. During the DAESI programme, I created awareness among input dealers about the importance and use of **biofertilizers and biopesticides** as sustainable alternatives to chemical inputs. I explained how biofertilizers such as *Rhizobium*, *Azotobacter*, *Azospirillum* and phosphate-solubilizing bacteria help improve soil fertility, enhance nutrient availability, and reduce dependency on synthetic fertilizers. Similarly, input dealers were introduced to eco-friendly

biopesticides like *Trichoderma*, *Pseudomonas*, *Beauveria bassiana*, and neem-based formulations, highlighting their role in safe pest and disease management without harming beneficial organisms. By providing practical guidance on their application, storage, and compatibility, the session encouraged input dealers to promote these environmentally safe products to farmers, thereby supporting sustainable and responsible agricultural practices.

Demonstration of beneficial microorganisms used in biopesticides



Demonstration of Waste Decomposer

- Date: 26.08.2024
- Location: Village (Aushapur) and Anurag University School of Agriculture
- Faculty coordinator: Dr. Shrey Bodhankar, Asst. Professor, School of Agriculture, Anurag University (shreybodhankaragri@anurag.edu.in / 95530 40412)
- Beneficiaries: 40 farmers of village (Aushapur)

During the DAESI programme, a short demonstration was given on the use of **waste decomposer**, highlighting its role in rapidly converting farm residues and organic waste into nutrient-rich compost. I showed how a single bottle of waste decomposer culture can be mixed with jaggery and water to prepare a mother solution, which can then be used for composting, soil application, and even as a plant growth promoter. Farmers were shown the simple steps: dissolving the culture, fermenting the solution for 7 days, and applying it to crop waste or compost pits. This practical demonstration helped them understand how waste decomposer reduces decomposition time, improves soil microbial activity, and offers a low-cost, eco-friendly option for managing farm waste effectively.

Demonstration of beneficial microorganisms used in biofertilizers



ACTIVITIES UNDER SDG 1 – ZERO HUNGER

Natural / Organic Farming

NSS cell Unit 1 organized a captivating summer special camp, spanning from February 25, 2024, to March 2, 2024, at Aushapur Village-an integral part of the adopted villages under the aegis of Anurag University. On the third day of the camp, volunteers gathered at Aushapur Campus, where the NSS flag was ceremoniously hoisted by P. Narayan Reddy, Dean, School of Agriculture. The air resonated with the NSS song, passionately sung by our dedicated volunteers. Following the uplifting start, service activities were allocated to the various teams. Team 3 took the responsibility of food preparation. Aushapur teams, guided by the Dean of Agriculture at Anurag University, were tasked with the critical mission of removing weeds, particularly Parthenium. Known for its harmful impact on both crops and human health.

Under the Dean's guidance, teams efficiently cleared weeds from the plots and fields at the Campus. Divided into two batches, the teams collaborated for optimal results, significantly mitigating the detrimental effects of the invasive weed. Volunteers gained valuable insights into weed removal techniques, the natural use of dung for plant growth, mixed cropping practices and other intriguing aspects.



Volunteers Removing Weeds in the Fields of Aushapur Campus

Viksit Bharat @2047: Creating Awareness on Agriculture and Rural Economy

Date: 06-04-2024

Type of activity

- Creating Awareness on Agriculture and Rural Economy
- Thematic Area Focused
- Stakeholders involved- Students, Villagers & Farmers.

Agenda of the Activity

The main objectives of the activity as follows,

- Importance of agriculture in rural development.
- Problems faced by the farmers in rural areas
- Adoption of new techniques in agriculture in rural area.

Brief Concept Note of the Activity

Under the initiatives of Viksit Bharat@2047, an awareness rally organised in adopted village by Anurag University students to interact with farmers in the rural area and create awareness in the farmers and villagers in the Rural economy.

