



**CAREER POINT  
UNIVERSITY**

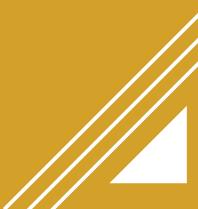


**2** ZERO  
HUNGER



## **ZERO HUNGER**

End hunger, achieve food security &  
improve nutrition & promote  
sustainable agriculture



## SDG 2 – Zero Hunger

**Sustainable Development Goal 2 (SDG 2) – Zero Hunger** is one of the 17 global goals established by the United Nations to create a sustainable, equitable, and prosperous future by 2030. This goal is centered on **eliminating hunger, ensuring food security, improving nutrition, and fostering sustainable agricultural practices** worldwide. Hunger and malnutrition remain pressing global challenges, with millions of people, especially children and vulnerable populations, lacking access to sufficient, safe, and nutritious food. SDG 2 emphasizes that food security and nutrition are not only fundamental human rights but also critical for social, economic, and environmental development.

The **targets of SDG 2** are comprehensive and interconnected. They include **ending all forms of malnutrition**, ensuring that people everywhere have **year-round access to safe, nutritious, and sufficient food**, and promoting **sustainable agriculture** that preserves natural resources and biodiversity. SDG 2 recognizes that achieving zero hunger is deeply connected to broader issues such as rural development, poverty reduction, gender equality, and environmental sustainability.

To realize these objectives, SDG 2 focuses on multiple strategic actions:

- **Increasing agricultural productivity and incomes**, particularly for small-scale farmers, by providing access to improved seeds, fertilizers, water, and training in modern farming techniques.
- **Supporting smallholder and family farmers**, who produce a significant portion of the world's food, ensuring they have equitable access to land, technology, finance, and markets.
- **Promoting sustainable food production systems**, including organic farming, climate-smart agriculture, and agro ecological practices that minimize environmental degradation.
- **Addressing the impacts of climate change on agriculture**, such as unpredictable rainfall, droughts, and soil degradation, which threaten food security globally.
- **Encouraging research, innovation, and technological advancement** in agriculture, including precision farming, crop diversification, and post-harvest management techniques that improve efficiency and reduce food loss.

By integrating these actions, SDG 2 aims not only to **end hunger and malnutrition** but also to create a resilient, inclusive, and sustainable agricultural system that benefits both current and future generations. Its success is pivotal to achieving broader sustainable development, as food security underpins health, education, economic growth, and social stability worldwide.

## **Food Waste Audit**

To support SDG 2, the institute implemented a Food Waste Measurement and Reduction Framework to optimise resources, redistribute surplus food, convert waste into value, and promote awareness on food waste reduction.

Food waste monitoring is carried out in all dining facilities. Food waste is categorized as Pre-consumer waste (Waste from preparation, peelings, unused ingredients), Post-consumer waste (Leftovers from plates) and serving waste (Cooked food not served or excess prepared). Food waste is sorted in colour-coded bins, weighed, logged, and reviewed monthly. Food waste measurement is integrated into the solid waste management plan and monitored by the Environmental and Sustainability Cell.

The institute partners with NGOs to redistribute surplus food, uses remaining edible waste as animal feed, and manages non-edible waste through on-campus biogas and composting units. The Ecology & Environment Club promotes food security awareness through events, competitions, and films, while dining hall posters and slogans like “जितनी भूख, उतनी थाली” and “अन्न का सम्मान, देश का उत्थान” encourage mindful consumption.

## **Student Food Security Program**

The University's Food and Mess Committee ensures access to safe, nutritious, and affordable meals, addressing student food insecurity on campus. The Committee regularly conducts inspections and quality checks to ensure that the food served in the mess and canteens meets Food Safety and Standards Authority of India regulations and the university's hygiene standards. Feedback is collected from students in order to keep improving the taste, nutrition, and cleanliness of the meals. To promote responsible eating habits, the committee adjusts meal quantities based on daily needs, encouraging portion control to minimize leftovers. They also carry out food waste audits from time to time. The menu is prepared to accommodate seasonal as well as locally sourced ingredients, ensuring that meals are fresh, sustainable, and supportive of local farmers. The menu provides a variety of vegetarian options, along with special meals for cultural and religious celebrations. Regular workshops and campaigns are held to educate all about nutrition, balanced diets, and ways to reduce food waste.

