



Centurion
UNIVERSITY

*Shaping Lives...
Empowering Communities...*

FOOD SUSTAINABILITY



Food Sustainability

Centurion University is unwavering in its commitment to food sustainability, ensuring not only the safety and health benefits but also fostering a culture of responsibility through an established committee. The University employs a comprehensive approach, which includes procuring vegetables from local farmers through ethical contract farming practices. These practices are underscored by strict directives prohibiting the use of hazardous pesticides, chemicals, non-essential antibiotics, or growth promotion supplements.

Furthermore, the University takes pride in its reliance on its own organic farm produce, exemplified by the likes of Diafit rice and Maize. Approximately 5-6 quintals of these premium rice and maize varieties are utilized each month in the mess, underscoring the University's commitment to quality and sustainability.

The hostel mess facilities are designed with students' convenience in mind, offering separate dining halls for both boys and girls, each equipped with state-of-the-art kitchens. The mess serves a wholesome array of meals, including breakfast, lunch, snacks, and dinner, with the weekly menu prominently displayed for transparency. The food served consistently adheres to high-quality standards, meeting nutritional guidelines.

Centurion University places a particular emphasis on providing a well-balanced and nutritious diet that caters to diverse food preferences and tastes, ensuring that all students are well-nourished. While vegetarian meals are the norm during lunch, certain days, namely Tuesday, Wednesday, Friday, Saturday, and Sunday, feature a delightful variety of non-vegetarian options during dinner. Special arrangements are made to elevate the dining experience during festivals and special occasions, enhancing the overall culinary journey.

In summary, Centurion University strives to offer a diverse selection of healthy, hygienic, and affordable food choices for both students and staff, all while maintaining a strong commitment to sustainability. However, in the unlikely event of any concerns regarding food quality, quantity, hygiene, or other related issues, students are actively encouraged to voice their thoughts, complaints, and recommendations through our dedicated Students Grievance Redressal Committee. This committee, formed in accordance with UGC guidelines, diligently addresses grievances from both staff and students. Their approach includes attentive listening, meticulous documentation, and immediate action where necessary. Periodical meetings are conducted to ensure that grievances are effectively resolved, fostering a harmonious and conducive atmosphere for all within the University community. Please refer to the attached list for the members of the Students Grievance Redressal Committee.

(A) Students Grievance Redressal Committee



1. **Dr. Chinmaya Kumar Dash, Dean (SoM), (Chairperson)**
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2. **Dr. Gurudutta Patnaik, Dean SoPLS**
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3. **Dr. Yashaswi Nayak, Dean SoAS**
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4. **Dr. Nitesh Dhar Badgayan, Dean SSFL**
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5. **Dr. Raj Kumar Mahanta, HoD-CSE**
Mob: 7008789363 | E-mail: rajkumar.mahanta@cutm.ac.in
6. **Dr. Soumya Jal, HoD- SoPAHS**
Mob: 8825864370 | E-mail: soumya.jal@cutm.ac.in
7. **Dr. Dojalisa Sahu, Associate Professor (Chemistry)**
Mob: 7852907976 | E-mail: dojalisa.sahu@cutm.ac.in
8. **Mr. Chittaranjan Pattanayak, Sr. Manager (HR & Admin.)**
Mob: 7008837517 | E-mail: chitta.pattnayak@cutm.ac.in

A student with any grievance may either meet personally or through phone/ mail to the members for necessary help.

Centurion University of Technology and Management, Odisha
CAMPUSES: Paralakhemundi | Bhubaneswar | Rayagada | Balangir | Balasore | Chatrapur

(B) Organic Farming



(C) Food Menu

	Breakfast	Lunch	Evening Snacks	Dinner
Monday	Veg Upma	Plain Rice	Dhokla	Plan Rice
	Ghugni	Dalma		Roti
		Mix Vegetable Chips		Dal
	Fruits	Ambula Rai	Chutney	Chana Masala
		Pickle		Semiya Kheer

	Breakfast	Lunch	Evening Snacks	Dinner
Tuesday	Masala Idli	Plain Rice	Black Chana Chaat	Plain Rice
		Dal		Roti
	Sambar	Potala Rasa		Dal
	Chutney	Aloo Baingan Bharta		Egg Curry
				Mushroom Corn Masala
				Fryums
Wednesday	Puri	Plain Rice	Pani Puri	Plain Rice
		Dal Fry		Roti
	Buta Aloo Kakharu Curry	Mix Veg Bhaja		Dal Fry
		Aloo Soyabean Masala		Chicken Masala
	Boiled Egg / Banana	Pickle		Paneer Matar Masala
				Salad
Thursday	Plain Uttapam	Moong Dal Khichdi	Chow mein	Veg Fried Rice
		Dalma		Roti
		Amba Khata		Dal Fry
	Ghugni	Fryums	Schezwan Chutney	Veg Shahi Korma
		Pickle		Fruit Custard
				Pickle

	Breakfast	Lunch	Evening Snacks	Dinner
Friday	Dahi Wada	Plain Rice	Pav Bhaji	Plain Rice
		Dal		Roti
		Mix Besara		Dal
	Dum Aloo	Aloo Bharta		Fish Kalia
		Salsa		Mutter Mushroom
		Pickle		Salad
				Pickle
Saturday	Masala Upma with Suji & Rava	Plain Rice	Corn Chat	Plain Rice
		Dal		Roti
		Plain Ghonto		Dal
		Fish head Chingudi Ghonto		Egg Tadka
	Ghugni	Bhindi Aloo Bhaji		Paneer Tadka
		Pickle		Salad
				Pickle
Sunday	Biri Kachori Puri	Plain Rice	Bhel Puri	Plain Rice
		Dal		Roti
		Aloo Pakodi Curry		Dal
	Methi Aloo Dum (Boiled Aloo)	Dahi Baingan		Kadai Paneer
		Salad		Chicken Curry
		Pickle		Tandoori Salad