Banner of the Event:



Participant's Details

S. No	Name of the	H. T NO
1	M.Venkatesh	21EG501324
2	D.Sunil	20EG101303
3	N. Navya Reddy	20EG102225
4	Y. Bhavana	20EG104356
5	S.Anusha	20EG104151
6	J.lahari Sree	21EG501342
7	Zaheer	20EG104140
8	Ch. Suhas	20EG103306
9	K. Vaibhava Krishna	21EG501348
10	V. Vivekananda	20EG101301
11	D. Prasanna	20EG102211
12	T. Harika	20EG102236
13	K. Vinay	21EG503314
14	M. Soumya	21EG503320
15	P.Sridhar	21EG101A53
16	E.Sravani	22EG501B35
17	Koushik	22EG503A42
18	K. Venukamar	23EG501A24
19	G. Abhinav Reddy	23EG501A21
20	J. Vignesh	23EG501A08
21	Ch. Manikanta	23EG501A08
22	T. Amareshwar	23EG501A25
23	Saketh	23EG501A12
24	Ramcharan	23EG501A15
25	K.Vaishali	23EG501A28

Brief note on activity

Anurag University have organized Awareness rally on Agriculture and rural economy to Increase the awareness and understanding importance of agriculture in rural economy and challenges faced by the farmers in adopted village.

Feedback Given by the stakeholders

1. Suggestions for Transformation in selected Sectors.

Agriculture:

- **Precision Agriculture:** Embrace technology like **drones** for field mapping, **soil sensors** for data- driven decisions, and **satellite imagery** for crop health

monitoring. This allows for targeted resource use and improved yields.

- **Climate-Smart Practices:** Promote techniques like **conservation agriculture, water-efficient irrigation,** and **drought-resistant crop varieties** to adapt to climate change and ensure long-term sustainability.
- **Farmer Producer Organizations (FPOs):** Empower farmers through FPOs to negotiate better prices, access essential inputs, and improve market access, reducing dependence on middlemen.
- **Agri-preneurship:** Encourage the creation of **agri-startups** focusing on areas like organic farming, vertical farming, and post-harvest value addition to create new opportunities and reduce food wastage.

2. Suggestive steps for reaching the identified goals.

- **Public-Private Partnerships:** Encourage collaboration between government and private sector to leverage resources and expertise for faster progress.
- **Focus on Innovation:** Invest in research and development (R&D) to foster innovation and develop solutions for India-specific challenges.
- **Skill Development Initiatives:** Implement large-scale skilling programs aligned with industry needs to bridge the skill gap.
- **Digital Infrastructure Development:** Expand internet connectivity and digital literacy to ensure equitable access to information and technology.
- **Performance Monitoring and Evaluation:** Establish robust frameworks to track progress towards goals and adjust strategies as needed.

3. Suggestions for knowledge and new skills required for Sectors identified.

- **Agriculture:**
 - **Knowledge:** Climate-smart agriculture, precision farming, sustainable resource management, organic farming techniques, application of data analytics and AI in agriculture.
 - **Skills:** Precision farming tools, data analysis, using technology for farm management, soil health management, knowledge of market trends.

4. India's achievement in health, education and infrastructure etc. by 2047

- **Health:**
- **Increased Life Expectancy:** India's life expectancy is already rising due to improved healthcare access and sanitation. By 2047, it could reach the high 70s or even 80s.
- **Focus on Preventive Care:** A shift towards preventive healthcare with wider access to screenings and vaccinations could lead to a decrease in chronic diseases.
- **Telemedicine and AI:** Telemedicine and AI-powered diagnostics could improve access to healthcare in remote areas and personalize treatment plans.
- **Addressing Challenges:** Challenges like malnutrition and antibiotic resistance will still need to be addressed to ensure equitable healthcare access.
- **Education:**
- **Improved Literacy Rates:** India's literacy rate is steadily increasing. By 2047, it could be close to universal, with a focus on digital literacy as well.
- **Skilled Workforce:** Education could become more skill-oriented, catering to the needs of the future job market.
- **Higher Education Access:** Greater access to higher education, potentially through online learning platforms, could widen opportunities for all.
- **Quality Concerns:** Ensuring quality education across all socioeconomic backgrounds will remain a crucial challenge.

5. Vision for Sustainable and inclusive development.

- **Rural Development:** Bridging the urban-rural divide by investing in infrastructure, agriculture, and rural livelihood opportunities.
- **Clean Energy Transition:** Shifting towards renewable energy sources to combat climate change and ensure energy security.
- **Digital India:** Leveraging technology for inclusive growth by promoting digital literacy, e-governance, and access to information and

communication technologies (ICTs) in all corners of the country.

- **Education and Skill Development:** Investing in quality education at all levels, along with skilling and re-skilling initiatives, to create a future-ready workforce.
- **Sustainable Infrastructure:** Developing sustainable and resilient infrastructure that meets the needs of a growing population while minimizing environmental impact.

