ANURAG UNIVERSITY

SDG-2 ZERO HUNGER 2025



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EXECUTIVE SUMMARY 2025

1. Food Policy implemented from 2023

2. Campus food waste in 2025: 0.9471 metric tons (947 kg)

3. Programme for student food insecurity:

The University implements a Student Food Security Programme, guided by its Anurag University Food Policy (2023), to ensure access to safe, nutritious and affordable meals, address food insecurity and promote responsible consumption and student well-being.

i) Anurag University Food Policy (2023)

The University adopted a formal Food Policy in 2023, providing an institutional framework for food security. It focuses on equitable food access, nutritious diets, affordability, food safety and hygiene, dietary diversity, sustainable food systems and accountability in food services.

ii) Affordable and Nutritious Meals

The University provides fresh, hygienic and nutritious meals daily to day scholars and hostel residents at subsidised prices. In 2025, vegan, vegetarian and non-vegetarian options were diversified, and calorific values were displayed for each food item to encourage informed and healthy dietary choices. (Revised menu with nutritional information: Page 27.)

iii) Food Access during Off-campus Activities

Healthy meals are provided to students and staff participating in community programmes, outreach, fieldwork and service-learning activities, ensuring that off-campus engagements do not interrupt regular meal access. This practice continued in 2025.

iv) Extended Food Service Hours

Campus food services operate at least one hour before official working hours and up to two hours after closing, accommodating students' academic, research and extracurricular commitments.

v) Affordable Pricing

Meal prices are maintained significantly below those of external restaurants. Low-cost breakfast and lunch, dinner for hostel residents, and affordable snacks and beverages ensure accessibility to students.

vi) Awareness and Sensitisation

The University organises student visits to the Akshaya Patra Foundation to sensitise them to hunger, malnutrition, food insecurity and responsible consumption. Students observe large-scale meal preparation and learn about nutrition, hygiene, equitable food access and social responsibility. (Extracts from the 2025 visit report: Annexure 3.)

vii) Food Quality and Hygiene Inspections

The University's Food Committee conducts scheduled and unannounced inspections of canteens, including storage rooms, kitchens, preparation areas and dining halls. These inspections assess sanitation, food storage and handling, and the quality of prepared and served food, ensuring compliance with food safety and hygiene standards.

4. Interventions to prevent or alleviate hunger among students:

The University has put in place various initiatives to ensure that all students have continuous access to affordable and nutritious food and safe drinking water. These initiatives help prevent hunger, address food insecurity and support student well-being. In the Indian context, food banks, food pantries and food vouchers are not very relevant, as the University canteens operate

for extended hours and provide meals at affordable prices. Further, freshly prepared food is always preferred over packaged food. The major interventions undertaken by the University are listed below:

i) Universal access to campus canteens for all students

The University operates multiple canteens which are accessible to all students, including day scholars and hostel residents. This enables students to access cooked meals on campus throughout the day.

ii) Affordable and subsidised food pricing

Food items and meals are priced considerably lower than those offered by restaurants and vendors outside the campus. This enables students from different socio-economic backgrounds to access meals regularly without financial burden. The affordable pricing also serves the purpose of food vouchers and food pantries, which are commonly adopted in other countries.

iii) Varied, balanced and nutritious food options

The University offers a variety of food options, including vegetarian, regional and nutritionally balanced meals. This caters to the diverse food preferences of students and helps ensure regular access to nutritious food. In 2025, the canteen menu has been revised to display calorific values to guide student food consumption choices.

iv) Extended canteen working hours

The campus canteens operate one hour before the official start of the University day and remain open up to two hours after closing hours. This enables students with early travel, late academic schedules, laboratory work and extracurricular commitments to access food without missing meals.

v) Food support during off-campus activities

The University provides healthy meals to students participating in fieldwork, extension activities, community service programmes and other University-supported off-campus events. This ensures that students have access to food even when they are engaged in activities away from the campus.

vi) Free and round-the-clock availability of safe drinking water

The University has installed drinking water vending machines at multiple locations across the campus, providing free and safe drinking water 24×7. This ensures uninterrupted access to drinking water for students and supports their health and well-being.

5. Sustainable food choices for all on campus:

The University encourages students to adopt healthy and sustainable food habits by promoting nutritious and environmentally friendly food options across the campus. Different food choices, including vegetarian, vegan, non-vegetarian and dairy-based items, are made available to cater to the dietary preferences of students. These initiatives also reflect the University's commitment towards SDG 2 (Zero Hunger) and SDG 12 (Responsible Consumption and Production).

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

The University includes Jowar (Sorghum) rotis as part of its regular meals. Jowar is a nutritious and climate-resilient millet which requires less water for cultivation and can withstand drought conditions. Its inclusion in the menu promotes the consumption of traditional grains and encourages sustainable food habits.

The University also uses fermented rice dough for preparing traditional food items such as idli, dosa and other similar dishes. Fermented foods have nutritional benefits, support gut health and improve nutrient absorption.

Their preparation also involves minimal processing and helps promote traditional dietary practices among students.

ii) Availability of fresh fruits and natural juices

Fresh fruits, fruit bowls and natural juices are made available on the campus. These provide students with healthier alternatives to processed snacks and packaged beverages and encourage them to include fresh fruits in their daily diet.

iii) Diverse food choices

The University provides different food options to cater to the dietary preferences and requirements of students. These include:

- Vegetarian and vegan meals
- Non-vegetarian dishes
- Dairy products such as milk, curd and paneer

The availability of these options helps students from different food backgrounds to access meals according to their preferences.

iv) Local procurement of vegetables, fruits and groceries

The University gives preference to local procurement of vegetables, fruits, grains and other groceries required for its kitchens. This supports local farmers and suppliers, reduces transportation-related emissions and also helps in procuring fresh ingredients for food preparation.

v) Use of agricultural produce grown on campus

A small quantity of vegetables and other agricultural produce used in the University kitchens is grown on its agricultural campus by students and staff. This practice promotes the use of locally grown produce and provides students with practical exposure to agricultural activities. It also helps in understanding the importance of sustainable food production and farm-to-table practices.

vi) Awareness on reducing food wastage

The University regularly creates awareness among students on avoiding food wastage and using food resources responsibly. Students are encouraged to take only the quantity of food they can consume, avoid leaving food on their plates and respect the resources involved in food production. Such initiatives help develop responsible consumption habits and a culture of sustainability among students.

6. Healthy and affordable food choices:

The University ensures that all students have access to nutritious food at affordable prices. The campus canteens provide a variety of food options, including traditional grains, fresh fruits, juices and balanced vegetarian and non-vegetarian meals. The prices are kept considerably lower than those charged by outside restaurants and vendors. By making nutritious food available at reasonable prices, the University promotes the health and well-being of students and encourages them to adopt healthy eating habits.

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.

(and)

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

i) Agricultural Work Experience Programme:

Guided by faculty members, students successfully completed the Rural Agricultural Work Experience Programme (RAWEP) in 2025 in Edualabad, Jameelapet, Bokkiniguda and Kondamadugu villages. The programme provided practical exposure to farming systems, rural livelihoods and agricultural extension activities.

Students worked with host farmers, prepared crop calendars, monitored crop growth and identified agronomic problems and reasons for non-adoption of recommended practices. They also studied yield gaps and suggested measures to improve crop productivity. Further, they identified crop pests, diseases, weeds and nutrient deficiencies, and advised farmers on plant protection and integrated crop management. Students also prepared alternate farm plans to improve farm income and resource-use efficiency. Participatory Rural Appraisal (PRA) techniques were used to identify village-level agricultural problems and prepare suitable action plans.

ii) Agricultural Extension Services:

The School of Agricultural Sciences, Anurag University, implemented the Diploma in Agricultural Extension Services for Input Dealers (DAESI) Programme in collaboration with MANAGE, SAMETI, ATMA and the Department of Agriculture. The 48-week programme consists of 40 classroom sessions conducted every Saturday and 8 field visits, with 40 input dealers in each batch. It aims to familiarise input dealers with location-specific crop production technologies and equip them to address field-level agricultural problems, besides improving their skills in handling and managing agricultural inputs. The University successfully completed three batches during 2023–2026.

iii) Agricultural Experiential Learning Programme (AELP):

The Agricultural Experiential Learning Programme (AELP) on agricultural waste management through vermicompost was conducted with the objective of students having practical hands on vermicompost preparation

and bio-fortification of vermicomposting and marketing of vermicompost to local farm community and other households. The programme was focused on value addition and sustainable way to management of agriculture waste and farm waste through vermicompost, in vermicompost they have learn vermicompost bed preparation, harvesting of vermicompost, fortification of vermicompost and improving problem solving abilities and creating awareness regarding the commercial potential based vermicompost enterprises.

iv) Training programmes for Farmers:

The School of Agricultural Sciences conducted training programmes and farmers' meetings in Edulabad, Erravalli, Jameelapet, Nemaragomula and Kondamadugu villages to create awareness among farmers about scientific farming practices and various government welfare schemes. The sessions covered soil management, improved crop varieties, balanced use of fertilizers, soil testing and integrated pest and disease management. Farmers were also informed about the use of high-yielding and disease-resistant varieties and eco-friendly methods of pest control to improve crop productivity.

Awareness was also created about government schemes such as PM-KISAN, PM Fasal Bima Yojana, ACABC and Rythu Bharosa. The discussions covered eligibility, registration procedures, crop insurance benefits, financial assistance and self-employment opportunities in agriculture. Farmers were encouraged to adopt modern and sustainable farming practices to reduce cultivation costs and improve farm income. Interactive sessions provided an opportunity for farmers to clarify their doubts and discuss issues related to their local farming conditions.

These programmes helped improve farmers' knowledge of scientific agricultural practices, resource utilisation and crop protection methods. They also improved awareness about available government support and

welfare schemes. The initiative strengthened the University's interaction with rural farming communities and facilitated the transfer of agricultural knowledge and technologies to farmers.

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. Explained in the previous item (8 & 9).

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

The university purchases the products from local, sustainable sources like bio-fertilizers 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. Further, in 2025, the School of Agriculture started manufacturing its bio-fertilizer product for farm demonstration and supplied them to the local farmers for a pilot study.

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

In 2025, the University diversified its food offerings further by ensuring the availability of vegan, vegetarian and non-vegetarian options. Furthermore, calorific values were displayed for each food item to enable students to make informed and healthier dietary choices *(revised menu showing diverse foods with nutritional values implemented – placed at page 27)*.

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. This has been the practice and continued in 2025 as well and beyond.

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 sensitization

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 *(extracts of report on the visit to Akshaya Patra Foundation in 2025 is at Annexure 3)*. 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

7. Quality Inspection:

The University's Food Committee carried out regular inspections of the entire canteen facilities through both scheduled and unannounced visits. These inspections covered all key areas, including food storage rooms, kitchens, food preparation areas and dining halls. The inspections were aimed at monitoring hygiene and sanitation practices, ensuring the proper storage and handling of food materials, and assessing the quality and standards of food prepared and served. The Committee also monitored compliance with prescribed food safety and hygiene standards to ensure that safe and hygienic food was provided to students and staff.

