



**AMITY UNIVERSITY**  
UTTAR PRADESH

**Student Food Insecurity/Hunger**



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## **1. Introduction**

A sustainable food system is central to achieving the Sustainable Development Goals (SDGs). In recent years, the concept of food systems has gained significant attention, emphasizing the importance of ensuring food availability while protecting the environment, supporting communities, and fostering economic stability. Amity University Uttar Pradesh actively contributes to this vision by implementing a food system that prioritizes the well-being of its students, faculty, and staff. With approximately 40,000 students, the university meets their daily nutritional needs while promoting sustainability and holistic health.

## **2. Initiatives towards Student Food Insecurity/Hunger**

Amity University Uttar Pradesh is dedicated to advancing United Nations Sustainable Development Goal (SDG) 2: Zero Hunger, recognizing it as a cornerstone of building a better future for all. The university adopts a multi-dimensional approach to food security, focusing on food quality, nutritional value, and a well-balanced diet, with the aim of transforming food systems to create a more inclusive and sustainable world.

The Sustainable Food Ecosystem at Amity University is designed to ensure that food production, consumption, and waste management contribute positively to the environment while addressing hunger and fostering societal progress. The university provides subsidized meals in its cafeteria, demonstrating a commitment to making food accessible to all. This initiative aligns with Amity University's mission to reduce hunger and its pledge to support the UN's goal of eradicating hunger by 2030.

With diverse and culturally inclusive menus, the campus food courts and cafeterias cater to a wide range of dietary preferences, ensuring that every member of the community can find meals that meet their nutritional needs. A strong emphasis is placed on using fresh, seasonal, and locally sourced ingredients, which not only ensures high-quality and nutritious meals but also minimizes the university's carbon footprint and supports sustainable agriculture. Special attention is given to providing balanced nutrition for all students, faculty, and staff, fostering a healthier and more sustainable campus.

Amity University has established a sustainable and inclusive food environment for its students, faculty, and staff. The university's cafeterias and dining facilities are committed to providing nutritious, accessible, and sustainable food options that support the health and well-being of the campus community.

The food courts and cafeterias on campus feature diverse, culturally inclusive menus that accommodate a wide range of dietary preferences, ensuring that every individual can find meals suited to their nutritional needs. Emphasizing sustainability, the eateries prioritize fresh, seasonal, and locally sourced ingredients, which not only deliver high-quality, nutritious options but also reduce the university's carbon footprint and promote sustainable agriculture. Special attention is given to offering balanced nutrition for all members of the campus community, fostering a healthier and more sustainable way of living.

### 3. Maintaining Quality of Food

Amity University has cultivated a sustainable and inclusive food environment for its students, faculty, and staff. The university's cafeterias and food facilities are dedicated to offering nutritious, accessible, and sustainable food options that support the well-being of the campus community.

The quality and nutritional value of food at Amity University are meticulously maintained through the collaborative efforts of the Cafeteria Management Committee (CMC), Student Mess Committee (SMC), and the university's Quality Assurance and Enhancement (QAE) department.

The Cafeteria Management Committee (CMC) comprises representatives from the Dean Student Welfare Office, QAE, and faculty experts in food technology, microbiology, and hospitality. Student participation is actively incorporated through the Student Mess Committee (SMC), ensuring a holistic approach to food management.

The QAE department conducts regular hygiene audits across all cafeterias, while the CMC and SMC oversee critical aspects such as the nutritional value, quality, quantity, and hygiene of the food served. All campus cafeterias are registered with appropriate licensing authorities, such as FSSAI and BSI, ensuring compliance with national standards.

To uphold the highest food safety standards, the university organizes comprehensive training programs for cafeteria staff. These programs cover essential topics, including food safety, personal hygiene, food handling and storage, preparation and serving hygiene, cleaning and sanitizing practices, pest control, emergency procedures, and student satisfaction with food quality and service.

### 4. Commitment to Prevent Hunger

The university is committed to provide the best quality food to all the students, faculty and staff members. The cafeterias and food outlets have been established at the prominent locations in the university.

#### 4.1. Details of Cafeterias

S.No.	Name of the Cafeterias	Location
1	Catering Care	H Block
2	Manjap Foods	E1 Lower Ground Floor
3	Tasty Foods	D Block
4	Olympia	I2 Block
5	Wall Street	F2 Block
6	Mint Café	F2 Block

## 4.2. Details of Food Outlets

S.No.	Name of the Cafeterias	Location
1	Rara's	Between D & G Block, Near E1 Block
2	Dominos	H Block
3	Mamma Mia & Popcorn	H Block
4	Subway	H Block
5	Pita Pit	H Block
6	Dosa Plaza	H Block
7	Chai Gram	H Block
8	Nirulas	H Block
9	Amul	H Block
10	Café Coffee Day (CCD)	H Block
11	Bikano	H Block

## 4.3. Food and Beverages Vending Machines at different locations

To facilitate the hunger needs of the students and faculty members, beverages Machines have been installed at C, E2, I2, F2 and F3 Blocks.