## Student Hunger Initiatives

CPU is committed to helping its students tackle hunger head-on. It launched several proactive initiatives aimed at preventing and alleviating hunger within the campus community.

A dedicated mess facility has been set up in the hostel, offering freshly prepared, budget-friendly, and balanced meals for students living on campus. Ample time is allotted for all four daily meals served in the mess. Mess timings are adjusted seasonally to suit changing routines and conditions. For unwell students, the mess provides customized, light meals served in the mess or delivered to their hostel. To enhance food access, the mess facility offers students the option to pay on a daily basis at the beginning of the academic year.

The campus canteen serves hygienic, nutritious, and freshly prepared breakfast, lunch, snacks, and beverages at reasonable costs. Students can collect or take away non-perishable food items to support their needs. In addition, **Juice Corners** in the Canteen provides freshly prepared fruit and vegetable juices, milkshakes, smoothies, and herbal drinks at nominal rates.

## Sustainable Food Choices

The University makes conscious efforts so that everyone on its campus can enjoy safe, nutritious, and sustainable food options. It ensures that all dining outlets offer a wide variety of food options. The university collaborates with local agricultural producers and cooperatives, promoting the regional economy and reducing the carbon footprint. Seasonal fruits and vegetables are a major part of campus meals, ensuring freshness, reducing storage-related energy costs, and promoting sustainable consumption patterns. The mess menu ensures a balanced mix of nutrients to support physical and cognitive well-being. Freshly prepared juices and snacks are available at the campus juice corner, offering healthy alternatives to processed food and soft drinks. The dining facility includes clearly labelled vegetarian and vegan meals. During festivals, region-specific dishes are served to promote inclusivity and comfort for all. The menu is periodically reviewed and updated through student feedback surveys. Food service providers undergo sustainability audits focusing on ingredient sourcing and waste management.

## **Healthy Campus Food Program**

The Institution is committed to ensuring that food served on campus meets high nutritional standards while remaining accessible to all income levels. The university hostels maintain a weekly rotating menu designed to provide variety, nutrition, and taste while keeping meals economical for all students. Vendors are instructed to adhere to the pricing set by the university. The vegetables, fruits, and grains used in university kitchens are procured from local farmers and vendors.

The campus canteen ensures easy access to food services for all, and a displayed menu with prices to promote informed and healthy eating choices. The canteen juice corner offers freshly prepared fruit juices, smoothies, and low-fat snacks.

Health awareness campaigns, workshops, and seminars are regularly conducted to educate students and staff on the importance of balanced diets and hydration. Regular inspections are carried out to ensure compliance with food safety regulations, proper storage practices, and cleanliness in preparation areas. The university values the feedback of its students and staff in continuously improving its food services.

## **Staff Hunger Relief Initiatives**

To prevent or alleviate hunger among university staff, it has undertaken the following initiatives: Subsidized canteen and mess facilities are provided to all the staff members. The university offers affordable, balanced meals through a discounted meal plan. Dedicated staff dining spaces are provided to ensure comfort, hygiene, and access to nutritious meals. Mess committees have staff members as representatives to monitor food quality, hygiene, and menu planning. To promote long-term food security and well-being, staff are educated on nutritional awareness and healthy eating habits. Periodic nutrition and wellness workshops are conducted. To ensure the effectiveness and sustainability of interventions, a Mess and Food Committee has been established to regularly review the nutritional adequacy, affordability, and accessibility of food options. It also conducts periodic surveys to assess food satisfaction levels and identify emerging needs for different staff categories.

