7.2 BEST PRACTICES

Central Kitchen Facility

1. Title of the practice

Central kitchen facility: A unique initiative to maintain health, nutrition and well being of students "live better - learn better".

2. Objectives of the practice:

- Providing hygienic, nutritious, balanced diet (uniform) food to all the stake holders
 at an affordable cost through a centralized facility with distribution network spread
 across the campuses and city. This is also in line with the UGC and MHRD
 mandate of "Live better & learn better" by banning sale of junk foods in the campus.
- To reduce the obesity levels in young learners, thus preventing life style disorder that has a direct link to the excessive weight.

3. The context

Yenepoya (Deemed to be University) since its inception has consistently been embarked on the journey of providing best possible ecosystem for living while creating the necessary infrastructure, student support and high living standards at affordable cost. The University has laid priority on providing proper nutrition, proper exercise and healthy habits to its students as most of them are under the residential programs. The students coming to the campus are from various geographical backgrounds, religion and diverse food habits were finding it difficult to adjust to the food being prepared and served at various hostels. The taste, caloric values, preparation methods also differed. This has resulted in students skipping meals/breakfast and opting for junk foods. With this background management decided to create a unique initiative which can overcome all these difficulties while maintaining the health (physical and mental) of students.

4. The Practice

The overall planning of the initiative was such that, it is now considered a unique facility in the country at the University set-up. The "Food Craft" was established in the year 2012. It has a professionally managed food production unit and the food is prepared using state-of-art mechanised facility. The food is untouched by hands and is completely hygienic. The food production is as per the rules and regulations set out by the Indian Food Safety Standard Authority. Food is packed and delivered to distant places with utmost care and within time using uniquely designed vehicles. The food is prepared for hostels, Restaurants, Cafeteria, Patients (free), Staff and Banquet parties (on order). It has a capacity to prepare and serve to around 15,000 people at a time.

Automation has been introduced for bulk cooking including rice making. Hot water and steam are used extensively to save cooking gas by 50%. Steam is generated by using

briquettes made out of coffee husk, saw dust, etc. The fuel briquettes has led to green and pollution free cooking. Food is transported in specialised containers, which can store food items in hot condition upto 6 hours. The cooking work is managed by recycling. Used oil is used in furnace; coconut husk is used for burning. Water in recycled for gardening and the solid waste is used for vermi-composting. The food prepared is supplied to about 19 outlets inside and outside the campus.

5. Evidence of success

The initiative and the practise have been highly successful which is evidenced by the output in terms of quantity and quality of food being serviced across the institution and hospitals of the group and outside. Currently per day 21000 meals are prepared, 2500 pieces of bread and buns, 25 kg of pastry and cakes, 40 kg of cookies and 6000 pieces of snacks are being prepared in a professional manner and is supplied across Institutions and City.

Currently this organisation has provided jobs to 390 local people who are around the University campus. The financial details for the last 3 years are direct indication of the success of this venture. The success of this venture in 2016-2017 is 19.30 crores, 2017-18 is 20.75 crores, 2018-19 is 23.12 crore and 2019-2020 is 27.49 crores.

6. Problems encountered and resources required

- 1. Co-operation from the students was a major concern. This was overcome by creating awareness programs and meeting with the individual students and constant feedback collection and prompt action.
- 2. Supply chain management: Supplying to all the stakeholders in a stipulated period and serving it hot was a biggest challenge. To overcome this challenge, fleet of specially designed vehicles and containers which can hold the food hot and nutritious were procured from Japan. Now the food is also served free to all the patients and their parties in the hospital, destitute homes, orphanages, etc. The food remains hot for 6 hours.
- 3. Affordability and quality/quantity: This was a major concern as students could not be burdened with the cost for food and additionally free food serving to all the patients and parties was a challenge. This was overcome by having commercial outlets in the city and other establishments like cafeteria etc., in corporate houses and hospitals in the city.

7. Notes (optional)

The list and Geotagged photos of the outlets inside the campus

Sl. No.	Food Craft - Outlets	Location	Area
1.	Hospital Canteen -	Yenepoya Campus, University Road,	2500 Square
	(Gulmohur)	Deralakatte, Mangalore 575018.	feet
2.	College Canteen -	Yenepoya Campus, University Road,	2500 Square
	(Raintree)	Deralakatte, Mangalore 575018.	feet
3.	3rd O.T	Yenepoya hospital, University Road,	100 square
		Deralakatte, Mangalore 575018.	feet
4.	Daisy	Yenepoya Campus, University Road,	300 square
		Deralakatte, Mangalore 575018.	feet
5.	Kadamba	Mphasis, MorgansGate, Jeppu Market	3000 square
		Road, Mangalore, Karnataka 575001.	feet
6.	Food craft outlet-2 (5 th	Yenepoya hospital, University Road,	100 square
	floor)	Deralakatte, Mangalore 575018.	feet
7.	Gardyenia G.S	Gardyenia Hostels, Yenepoya, Ashraya	200 square
		Colony, Ullal, Karnataka 575022.	feet
8.	Zuleka store	Zuleka Hostel, Yenepoya Campus,	200 square feet
		University Road, Deralakatte,	
		Mangalore 575018.	
9.	YMK Boys hostel (General store)	YMK BOYS Hostel, Yenepoya	200 square feet
		Campus, University Road, Deralakatte,	
		Mangalore 575018,	
10.	Kinya (Mango Berry)	Yenepoya Ayurveda Medical College &	200 square
		Hospital, Naringana Village Bantwal,	feet
		Manjanade, Karnataka 575018	icci
11.	Aster	The Yenepoya Institute of Arts, Science,	
		Commerce & Management, Yenepoya	100 square
		Complex	feet
		Balmatta, Mangalore - 575 002.	
12.	Lilly	Yenepoya Campus, University Road,	100 square
		Deralakatte, Mangalore 575018.	feet
13.		The Yenepoya Institute of Arts, Science,	
	Iris (Balmatta)	Commerce & Management, Yenepoya	600 square
	mis (Duminutu)	Complex	feet
		Balmatta, Mangalore - 575 002.	
14.	Champca	Soorya Infratech Park, Mudipu,	1500 square
		Kurnad, Mangalore, Karnataka 514153.	feet
15.		Yenepoya Campus, University Road,	250 square
	Lotus	Deralakatte, Mangalore 575018.	feet





