INTERVENTIONS TO PREVENT HUNGER AMONG STUDENTS

The University has put in place various initiatives to ensure that all students have continuous access to affordable and nutritious food and safe drinking water. These initiatives are aimed at preventing hunger, addressing food insecurity and supporting the overall health and well-being of students. In the Indian context, food banks, food pantries and food vouchers are not very relevant, as University canteens operate for extended hours and provide freshly prepared meals at affordable prices. Further, freshly cooked food is generally preferred over packaged food, both in terms of nutrition and food habits. The major interventions undertaken by the University are listed below:

i) Universal access to campus canteens for all students

The University operates multiple canteens at different locations on the campus, which are accessible to all students, including day scholars and hostel residents. Students can access freshly cooked meals and other food items throughout the day, irrespective of their place of residence or academic schedule. This arrangement provides convenient access to food without having to depend on outside vendors.

ii) Affordable and subsidised food pricing

Food items and meals are priced considerably lower than those offered by restaurants and vendors outside the campus. This enables students from different socio-economic backgrounds to access meals regularly without facing a significant financial burden. The University maintains affordable pricing so that the cost of food does not become a barrier to students having regular meals. In this context, the availability of low-cost meals through campus canteens also reduces the need for separate food vouchers or food

pantry arrangements, which are commonly adopted in some other countries.

iii) Varied, balanced and nutritious food options

The University offers a variety of food options, including vegetarian, regional and nutritionally balanced meals, catering to the diverse food preferences and dietary requirements of students. The menu includes different food items to provide students with adequate choice and encourage healthy eating habits. In 2025, the canteen menu was revised to display the calorific values of food items, helping students understand their food intake and make informed choices regarding their daily consumption.

iv) Extended canteen working hours

The campus canteens operate one hour before the official start of the University day and remain open up to two hours after the closing hours. The extended timings are particularly useful for students who travel early, attend late academic sessions, undertake laboratory work or participate in extracurricular activities. This arrangement provides flexibility in accessing meals and helps students avoid missing their regular meals due to academic or other commitments.

v) Food support during off-campus activities

The University provides healthy meals to students participating in fieldwork, extension activities, community service programmes and other University-supported off-campus events. Food arrangements are made during such activities so that students do not have to make separate arrangements for their meals while carrying out assigned academic or community-related work. This ensures that access to food is not interrupted when students are engaged in activities away from the campus.

vi) Free and round-the-clock availability of safe drinking water

The University has installed drinking water vending machines at multiple locations across the campus, providing free and safe drinking water 24×7. These facilities are accessible to students during academic hours as well as beyond regular working hours. The availability of drinking water at different locations helps students avoid the need to purchase packaged drinking water and ensures uninterrupted access to safe drinking water, thereby supporting their health and well-being.

REDUCING WASTAGE OF FOOD IN CAMPUS

Anurag University monitors food wastage generated across its campus dining and food service facilities, as per its Food Policy (Annexure 1). The waste is broadly categorized into raw waste, cooked waste, and plate waste to support systematic monitoring and appropriate handling of different types of waste.

During the Calendar Year 2025, the University recorded a total of 0.9471 metric tons of food-related waste, comprising 0.316 metric tons of raw waste, 0.3382 metric tons of cooked waste, and 0.2929 metric tons of Plate waste.

The recorded monthly data indicates an average generation of approximately 3.16 kg of food wasted per day over the year. Maintaining monthly records helps the University understand waste generation patterns and supports better planning of food preparation, storage and service requirements.

The monthly break-up of raw, cooked and plate waste is presented below.

Month	Raw waste (Kg)	Cooked Waste (Kg)	Plate Waste (Kg)	Monthly Total (Kg)
January	28.4	30.6	27.5	86.5
February	25.8	28.2	22.2	76.2
March	29.7	30.9	27.5	88.1
April	17.1	19.5	16.5	53.1
May	16.9	20.3	17.1	54.3
June	28.5	30.2	26.5	85.2
July	27.1	29.6	26.4	83.1
August	29.2	31	27	87.2
September	27.5	29.4	26	82.9

October	26.6	26.6	24.8	78.0
November	28.6	30.1	26	84.7
December	30.6	31.8	25.4	87.8
Annual Total	316.0	338.2	292.9	947.1

Mechanism for tracking Wastage of Food

Anurag University has systems in place to manage and monitor food services and sustainable food practices across the campus. The University Food Policy (2023) provides the overall framework for food safety, hygiene, nutrition, affordability and sustainable food practices, while the University Canteen Committee supports regular monitoring and review of campus canteen services.

Canteen Committee

The University Canteen Committee monitors the functioning of campus canteen facilities and reviews matters relating to:

Area	**Monitoring / Review**
Food Quality	Quality of food preparation and service
Hygiene	Cleanliness and food hygiene practices
Menu	Variety and suitability of food options
Affordability	Accessibility of food at reasonable prices
Student Requirements	Feedback and changing food preferences
Wastage of food	Monitoring and reduction of wastage of food
Canteen Facilities	Cleanliness and overall dining arrangements

Continuous Improvement

Feedback and observations relating to campus food services are considered by the University to identify areas for improvement. Regular review of menus, food quality, hygiene, affordability and wastage of food supports the continued improvement of the campus food environment.

The University Canteen Committee met once a Semester to strategise and follow-up. It met twice in 2025 and prepared its annual report for the year 2025.

Note: *University Food Policy is provided in Annexure 1.*

Note: *Annual Report of* University Canteen Committee *is at Annexure 2.*

Measures Taken to Reduce Wastage of Food

The University has adopted measures to plan food requirements, manage supplies and minimize the wastage of food across its dining facilities. These measures include:

Annual Menu Planning

A planned menu is prepared for the semester, supporting systematic procurement and inventory management. The menu is designed to provide balanced and nutritious meals while allowing food requirements to be planned in advance.

Scheduled Food Service

Meals are served according to a fixed schedule aligned with the academic timetable, to ensure meal preparation and service based on expected demand, thereby helping to reduce excess food preparation.

Encouraging Responsible Food Consumption

The University conducts awareness activities and displayed signages in dining areas encouraging students & staff to take only the quantity of food they can consume.

Appropriate Storage and Handling of Food

Proper storage and handling practices are followed for perishable food items, including fruits and vegetables, to maintain freshness and extend shelf life.

Monitoring wastage of food

The University monitors wastage of food generated in its canteen facilities, including waste from kitchens, serving areas and dining spaces. wastage of food is recorded to understand the quantity of waste generated and to identify measures for reducing avoidable wastage.

Waste Segregation

Food wasted is segregated from other waste at the source. Biodegradable and non-biodegradable waste are separated to facilitate appropriate treatment and disposal for preparation of compost in the School of Agricultural Sciences' bio-compost facility. The University promotes proper waste segregation among students and staff through awareness in canteen and waste collection areas.

UNIVERSITY CANTEEN COMMITTEE

ANNUAL REPORT 2025

UNIVERSITY CANTEEN COMMITTEE

ANNUAL REPORT 2025

The University Canteen Committee was constituted (Annexure 1) to oversee the effective functioning of campus dining facilities and to ensure the availability of safe, hygienic, nutritious, and affordable food for students and staff. The Committee periodically reviews food quality, menu planning, pricing, hygiene standards, dining accessibility, and responsible food consumption, while promoting healthy food choices and continuous improvement in campus dining services.

Committee Composition

The University Canteen Committee comprises representatives from the University administration, faculty, and student community. The members of the committee are as follows:

#	Name of the Member	Department	Role in the committee
1	Mr. N. Kiran	Mathematics	Convener
2	Dr. N. Swapna Goud	CSE	Co-Convener
3	Dr. J Rajendra Kumar	Pharmacy	Faculty Members
4	Mrs. C. Supriya	Management	
5	Dr. Ch. Mahesh	Physical Edu.	
6	Mr. M. Karunakar Reddy	Administration	
7	Ms. Ananya Santosh (23EG105E06)	CSE	Student Members
8	Mr. Dhananjay Sharma (24EG112C66)	IT	
9	Mr. Ramarapu Lalith Sagar (23EG106A49)	AI	
10	Mr Gottimukkulu Sai Charan Teja (24EG104B60)	ECE	
11	Ms. Kichannagari Akshaya Sri (22MG01A12B)	B Pharm	

Meetings Conducted

The University Canteen Committee met periodically (Annexure 2) during the reporting year to review the functioning of the campus dining facilities.

Meeting Date	Key Agenda Items Discussed
05/02/2025	Review of canteen menu, food affordability, food safety and hygiene, food waste monitoring, single-use plastics
08/09/2025	Review of dining accessibility and operating hours, healthy food promotion initiative, student feedback, QR code-based feedback system

Major Initiatives Undertaken During the Year

Initiative	Action Taken	Outcome
Revision of Canteen Menu	The canteen menu was reviewed and revised to include a greater variety of nutritious and balanced meal options.	Improved menu diversity while maintaining food quality and affordability.
Food Affordability	Periodic review of meal prices was undertaken to ensure that food remained affordable for students and staff.	Continued availability of economical and nutritious meal options.
Awareness and Responsible Dining Initiative	Awareness posters were introduced across dining facilities to promote healthy eating, food safety, responsible food consumption, waste segregation, and environmentally responsible practices.	Enhanced awareness among students and staff on responsible dining behaviour.
Food Waste Monitoring	Food waste generated across campus dining facilities was monitored and reviewed periodically. Awareness on responsible food consumption and portion management was continued.	The average food waste was reduced from 3.5 kg/day in September 2024 to 3.16 kg/day during January-December 2025. The monthly break-up of food wasted is at Annexure – 3.
Food Safety and Hygiene	Regular inspections of food preparation areas, dining spaces, food handling practices, and drinking water facilities were conducted.	Maintained high standards of food safety and hygiene across campus dining facilities.
Healthy Food Promotion Initiative	A Healthy Food Promotion Initiative was introduced by proposing a 'Healthy Choice' symbol for healthier menu items. The display of basic calorie information for selected dishes was also recommended, wherever feasible.	Encouraged healthier and more informed food choices among students and staff.
Digital Payment Facilities	The Committee reviewed the availability of digital payment options and encouraged continued adoption of cashless payment methods.	Improved convenience and efficiency of dining transactions.

Student Feedback Mechanism	A student feedback survey was introduced to obtain feedback on food quality, affordability, hygiene, menu variety, accessibility, and overall dining experience.	Strengthened the feedback-driven approach for continuous improvement of campus dining services.
Seasonal and Locally Sourced Food	The Committee discussed the inclusion of seasonal and locally sourced food items in the campus menu, wherever feasible.	Encouraged menu diversity and the use of fresh ingredients.
QR Code-Based Feedback System	The Committee discussed the introduction of a QR code-based feedback system to enable convenient and real-time feedback from students and staff.	The proposal is under consideration and will be implemented after assessing its feasibility and operational requirements.
Dining Accessibility	Dining accessibility and operating hours were reviewed to meet the needs of campus users.	Continued convenient access to dining services.
Reduction of Single-Use Plastics	The Committee reviewed measures to minimize the use of single-use plastics and encouraged environmentally friendly alternatives wherever feasible.	Reinforced sustainable dining practices and reduced plastic waste.

Signatures

Mr. N. Kiran
Dept. of Mathematics, Convener

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

SR FOODS

Eat Well, Live Well!

♥ = Wellness Pick + Vegan | ✓ = Wellness Pick | = Vegan | kcal = Approx. Calories (per serving)

BREAKFAST

ITEM	PRICE (₹)	kcal
Idly ♥	30	120
Vada	30	150
Idly + Vada ♥	35	270
Plain Dosa	30	180
Onion Dosa	45	220
Masala Dosa	45	380
Mysore Bonda ✓	30	430
Poori Sabzi ✓	35	480
Tomato Bath ♥	35	320
Daily Upma ✓	35	320
Set Dosa ✓	40	420
Uttapam ✓	45	420
Poha ♥	35	300

SNACKS

ITEM	PRICE (₹)	kcal
Mirchi	30	100
Cut-Mirchi	40	150
Vada	40	150
Egg Bonda	40	170
Aloo Bonda	30	150
Punugulu	30	130

Healthy Choices... Happier You!

