Staff Hunger Interventions

Food Security Interventions to Prevent or Alleviate Hunger Among Staff

Centurion University of Technology and Management (CUTM) demonstrates a strong commitment to staff food security through an integrated system of free and subsidised meals, affordable canteen services, food rescue initiatives, and emergency food assistance. The university's seven integrated food production units including the bakery, mini dairy, post-harvest laboratory, fish and poultry processing units, and campus farm support the regular supply of fresh and nutritious food to staff dining facilities. These initiatives are complemented by culinary training, nutrition counselling, health screenings, and food-waste awareness programmes that promote healthier lifestyles and responsible resource use. Additional support through hygiene and staple kits and meal-sharing initiatives strengthens assistance for staff experiencing food insecurity or financial hardship.

In 2025, approximately 91% of staff benefited from subsidised meal access, with meals available at prices starting from ₹30 and free food distributed through temple services and the Food Rescue Dhaba.

Overall, CUTM's approach combines affordability, dignity, nutritional well-being, and sustainable food management, contributing to a more inclusive and supportive workplace while advancing Sustainable Development Goal 2: Zero Hunger.

These efforts support staff welfare, dignity, and well-being while contributing to Sustainable Development Goal 2 (Zero Hunger) and SDG 3 (Good Health and Well-being). The University seeks to strengthen inclusive food security measures so that staff members experiencing financial hardship can access appropriate support without stigma.

91%	**₹30**	**FREE**	**12**
(Approximately 1833 staff)	minimum	Temple & Rescue	units
Subsidised meal access	Subsidised meal cost	Free meal programmes	Food production for staff

Staff Food Security Programme Overview

Centurion University of Technology and Management (CUTM) implements staff food security initiatives to promote dignified access to nutritious meals and improve the well-being of its workforce across its campuses. In 2025, the University provided **free breakfast and lunch daily to approximately 330 staff members**, including drivers, maintenance personnel, sweepers, gardeners, and green brigade staff. In addition, free dinner was provided to emergency maintenance staff members who stayed on campus to support essential university operations.

These initiatives help reduce employees' daily food expenses, ease their financial burden, and enable them to save more of their earnings to support their families and improve their quality of life. By

providing regular meals to essential support staff, CUTM demonstrates its commitment to employee welfare, social inclusion, and food security. The programme contributes to **Sustainable Development Goal 2 (Zero Hunger)** by supporting access to food and **SDG 3 (Good Health and Well-being)** by promoting staff welfare and nutritional well-being.

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Intervention	Description	Access Mode and No. of Beneficiaries	Cost to Staff
Jagannath & Temple Food Services	Free wholesome meals on designated auspicious days; open to all staff	Temple premises; calendar-based (324-370)	FREE
30 Rupee Meal Scheme	Subsidised nutritious meals including staples, fresh produce, dairy	Mess counters & staff canteen (Daily-780)	₹30/meal
Food Rescue Dhaba	Surplus campus and restaurant food repackaged into free evening meals	Evening distribution points (Periodic 410-470)	FREE
Staff Canteen	Dedicated affordable, balanced meal facility for all staff	On-campus; open daily (1800-1833)	Subsidised
Centurion Coffee Connect (CCC)	Affordable beverages, milk-based drinks, and light healthy snacks	Walk-in; daily (50-120)	Affordable
Hygiene & Staple Kits	Distributed during hardship periods along with food staple packages	CaSR welfare desk	FREE

Campus Food Production: Staff Benefit

CUTM's six integrated food production units supply fresh, nutritionally balanced products directly to staff dining facilities daily.

