

# Support students with hunger relief via food banks and meal programs.

At Centurion University, we go beyond traditional campus dining to ensure no student learns on an empty stomach. Our integrated food security ecosystem combines accessibility, affordability, and sustainability through innovative interventions.

**PROBLEM**  
12 % students reported food insecurity (2024 baseline)

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**INTERVENTION**  
Hunger-Free Campus, ₹30 meal plan, food pantries

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**RESULT**  
95% students covered by 3-meal plan; <1% food insecurity

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**NEXT STEP**  
Integrate nutrition dashboard

**FOOD ACCESS INITIATIVES: PANTRIES & AFFORDABLE DINING**

**MEAL DONATION PROGRAMMES**

30 RUPEE MEAL SCHEME

887-937 STUDENTS

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**FOOD COLLECTION PROGRAMMES**

412-458 MEALS/MO.

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**EMERGENCY INITIATIVES**

73-95 VOUCHERS/MO.

### 2.3.2 A. Food Access Initiatives: Pantries &

#### Affordable Dining:

Centurion University has strengthened its food support ecosystem by innovating beyond traditional models, guided by sustainability and student well-being. Drawing on the Campus Food Committee Estimate Report and the CaSR Food Rescue Report, the following impact ranges have been established:

- **Meal Donation Programmes:** “30 Rupee Meal Scheme” Provides affordable, nutritious meals at a minimal cost of ₹30. Approx. 887-937 students benefit during the academic year 2025, ensuring access to low-cost, quality food.
- **Food Collection Programmes:** “Food Rescue Dhaba” Surplus mess food and excess from nearby restaurants are repackaged into free evening meals. Around 412-458 meals are redistributed each month, directly reducing waste while combating hunger.
- **Emergency Initiatives:** “Hunger-Free Campus Vouchers” Faculty distribute these vouchers to students experiencing urgent food insecurity, with an estimated 73-95 vouchers utilized monthly. In addition, students engaged in farm-based activities under

AELP/FELP receive free meal support from the college mess. These initiatives are particularly effective during peak work periods in AELP units, ensuring that no student is left without adequate nutrition.

### 2.3.2 B Campus Dining & Retail Network:

These facilities are available for all students



- **Centurion Coffee Connect:** Serves affordable coffee and light snacks, making it a popular spot for students to relax and socialize without straining their budget.
- **Snack Time Breakfast Outlet:** Provides quick, budget-friendly breakfast options that help students start their day with nutritious and convenient meals.
- **Campus Dhaba & Restaurant:** Offers hygienic, low-cost meals in a homely setting, ensuring students have reliable access to filling lunches and dinners.
- **Bakery Shop:** Supplies freshly baked bread, cakes, and snacks at student-friendly prices, promoting both taste and affordability.

### 2.3.2 C Sustainable Food Production & Skill Development:

Our **farm to fork model** ensures **zero food waste** while creating **student employment opportunities**: like in CCC, Baking, Fish Processing and Dairy Units.

**Food Processing & Production Units:**

- **Baking Unit** – Supplies fresh bread & pastries to campus outlets.
- **Mini Dairy** – Provides milk, yogurt, and paneer for mess/pantries.
- **Post-Harvest Lab** – Reduces food waste through preservation tech.
- **Fish & Poultry Processing Units** – Supplies protein-rich meals
- **Cooking Workshops** – Teaches budget-friendly, healthy recipes.
- **Nutrition Awareness Drives** – Regular health check-ups + diet counselling