LUNCH – VEG

ITEM	PRICE (₹)	kcal
MEALS		
Veg Meals ♥	80	700
Veg Biryani ♥	90	550
FLAVOURED RICE / PULAO		
Veg Pulao ♥	70	420
Sweet Corn Pulao ♥	80	430
Matter Pulao ♥	80	420
Gongura Pulao ♥	80	450
Rajma Pulao ♥	80	460
Tomato Pulao ♥	80	410
Pudina Pulao ♥	80	420
Chole Pulao ♥	80	480
Palak Pulao ♥	80	430
Carrot Pulao ♥	80	410

CURRIES & BREADS

18.	Chapathi / Parotta with Veg Kurma	80	520
19.	Chapathi / Parotta with Chicken Curry	110	650



LUNCH – NON VEG

ITEM	PRICE (₹)	kcal
MEALS		
Non-Veg Meals ✓	110	900
BIRYANI		
Chicken Dum Biryani	120	850
Chicken Fry Piece Biryani	120	900
Chicken Lollipop Biryani	100	860
Bheemaavaram Kodi Pulao	130	820
Chicken Thagdi Biryani	100	870
Raju Gari Kodi Pulao	100	820
Chicken Wings Biryani	110	860
Egg Fry Biryani ✓	80	650
RICE		
Bagara Rice with Chicken Curry ✓	80	780
Bagara Rice with Chicken Fry	90	790
SIDES		
Raita	10	80
Mirchi Ka Salan	15	120

CHINESE

ITEM	PRICE (₹)	kcal
STARTERS		
Veg Manchuria	70	280
Chicken Manchuria	100	360
Chilly Chicken	100	360
Chicken 65	100	480
FRIED RICE		
Veg Fried Rice	60	420
Egg Fried Rice	70	470
Chicken Fried Rice	80	620
Veg Manchurian Fried Rice	80	520
Paneer Fried Rice	100	580
NOODLES		
Veg Noodles	60	410
Egg Noodles	70	460
Chicken Noodles	80	600
Veg Manchurian Noodles	80	520
Paneer Noodles	90	560
Chilly Chicken	110	450

HYGIENIC KITCHEN | QUALITY ASSURED | AFFORDABILITY

Thank You! Please Visit Again ☺

Canteen Menu



D-Block Canteen



I-Block Canteen





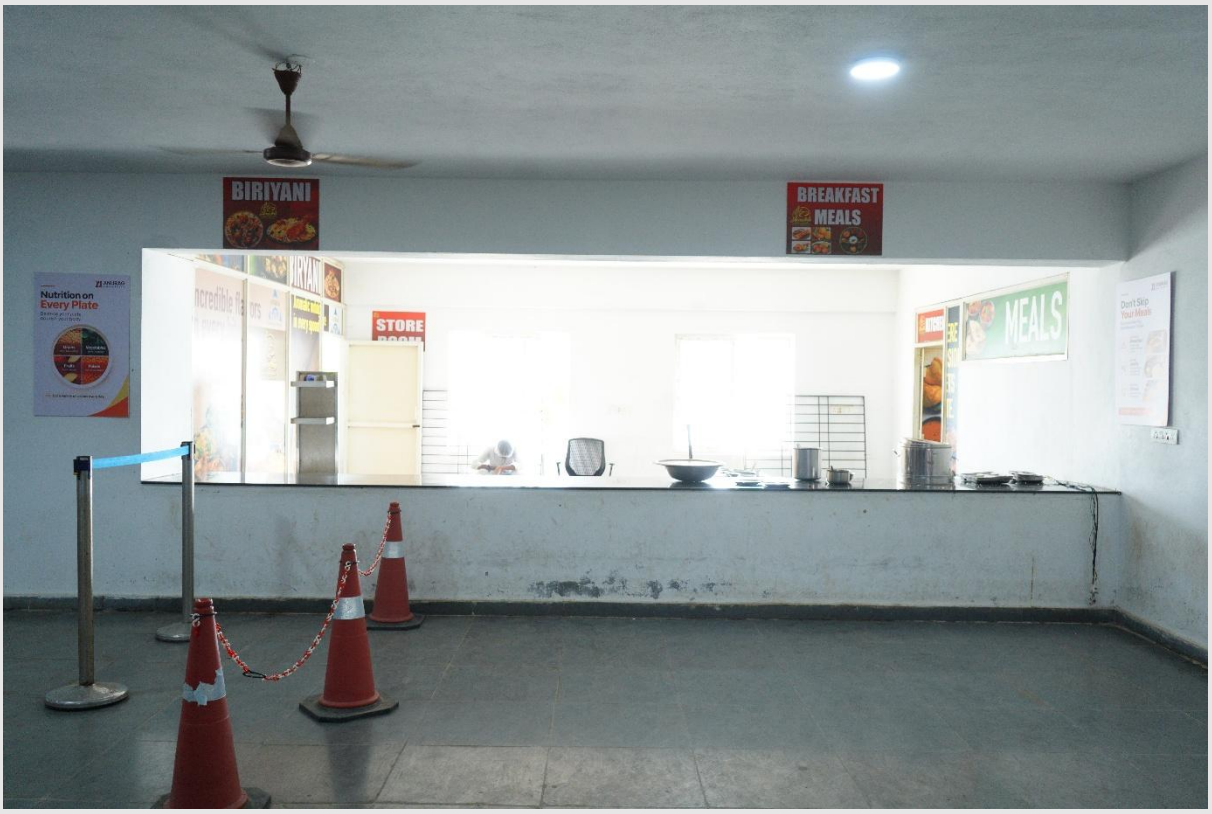
Students at canteen dining area





Awareness posters at the canteen


KITCHEN
MEALS
Don't Skip
Your Meals
Breakfast
Lunch
Dinner


BIRIYANI
BREAKFAST
MEALS
Nutrition on
Every Plate
STORE
MEALS



Juices and Hot Beverages stall



Lickees Stall



Students and Staff at H-Block juice stall



Girls hostel mess services



Boys hostel mess services







Students at NIMS(Medical School) canteen


Kiran | 2025.11.12 09:15

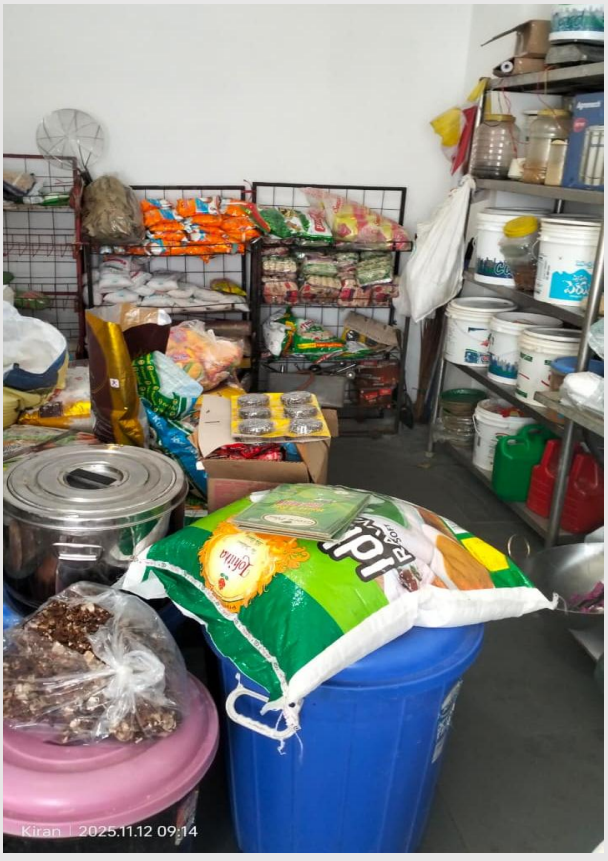



Kiran | 2025.11.12 09:14




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ALTO


Kiran | 2025.11.12 09:14

KNOWLEDGE CREATION, KNOWLEDGE SHARING, AND PARTNERSHIPS BETWEEN THE UNIVERSITY AND THE LOCAL FARMING / FOOD PRODUCING COMMUNITY

1. Mandatory Participatory Educational Experience: Student- Faculty and Farmer

The B.Sc. (Hons.) Agriculture 4th-year students successfully completed the Rural Agricultural Work Experience Programme (RAWEP) in Edualabad, Jameelapet, Bokkiniguda, and Kondamadugu villages during 2024–25 and 2025–26. The programme provided an opportunity to gain practical exposure to farming systems, rural livelihoods, and agricultural extension activities.

During the programme, students were attached to host farmers and prepared crop calendars for the entire crop season in consultation with the farmers and advisory committee members. They observed crop growth stages, identified agronomic problems, and analyzed the factors responsible for the non-adoption of recommended agricultural practices. Students also studied yield gaps between actual and potential yields and suggested appropriate measures to enhance crop productivity.

As part of the crop production and protection activities, students identified insect pests, non-insect pests, diseases, weeds, nutritional deficiencies, and physiological disorders affecting crops. They provided recommendations regarding plant protection measures, pesticide usage, and integrated crop management practices to farmers. Based on the collected data, alternate farm plans were prepared to enhance farm income and resource-use efficiency. Participatory Rural Appraisal (PRA) techniques were employed to identify the major agricultural problems of the villages and to formulate suitable action plans.


GPS Map Camera
Edulabad, Telangana, India
Survey No, 1, Village, Ghatkesar, Edulabad,
Telangana 501301, India
Lat 17.421016° Long 78.71216°
Tuesday, 18/11/2025 09:32 AM GMT +05:30
Google



The programme also emphasized agricultural extension and rural development activities. Students assessed the training needs of farmers and organized training programmes, method demonstrations, group discussions, Rythu Sadassus, and exhibitions to disseminate agricultural technologies. They maintained an agricultural information corner in the village and critically analyzed public and private agricultural extension information sources. Additionally, they documented success stories of progressive farmers and the functioning of Farmer Producer Organizations (FPOs), Common Interest Groups (CIGs), and Self-Help Groups (SHGs).

Overall, the RAWEP enhanced the students' practical knowledge, communication skills, problem-solving abilities, and understanding of participatory approaches in agricultural and rural development.

About Rural Agricultural Work Experience (RAWE) Programme

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), the Government Regulator. 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 first-hand.

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

- *To develop first-hand experience of rural life, farming systems, and farmer–extension interactions.*
- *To help students understand constraints in farmers' fields, socio-economic conditions, and real community needs.*
- *To enable students to apply their classroom knowledge in diagnosis, problem-solving, and technology dissemination.*
- *To develop soft skills, communication skills, leadership, and extension competencies.*
- *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*


GPS Map Camera
Medchal Malkajgiri,Telangana,India
Edulabad Cross Road, Ghatkesar, Medchal Malkajgiri, Telangana 501301, India
Lat 17.412998, Long 78.710401
Monday, 03/11/2025 05:42 PM GMT+05:30
Note : Captured by GPS Map Camera






GPS Map Camera
Medchal Malkajgiri,Telangana,India
Edulabad Cross Road, Ghatkesar, Medchal Malkajgiri, Telangana 501301, India
Lat 17.431346, Long 78.712202
Friday, 07/11/2025 10:41 AM GMT+05:30
Note : Captured by GPS Map Camera


BALAJI GANESH
SWEET HOUSE
SWEET HOUSE

2. Farmers' Outreach, Training and Awareness Programmes

The School of Agricultural Sciences conducted training programmes and farmers' meetings in the villages of Edulabad, Erravalli, Jameelapet, Nemaragomula, and Kondamadugu to improve farmers' knowledge of scientific agricultural practices and government welfare schemes. The programmes focused on creating awareness about soil management, improved crop varieties, balanced fertilizer use, and integrated pest and disease management. Farmers were educated on the importance of soil testing, balanced fertilizer application, the use of high-yielding and disease-resistant varieties, and eco-friendly pest control measures to enhance crop productivity and sustainability. During the meetings, awareness sessions were organized on various government schemes, such as PM-KISAN, PM Fasal Bima Yojana, ACABC, and Rythu Bharosa. Farmers were informed about eligibility criteria, registration procedures, crop insurance benefits, financial assistance, and self-employment opportunities in the agricultural sector. The programmes also encouraged farmers to adopt modern and sustainable farming techniques to reduce cultivation costs and increase farm income. Interactive discussions helped farmers clarify their doubts and gain practical knowledge relevant to their local farming conditions.