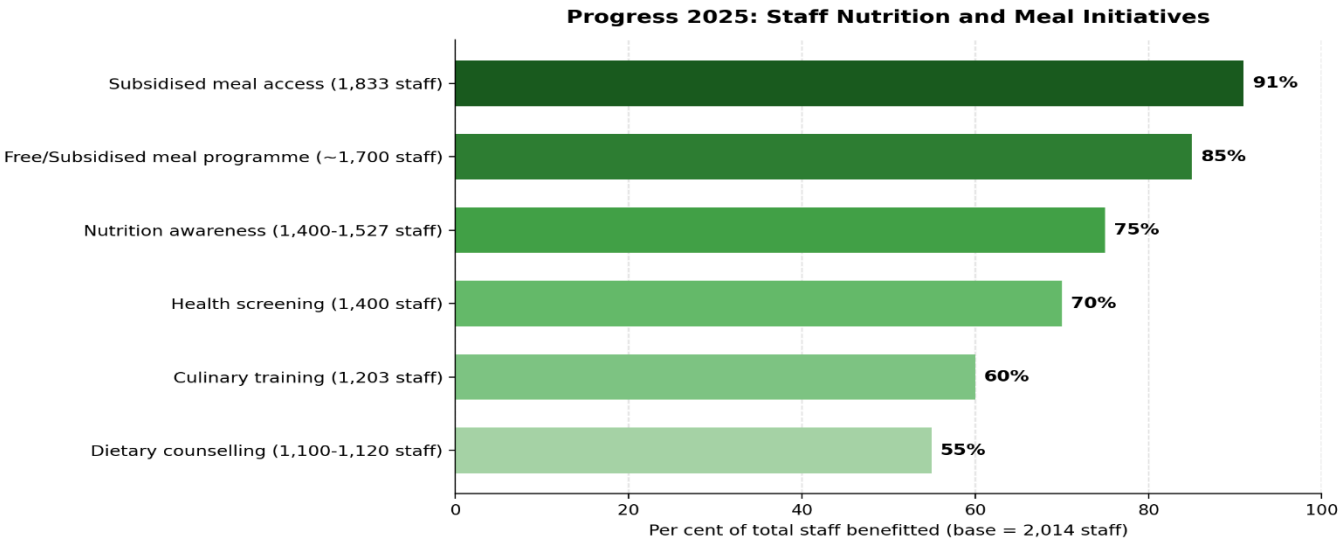
Production Unit	Daily/Regular Output	Nutritional Benefit	Supply Destination
Baking Unit (Mezo-Bake)	Fresh bread, pastries, soya & mushroom cookies	Carbohydrates, fibre, plant protein	Staff canteen, CCC, all outlets daily
Mini Dairy	Milk, yogurt, paneer	Calcium, protein, probiotics	Mess & staff canteen fresh daily
Post-Harvest Lab	Preserved produce year-round	Year-round nutrition access	All campus dining; waste reduction
Fish Processing Unit	Protein-rich fish-based meals	Omega-3, lean protein	Non-veg mess & staff canteen
Poultry Processing Unit	Egg & chicken items	High biological value protein	Rotating mess menu; weekly

Production Unit	Daily/Regular Output	Nutritional Benefit	Supply Destination
Campus Farm (AELP/FELP)	Fresh vegetables, grains, fruits	Micronutrients, dietary fibre	Direct farm-to-table; zero food miles

Staff Wellness & Nutrition Support Programmes

Programme	Description	Frequency	Impact
Culinary Training Workshops	Practical cooking for healthy, economical meals	Monthly	Builds food skills; reduces staff dining costs
Nutrition Counselling	Personalised dietary guidance linked to screenings	Quarterly	Addresses specific nutritional gaps
Health Screenings	BMI, blood tests, preventive health checks	Biannual	Early detection of nutrition-related issues
Wellness Integration	Connects nutrition with overall staff wellness strategy	Ongoing	Holistic health; improved productivity
Food Waste Awareness	Staff engaged in composting and waste reduction drives	Ongoing	Sustainability culture; reduced campus waste
Dietary Counselling	One-on-one nutritionist sessions for at-risk staff	On demand	Personalised nutrition support

