

“ Too often we give children answers to remember rather than problems to solve “
- Rojer Lewin

Hostels and Amenities



HOSTELS

Separate hostels are provided for both men and women inside the campus:

- (a) YMK Men's Hostel for Medical, Dental UGs, BPT, and Nursing provides accommodation for 500 students.
- (b) ZULEKHA Ladies Hostel for Dental, Medical UGs, Medical Interns, BPT, and Nursing accommodates 866 students.
- (c) GARDYENIA Hostel has 3 blocks
 - i. 'A' Block houses 216 male Dental and Medical Pgs.
 - ii. 'B' Block allows rooming of 600 female Dental and Medical UGs and Dental Interns.
 - iii. 'C' Block accommodates 152 female Dental and Medical Pgs.

All the hostel rooms are well-furnished and equipped with modern amenities. Both the PG hostels are air-conditioned. The hostels have attached dining halls, Television room, free Internet browsing (Wi-Fi), RO drinking water, and Laundry facilities.

The hostels have a fast food kiosk and coffee shop, which are open until midnight.

- (d) MERIDIYEN (Residential Complex)
 - i. There are 96 (2BHK) Apartments for Faculty.

The Central Kitchen located in the campus supplies healthy and hygienic food for all the hostels on time.

Regular transport facility from the hostels to the college and library is provided from 7.45a.m.until 12.00 midnight.



“ Laughter is brightest
where food is best “
- Irish Proverb

HYGIENIC FRESH TASTY AND AFFORDABLE!!!

The Food Craft is a professionally managed food production unit, which had started its production in April 2012, under the supervision of talented personnel. The food is prepared using state- of- the- art mechanised facility. The food is untouched by hand and is completely hygienic. The primary objective of Food Craft is to serve quality, hygienic, and tasty food to its entire sister concerns.

Our major food production types involve:

Hostel Food: We produce and supply around 6500 packs of food per day to students of schools and colleges at low cost.

Restaurant Food: Two restaurants within the campus, which serves about 5000 packs of regional and continental food per day.

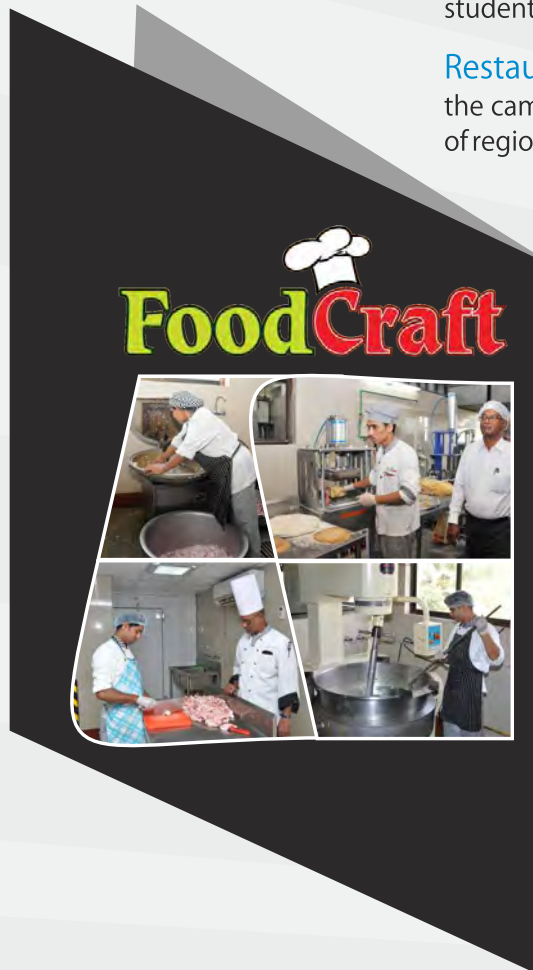
Patient Food: High quality diet food as per the prescription of the hospital dietician. This food is served free to the patients and accompanying persons.

Cafeteria: Six pleasing cafeteria outlets, which serves variety and specialised food 24 X 7.

Banquet party: Specialised teams are installed to handle banquet parties, and we provide regional food, continental food, and oriental food to Yenepoya University.

Production: The production of the food is as per the rules and regulations set out by the Indian Food Standard Authority.

Packaging and Logistics: The food is packed and delivered to destined places with utmost care and within time using uniquely designed vehicles.



“ The most memorable days usually end with the dirtiest clothes ” - Unknown

LAUNDRY LINE: TAKING CARE OF YOUR CHORES

Our team of professionals are unmatched in their knowledge and expertise in the laundry and linen service industry. In addition to providing high quality linen processing, we partner with our members to enhance services and reduce the operating costs.

- Hospital linen section-includes sheets, blankets, terry cloth items, and patient apparel.

The machinery allows us to wash linen utilising up to 75% less water, chemicals, and energy. We continue to find new ways to improve and expand our environmental awareness initiatives such as water conservation and degradable chemicals. The following are examples of what we have accomplished and its impact.

Strengths

- General Linen - of hotels and hostels - linen, uniforms, and garments.
- Dry-cleaning, laundering, and ironing.



Taking care of your chores

