

Finolex Academy of Management & Technology, Ratnagiri-415639

ACADEMY CANTEEN

ACTION TAKEN REPORT - ACADEMY CANTEEN

1. Scheduled Time Slots to Avoid Rush:

 To address the rush during peak hours, designated time slots have been allocated for students from First Year to Final Year BE across various branches. Break times have been staggered to ensure a smoother flow.

2. Enhanced Hygiene Measures:

- A dedicated students' committee has been formed to oversee hygiene and cleanliness practices.
- Regular feedback sessions will be conducted every fortnight to gather input on hygiene standards.
- The committee's findings will be reviewed, and necessary adjustments will be made based on the provided feedback.

3. Safety Measures for Non-Vegetarian Options:

- In adherence to safety measures, non-vegetarian options have been limited for the past 25 years, with a complete avoidance of providing non-vegetarian food due to potential food safety concerns.
- While no non-vegetarian dishes are served, eggs are offered as an alternative for those seeking a non-vegetarian breakfast option.

4. Menu Variety and Display:

- The Canteen Manager has been directed to introduce diverse breakfast options to cater to different preferences.
- The canteen will display the menu in advance, allowing end-users to make informed choices about their meals.

These actions aim to create a more organized and hygienic dining experience for students while prioritizing their safety and dietary preferences. Continuous monitoring and feedback mechanisms will be in place to ensure ongoing improvements in the canteen services.

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