The training programmes significantly contributed to the social and economic development of local farmers by enhancing their awareness, technical skills, and access to government support systems. Farmers gained a better understanding of sustainable agricultural practices, efficient resource utilization, and crop protection methods—all of which can help improve productivity and livelihoods. The initiative also strengthened the connection between the institution and rural farming communities, promoting knowledge transfer and supporting the overall development of the agricultural sector in the region.

3. Training for Farmers and Food Producers [through Diploma in Agricultural Extension Services for Input Dealers Programme (DAESI)]

The School of Agricultural Sciences, Anurag University, successfully implemented the Diploma in Agricultural Extension Services for Input Dealers (DAESI) Programme for input dealers in collaboration with MANAGE, SAMETI, ATMA, and the Department of Agriculture. Conducted over 48 weeks, the programme comprises 40 classroom sessions held every Saturday and 8 field visits, with 40 input dealers per batch. It aims to orient input dealers on location-specific crop production technologies, enabling them to address field-level agricultural problems effectively while enhancing their capacity for efficient input handling and management. The university successfully completed three batches between 2023 and 2026.

The DAESI programme plays a significant role in strengthening the agricultural extension system by developing input dealers into para-extension professionals. Because farmers frequently approach input dealers for technical guidance, the programme equips dealers with scientific



knowledge of crop production, soil health management, nutrient management, plant protection, and climate-resilient farming practices. It also provides practical exposure through field visits, helping participants understand farmers' needs and recommend appropriate solutions based on field conditions.

The programme further imparts knowledge of the laws and regulations governing agricultural inputs, quality standards, and ethical business practices. By enhancing the technical competence and advisory skills of input dealers, DAESI enables them to serve as reliable sources of farm information at the village level and function as one-stop service centres for farmers. This contributes to the increased adoption of agricultural technologies, efficient use of farm inputs, higher productivity, and sustainable agricultural development while strengthening the linkage between research institutions, extension agencies, and farming communities. The Government of India sanctions an amount of ₹7,40,000 per batch to Anurag University for organizing this course.

4. Agricultural Experiential Learning Programme (AELP) [on agricultural waste management through vermicompost]

The Agricultural Experiential Learning Programme (AELP) on agricultural waste management through vermicompost was conducted with the objective of students having practical hands on vermicompost preparation and bio-fortification of vermicomposting and marketing of vermicompost to local farm community and other households. The programme was focused on value addition and sustainable way to management of agriculture waste and farm waste through vermicompost, in vermicompost they have learn vermicompost bed preparation, harvesting of vermicompost, fortification of vermicompost and improving problem solving abilities and creating awareness regarding the commercial potential based vermicompost enterprises.

The activities carried out during the programme were organized under two major objectives

1. Collection of agricultural and farm waste
2. To produce and market the fortified vermicompost

Introduction:

Vermicompost is defined as the stabilised organic manure obtained through the process of decomposition of organic wastes with the help of earthworms. Vermicompost is not just a manure but a complete soil amendment that enhances the physical, chemical, and biological properties of the soil. The vermicomposting unit (40L × 20W × 10H ft.) shed established with cement bricks and roofing sheets, which provided permanent and strong protection against environmental conditions. Inside the shed, there were a total of 8 beds, each measuring 1 meter in width, 20 meters in length, and 1 meter in height. We had left a 0.5-m space between the beds to facilitate easy movement for daily activities such as watering and harvesting. Additionally, 1 meter of space is left between the

side walls and the first bed to allow free airflow and proper handling. The floor of the shed was cemented and compact, which prevented earthworms from escaping and stopped rainwater from seeping into the beds.

To prepare one complete batch, we have used 15 tonnes of semi-decomposed animal dung as the base material. In addition to this, we have used around one quintal of crop residues such as banana leaves and mushroom spent. For one bed, we have used about 3-4 tonnes of semi-decomposed cow dung for one bed, and for 4 beds together, nearly 15 tonnes of animal dung were used, along with the proportionate amount of crop residues.

Step 1: Base layer with Earthworms and cow dung

- The process began by applying a uniform layer of well-decomposed cow dung. The cow dung layer served as a nutrient-rich base and was spread to a thickness of approximately 3–4 inches.

Step 2: Layering of raw organic materials

- Over the cow dung, various raw organic materials were added in alternating thin layers. These included:
    - Dried banana leaves–a good source of potassium and organic fibre.
    - Mushroom spent–partially decomposed and fungus-treated substrate that accelerates microbial activity.
    - Groundnut husk – provides structure, aeration, and fibre content.
- Each type of raw material was added in a specific order, ensuring even coverage and proper layering for efficient decomposition.

Step 3: Layering to the desired height

The layering process was continued until the bed reached a height of approximately 1 m. After adding each layer, water was lightly sprinkled to maintain an optimal moisture level of 60–70%, crucial for both microbial activity and worm survival. Care was taken not to compact the layers, allowing sufficient aeration for the worms to move freely and feed on the decomposing matter.








Harvesting of vermicompost:

After the completion of the composting period (45 days) vermicompost becomes dark brown to black in colour, crumbly in texture, and earthy in smell. These are signs that the organic matter has been fully decomposed by the earthworms. Harvesting begins only when fresh feed is no longer visible on the surface and the material has a uniform granular structure. The first step in harvesting is to stop watering the bed for 4 to 5 days before harvest. This helps to reduce moisture content, allowing the compost to dry slightly and making separation easier. To separate the worms from the compost, the light-exclusion method is commonly followed. In this method, the top layers are gently disturbed to expose the compost to light. Since earthworms are photophobic, they move downward. The compost from the top is gradually scraped off without harming the worms. This is repeated until most of the compost is removed and only a thick layer containing









worms remains at the bottom. Once the compost is collected, it is passed through a 2 mm mesh sieve to remove larger particles and undecomposed material. The final product is packed in polythene bags for storage or sale.

Care should be taken to avoid direct exposure to sunlight, as this kills beneficial microbes. Throughout the process, proper hygiene should be maintained to ensure the quality and safety of the product.

Bio-fortification of vermicompost

Bio-fortification is the process of enriching vermicompost with beneficial microorganisms to enhance its effectiveness as an organic fertiliser. This makes bio-fortified vermicompost a multipurpose product that not only provides nutrition to plants but also improves soil health and protects crops from diseases. Microbial inoculants such as phosphate solubilising bacteria (PSB) such as *Bacillus* and *Pseudomonas*, and potash solubilizers like *Frateuria aurantia,* and in addition, biocontrol agents such as Trichoderma viride and Pseudomonas fluorescens are also incorporated to provide protection against soil-borne fungal diseases. In conclusion, bio-fortification of vermicompost not only improves its nutrient value but also makes it a multifunctional organic input for sustainable agriculture. It represents a cost-effective, eco-friendly alternative to chemical fertilizers while supporting soil health and crop productivity.





Economic analysis:

The economic analysis of the vermicompost unit was evaluated during the programme period. A total normal vermicompost production of 3040 kg and fortified vermicompost 1000 kg obtained and marketed at Rs. 12 kg^{-1} for normal vermicompost and Rs. 15 kg^{-1} for fortified vermicompost respectively. The total expenditure incurred for the production process was Rs. 48,410 while gross return obtained was Rs, 12,100. The Cost-Benefit (C:B) ratio of the unit was 1:2.2, indicating that the unit successfully recovered from operational cost while generating moderate profits and providing valuable hands practical learning experience to the students.



Training for NSS students:

AELP on agricultural waste management through vermicompost organize a training session to NSS students 22nd April 2025. In the training session more than 50 students attended, in training session explained the significance of vermicompost in agriculture, waste management of agricultural waste, and it's a low cost technology for farmers. By the end of training NSS students gained practical knowledge about vermicompost.

5. Knowledge Transfer, Skill Training Programme [on Sustainable Mushroom Cultivation to Local Farmers, Food Producers, and Student Community]

Organized by	:	Department of Plant Pathology, School of Agricultural Sciences, Anurag University
Date	:	9th May, 2025
Venue	:	Auditorium, School of Agricultural Sciences, Anurag University

The Department of Plant Pathology, School of Agricultural Sciences, Anurag University, successfully conducted a skill development training programme on mushroom cultivation on 9th May 2025. The training aimed to build entrepreneurial capacity and practical skills in sustainable mushroom production among the participants from diverse backgrounds including farmers, household women, youth and agri-entrepreneurs across the various districts of Telangana. A total of 20 participants attended the programme.

The event commenced with an inaugural session addressed by Dr. P. Laxmi Narayana, In-Charge Dean, along with AELP Coordinators Mrs. Jayanthi Bhima and Dr. K. Aravind, who highlighted the importance of skill-based learning in agriculture, especially in alternative income generating activities such as mushroom cultivation. This was followed by a comprehensive technical session presented by Dr. K. Aravind, Assistant Professor, Department of Plant Pathology, which provided the valuable insights into key aspects of mushroom cultivation, including spawn preparation, cultivation steps, pest and disease management, value addition and profitability. The session concluded with an interactive Q&A, where participants actively engaged with queries related to cultivation methods, disease control and marketing opportunities.

In the afternoon, a hands-on training session was conducted where participants learned and practiced substrate sterilization, bed preparation, spawn inoculation and casing techniques for oyster and milky mushrooms. They have also visited the college mushroom production unit and observed the live mushroom cultivation practices. Under expert guidance, each participant prepared their own mushroom bed, reinforcing the skills learned and enhancing their confidence through direct, practical experience.

The programme concluded with a valedictory session, where certificates were distributed to all the participants. Participants gave positive feedback, appreciating the practical orientation and clear instruction. Many expressed their interest in starting mushroom cultivation, requested extended training for two days and suggested similar programmes in allied fields such as sericulture and organic farming. The event ended with a group photo, marking a successful step towards promoting sustainable rural livelihoods through skill-based agricultural training.



Inaugural Session



Inaugural Session



Group Photograph with Trainees

University-Manufactured Bio-products for Field Demonstration



The School of Agricultural Sciences, Anurag University, through its BioNexus – AELP Biofertilizer and Biopesticide Unit, is committed to promoting sustainable agriculture through the development, production and application of eco-friendly microbial bioinputs.