## **Community Food Sustainability Program**

The University is focused on empowering rural communities by sharing knowledge, skills, and technologies with local farmers and food producers.

The School of Agricultural Sciences at Career Point University conducted a range of training programs, workshops, and awareness campaigns in association with government and non-government organizations, for farmers, aimed at enhancing farmers' knowledge, skills and hands-on experience in areas like organic and natural farming techniques, soil health management, etc. Furthermore, such events facilitated the distribution of seeds, saplings, and agricultural inputs, helping farmers enhance productivity and adopt improved practices.

The university ensures that research innovations are transferred to rural communities. Key technologies promoted include crop disease management and plant protection, soil fertility and nutrient management innovations, genetic improvement and molecular breeding, post-harvest processing and value addition technologies. These initiatives strengthen local agricultural systems while promoting environmental sustainability and economic self-reliance.

## **Farmer Knowledge Exchange Program**

Career Point University actively promotes knowledge transfer and awareness of best agricultural practices among farmers. School of Agricultural Sciences in collaboration with the National Service Scheme Club, organised किसान गोष्टी - “फसल चक्र एवं उसका महत्व”, on 10 April 2024, on the topic Organic Farming: Soil Conservation and Path to Prosperity in Alaniya village. On January 18, 2024, किसान संघोष्टी एवं कृषक वैज्ञानिक संवाद” on "Crop Cycle and its Significance was organized. Through expert-led discussion, workshop, and interactive sessions, participants gained insights into optimizing crop yield, mitigating risks, and ensuring food security. Dr. Mahendru Gautam participated in the *Chaupal* program broadcast live on All India Radio on Tuesday, 2 January 2024, at 7:00 PM, discussing “रबी फसलों में पोषक तत्वों की कमी के लक्षण एवं उनका प्रबंधन.”. The event “किसान संघोष्टी एवं कृषक वैज्ञानिक संवाद” held on 28 February, 2024 provided a platform for farmers to engage with experts and learn sustainable, innovative farming practices. Workshops and demonstrations covered modern cultivation, water conservation, organic farming, and advanced machinery.

## **Farmer Facility Access Program**

The University is opening up its facilities, like laboratories, research equipment, technology resources, and plant and seed stocks, to local farmers and food producers. Laboratories such as the Soil Science lab, Agronomy Lab, Genetics and Plant Breeding lab, etc., are used to host demonstrations and awareness sessions (hands-on training) focused on soil testing, nutrient management, and sustainable crop production practices. In the various workshops, farmers are given access and training to use the advanced agricultural machinery. Additionally, the university helps distribute quality seeds, saplings, and agricultural inputs to farmers, which allows them to boost productivity, enhance crop yields, and embrace resource-efficient farming techniques. These efforts create a strong connection between academic research and real-world application, fostering sustainable and resilient agricultural practices in the area.

## **Local Sustainable Procurement**

The university is dedicated to purchasing products from local and sustainable sources by putting a responsible procurement policy into action. Vendors are encouraged to choose local and seasonal produce, which helps cut down on transportation emissions and supports local farmers. This approach also guarantees that the food served to students is fresh and of high quality. When produce is sourced from nearby farmers, it requires less energy for storage and preservation. Additionally, this policy promotes the use of eco-friendly goods produced in the region. By working with local producers and certified suppliers, the university not only bolsters the local economy but also minimizes transportation emissions and promotes environmental stewardship across campus operations.

## Academic Contributions through Courses

Career Point University (CPU) is committed to advancing **Sustainable Development Goal 2 (SDG 2): Zero Hunger** by integrating sustainable agriculture and food security into its academic programs. Through specialized courses, research initiatives, and community engagement, CPU equips students with the knowledge and skills necessary to address global challenges related to hunger and malnutrition.

