



AVANTHI'S St. THERESSA INSTITUTE OF Engineering & Technology

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(Approved by AICTE, Recognised by the Govt. of A.P., & Affiliated to JNTU - GV, Vizianagaram)

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Ref. No.: ASTC/ FOOD-COM/2025-26

Date: 05.08.2025

Establishment of Food Monitoring Committee:2025-26

Objective:

The Food Committee is constituted to ensure the provision of safe, hygienic, nutritious, and well-balanced meals to students and staff in the college cafeteria and hostel mess. The committee will regularly monitor food quality, hygiene standards, and student feedback to maintain high standards in food services. The following Food Committee is hereby constituted for the academic year 2025-26.

Food Monitoring Committee Members

NAME	DESIGNATION	ROLE	PHONE NUMBER	SIGNATURE
Dr. J. Bala Bhaskara Rao	Principal	Chairperson	7893433345	
Sri. B. V. Ramana	Vice Principal	Member	9885774883	
Sri. G. Anil Kumar	Administrative Officer	Member	9704755549	
Sri. T. Sriramulu	EEE	Member	9493945301	
Sri. Hari Krishana	MECH	Member	7287013206	
Smt. B. Rohini	ECE	Member	7731982209	
Smt. M. Purnima	CSE	Member	8500181187	
Sri K. Manikanta	CSE-AIML	Member	90146 79103	
Smt. R. Rupavathi	H&BS	Member	6303810775	
Mr. O. Laxmana Rao	IV B. Tech mech Student	Member	9391278710	
Ms. A. Uday Bhanu	IV B. Tech CSM Student	Member	7702808038	
Mr. R. Manikanta	IV B. Tech EEE Student	Member	8367052098	
Ms. K. Keerthi	IV B. Tech ECE Student	Member		

Roles & Responsibilities:

1. Menu Planning:

- Finalize weekly menus in consultation with students and mess staff.
- Ensure variety, nutritional balance, and consideration of vegetarian/non-vegetarian preferences.

2. Quality Monitoring:

- Conduct surprise inspections of the mess and cafeteria.
- Check food preparation, serving practices, cleanliness, and storage conditions.

3. Feedback Collection:

- Regularly collect feedback from students and staff regarding food quality and service.
- Address complaints or suggestions promptly and effectively.

4. Vendor Supervision:

- Oversee the quality of raw materials supplied.
- Evaluate and approve vendors/suppliers periodically.

5. Health & Hygiene:

- Ensure that kitchen staff maintain proper personal hygiene and wear uniforms.
- Promote food safety practices in food preparation and handling.

6. Budget Oversight:

- Monitor food-related expenses and ensure cost-effective operations.
- Maintain records of procurement and usage.

7. Coordination:

- Act as a liaison between students, management, and mess contractors.
- Organize regular meetings to review food services and improvements.

Ima
Principal 05/08/2024

PRINCIPAL
Avanthi's Saint Theresa Institute
Engineering & Technology
GARIVIDI (Cheepurupalli)
Vizianagaram Dist A.P.