## 5. Conclusion

Amity University has undertaken extensive initiatives to establish a sustainable food system, demonstrating its commitment to providing students, faculty, and staff with high-quality, diverse, and nutritious food. Strategically located cafeterias and food outlets across the campus ensure convenient access for all members of the university community.

The university prioritizes the delivery of fresh, hygienically prepared meals that cater to diverse tastes while maintaining exceptional standards of quality and nutritional value, fostering a healthier and more sustainable campus environment.

## 6. Annexures

### 6.1 Food Licence - Majap Foods



**Form C**  
**Government of Uttar Pradesh**  
**Department of Food Safety and Drug Administration**  
**Food Safety and Standards Authority of India**  
**License under FSS Act, 2006**



अनुज्ञप्ति संख्या / License Number: 12724055000650



1. Name & Registered Office address of Licensee / अनुज्ञप्तिधारी के पंजीकृत कार्यालय का नाम और पता: MANJAP FOOD WORKS PRIVATE LIMITED  
Pvt No 1G, 1H, 1I, First Floor, Plot No 5 Road No 34 W.E A, Karol Bagh, Pusa Road, Central, Delhi-110005
2. Address of Authorized Premises / प्राधिकृत परिसरों का पता: C/o Amity University, Plot No 4, Sector-125, Noida, NOIDA CITY ZONE-5, Gautam Buddha Nagar, Uttar Pradesh-201301
3. Kind of Business / कारोबार का प्रकार: Food Services - Caterer  
Trade/Retail - Transportation (having a number of specialized vehicles like insulated refrigerated van/ wagon and milk tankers etc.)
4. Dairy Business Details / डेयरी कारोबार विवरण हेतु: No
5. Category of License / अनुज्ञप्ति का वर्ग: State License

This license is granted under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the licensee. / यह अनुज्ञप्ति खाद्य सुरक्षा और मानक अधिनियम, 2006 के अधीन अनुदान की गई और वह अधिनियम के उपबंधों के अन्वयाधीन है जिनका अनुज्ञप्तिधारी द्वारा अटल रूप में पालन किया जाना चाहिए।

Place / स्थान: Gautam Buddha Nagar  
Issued On / दिनांक: 28-05-2024 (New License)  
Valid Upto: / वैधता: 27-05-2025 (For details, refer Annexure)

**Designated Officer**

Date : 28-05-2024 09:36:04  
User Id : 107211  
Verified through Mobile : 97XXXXXX14  
License Grant on : 28-05-2024 09:34:00  
License Issued On : 28-05-2024 09:36:04

**Annexures:**

1. Product Annexure
2. Validity Annexure
3. Non-Form C Annexure
4. Conditions Of License

## 6.2 Food Licence - Catering Care

**Form C**  
**Government of Uttar Pradesh**  
**Department of Food Safety and Drug Administration**  
**Food Safety and Standards Authority of India**  
**License under FSS Act, 2006**

**अनुज्ञापन संख्या / License Number: 12721055000585**

**1. Name & Registered Office address of Licensee / अनुज्ञापित के पंजीकृत कार्यालय का नाम और पता:** CATERING CARE  
 AMITY UNIVERCITY SECTOR-125 NOIDA,  
 Gautam Buddha Nagar, Uttar Pradesh-201303

**2. Address of Authorized Premises / प्राधिकृत परिसरों का पता:** AMITY UNIVERCITY SECTOR-125 NOIDA,  
 NOIDA CITY ZONE-4, Gautam Buddha Nagar,  
 Uttar Pradesh-201303

**3. Kind of Business / कारोबार का प्रकार:** Food Services - Club/Canteen

**4. Dairy Business Details / डेयरी कारोबार विवरण हेतु:** No

**5. Category of License / अनुज्ञापन का वर्ग:** State License

This license is granted under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the licensee. / यह अनुज्ञापन कानून और प्रावधान अधिनियम, 2006 के अन्तर्गत अनुज्ञापन के तहत और यह अधिनियम के प्रावधानों के अन्तर्गत है जिसका अनुज्ञापित द्वारा अत्यन्त ध्यान देकर माना जायेगा।

