Student Hunger Programme and Interventions

Centurion University of Technology and Management, Odisha | 2025

Yes. Centurion University of Technology and Management (CUTM) runs a university-wide Student Food Security Programme and provides a range of interventions to prevent and alleviate student hunger.

The programme, coordinated by CaSR, aims to ensure that every student has adequate, nutritious and affordable food throughout their academic journey, and that no student goes hungry because of cost or a sudden financial difficulty. It combines low-cost everyday meals, free meals, peer meal-sharing, emergency food vouchers, the Three-Meal Scheme, Food Club initiatives and free food coupons, with additional support targeted at students from low-income families (annual family income below ₹8 lakh), who make up about 86.3% of CUTM's student body. By reducing financial barriers to meals, these interventions also promote students' health, well-being and academic participation.

7	86.3%	2	180+
complementary food-support initiatives	of students are from low-income families (below ₹8 lakh a year)	Food Rescue Dhaba sites serving free evening meals	emergency food vouchers used every month

How the Programme Works

Support is organised in three tiers. Students can rely on affordable meals every day, access free food when money is tight, and receive immediate help in an emergency. Drawing on the CaSR Food Rescue Report and the Campus Food Committee Estimate Report 2025, Table 1 summarises each initiative, what it costs, who it serves and its reach among low-income students in 2025.

Table 1. Components of the CUTM Student Food Security Programme

Initiative	What students receive	Who it serves and how to access it	Cost to student	Reach among low-income students (2025)
Tier 1 — Affordable everyday meals				
Jagannatha Annaprasadam ₹50 Meal Scheme	Nutritious meal for ₹50	All students; no application or paperwork	₹50 per meal	**53%**
₹30 Meal Scheme (CaSR-funded)	Nutritious meal for ₹30, with the cost difference met by CaSR	Low-income students (annual family income below ₹8 lakh)	₹30 per meal	**32%**
Tier 2 — Free meals and food sharing				
Food Rescue Dhaba (two sites: main campus and near the University vegetable farm)	Free evening meals made from surplus edible food from campus mess facilities and nearby restaurants, repackaged as meals	Any student in need	Free	**12%**

Initiative	What students receive	Who it serves and how to access it	Cost to student	Reach among low-income students (2025)
Share-A-Meal	Meals funded by unused mess coupons donated by students and teachers	Peers in need	Free (funded by donated coupons)	**Ongoing, through peer donations**
University Temple meal service	Free wholesome meals on specified auspicious days	All students	Free	**Periodic**
AELP and FELP meal support	Free mess meals	Students enrolled in Farm-based programmes such as the Agricultural Extension and Leadership Programmes (AELP) and the Fisheries Experiential Learning Programme (FELP)	Free	**Seasonal, during peak activity**
Tier 3 — Emergency food support				
Hunger-Free Campus Vouchers	Food vouchers for immediate need	Students identified by faculty as facing urgent food insecurity; vouchers issued directly by faculty	Free	**3%; 180+ vouchers used each month**

Reach is shown as the percentage of low-income students (annual family income below ₹8 lakh) using each initiative. This group makes up about 86.3% of CUTM's total student population.

Reaching the Students Who Need It Most

The programme is designed to address food insecurity without singling students out. Most initiatives are open to every student, so those in need can use them without stigma, while specific schemes are directed at students known to be at risk:

- **Income-based eligibility:** the ₹30 Meal Scheme is reserved for students whose annual family income is below ₹8 lakh.
- **Faculty referral:** teachers identify students facing urgent need and issue Hunger-Free Campus Vouchers directly, so help is not delayed by an application process.
- **Barrier-free access:** Jagannatha Annaprasadam meals require no application, and Food Rescue Dhaba evening meals are free to any student in need.
- **Support linked to study:** students on the Agricultural Extension and Leadership Programmes (AELP) and the Fisheries Experiential Learning Programme (FELP) receive free mess meals during peak activity.

Governance and Sustainability

The programme is coordinated by CaSR, which funds the ₹30 Meal Scheme and organises meal distribution across campus. Because it is built into the University's regular mess and CaSR operations rather than run as one-off events, support is a standing part of campus life.

The programme also reduces food waste. The Food Rescue Dhaba redistributes surplus edible food from campus mess facilities and nearby restaurants instead of discarding it, and Share-A-Meal ensures that unused mess coupons feed other students rather than going to waste.