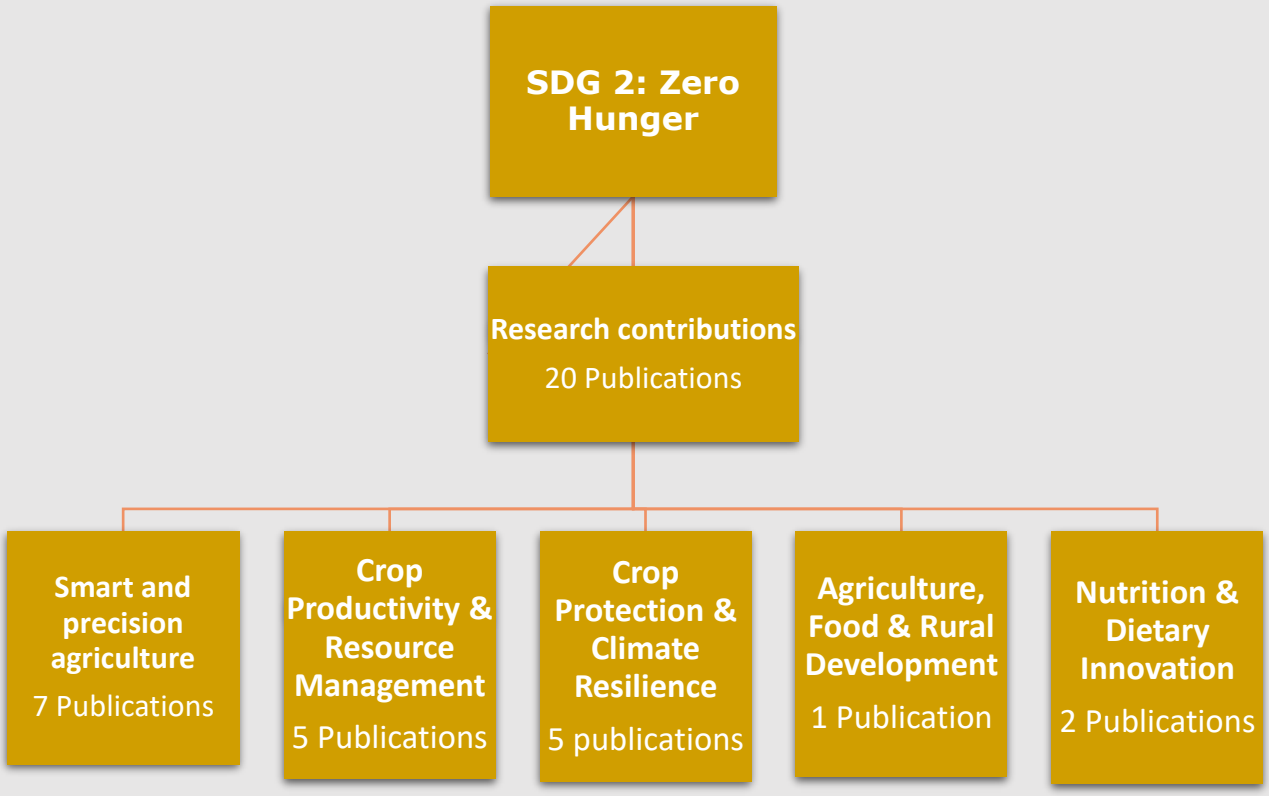
Our product portfolio includes biofertilizers such as Pseudomonas, Phosphate Solubilizing Bacteria (PSB), Trichoderma and Azotobacter, along with biopesticides such as Trichoderma viride, Bacillus thuringiensis (Bt), and Beauveria bassiana. We also offer Microbial Enriched Compost to enhance soil fertility and biological activity.

These microbial-based products contribute to improved nutrient availability, plant growth promotion, biological pest management, soil health restoration and reduced dependence on synthetic agrochemicals.

RESEARCH CONTRIBUTIONS TO SDG 2: ZERO HUNGER

Anurag University recognizes the important role of research and innovation in addressing challenges related to food security, sustainable agriculture and nutrition. Through interdisciplinary research, the University explores the application of emerging technologies and scientific approaches to improve agricultural productivity, support sustainable farming practices, protect crops and promote better nutritional outcomes.

During the reporting period, researchers at Anurag University contributed to 20 publications relevant to the broader objectives of SDG 2: Zero Hunger.



Themes of Publications

Research Theme	Focus Areas	Contribution to SDG 2	No. of Publications
Smart & Precision Agriculture	AI, IoT, Deep Learning and Robotics	Supports technology-driven and efficient agricultural practices	7
Crop Productivity & Resource Management	Yield prediction, soil moisture and fertilizer management	Supports improved agricultural productivity	5
Crop Protection & Climate Resilience	Crop diseases, animal protection and climate suitability	Helps reduce crop losses and strengthen agricultural resilience	5
Agriculture, Food & Rural Development	Food technology and rural development	Supports sustainable food systems and agricultural communities	1
Nutrition & Dietary Innovation	AI-based nutrition recommendations	Promotes informed nutritional choices	2

List of Publications

Title	Journal / Conference	Home Authors
Smart Farming Revolution: A Cutting-Edge Review of Deep Learning and IoT Innovations in Agriculture	Operations Research Forum	J Siva Prashanth; G Bala Krishna; P Ravinder Rao
Machine Learning-Powered Intrusion Detection System for Agriculture 4.0: Securing the Next Generation of Farming	International Journal of Innovative Research and Scientific Studies	Udaya Kumar Addanki
Crop Recommender and Yield Prediction System Using Ensemble Machine Learning Techniques	2025 IEEE 14th International Conference on Communication Systems and Network Technologies (CSNT)	Niteesha Sharma; T Ashalatha

Title	Journal / Conference	Home Authors
Exploring Nutritional Supplement Use for Countering Respiratory Tract Infections Through an X (Formerly Twitter)-Based Survey	Current Research in Biotechnology	Hemanth Kumar Boyina; Ananda Kumar Chettupalli
Blood Glucose Prediction from Nutrition Analytics Using ML	2025 Third International Conference on Augmented Intelligence and Sustainable Systems (ICAISS)	T Manyam
A Numerical Study on Magneto-Micropolar Nanofluid Flow Across a Stretching/Shrinking Surface: Impacts of Heat Source, Viscous Dissipation, and Chemical Reaction	Radiation Effects and Defects in Solids	M Anil Kumar
High-Performance Nitrogen-Polymer Fertilizer: Synthesis, Characterization, and Application in Sustainable Agriculture	Chemical Engineering Journal	J Suman
Precision Agriculture Through Biochemical Urease-Aware Crop Yield Prediction Using Enhanced Fuzzy Logic and Deep Learning	Smart Agricultural Technology	V Jyothi; G Vishnu Murthy
Microplastics in Aquatic Ecosystems: Sources, Impacts, and Mitigation Strategies	International Journal of Aquatic Research and Environmental Studies	Lokesh Ravilla
Seeds of Intelligence: Generative AI and the Rise of Collaborative Robots in Agriculture 6.0	Exploring Generative AI for Collaborative Robots in Agriculture 6.0	Ravi Aavula
In Vitro Suppression of Fusarium spp. Infecting Major Crops	Journal of Advances in Biology & Biotechnology	K Aravind
From Data to Harvest: How AI and IoT Are Shaping the Future of Farming	Exploring Generative AI for Collaborative Robots in Agriculture 6.0	Deva Rajashekar

IoT with Edge Computing Based Agro-Economic Model for Sustainable Farming	2025 IEEE International Conference on Advanced Visual and Signal-Based Systems (AVSS)	G Sucharitha
Sustainable Synthesis of Microporous Activated Carbon from Gum Arabic Tree Seed Shell via Hydrothermal KOH Activation for Enhanced CO_2 Capture	Journal of the Chinese Chemical Society	S Shankaraiah
Leveraging Ensemble Learning for Reliable Crop Yield Prediction	2025 International Conference on Innovations in Intelligent Systems: Advancements in Computing, Communication, and Cybersecurity (ISAC3)	B Veera Venkata Sivaprasad
Climate Change and Agriculture Land Suitability Insights from Interpretable Machine Learning	2025 IEEE 4th World Conference on Applied Intelligence and Computing (AIC)	Manyam Thaile; Yalla Abhinaya; Gorrenkala Rajkumar; Pathi Sunil Kumar; Yelugubanti Sunitha; Ramesh Babu Pittala; Dr. Medikonda Asha Kiran
Predictive Maintenance in Smart Farming Using Explainable AI: A SHAP-Centric Methodology	2025 3rd World Conference on Communication & Computing (WCONF)	Ramesh Babu Pittala; J Bhavana; B Akhila; P Haribabu; P V Kumar; T Manyam; Lakshmi Prasanna Byrapuneni; Dr. Medikonda Asha Kiran
Advanced Crop Yield Prediction Using Supervised Machine Learning Techniques and Environmental Data	2025 3rd World Conference on Communication & Computing (WCONF)	T Asha Latha; Niteesha Sharma; B Ravi Raju; Bejugam

		Rachana; T Varsha; Kunchala Rajesh
RAG-Enhanced Smart Farming: A Methodology for Multimodal Fusion and AI-Driven Crop Health Diagnosis	International Journal of Intelligent Engineering and Systems	Dr M Trupthi
Precision Agriculture for Medicinal Plants: Enhancing Crop Yield with CNN and IoT-Driven Soil Moisture Predictions	Applications of AI in Smart Technologies and Manufacturing	D Saidulu
Smart Farming Crop Recommendations, Fertilizer Advice and Diseases Detection	REST Journal on Data Analytics and Artificial Intelligence	Sai Kiran P; Jashwanth B; Shiva Prasad N; Chandhram K; Rajesh Myakala
Agriculture Food-Tech and Rural Development	REST Journal on Data Analytics and Artificial Intelligence	Bhanu Prakash V; Deekshitha N; Sahith L; Raghu Nallamothu
Implementation of Customize Nutrition Recommendation System Using Machine Learning Model	REST Journal on Data Analytics and Artificial Intelligence	Abdul Ahad; Abdus Samad Khwaja; Ajay Kumar; Vineeth Naik
Protecting Crops from Animals Using YOLO	REST Journal on Data Analytics and Artificial Intelligence	Keerthi Ram Kalyan; Harshith Reddy K; Manideep Reddy M; Padmini Chattu
Application of Latest IoT Techniques for Crop Yield and Moisture Prediction in Smart Farming	Smart Innovation, Systems and Technologies	Pallam Ravi

ANNEXURE – I

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 with 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.