Event Photographs



Awareness Rally in the Adopted Village by the Students



Students Interaction with the Farmer



Awareness Rally in the Adopted Village by the Students



Awareness Rally in the Adopted Village by the Students



GPS Map Camera



Hyderabad, TG, India
Venkatapur Road, Korremula, Hyderabad,
500088, TG, India
Lat 17.413102, Long 78.668099
04/06/2024 02:48 PM GMT+05:30
Note : Captured by GPS Map Camera

Awareness Rally in the Adopted Village by the Students

Awareness Program on Food Insecurity for Students

The university regularly undertakes visits to Akshaya Patra Foundation, an NGO that works with the motto of "Food for All". The visits educate the students on prevalent food insecurity, especially students, and a community-based, healthy, sustainable



and safe food provision on charity-basis. The visits happened across the schools and undertaken multiple times to ensure as many students as possible are made aware of the food insecurity. The following are the visits made by various teams of the university in the year 2024:

1. **Students of the Department of Artificial Intelligence made an** industrial visit to "Akshayapatra Foundation" was organised on 02/07/24
2. **Department of Computer Science and Engineering (CSE) undertook an** outreach program to Akshaya Patra (Unlimited Food for Education) was organised on 9th July 2024 at Akshaya Patra, Kandi
3. On 1st October, 2024, a visit to Akshaya Patra was organised by the Civil Engineering Association Club, **Department of Civil Engineering**
4. An outreach program to Akshaya Patra Foundation for III students of **Department of Electronics and Communication Engineering (ECE)** was organized by ISTE on 19-07-2024.
5. The **Department of Information Technology** organized multiple visits, the details are as follows:
 - a. A visit to "Akshaya Patra Foundation" in collaboration with i-Technoz Club and NSS Unit-III, on 20th July, 2024.
 - b. A Visit to "Akshaya Patra Foundation" was organized by the CSI on 6th July 2024, with 66 students participating in the outreach initiative conducted by the Non-Profit Organization.
 - c. A Visit to "Akshaya Patra Foundation" was facilitated by the iTechnoz Club on 20th July 2024, engaging 62 students in the outreach activity.
 - d. A Visit to "Akshaya Patra, Kandi" was conducted by the Indian Society for Technical Education (ISTE) on 24th July 2024, with 120 students participating in this social outreach program.

- e. The IEEE SSIT organized another Visit to “The Akshaya Patra Foundation” on 27th July 2024, with the participation of 55 students.
 - f. A visit to “The Akshaya Patra Foundation” was organized by the IEEE SSIT on 31st July 2024, attended by 62 students, as part of the continued outreach initiative.
6. On 19, 21, and 27 February 2024, industrial visits to the Akshaya Patra Foundation were organized for MBA I Year students of the **School of Management**.

AKSHAYA PATRA FOUNDATION VISIT BY NSS

Date: 29.06.2024

We had the pleasure of social responsibility and hands-on learning, the university NSS Unit-III organized a visit to the **Akshaya Patra Foundation** at Kandi, Sangareddy. The visit aimed to provide us with insights into the operations of one of the largest mid-day meal programs in India and to understand how they prepare and distribute nutritious meals to school children. We were welcomed by the foundation's team, who gave us an introduction to Akshaya Patra's mission. Following this, we embarked on a guided tour of the facility, where we observed the meal preparation area, cooking and packaging sections, and the quality control measures in place to ensure hygiene and nutritional standards.

During the tour, we were impressed by the use of **automated machinery** that enables the preparation of thousands of meals in a short time. The emphasis on quality control was evident, with multiple checks from the procurement of raw materials to the final packaging of meals. We also learned about the foundation's efforts to design balanced meals that meet the nutritional needs of children, crafted with the help of nutritionists. We got to know that **this foundation serves over 1.8 million children in 19,039 schools across 14 states and 2 union territories.**

Overall, **Akshaya Patra** is a non-profitable organization which serves food for people not to suffer due to hunger. They provide mid-day meals in government schools & also provide 5 rupees meals.

History: The Akshaya Patra Foundation's history is a story of compassion. Looking out of a window one day in Mayapur, a village near Calcutta, His Divine Grace A.C. Bhaktivedanta Swami Prabhupada saw a group of children fighting with street dogs over scraps of food. He told his followers to serve food such that no child should face such a situation. There came the idea of this organization with the help of ISKCON Bangalore. First, they served 1500 people. Now they are serving over 2 million people all over India.

