



# PRESIDENCY UNIVERSITY

Presidency University Act, 2013 of the Karnataka Act No. 41 of 2013 | Established under Section 2(f) of UGC Act, 1956

Approved by AICTE, New Delhi

## POLICY ON FOOD SAFETY AND NUTRITION

(This Policy has been made in accordance with section 4.1.7 (ii) of the First Statutes)

**November 2019**  
**[Version 1.0]**

[As Approved at the 13th Meeting of BOM and ratified by the BOG at its 13th Meeting, both held on  
November 9, 2019]



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# POLICY ON FOOD SAFETY AND NUTRITION

## 1. PREAMBLE

The Policy for Food Safety and Nutrition of Presidency University ensures that all individuals on Campus have access to safe and nutritious food choices. By adhering to stringent food safety standards, providing diverse and balanced menus, and providing hygienic food, the University strives to create an environment that supports the overall health and well-being of the university community. Regular monitoring, assessment, and collaboration enables the University to continuously improve the food services and meet the evolving needs and expectations of the stakeholders.

The University Grants Commission Guidelines on Food Safety, has also made it mandatory for the mess and food courts/canteens of higher learning to have licenses under the Food Safety and Standards Authority of India. The circular mentions that the Food Safety and Standards Act 2006 along with the rules and regulations provide the statutory framework for regulating the manufacture, storage, distribution, and sale of food to ensure health, hygiene and nutritional value. In line with these guidelines, Presidency University has formulated the Food Safety and Nutrition Policy.

In alignment with the Food Safety and Standards (Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food, and Novel Food) Regulations, 2016, the University has established a safe, nutritious, and diverse food environment within the university premises. The policy acknowledges the critical role of food in supporting overall health, and well-being of the university community.

## 2. SHORT TITLE & COMMENCEMENT

2.1 This document shall be called the “**Policy on Food Safety & Nutrition**”.

2.2 This Policy shall come into effect from the date of approval by the Board of Management of the University.

## 3. EXTENT AND APPLICABILITY

3.1 This Policy shall apply to all vendors, providing mess/canteen/food court facilities for students, employees, guests, and visitors of the University

## 4. SCOPE

The Presidency University recognizes the critical importance of Food Safety and Nutrition in promoting the health and well-being of students, faculty, staff, and visitors. This policy

outlines our commitment to maintaining high standards of Food Safety and Nutrition across all campus facilities, including dining halls, cafeterias, vending machines, and any other food service outlets.

## 5. OBJECTIVES

- 5.1 **Food Safety Assurance:** Ensure that all food products available within the university comply with the prescribed norms of food safety standards, and are free from contaminants, and adhere to hygienic practices.
- 5.2 **Nutrition Promotion:** Promote balanced nutrition and encourage the consumption of wholesome, nutrient-rich foods by students, staff, and faculty to support their physical and mental well-being.
- 5.3 **Regulatory Compliance:** Ensure strict adherence to the Food Safety and Standards (Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food, and Novel Food) Regulations, 2016, by all food vendors and outlets operating on the university campus.
- 5.4 **Education and Awareness:** Conduct nutrition education programs and awareness campaigns to empower the university community with knowledge about healthy eating habits and the importance of making informed food choices.
- 5.5 **Research and Innovation:** Foster research and innovation in the field of food technology and nutrition to introduce novel, safe, and nutritious food products within the university.
- 5.6 **Collaboration:** Collaborate with relevant stakeholders, including food vendors, student organizations, and health professionals, to collectively address food safety and nutrition challenges.

## 6. DEFINITIONS

In this Policy, unless the context otherwise requires:

- i. **“Act”** means the Karnataka Act No. 41 of 2013 and the Presidency University Act 2013.
- ii. **“Board of Management”** means the Board of Management of the University
- iii. **“Chancellor”** means the Chancellor of the University.
- iv. **“Director”** means the Director of the Administration Department of the University
- v. **“Food Business Operator”** means the person by whom the food production and manufacturing business is carried on and who has been engaged by the University to provide food services at the mess and canteens.
- vi. **“Food Safety and Quality Audit”** means a systematic and functionally-independent periodic examination of food safety measures and the quality of food that meets the standards set by the University.
- vii. **“Sponsoring Body”** means the A.H. Memorial Education Trust, Bengaluru, Karnataka

viii. **University** means the Presidency University, Itgalpur, Rajanakunte, Yelahanka, Bengaluru, Karnataka (hereinafter referred to as the University)

ix. **“Vice Chancellor”** means the Vice Chancellor of the University.

Words and expressions used herein and not defined here but defined in the Act shall have the same meaning as assigned to them in the Act.

## 7. GUIDING PRINCIPLES

The following guiding principles shall be the driving force to ensure the compliance of this policy by all concerned individuals/departments at the campus. The hygiene and food safety precautions shall be displayed at all major and applicable locations on the campus.