ANURAG UNIVERSITY

(Established under the Act No. 13 of 2020 as per the Telangana State Private Universities Act, 2018. Sponsored by Gayathri Educational & Cultural Trust)

No. AU/Food Committee/Registrar/06/2025 Date: 25.01.2025

ORDERS

The Vice Chancellor has accorded approval to constitute Food Committee with the following Members:

Sl. No.	Name of the Member	Department	Designation	Phone Number
1	Mr. N Kiran	Mathematics	Convenor	9949781375
2	Dr. N Swapna Goud	CSE	Co-convenor	9912863115
3	Dr. J Rajendra Kumar	Pharmacy	Member	9866575814
4	Mrs. C. Supriya	Management	Member	9989240737
5	Dr Ch. Mahesh	Physical Education	Member	9866579481
6	Mr M Karunakar Reddy	Administration	Member	9948744104
7	Ms. Ananya Santosh (23EG105E06)	CSE – III Year	Student Member	9493678686
8	Mr. Dhananjay Sharma (24EG112C66)	IT – II Year	Student Member	8187057917
9	Mr Ramarapu Lalith Sagar (23EG106A49)	AI – II Year	Student Member	9391210193
10	Mr Gottimukkulu Sai Charan Teja (24EG104B60)	ECE – II Year	Student Member	9502813924
11	Ms. Kichannagari Akshaya Sri (22MG01A12B)	B-Pharm – II Year	Student Member	8074829901

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. EA to Vice Chancellor

ANNEXURE – II

Constitution of University Canteen Committee - 2025

ANURAG UNIVERSITY

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7	Ms. Ananya Santosh (23EG105E06)	CSE – III Year	Student Member	9493678686
8	Mr. Dhananjay Sharma (24EG112C66)	IT – II Year	Student Member	8187057917
9	Mr Ramarapu Lalith Sagar (23EG106A49)	AI – II Year	Student Member	9391210193
10	Mr Gottimukkulu Sai Charan Teja (24EG104B60)	ECE – II Year	Student Member	9502813924
11	Ms. Kichannagari Akshaya Sri (22MG01A12B)	B-Pharm – II Year	Student Member	8074829901

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. EA to Vice Chancellor

Venkatapur, Ghatkesar, Medchal-Malkajgiri District, Hyderabad, Telangana, India. 500 088.
+91 81 81 057 057 | info@anurag.edu.in | www.anurag.edu.in

ANURAG UNIVERSITY
(Established under the Act No. 13 of 2020 as per the Telangana State Private Universities Act, 2018. Sponsored by Gaudhi Educational & Cultural Trust)

Minutes of the Meeting - University Canteen Committee

Date: 5th February, 2025
Venue: Block A, CSE Seminar Hall
Time: 2:00 PM
Members Present:

#	Name of the Member	Department	Role in committee
1	Mr. N. Kiran	Mathematics	Convener
2	Dr. N. Swapna Goud	CSE	Co-Convener
3	Dr. J Rajendra Kumar	Pharmacy	Faculty Members
4	Mrs. C. Supriya	Management	
5	Dr. Ch. Mahesh	Physical Edu.	
6	Mr. M. Karunakar Reddy	Administration	
7	Ms. Ananya Santosh (23EG105E06)	CSE	Student Members
8	Mr. Dhananjay Sharma (24EG112C66)	IT	
9	Mr. Ramarapu Lalith Sagar (23EG106A49)	AI	
10	Mr Gottimukkulu Sai Charan Teja (24EG104B60)	ECE	
11	Ms. Kichannagari Akshaya Sri (22MG01A12B)	B Pharm	

Welcome Address

The Convener welcomed the members of the Committee and initiated the proceedings.

Agenda of the Meeting

1. To review the action taken on the resolutions of the previous meeting
2. To review and revise the canteen menu
3. To review the food affordability
4. To review cleanliness and maintenance schedules for kitchens, dining areas, and food storage facilities
5. To review food safety and hygiene practices
6. To discuss the reduction of single-use plastics in dining facilities
7. To discuss the introduction of awareness posters within the dining facilities
8. To discuss the introduction of seasonal and locally sourced food items in the campus menu, wherever feasible

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Resolutions of the Meeting

Item 1: To review the action taken on the resolutions of the previous meeting.
Resolution 1: The Committee noted that regular food safety inspections had been conducted, healthier menu options had been introduced on a trial basis, wastage segregation bins had been placed in and around the canteen, and measures to reduce food wastage were being implemented. The Committee also noted that additional seating arrangements and faculty monitoring during lunch hours were being carried out as planned.

Item 2: To review and revise the canteen menu.
Resolution 2: The Committee reviewed the existing canteen menu and approved revisions to enhance nutritional value, dietary diversity, and student satisfaction. It was resolved to introduce additional healthy meal options, and balanced food choices while retaining affordable pricing. The revised menu shall be implemented from the upcoming semester and reviewed periodically based on user feedback.

Item 3: To review the food affordability
Resolution 3: The Committee reviewed the pricing structure of food items available in the campus dining facilities and concluded that the current pricing remains affordable for students and staff. It was further resolved to periodically assess meal prices to ensure continued affordability while maintaining food quality and nutritional standards.

Item 4: To review cleanliness and maintenance schedules for kitchens, dining areas, and food storage facilities.
Resolution 4: The Committee reviewed the existing cleaning and maintenance practices followed in the campus dining facilities. It was resolved to continue cleaning of kitchens, dining areas, and food storage spaces, daily / twice daily, as may be required, while ensuring regular monitoring to maintain cleanliness and hygiene standards.

Item 5: To review food safety and hygiene practices
Resolution 5: The Committee reviewed the existing food safety and hygiene practices implemented in the campus dining facilities and expressed satisfaction with the measures in place. It was resolved to continue periodic inspections of food preparation areas, dining spaces, drinking water facilities, and food handling practices to ensure compliance with institutional hygiene standards and applicable food safety regulations.

Item 6: To discuss the reduction of single-use plastics in dining facilities
Resolution 6: The Committee discussed measures to reduce the use of single-use plastics in campus dining facilities. It was resolved to encourage

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the use of reusable or environmentally preferable alternatives wherever feasible and to promote awareness among students, staff, vendors, and service providers on reducing plastic waste and adopting sustainable dining practices.

Item 7: To discuss the introduction of awareness posters within the dining facilities.
Resolution 7: The Committee discussed the need to create greater awareness among students and staff on responsible dining practices. It was resolved to display awareness posters within the dining facilities on topics such as healthy eating, food wastage reduction, hygiene, and waste segregation.

Item 8: To discuss the introduction of seasonal and locally sourced food items in the campus menu, wherever feasible.
Resolution 8: The Committee discussed the inclusion of seasonal and locally sourced food items in the campus menu, wherever feasible. It was resolved to encourage the use of such ingredients, subject to their availability, quality, and cost-effectiveness, to promote fresh and diverse meal options.

Vote of Thanks

The meeting concluded with a vote of thanks.

Signatures

Mr. N. Kiran
Dept. of Mathematics, Convener

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

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Minutes of the Meeting - University Canteen Committee

Date: 8th September, 2025
Venue: Block - A, CSE Seminar Hall
Time: 10.30 A.M
Members Present:

#	Name of the Member	Department	Role in committee
1	Mr. N. Kiran	Mathematics	Convener
2	Dr. N. Swapna Goud	CSE	Co-Convener
3	Dr. J Rajendra Kumar	Pharmacy	Faculty Members
4	Mrs. C. Supriya	Management	
5	Dr. Ch. Mahesh	Physical Edu.	
6	Mr. M. Karunakar Reddy	Administration	
7	Ms. Ananya Santosh (23EG105E06)	CSE	Student Members
8	Mr. Dhananjay Sharma (24EG112C66)	IT	
9	Mr. Ramarapu Lalith Sagar (23EG106A49)	AI	
10	Mr Gottimukkulu Sai Charan Teja (24EG104B60)	ECE	
11	Ms. Kichannagari Akshaya Sri (22MG01A12B)	B Pharm	

Welcome Address

The Convener welcomed the members of the Committee and initiated the proceedings.

Agenda of the Meeting

1. To review the action taken on the resolutions of the previous meeting
2. To discuss the introduction of a healthy food promotion initiative
3. To review dining accessibility and operating hours.
4. To discuss on the measures to further minimize food wastage.
5. To discuss the introduction of a QR code-based feedback system for campus dining services.
6. To review the implementation of digital payment facilities for convenient and cashless transactions.

Resolutions of the Meeting

Item 1: To review the action taken on the resolutions of the previous meeting.

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Resolution 1: The Committee noted the action taken on the resolutions of the previous meeting. The members observed that the revised menu had been implemented, food affordability and food wastage continued to be monitored and regular cleaning and maintenance of the dining facilities were being carried out. The Committee also reviewed the progress of measures relating to the reduction of single-use plastics, display of awareness posters, and inclusion of seasonal and locally sourced food items in the menu.

Item 2: To discuss the introduction of a healthy food promotion initiative
Resolution 2: The Committee resolved to introduce a healthy food promotion initiative by identifying and highlighting healthier food options in the campus menu with a 'Healthy Choice' symbol. Wherever feasible, basic calorie information shall also be displayed to promote informed food choices.

Item 3: To review dining accessibility and operating hours
Resolution 3: The Committee reviewed the accessibility and operating hours of the campus dining facilities and noted that the existing schedule adequately supports the needs of students and staff. It was resolved to continue monitoring dining accessibility and periodically review the operating hours to ensure convenient access to food services for all campus users.

Item 4: To discuss on the measures to further minimize food wastage
Resolution 4: The Committee discussed various measures to further minimize food wastage across campus dining facilities. It was resolved to strengthen food wastage reduction practices through improved meal planning, appropriate portion management, periodic review of food wastage monitoring records, and awareness initiatives promoting responsible food consumption among students and staff.

Item 5: To discuss the introduction of a QR code-based feedback system for campus dining services
Resolution 5: The Committee deliberated on the introduction of a QR code-based feedback system to facilitate student feedback on campus dining services. It was agreed that the proposal would be explored further and considered for implementation after evaluating its operational feasibility.

Item 6: To review the implementation of digital payment facilities for convenient and cashless transactions.
Resolution 6: The Committee reviewed the availability of digital payment facilities in the campus dining areas. It was resolved to continue promoting

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cashless payment options to ensure faster, convenient, and hassle-free transactions for students and staff.

Vote of Thanks

The meeting concluded with a vote of thanks.

Signatures

Mr. N. Kiran
Dept. of Mathematics, Convener

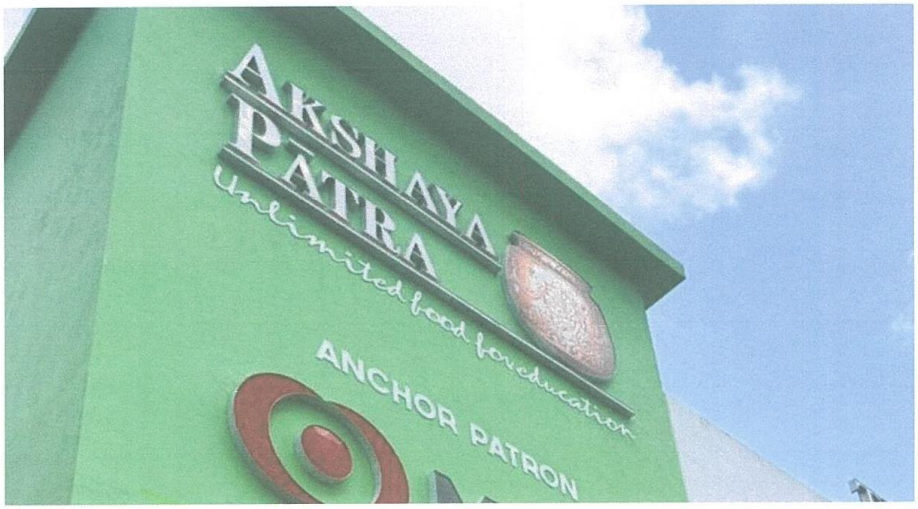
Dr. N. Swapna Goud
Dept. of CSE, Co-Convener

ANNEXURE – III

Extracts of Report on Field Visits to Akshaya Patra Foundation

(Awareness Program for Students on Responsible Consumption)

1. INTRODUCTION TO AKSHAYA PATRA FOUNDATION:



As part of our NSS activity, we visited the Akshaya Patra Foundation, an organization that goes beyond just serving meals – it serves hope, dignity, and opportunity. This visit was not just about seeing a kitchen, but about understanding how a simple plate of food can transform a child's life and shape the nation's future.

The Akshaya Patra Foundation

The name "**Akshaya Patra**" means "inexhaustible vessel" in Sanskrit, symbolizing abundance and selfless giving. True to its name, the foundation has been providing **nutritious mid-day meals** to school children for over two decades. What impressed us most was not just the scale (feeding millions daily), but the **precision and passion** with which the work is carried out.