Information we gained in our visit to one of the branches:

- 1) For serving food tomorrow they start working from today. They clean vegetables thrice using water and chlorine tablets for removing inner bacteria to maintain quality. After cutting to not get spoiled they store in cold storage at temperature -5 to 5 degrees Celsius.
- 2) They later cook in double and triple layered containers for safety of their employees. They use high technology to reach food to respective places. After cooking is done to maintain hot temperature, they release steam coming from boiler room. Those foods are then transferred to containers which move on conveyor belt. They start cooking from 2:00 a.m.
- 3) In store room the products are used in queue order. And not store raw materials of food more than 7 feet. They are placed on plastic stand at certain height from ground level, so that they won't become wet.
- 4) There is a large machine which removes unwanted materials from 700 kg rice. There are different types of machines for cutting vegetables into various shapes.
- 5) The vehicles reach in time to the schools and hotels. They sometimes need to work nearly 17 hours. Even though they do not have any stress due to their meditation & worshipping Lord Krishna and reading Bhagavad Gita.



The following students attend the Akshaya Patra Foundation –

21EG106A55, 22EG106A02, 22EG106A03, 22EG106A04, 22EG106A05,
22EG106A06, 22EG106A07, 22EG106A08, 22EG106A09, 22EG106A10,
22EG106A12, 22EG106A15, 22EG106A16, 22EG106A17, 22EG106A19,
22EG106A20, 22EG106A24, 22EG106A25, 22EG106A27, 22EG106A28,
22EG106A29, 22EG106A30, 22EG106A31, 22EG106A33, 22EG106A34,
22EG106A35, 22EG106A36, 22EG106A37, 22EG106A38, 22EG106A40,
22EG106A41, 22EG106A42, 22EG106A43, 22EG106A44, 22EG106A46,
22EG106A47, 22EG106A48, 22EG106A50, 22EG106A52 22EG106A53,
22EG106A55, 22EG106A57, 22EG106A59, 22EG106A60, 22EG106A61,
22EG106A62, 23EG806A01, 23EG506A01, 23EG506A02, 23EG506A03





Kandi, Telangana, India
H4C6+VPQ, Kandi, Telangana 502285, India
Lat 17.573429°
Long 78.111972°
29/06/24 12:32 PM GMT +05:30

GPS Map Camera



Kandi, Telangana, India
Unnamed Road, Kandi, Telangana 502285, India
Lat 17.573585°
Long 78.111965°
29/06/24 02:51 PM GMT +05:30

GPS Map Camera



Conclusion:

It was a valuable experience for the NSS volunteers, giving them a clear understanding of how the mid-day meal program works and its important role in supporting children's education and nutrition. The students were inspired by the foundation's strong commitment to community service, which sparked a renewed interest in social involvement. This experience helped them better understand social challenges and encouraged them to think of creative ways to give back to society through their own projects.

Sustainability Events

VERMICOMPOSTING PRODUCTION AT AGRICULTURE COLLEGE, ANURAG UNIVERSITY

Date: 6th July 2024

Time: 1:30 PM – 4:00 PM

Venue: Anurag University, Aushapur

No. of Participants: 30

The program "To Empower Sustainable Development through STI-Hub for the Scheduled Tribe Community of Dupahad Cluster, Suryapet District, Telangana" aims to enhance sustainable agricultural practices within this community. This initiative involves a series of training modules, particularly focusing on vermicomposting production and the use of modern farming tools and equipment. Principal Investigator of the project was Dr. Narendar Singh, Associate Professor, Department of ECE, AU.

Vermicomposting Training

Young farmers, who are members of AUISC, were encouraged to learn the process of vermicomposting, a method of using earthworms to convert organic waste into nutrient-rich compost. The investigators provided comprehensive training on the vermicomposting process, with a particular focus on the use of cow dung as a key ingredient. They explained that the cow



dung used is typically dry and sourced from outside the community, which has become a common practice in recent times. This hands-on training is designed to equip AUISC members with the skills to adopt sustainable agricultural practices within their own farming efforts.



Conclusion

Overall, the program was designed to be a transformative force for the Scheduled Tribe community, aiming to uplift their socioeconomic status through sustainable farming practices. By providing educational workshops and training sessions, community members gain crucial knowledge about modern agricultural techniques, crop diversification, and organic farming.

Access to high-quality seeds, organic fertilisers, and farming equipment reduces the initial investment burden and facilitates the adoption of sustainable practices.