Campus Dining and Retail Network

Beyond the targeted schemes, the following facilities are accessible to all students across the campus, ensuring affordable nutrition at every meal.

Table 2. Campus dining and retail network

Facility	Type	Price Range	Key Features
Centurion Coffee Connect (CCC)	Café & beverages	Affordable	Coffee, lattes, smoothies, light snacks; student socialising hub
Snack Time Breakfast Outlet	Breakfast counter	Budget-friendly	Quick, nutritious morning meals; daily operation
Campus Dhaba & Restaurant	Full-service dining	Low-cost	Hygienic, homely Indian meals; lunch and dinner
Bakery Shop (Mezo-Bake)	Bakery retail	Student-friendly	Fresh bread, cakes, pastries; cookies daily
Mess Veg Counter	Institutional dining	Subsidised	Rotated menu; locally sourced; balanced nutrition
Mess Non-Veg Counter	Institutional dining	Subsidised	Protein-rich; hygienic preparation; daily

Sustainable Food Production and Skill Development

CUTM's farm-to-fork model minimises food waste while creating student employment and skill-development opportunities across six integrated production units.

Table 3. Integrated food production units

Production Unit	Output	Serves	SDG Linkage
Baking Unit (Mezo-Bake)	Fresh bread, pastries, soya & mushroom cookies	All campus outlets	SDG 2, SDG 8
Mini Dairy	Milk, yogurt, paneer	Mess & pantries	SDG 2, SDG 3
Post-Harvest Lab	Preserved produce; reduced spoilage	Entire campus	SDG 2, SDG 12
Fish Processing Unit	Protein-rich fish-based meals	Non-veg mess	SDG 2, SDG 14
Poultry Processing Unit	Egg & chicken-based items	Non-veg mess & canteen	SDG 2, SDG 3

Production Unit	Output	Serves	SDG Linkage
Campus Farm (AELP/FELP)	Fresh vegetables and grains	All campus dining	SDG 2, SDG 15

Table 4. Skill development and food production: 2025 hunger coverage

Initiative	Coverage (No. of Students/ month)
Farm-to-Fork Integration	170
Cooking Workshops	202
Nutrition Awareness Drives	200-320
Food Waste Reduction	Saved food (80-110 kg/day)
Student AELP/FLP Units	60-90

Related University Events, 2025

The following events were directly aligned with CUTM's student hunger alleviation objectives.

Table 5. University events related to student nutrition and hunger, 2025

Sl.	Programme / Event Title	Date	Key Focus Areas
1	National Nutrition Week – 2025	01–06 Sep 2025	Nutrition awareness, healthy diet, balanced food, community nutrition, rural health education
2	Two-Day Zonal Level Wellness and Health Equity Program	30–31 Aug 2025	Nutrition awareness, anaemia awareness, adolescent health, wellness, preventive healthcare
3	Free Health Checkup Camp at CUTM Paralakhemundi	30 Jun–06 Jul 2025	Preventive healthcare, nutrition-related health screening, BMI and blood health assessment
4	3rd Utkal Krishi Mela at CUTM Paralakhemundi	07–08 Apr 2025	Agriculture, sustainable farming, mushroom training, beekeeping, soil health, rural upliftment

Programme in Action



Figure 1. Students served at a CaSR meal distribution



Figure 2. Freshly prepared dishes ready for service



Figure 3. Rice and dal served to students



Figure 4. A typical student meal



Figure 5. Campus dining hall



Figure 6. Centurion Coffee Connect (CCC)



Figure 7. Mezo-Bake cookies



Figure 8. Healthy breakfast at the CUTM mess



Figure 9. CCC at CUTM Paralakhemundi

Conclusion

CUTM takes a comprehensive, impact-oriented approach to student food security. A standing, CaSR-coordinated programme provides affordable and free meals, food redistribution and emergency food assistance, while campus dining facilities, integrated food production units, nutrition awareness programmes and skill-development initiatives further strengthen food accessibility, encourage self-reliance and promote responsible food consumption.

Together, these measures create a supportive and inclusive campus environment in which financial constraints do not become a barrier to accessing meals or pursuing higher education. Through this integrated approach, CUTM advances student well-being, social inclusion and sustainable food management, contributing to Sustainable Development Goal 2 (Zero Hunger) and SDG 3 (Good Health and Well-being).