**Place / स्थान:** Gautam Buddha Nagar  
**Issued On / दिनांक:** 13-07-2024 (Renewal License)  
**Valid Upto / वैधता:** 12-07-2027 (For details, refer Annexure)

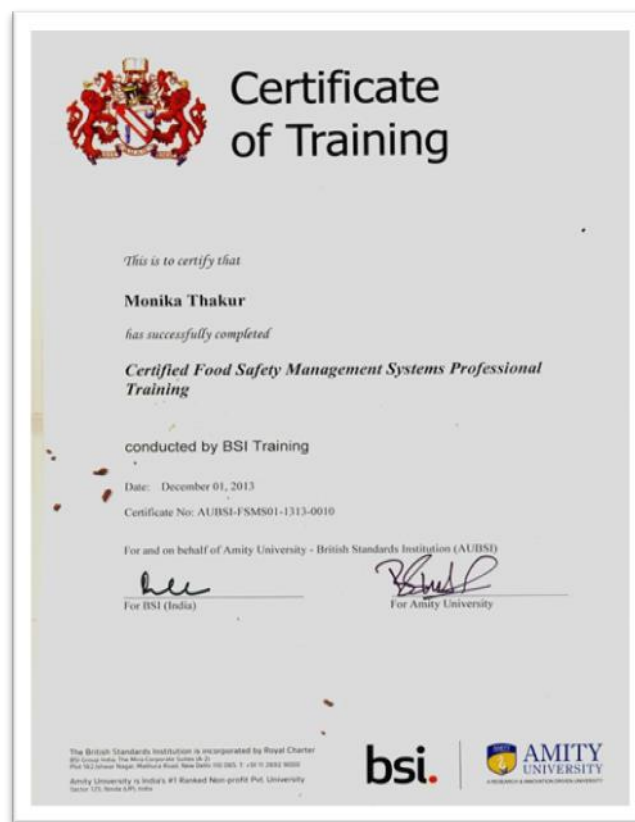
**Designated Officer**

**Annexures:**  
 1. Product Annexure  
 2. Validity Annexure  
 3. Non-Form C Annexure  
 4. Condition's Of License

**Note:**  
 1. Application for renewal of License can be filed as early as 180 days prior to expiry date of License. You can file application for renewal or modification of License by login into FSSAI's Food Safety Compliance System(<https://foscs.fssai.gov.in>) with your user id and password or call us at 1800112100 for any clarification.  
 2. This License is only to commence or carry on food businesses and not for any other purpose.  
 3. This is computer generated license and doesn't require any signature or stamp by authority.  
 4. Communications from FoSCoS are being sent to caxxxxxxxxxxxxxxxxxxcom, caxxxxxxxxxxxxxxxxxxcom, caxxxxxxxxxxxxxxxxxxcom and 92xxxxx491, 83xxxxx491, 98xxxxx493. To update these details, visit FoSCoS portal.

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### 6.3 AIFT Faculty Training BSI Certification



### 6.4 AIFT Faculty Training FSSAI Certification







## 6.5 Tasty Food





## 6.6 Catering Care







#### 6.7 RARA'S FOOD TRUCK (E-1 BLOCK)



## 6.8 OLYMPIA (I-2 BLOCK)





### 6.9 MINT (F-2 BLOCK)\_



### 6.10 WALL STREET (F-1 BLOCK)





#### **6.11 BEVERAGES/COFFEE DISPENSER (E-2 Block/C Block/F-1 Block/I-2 Block)**







## 6.12 FOOD OUTLETS



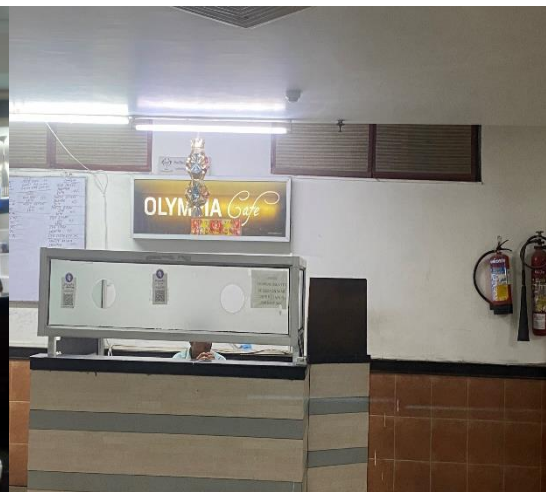
**DOMINOS**



**PITAPIT**



**MAMA MIA**



**OLYMPIA**





**DOSA PLAZA**



**CAFÉ COFFEE DAY**



**CHAI-GARAM**



**MEGA BITE(Manjap Foods)**