Origin and Beginning of Akshaya Patra

The Akshaya Patra Foundation was established in **2000** in **Bengaluru, Karnataka**, by the **International Society for Krishna Consciousness (ISKCON)**. It began as a humble initiative to provide nutritious mid-day meals to **1,500 children in five schools**, addressing the problem of classroom hunger and encouraging regular

school attendance. Inspired by the concept of the mythical "Akshaya Patra" – an inexhaustible vessel – the foundation envisioned a world where no child would be deprived of education due to hunger. Over the years, this small effort grew into a nationwide movement, serving millions of children daily and becoming a model for large-scale, efficient social initiatives.

Goal of Akshaya Patra Foundation

The central goal of Akshaya Patra is to ensure that **no child is deprived of education due to hunger**. By providing freshly prepared, nutritious meals, the foundation not only fights classroom hunger but also promotes education, equality, and empowerment. Its vision is to create a generation of children who are healthy, educated, and capable of shaping a better future for the nation.

Social Impact

Akshaya Patra's work is not charity; it is an investment in education and empowerment. A hungry child cannot learn, and a malnourished child cannot grow into a healthy citizen. By removing hunger from classrooms, the foundation is also removing barriers to dreams, confidence, and opportunities. In doing so, it creates a ripple effect that strengthens communities and contributes to the nation's overall development.

NATIONAL SERVICE SCHEME

(Ministry of Youth Affairs and Sports & Government of India)

NSS SUBJECT FIELD REPORT

BY

B. TECH III-I SEM

A.ASHWITHA - 23EG105G03

B.LAXMI PRASANNA- 23EG105G10

B.SNIGDHA - 23EG105G12

K.ABHINAV SAGAR- 23EG105G29

K. SNEHA REDDY - 23EG105G34

M.THARUN- 23EG105G39

V.BHARATH- 23EG105G64

D.SUSHMITHA- 24EG505G02

ANURAG UNIVERSITY

Department of Computer Science & Engineering ANURAG UNIVERSITY

VENKATAPUR (V),GHATKESAR (M), MEDCHAL-MALKAJGIRI (D),TELANGANA-500088.

www.anurag.edu.in

Field visit place: Akshaya patra
DATE: 18-09-2025
BRANCH: CSE
YEAR: III
SECTION: G
TOTAL STUDENTS: 67
FACULTY INCHARGE: T.Naveen , E. Radha Krishnaiah

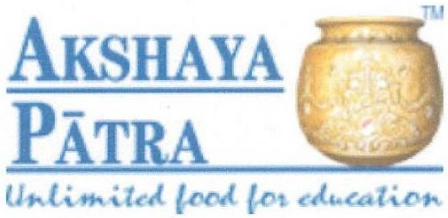
TEAM: 1

Activities During the Visit:

During our NSS trip, we observed and learned about several aspects of Akshaya Patra's functioning. These included:

- Overview of the Akshaya Patra Foundation
- The Gowshala (Cow Shelter)
- Food Storage and Preservation
- Washing and Cutting of Vegetables
- Large-Scale Preparation of Rice and Sambhar
- Laboratory Food Safety and Quality Checks
- Process of Food Distribution

The Akshaya Patra Foundation



Founded	2000
Type	Non profit organisation
Location	Bangalore, Karnataka, India
Products	Mid Day Meals
Website	http://www.akshayapatra.org/

The Akshaya Patra Foundation is an independent charitable trust registered under the Indian Trusts Act 1882 (Reg. No. 154). Headquartered in Bengaluru, Karnataka, the NGO serves as the implementing partner of the Government of India's flagship PM POSHAN Abhiyaan, a school meal programme designed to improve the nutritional status of school-aged children nationwide. It was earlier known as the 'National Programme for Mid-Day Meal in Schools', popularly known as the Mid-Day Meal (MDM) Scheme.

Akshaya Patra is the largest NGO partner of the Government of India to implement the PM POSHAN Abhiyaan in government-run schools in India, a collaboration based on the public-private partnership (PPP) model. It is also one of the largest NGO-run school feeding programmes in the world.

Since its inception, Akshaya Patra has cumulatively served over 4 billion meals.



Experiences of Team Members:

1.) A.Ashwitha: I was impressed by the scale of rice preparation. Watching huge boilers at work showed me how technology simplifies mass cooking. It was fascinating to see efficiency and hygiene go hand in hand.

2.)B.Laxmi Prasanna: The visit to the food quality labs was my highlight. Observing how every meal is tested before reaching children made me realize the seriousness behind food safety and nutrition.

3.)B.Snigdha: I enjoyed exploring the vegetable cleaning and cutting unit. The machinery was advanced yet simple to operate, and I understood how hygiene is maintained at every step.

4.)K.Abhinav Sagar: The storage unit caught my attention the most. The organization of grains, pulses, and spices, along with quality checks, made me appreciate the effort behind even a single meal.

5.) K. Sneha: The cold storage section was very educational. Seeing how perishable items are preserved with precise temperature control gave me an understanding of the science behind food preservation.

6.)M.Tharun: I liked observing the distribution system. The way food is packed, loaded, and delivered on time to different schools showed me the importance of coordination and teamwork.

7.) V.Bharath: The rice cooking process stood out to me. From washing to steaming

in bulk, the entire system was so well-managed. It gave me a new respect for how many children are fed daily.

8.)D.Sushmitha: The labs gave me a clear picture of how nutrition and safety are prioritized. I realized how much science and responsibility go into ensuring every child gets a safe and healthy meal.

CONCLUSION:



The visit to Akshaya Patra was an enriching and memorable experience. Observing the use of modern machinery in large-scale food preparation, along with learning about storage methods, quality testing, and distribution logistics, gave us a clear understanding of how such a massive initiative is effectively managed. The efficiency and commitment displayed by the foundation highlight its mission of eliminating hunger while promoting education. Beyond expanding our knowledge, the visit also inspired us to reflect on the importance of contributing to impactful social causes in the future.

NATIONAL SERVICE SCHEME

(Ministry of Youth Affairs and Sports & Government of India)

NSS SUBJECT FIELD REPORT

BY

B. TECH III-I SEM

CH. VARSHITHA - 23EG105G15
G. SONIYA - 23EG105G18
G. HASINI REDDY - 23EG105G19
K. SWAPNA - 23EG105G24
K. VISHWAJA - 23EG105G25
K. NEHA SAHITHI - 23EG105G30
K. SRIMAYI - 23EG105G32
RITIKSHA SHARMA - 24EG505G01

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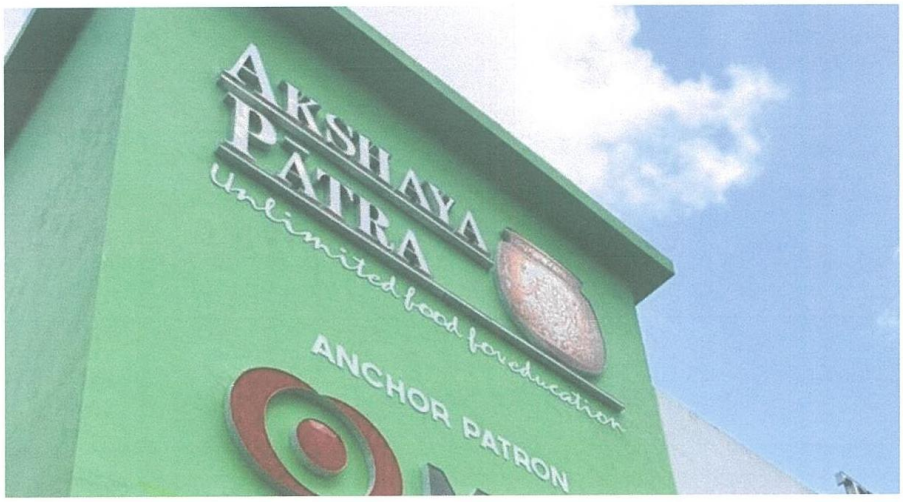
Field visit place: Akshaya patra
DATE: 18-09-2025
BRANCH: CSE
YEAR: III
SECTION: G
TOTAL STUDENTS: 67
FACULTY INCHARGE: T.Naveen , E. Radha Krishnaiah

TEAM: 2

Activities During the Field Trip

- Introduction to Akshaya Patra Foundation
- Visit to the Gowshala
- Food Storage and Handling
- Vegetable Cleaning and Preparation
- Rice and Sambar Preparation
- Quality Control in the Laboratory
- Food Packaging and Distribution

1. INTRODUCTION TO AKSHAYA PATRA FOUNDATION:



As part of our NSS activity, we visited the Akshaya Patra Foundation, an organization that goes beyond just serving meals – it serves hope, dignity, and opportunity. This visit was not just about seeing a kitchen, but about understanding how a simple plate of food can transform a child's life and shape the nation's future.

The Akshaya Patra Foundation

The name *"**Akshaya Patra**"* means "inexhaustible vessel" in Sanskrit, symbolizing abundance and selfless giving. True to its name, the foundation has been providing **nutritious mid-day meals** to school children for over two decades. What impressed us most was not just the scale (feeding millions daily), but the **precision and passion** with which the work is carried out.

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school attendance. Inspired by the concept of the mythical "Akshaya Patra" – an inexhaustible vessel – the foundation envisioned a world where no child would be deprived of education due to hunger. Over the years, this small effort grew into a nationwide movement, serving millions of children daily and becoming a model for large-scale, efficient social initiatives.

Goal of Akshaya Patra Foundation

The central goal of Akshaya Patra is to ensure that **no child is deprived of education due to hunger**. By providing freshly prepared, nutritious meals, the foundation not only fights classroom hunger but also promotes education, equality, and empowerment. Its vision is to create a generation of children who are healthy, educated, and capable of shaping a better future for the nation.

Social Impact

Akshaya Patra's work is not charity; it is an investment in education and empowerment. A hungry child cannot learn, and a malnourished child cannot grow into a healthy citizen. By removing hunger from classrooms, the foundation is also removing barriers to dreams, confidence, and opportunities. In doing so, it creates a ripple effect that strengthens communities and contributes to the nation's overall development.

Our Observation

- **Kitchen as a Classroom:** Unlike a typical kitchen, we felt this space was a living classroom of discipline, teamwork, and innovation. The entire process – from rice cleaning to steam cooking to automated chapati-making machines – reflected both efficiency and care.
- **Food as Equality:** We realized that when children receive the same meal, they share not just food but also a sense of belonging and equality, beyond social or economic divides.
- **Invisible Service:** Most workers preferred to stay unnoticed, letting their work speak for itself. It taught us the essence of seva (selfless service) – doing good without expecting recognition.

Connection with NSS Values

The Akshaya Patra Foundation perfectly embodies the NSS motto, "Not Me, But You," through its selfless efforts to feed millions of children every day. By addressing hunger and supporting education, it demonstrates how individual and collective

service can contribute to nation-building. Our visit highlighted the importance of empathy, discipline, and dedication in service, inspiring NSS volunteers to actively participate in initiatives that promote hunger eradication, equal access to education, and social equity in their communities.



Nutritional Value of Meals

The meals provided by Akshaya Patra are designed to be wholesome and balanced, ensuring that children receive the right mix of carbohydrates, proteins, vitamins, and minerals essential for growth. A typical meal includes rice or chapati, dal, and vegetables, while on certain occasions children are also served curd or sweets, adding variety and joy to their diet. The menu is prepared under the guidance of qualified nutritionists to meet the daily calorie and protein requirements of growing children. This effort plays a vital role in combating malnutrition and anemia, which are still common challenges in rural and underprivileged communities. An important detail we observed was that foods that may cause allergies are handled and stored separately, ensuring safety for all children and reflecting the foundation's deep commitment to both nutrition and health.

