



Sustainable Food Policy

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The institute encourages sustainable food practices and supports young entrepreneurs working in the area of agriculture. The mess contractors responsible for serving food in the two dining halls are directed to have appropriate Food Safety License, Registration/Ghumastadhara, Commercial Tax License, and other license/permits mandated/required by the government and local authorities. The Institute strives to responsibly manage the food supply chain and engages in programs and initiatives that could contribute to lower environmental impacts.

Food supply is designed with and must conform to the following requirements:

Sustainable, healthy, and affordable food choices

- The Institute encourages efforts to ensure healthy eating practices for the campus community and high-quality services at all eating establishments on campus.
- The Institute ensures high standards for the quality of food served in its dining halls and other eating establishments. Appropriate measures are taken to maintain cleanliness and hygiene.
- All the food establishments on campus are required to have valid FSSAI licenses.
- The Institute focuses on healthy food habits; the menu served in the mess is tailored every month by the student mess council for a balanced diet that provides the body with essential nutrition.
- All the food establishments use fortified foods (+F) such as double fortified salt, rice, wheat flour, oil, and milk, to further enhance food nutrition.

Mess contracts

- Specifications and guidelines to ensure a sustainable and balanced diet in mess contracts.
- IITGN promotes local and seasonal foods by the inclusion of such vegetables and fruit items in the monthly menu.
- The mess contractors are required to use only those items/raw materials that conform to quality standards, prescribed under the prevention of Food Adulteration Act, etc and as far as possible shall have the standards/branded bearing the mark "AGMARK" or "ISI", or "FSSAI".
- All materials purchased for the preparation of food, such as raw materials, have to conform to the known standards/brands and specifications as laid down by IIT Gandhinagar and suggested by the Commercial Establishment Management Committee (CEMC) from time to time.

- The quality of the foodstuffs and eatables is specified by the institute, and subject to inspection by CEMC.
- The institute expects professionalism in all aspects of the mess operations from the Contractor. This includes quality of raw materials and foods, professionalism in service, and conduct of staff. The hygiene should be of the topmost quality.

Tracking of food waste

- The mess committee regularly conducts awareness programs to reduce food wastage.
- Notice boards inside the dining halls display the amount of daily food wastage to create a sense of responsibility among the community.
- In order to curb food wastage, competitions are held regularly among the messes. The students dining in the mess with minimum food wastage are rewarded with additional sweets/ desserts.
- Food wastes (wasted food, peels of fruits and vegetables etc) of the Mess are sent to the biogas plant. Excess if any is used in compost pits for the preparation of compost.

Kitchen garden and organic farming practices

- The IITGN organic farm grows several varieties of vegetables, such as cabbage, cauliflower, tomato, brinjal, potato, cucumber, bottle-gourd, ladyfinger, spinach, fenugreek, carrot, beetroot, cluster beans, long beans, chillies, green garlic, green tuwar and coriander, etc. It also cultivates special vegetables like broccoli, kale, zucchini, lettuce, pumpkin, etc. Farm activities are being expanded by growing millets and wheat. It uses only completely organic fertilisers for growing various crops.
- Community members participate in the volunteer programme and contribute to the organic farm activities. The organic farm produce is sold to the community.
- The ground floor apartments of staff and faculty have been provided with kitchen gardens. The organic farm group has delineated spaces in housing areas for kitchen gardens and encouraged residents to actively participate and grow vegetables and fruits of their own choice. Adequate guidance and materials are provided by the organic farm representatives.
- Many students are also encouraged to grow their own vegetables (Palak, Tomatoes, Methi etc) in the designated area either provided at the hostel or in collaboration with Organic farm.

Sustainable agriculture and food-related startups

IIT Gandhinagar Innovation and Entrepreneurship Centre (IIEC) supports startups that focus on digital and technical transformation in the agriculture sector, reduction of food waste, analysing and reducing the risk associated in agriculture, and water sectors.

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