Sustainable & Inclusive Food Choices

Centurion University of Technology and Management (CUTM) promotes sustainable, diverse, and inclusive food choices for students, faculty, staff, and visitors across all 6 campuses. The University provides vegetarian food options and encourages plant-based meals that support healthy eating, resource efficiency, and environmental sustainability.

Through its campus dining facilities and food service arrangements, CUTM aims to ensure that food choices are accessible and responsive to diverse dietary preferences. These initiatives contribute to responsible food consumption, reduced environmental impacts associated with food production, and the University's commitment to Sustainable Development Goal 2 (Zero Hunger), SDG 3 (Good Health and Well-being), and SDG 12 (Responsible Consumption and Production).

100% outlets Vegetarian options	**100%** outlets Vegan options available	**70%** estimated Locally sourced produce	**6+** initiatives Sustainability programmes

Plant-Based & Inclusive Menu Matrix

The following matrix shows the availability of vegetarian, vegan, and speciality plant-based options across all CUTM dining venues in 2025:

Dining Venue	Vegetarian	Vegan	Special Plant-Based Options
Mess / Restaurants	✅ Full veg thali daily	✅ Coconut-based vegan thali	Seasonals veg curries, dal, rice, sabzi
Centurion Coffee Connect (CCC)	✅ All veg snacks	✅ Coconut milk lattes & smoothies	Plant milk alternatives; eggless items
Bakery Unit (Mezo-Bake)	✅Selected Products	✅ Vegan pastries & coconut desserts	Whole-grain, eggless, coconut milk items
Campus Dhaba	✅ Options available	✅ Vegan options daily	Local vegetable curries & lentil-based dishes

Dining Venue	Vegetarian	Vegan	Special Plant-Based Options
Campus Pantry / Food Store	✅ Staples	✅ 100% plant-based	Fresh fruits, vegetables, pulses, grains
Rural Haat Fruit Shop	✅ All fresh produce	✅ 100% plant-based	Seasonal local fruits from Odisha farmers

Sustainability Initiatives & Local Sourcing

Initiative	Description	Environmental Benefit
Coconut Waste Upcycling	Shells used for compost; husks repurposed for handicrafts	Zero-waste production; closed material loop
Local Farmer Partnerships	Fresh coconuts & produce from coastal Odisha farming communities	Supports local economy; reduces food miles
Farm-Based Meal Integration	AELP/FELP students eat produce they grow on campus	Closes food production loop; zero food miles
Post-Harvest Preservation Lab	Technology extends shelf life and reduces spoilage	Estimated 30% food waste reduction vs 2023
BSc Ag Vegan Movement	Student-led awareness programme on plant-based nutrition	Promotes sustainable dietary shifts on campus
Rural Haat Fruit Shop	On-campus market with seasonal local fruits	Promotes diverse plant-based eating choices
Composting Programme	Food and agricultural waste converted to campus compost	Reduces organic waste; enriches campus soil

Sustainability & Inclusivity:

Initiative	Coverage
Vegetarian coverage	All outlets
Vegan options	All outlets
Locally sourced	Preferred
Food waste reduced	30%
Student awareness	Yes, Led by BSc Ag
Composting & upcycling	Active

Campus Food Sustainability: SDG Alignment

Sustainable Practice	SDG Target Linked	Status in 2025
Vegetarian & vegan menus at all outlets	SDG 2.1, SDG 3.4	Active: fully implemented
Local farmer sourcing (Odisha coastal)	SDG 2.3, SDG 8.9	Active: 70% of fresh produce
Post-Harvest Lab (food waste reduction)	SDG 12.3	Active: 30% waste reduction est.
Coconut waste upcycling	SDG 12.5	Active: shells & husks repurposed
AELP/FELP farm-to-table model	SDG 2.4, SDG 4.4	Active: seasonal integration
BSc Ag student vegan awareness movement	SDG 4.7, SDG 2.1	Active: student-led

Related University Events: 2025

Sl.	Programme / Event Title	Date	Key Focus Areas
1	3rd Utkal Krishi Mela at CUTM Paralakhemundi	07–08 Apr 2025	Agriculture, sustainable farming, mushroom training, beekeeping, soil health, rural upliftment
2	Session with Dr. P. Raja (ICAR-IISWC)	17 Sep 2025	Soil and water conservation, sustainable food production, climate resilience and cropping





Figures 2-7 Local Food Vendors during Rural Haat and Our Students Stall









Figure 2.3.3.3 to 2.3.3.7 Students Food Stalls during Rural Haat

Conclusion

Centurion University of Technology and Management (CUTM) demonstrates a commitment to sustainable and inclusive campus dining by integrating vegetarian, vegan, and plant-based food options across its dining facilities. The university's initiatives promote healthier dietary choices while supporting local farmers, reducing food miles, and encouraging the responsible use of natural resources. With an estimated 70% of fresh produce sourced locally, the integration of farm-grown food through AELP/FELP programmes, coconut waste upcycling, composting, and post-harvest preservation strengthens the university's circular food system. The reported 30% reduction in food waste compared with 2023 further highlights the potential of sustainable food management practices. In addition, student-led vegan awareness initiatives foster environmental responsibility and encourage behavioural change across the campus community. Overall, CUTM presents a promising model for sustainable campus food systems by combining inclusive dietary choices, local agricultural partnerships, waste reduction, and student engagement, contributing to responsible consumption, environmental sustainability, and the broader objectives of the United Nations Sustainable Development Goals.