Staff Welfare Programme 2025 Achievements



2.3.5 D. CSR Impact Statement: Staff Food Security 2025

Corporate Social Responsibility (CSR) - 2025 Staff Impact

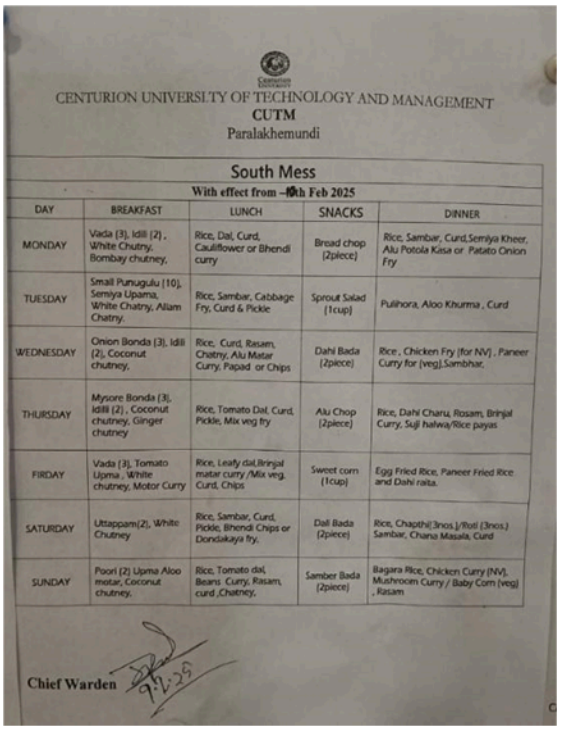
CSR has transformed staff welfare at CUTM Odisha through a compassionate, multi-programme approach to food insecurity. Key achievements in 2025, Target by 2030= Hunger Free Campuses and 25% Less Food Waste:

- 30 Rupee Meal Scheme: dignified, nutritious meals at minimal cost for all staff
- Free food for employees who are of low paid salaries like drivers, green brigades, maintenance staff , and sweepers.
- Jagannath Annaprasadam: free wholesome food accessible on auspicious days
- Food Rescue Dhaba: repurposing surplus food into free evening meals
- Share-A-Meal Campaign: campus-wide digital meal-sharing culture
- Emergency Food Vouchers: rapid response for urgent staff food needs
- Temple Food Services: culturally appropriate free meals on designated days
- Hygiene & Staple Kits: hardship support packages through CaSR welfare desk

Related University Events: 2025

The following events directly aligned with staff nutrition, health, and food security under CUTM's SDG 2.3.5 commitments:

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 & Health Equity Program	30–31 Aug 2025	Nutrition awareness, anaemia awareness, adolescent health, wellness, preventive healthcare
3	Free Health Checkup and Nutrition Awareness Camp at CUTM Paralakhemundi	30 Jun–06 Jul 2025	Preventive healthcare, nutrition-related health screening, BMI and blood health assessment



CENTURION UNIVERSITY OF TECHNOLOGY AND MANAGEMENT
CUTM
Paralakhemundi

South Mess
With effect from –8th Feb 2025

DAY	BREAKFAST	LUNCH	SNACKS	DINNER
MONDAY	Vada (3), Idili (2), White Chutny, Bombay chutney,	Rice, Dal, Curd, Cauliflower or Bhendi curry	Bread chop (2piece)	Rice, Sambar, Curd,Semiya Kheer, Alu Potola Kasa or Patato Onion Fry
TUESDAY	Small Punugulu (10), Semiya Upama, White Chatny, Allam Chatny.	Rice, Sambar, Cabbage Fry, Curd & Pickle	Sprout Salad (1cup)	Pulihora, Aloo Khurma , Curd
WEDNESDAY	Onion Bonda (3), Idili (2), Coconut chutney,	Rice, Curd, Rasam, Chatny, Alu Matar Curry, Papad or Chips	Dahi Bada (2piece)	Rice , Chicken Fry (for NV) , Paneer Curry for (veg),Sambhar,
THURSDAY	Mysore Bonda (3), Idili (2) , Coconut chutney, Ginger chutney	Rice, Tomato Dal, Curd, Pickle, Mix veg fry	Alu Chop (2piece)	Rice, Dahi Charu, Rasam, Brinjal Curry, Suji halwa/Rice payas
FIRDAY	Vada (3), Tomato Upma , White chutney, Motor Curry	Rice, Leafy dal,Brinjal matar curry /Mix veg, Curd, Chips	Sweet corn (1cup)	Egg Fried Rice, Paneer Fried Rice and Dahi raita.
SATURDAY	Uttappam(2), White Chutney	Rice, Sambar, Curd, Pickle, Bhendi Chips or Dondakaya fry.	Dall Bada (2piece)	Rice, Chapthi(3nos.)/Roti (3nos.) Sambar, Chana Masala, Curd
SUNDAY	Poori (2) Upma Aloo motar, Coconut chutney.	Rice, Tomato dal, Beans Curry, Rasam, curd ,Chatney,	Samber Bada (2piece)	Bagara Rice, Chicken Curry (NV), Mushroom Curry / Baby Corn (veg) , Rasam

Chief Warden 9.2.25







Figure 1-4 Affordable Mess Food for Staff