

# Serve sustainable food options campus-wide including vegetarian and vegan choices.

Centurion University ensure sustainable, diverse, and inclusive food options for all campus members, with dedicated vegetarian, vegan, and plant-forward choices. Our eco-conscious dining model integrates:

## Plant-Based Nutrition Sources:

### Campus Food Pantry:

## CAMPUS FOOD PANTRY

**Vegan staples**  
(tofu, lentils, millets)

Coconut milk/  
water for  
hydration  
& cooking

Seasonal  
organic  
produce

- Red Gram Pakora
- Moongoda
- Lemon Rice
- Peanut Butter

Seasonal  
organic  
produce

Fruits

### Campus Dining Hubs:

- **Mess/Restaurants:** Vegan thalis with coconut-based curries.
- **Centurion Coffee Connect:** Coconut milk lattes & smoothies.
- **Bakery Unit:** Coconut milk desserts & vegan pastries

**MESS / RESTAURANTS**  
Vegan thalis with coconut-based curries

**CENTURION COFFEE CONNECT**  
Coconut milk lattes & smoothies

**BAKERY UNIT**  
Coconut milk desserts & vegan pastries



**Sustainability Initiatives:**

- **Coconut Waste Upcycling:** Shells for compost, husks for crafts
- **Local Sourcing:** Partnerships with coastal farmers for fresh coconuts