Impact on Society–Akshaya Patra has a far-reaching impact:

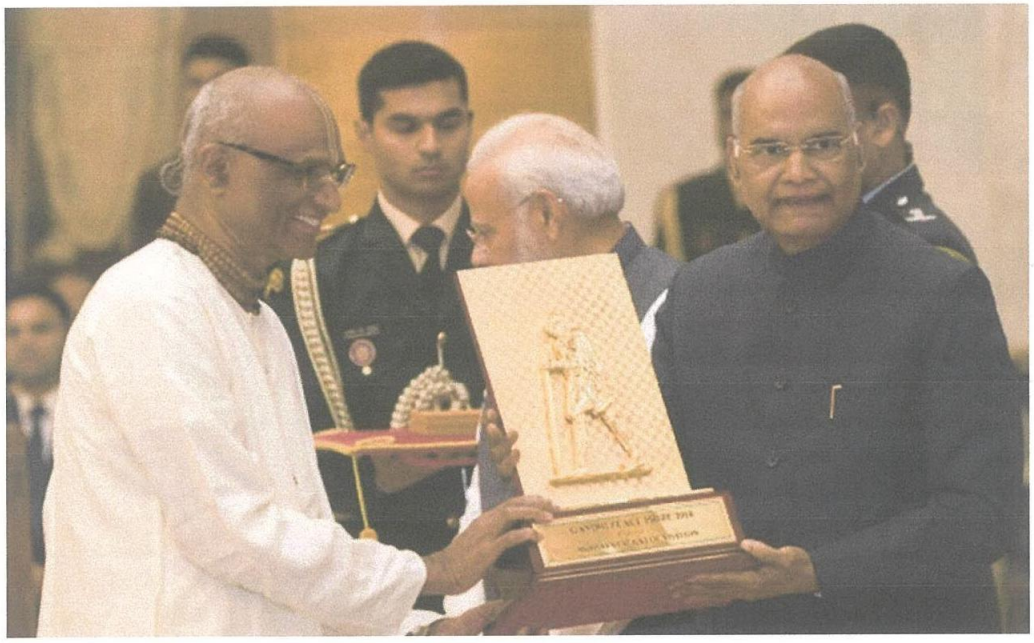
- **Improves Education:** By removing hunger, children are able to focus on learning.
- **Encourages Attendance:** Parents are motivated to send their children to school regularly.
- **Promotes Equality:** Every child receives the same meal, fostering unity and

inclusivity.

- **Nation Building:** Healthy, educated children grow into responsible and empowered citizens.

Achievements of Akshaya Patra

- Serves over 2 million children daily across India.
- Recognized as the world's largest NGO-run mid-day meal program.
- Acts to reduce malnutrition and improve school attendance.
- Uses modern, hygienic kitchens and sustainable practices.
- Empowers women through employment in decentralized kitchens.



Volunteer Experience with Meal Service



Provision of Lunch for Volunteers

During our visit to Akshaya Patra, the team thoughtfully arranged lunch for all the NSS volunteers. A clean and organized dining area was prepared where we could comfortably have our meals. This gesture reflected the foundation's attention to detail and their commitment to maintaining high standards of hygiene and service for everyone on-site.

Serving Ourselves

Unlike a typical meal setup, we were given the opportunity to serve ourselves. This allowed us to experience firsthand the effort and coordination involved in distributing food. It gave us a glimpse of the daily challenges faced by the foundation in serving thousands of children while maintaining quality, portion control, and nutritional balance.

Learning from the Experience

This simple activity turned out to be quite educational. It helped us understand that providing meals at such a large scale is not just about cooking; it involves planning, teamwork, and discipline. We appreciated the meticulous organization required to ensure that every child receives fresh, nutritious food on time.
and nutritious meals to thousands of children every day.



2. VISIT TO THE GOWSHALA:

On our educational visit to the **Akshaya Patra Foundation**, apart from the centralized kitchen facilities, we had the opportunity to explore the **Goshala (cow shelter)** maintained by the organization. The Goshala plays an important role in supporting the foundation's activities and reflects the values of sustainability, compassion, and service to society. This part of the visit gave us valuable insights into the traditional Indian practice of cow protection and its modern-day relevance in large organizations.



The **Goshala** at Akshaya Patra is a well-maintained cow shelter where cows are

taken care of with love, respect, and proper facilities. The Goshala houses different breeds of cows, providing them with clean shelter, nutritious fodder, medical care, and a safe environment.

Cows hold a special significance in Indian culture, being considered sacred and a symbol of nourishment and sustainability. By maintaining a Goshala, the foundation preserves this cultural heritage while also ensuring practical benefits like the use of milk and cow-based products for supporting their kitchens and other activities.

3. FOOD STORAGE AND HANDLING:

*During our visit, we observed the **well-organized food storage unit** of the Akshaya Patra Foundation. The storage area was maintained with proper cleanliness and ventilation to ensure food safety. Grains such as rice, wheat, and pulses were stored in large, sealed containers to protect them from moisture and pests. Vegetables were kept in separate sections, neatly arranged to maintain freshness.*



The environment reflected **systematic planning**, where every item was labeled and placed in order for easy access during cooking. The staff ensured that the stock was rotated regularly so that older supplies were used first. The overall setup showed how Akshaya Patra maintains **hygiene, efficiency, and quality control** before the ingredients reach the kitchen for meal preparation.

4. VEGETABLE CLEANING AND PREPARATION:

At Akshaya Patra, the cleaning and cutting of vegetables is carried out in a **systematic and hygienic manner**. Fresh vegetables are first washed thoroughly in large water tanks to remove dust and impurities. After cleaning, they are transferred to a dedicated cutting section where workers handle them with care.





We observed that the staff used huge choppers to cut vegetables in bulk, making the process quick and uniform. For certain items, like potatoes and carrots, mechanical peelers were used to remove the skin before chopping. This method not only saved time but also ensured consistency in size and cleanliness.

5. RICE AND SAMBHAR PREPARATION:

The preparation of rice at Akshaya Patra is carried out in huge steam-cooking vessels that can cook rice for thousands of children at once. The washed rice is measured in bulk and poured into these vessels along with the right amount of water. The use of steam-based cooking ensures uniform cooking in a short time while also preserving the quality and softness of the rice. Once cooked, the rice is

carefully transferred into large insulated containers to keep it fresh and hot until distribution.





The sambar preparation is done in massive stainless steel cauldrons. Freshly cut vegetables, tamarind extract, pulses (dal), and a carefully measured mix of spices are added in stages. Workers continuously stir the sambar using large paddles to maintain even cooking and consistency. The aroma of fresh spices and vegetables fills the kitchen, giving a homely touch despite the large scale of preparation.

This large-scale yet meticulous process reflects the organization's commitment to serving food that is both nutritious and appetizing. Every step is designed to ensure hygiene, consistency, and efficiency without compromising on traditional flavors. The outcome is a wholesome, balanced meal that reaches children with the same care as a meal prepared at home.

The entire cooking process is standardized to avoid variation across batches, ensuring that every child receives the same quality of food. Special emphasis is also placed on portion control, making sure nutritional requirements are met adequately. Together, these practices highlight Akshaya Patra's ability to merge scale with care, feeding thousands while retaining authenticity and quality.





6. QUALITY CONTROL IN THE LABORATORY:



As part of our visit, we had the opportunity to observe the rigorous quality assurance processes followed at the Akshaya Patra laboratories. The organization has established a systematic framework to ensure that every meal prepared in their kitchens adheres to the highest standards of food safety, hygiene, and nutritional adequacy.

Random food samples are collected daily from different batches and subjected to detailed laboratory analysis. These evaluations include microbial testing to rule out harmful contamination, chemical assessments to verify nutritional balance, and physical checks to monitor consistency in taste, texture, and appearance. Sophisticated instruments and standardized testing protocols are employed, reflecting the organization's commitment to scientific precision and reliability. Particular attention is given to monitoring key nutritional parameters such as protein content, carbohydrate levels, essential vitamins, and minerals, which are vital for the healthy growth and development of school children. By maintaining these benchmarks, Akshaya Patra ensures that meals are not only safe but also meet the dietary needs of a large and diverse student population.

In addition to safety and nutrition, the laboratories also emphasize uniformity and quality across thousands of meals prepared daily. Each batch undergoes strict clearance procedures before distribution, thereby minimizing risks and guaranteeing that only wholesome and hygienic food reaches beneficiaries. Through these robust laboratory practices, Akshaya Patra demonstrates a proactive approach to quality management, reinforcing its vision of providing nutritious and safe meals at scale while upholding trust and accountability in its service.

7. FOOD PACKAGING AND DISTRIBUTION:

What makes Akshaya Patra especially effective is its advanced system for distributing meals. After preparation, the food is placed in specially designed insulated containers and transported through vehicles that are fitted with IoT tracking technology. This enables timely and safe delivery to schools while preserving quality and hygiene. Through continuous monitoring, the team ensures every meal reaches its destination without delay, making the process transparent and dependable.

In addition to operational efficiency, Akshaya Patra places strong emphasis on food safety by following strict cooking standards, maintaining cleanliness in kitchens, and using high-quality ingredients. Its large-scale centralized kitchens are capable of preparing thousands of meals daily, yet the process remains systematic and well-regulated. Beyond supporting education through school lunches, Akshaya Patra also reaches vulnerable groups in Telangana by providing subsidized meals at just ₹5, making nutritious food affordable for those who need it most.



Experiences of Team Members:

During our visit, many of us were struck by the sheer **scale of operations**. Some team members, like **Varshitha** and **Srimayi**, were amazed at how rice and sambar were prepared in massive vessels without losing taste or consistency. The process showed us that technology and tradition can work together seamlessly.

The **laboratory session** left a lasting impression on students like **Soniya**, who saw how meals undergo rigorous testing before distribution. They realized that nutrition and safety are not just ideals but everyday practices here. This also made them reflect on how scientific methods directly support the well-being of school children.

Others, such as **Hasini** and **Swapna**, paid close attention to the **pre-cooking stages** —the cleaning, cutting, and systematic storage of ingredients. They noticed how vegetables were handled hygienically and how grains and spices were stored in a way that prevented both waste and contamination. They also appreciated the discipline of the workers, who followed standard procedures carefully to maintain efficiency.

Meanwhile, **Vishwaja** found the **cold storage system** fascinating. She learned how temperature control extends the freshness of perishable items, ensuring that food served to children remains safe and healthy. She also realized how proper storage reduces food wastage, which is critical in large-scale operations.

The **distribution process**, observed keenly by **Neha**, showed us how food, once packed into insulated containers, reaches schools on time. She noted how coordination and teamwork are the backbone of this large-scale operation. Observing the logistics also helped us understand the importance of planning and time management.

Some of us also noticed the **use of modern technology**—from automated machines to IoT-based delivery tracking. This demonstrated how innovation is essential for maintaining both speed and accuracy when serving millions of meals daily.

Finally, **Ritiksha** reflected on the **entire experience as a whole**. She found inspiration in the dedication of the staff, realizing that behind every meal lies careful planning, organization, and an unwavering commitment to service.

CONCLUSION:



The field visit to **Akshaya Patra** was a highly educational and inspiring experience. Each of us gained different insights—from food preparation, storage, and quality checks to distribution and sustainability practices. We observed how advanced technology, discipline, and teamwork come together to serve nutritious meals to thousands of children daily. The visit not only expanded our knowledge about large-scale food management but also instilled in us a sense of responsibility to contribute to society. It reinforced the NSS motto "Not Me, But You", motivating us to dedicate ourselves to meaningful service in the future.