## 8. FOOD SAFETY MEASURES

### 8.1 Vendor Licensing and Screening:

The University ensures that all food vendors and outlets operating within the university premises possess valid licenses and adhere to food safety regulations

### 8.2 Compliance with Regulations:

The University shall comply with all relevant Local, State, and Central regulations pertaining to food safety, including but not limited to the guidelines and regulations of the Food Safety and Standards Authority of India (FSSAI) (Ministry of Health & Family Welfare, Government of India) and regulations of Food Safety and Standards Act 2006.

### 8.3 Risk Assessment and Management:

Regular risk assessments shall be conducted to identify potential food safety hazards and develop appropriate control measures. India HACCP Certification Scheme is implemented to ensure the identification, monitoring, and control of critical points throughout the food handling process.

### 8.4 Training and Certification:

All food service staff, including food handlers, managers, and supervisors, shall receive comprehensive training on food safety practices and undergo regular certification or recertification to ensure their understanding and adherence to established protocols.

### 8.5 Hygiene and Sanitation:

Stringent hygiene and sanitation practices shall be maintained in all food preparation and storage areas. This includes regular cleaning and disinfection of facilities, equipment, utensils, and surfaces to prevent cross-contamination and microbial growth.

### 8.6 Food Storage and Temperature Control:

Proper food storage and temperature control protocols shall be implemented to prevent the growth of pathogens and maintain the quality and safety of perishable food items. This includes monitoring and documenting the temperature of storage areas, refrigerators, and freezers.

### **8.7 Supplier Verification:**

The University shall establish a supplier verification program to ensure that food suppliers meet required food safety standards. Regular audits and inspections will be conducted to assess the compliance of suppliers with relevant regulations and quality standards.

### **8.8 Allergen Management:**

A comprehensive allergen management system shall be put in place to identify and address the presence of common allergens in food items. Clear labeling of allergenic ingredients will be mandatory, and efforts will be made to minimize cross-contamination risks for individuals with food allergies.

## **9. NUTRITIONAL MEASURES**

### **9.1 Nutritional Guidelines:**

The University shall develop nutritional guidelines for food vendors to follow, emphasizing the importance of providing nutritious food options

### **9.2 Nutritious Menu Planning and Diversity:**

The University is committed to provide diverse and balanced menus that cater to different dietary preferences and requirements. Nutritious options shall be available, including vegetarian, non-vegetarian, and low-calorie choices, ensuring a range of options that promote a healthy and balanced diet.

Since there is a diversity of student population, the University shall ensure that the diverse food habits of students and staff are catered to. Special attention shall be given to international students residing within the campus.

### **9.3 Nutritional Awareness Programs:**

The University shall provide educational resources and programs that promote nutrition awareness, healthy eating habits, and the importance of a balanced diet. This may include workshops, seminars, informational materials, and online resources to support the university community in making informed dietary decisions.

### **9.4 Nutritional Fortification:**

PU encourages food vendors to incorporate fortification of essential nutrients in their food products to enhance their nutritional value

### **9.5 Collaborations and Partnerships:**

The University shall establish collaborations and partnerships with relevant organizations, experts, and local farmers to promote sustainable and locally sourced food options. These partnerships shall aim to enhance the nutritional quality of the food served on campus while supporting the local economy and reducing the environmental impact.

## 9.6 Constitution of Committees:

A Hostel Mess Committee and a Food Court Committee shall be constituted by the Vice Chancellor representing employees and students. The main function of these committees shall be to finalize the menu to be served to hostelers and day scholars

## 10. FEEDBACK AND CONTINUOUS IMPROVEMENT

- 10.1 The Director, Administration, shall be responsible for conducting an internal audit check based on FSSAI Act. This is to ensure that regular hygienic checks are balanced and good quality food is being provided to the University community.
- 10.2 The Director (Administration) shall be responsible for conducting surprise checks, as a measure of quality check.
- 10.3 The Director (Administration) shall share the guidelines with at least two members of the staff to have the food at the University canteens for seeking regular feedback on the quality of food being served.
- 10.4 Feedback from the campus community, including students, faculty, staff, and visitors, shall be actively sought and considered to improve the quality, variety, and nutritional value of the food options available. Surveys, suggestion boxes, and focus groups will be utilized to gather feedback and implement necessary changes.

## 11. ENFORCEMENT AND PENALTIES

- 11.1. **Strict Compliance:** Ensure strict enforcement of the Food Safety and Standards (Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food, and Novel Food) Regulations, 2016, within the university premises.
- 11.2. **Penalties for Non-compliance:** Impose penalties and take appropriate actions against food vendors found to be non-compliant with food safety and nutrition regulations.

## 12. AMENDMENTS

This Policy shall be reviewed periodically to rectify anomalies, (if any), and to incorporate feedback received from the stakeholders through impact analysis, and deliberations of the Focus Group, as constituted by the Vice-Chancellor.