



AMITY UNIVERSITY

UTTAR PRADESH

The Cafeteria and Food Court Facility to Achieve Zero Hunger for Students, Faculty and Staff Members

The universities across the world must play a pivotal role in the quest to achieve the Sustainable Development Goal of Zero Hunger. The Amity University has created a sustainable and inclusive food environment for their students, faculty, and staff members. The cafeteria and food facility at our university are committed to provide nutritious, accessible, and sustainable food options that nourish the campus community.

The food courts and cafeteria established at the campus are offering a diverse and culturally inclusive menu that caters to a wide range of dietary preferences. It is ensured that all members of the campus community can find a meal that suits their nutritional needs. The eateries ensure the availability of fresh, seasonal, and locally grown ingredients, reducing our carbon footprint which not only provides high-quality, nutritious options but also promotes sustainable agriculture. The special focus is to provide a balanced nutrition to all students, faculty and staff members.

Special care is being taken not to waste the food. The serving sizes are designed to reduce overconsumption and encourage mindful eating. The cafeterias are encouraged to donate excess food that is still safe to consume, to the needy persons of the society. Food scraps and other organic waste are composted, reducing the environmental impact and to be used in the nursery of the university.

Amity's commitment to the underprivileged and serving the society is one of the most striking and remarkable aspect, as it is not only committed to educate these children but also looks after their upkeep and maintenance. Amity University with utmost dedication and humanity, serve nutritious food to staff and their wards in the name of two establishments - "Amitasha" and "Atulasha" free of cost, creating a sense of belongingness.

Use of plastic is totally banned for packaging of food; only biodegradable and compostable packaging materials are being used to minimize plastic waste.

Necessary steps have been taken to provide the food of variety of tastes and of high nutritious value, for students, faculty, and staff members. Substantial measures have been taken sustainable and inclusive food environment. The Amity University is nourishing minds while nurturing sustainability, creating a brighter future for our campus community. Zero Hunger is not just a goal but a shared vision that guides us in making a difference every day.

LIST OF CAFETERIAS AND FOOD OUTLETS

Cafeterias

1. Catering Care

2. Manjap Foods
3. P3 Cafeteria
4. Olympia
5. Wall Street
6. Mint

Food outlets

1. Rara's
2. Dominos
3. Mamma Mia & Popcorn
4. Subway
5. Pita Pit
6. Dosa Plaza
7. Chai Gram
8. Nirulas
9. Amul
10. Bikano
11. Café Coffee Day (CCD)

PHOTO CLIPS : CAFETERIAS/FOOD OUTLETS

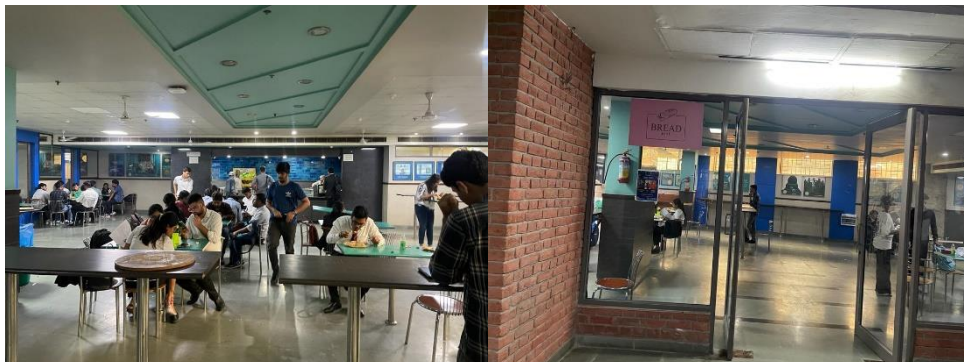




D Block (P3 CAFETERIA)



RARA OUTLET



Wall Street- F Block



H-Block Cafeteria



Dosa Plaza-





Subway/Dominos/Amul/Bikano/ Pita pit-



CHAI GARAM



NIRULAS



Megabite- E Block



FOOD WASTE

**Amount of food waste generated from food served within University in the year
2022.**

S/No	Cafeteria	Food waste Daily	Food waste monthly
1.	Catering Care	145 Kg	4350 kgs
2.	Olympia	15 Kg	450 kgs
3.	Wall Street	5 Kg	150 kgs
4.	P3 Cafeteria	65 Kg	1950 kgs
5.	Manjap Foods	60 Kg	1800 kgs
Total Food wastage		287.5kgs	8700 kgs
		(.3 Tons Approx)	(8-9 Tons Approx)