### List of Courses

Sr. No	Course Code	Course Name
1	ARP501/ELP426	Agriculture Waste Management
2	AGP311	Practical Crop Production - I (Kharif crops)
3	SSL311	Manures, Fertilizers and Soil Fertility Management
4	ENL311	Pests of Crops and Stored Grain and their Management
5	PPL312	Principles of Integrated Pest and Disease Management
6	PBL311	Crop Improvement-I (Kharif Crops)
7	HOL601	Production Technology for Vegetables and Spices
8	PBL601	Fundamentals of Plant Breeding
9	ARL503	Farming Based Livelihood Systems
10	SSL501	Fundamentals of Soil Science
11	SSL901	Principles and Practices of Soil Fertility and Nutrient Management
12	ARL971	Modern Concepts in Crop Production
13	SSL971	Soil Fertility and Fertilizers use
14	MNDL503	Nutritional Biochemistry
15	MNDL502	Human Nutrition I
16	MNDL501	Nutrition Through Life Cycle
17	MNDP505	Nutritional Biochemistry Practical
18	MNDL608	Food Processing and Preservation
19	MNDL603	Institutional Food Management
20	MNDL602	Nutrition in Exercise and Sports

21	MNDP606	Assessment of Food Management in the Organization (Practical)
22	MNDP605	Assessment of Nutritional Status in the Community (Practical)
23	MNDL507	Food Science
24	ARL998	Agriculture
25	ABM724	Food Technology & Processing Management
26	ABM725	Fruit Production & Post Harvest Management
27	FSL321	Principles of Food Science and Nutrition
28	AGP321	Practical Crop Production -II (Rabi crops)
29	HOL321	Post-harvest Management and Value Addition of Fruit
30	AEL321	Protected Cultivation and Secondary Agriculture
31	ECL321	Farm Management, Production & Resource Economics
32	PBL321	Crop Improvement-II (Rabi crops)
33	ARL653	Farming System & Sustainable Agriculture
34	HOL651	Production Technology for Fruit and Plantation Crops
35	ARL652	Crop Production Technology -II (Rabi Crops)
36	PBL651	Principles of Seed Technology
37	BOL818	Pathogens and Pests of Crop Plants.
38	HOL951	Seed Production Technology Of Vegetable Crops
39	MNDL511	Human Nutrition II
40	MNDP-515	Nutrition Management Practical
41	MNDP-516	Food Analysis Practical
42	MNDL612	Nutraceuticals and Functional Foods
43	ELP425	Food Processing
44	MNDL615	Food Safety and Standards (Elective)
45	BHL301	Community Nutrition

## Contributions through Activities

Career Point University actively engages with farmers, students, and the community to promote sustainable agriculture, improve nutrition, and increase awareness of agricultural best practices. These initiatives directly align with **SDG 2: Zero Hunger**.

### 1. किसान गोष्ठी - “फसल चक्र एवं उसका महत्व”

School of Agricultural Sciences and in collaboration with National Service Scheme Club, of Career Point University, Kota a farmer seminar (Kisan Gosthi) was organized on 10 April 2024 on the topic Organic Farming: Soil Conservation and Path to Prosperity in Alaniya village.

The agriculture professors of the university gave suggestions to the farmers participating in this one-day seminar to do organic farming. On this occasion, the chief guest of the program, Sarpanch of Alania Gram Panchayat Rukmani Devi, Sarpanch representative of Alania Gram Panchayat Deepak Sharma, and special guest former Sarpanch representative of Alania Gram Panchayat Raju Kasana were present.

On this occasion, the guests and farmers were welcomed by School of Agricultural Sciences Dean Dr. Gunnjeet Kaur and Department Head Deepak Nagar. Inaugurating the program, program coordinator Dr. Vinay Kumar Singh gave information about the importance of organic farming and stressed on the farmers to adopt it. Dean Dr. Gunnjeet Kaur said that chemical farming is having adverse effects on land, environment and human health, which is a matter of concern. Therefore, organic farming is the solution to these problems. During this program, Shivraj Gurjar, Resham Ahmed, Prem Gochar, Sonu Gurjar, Lali Bai along with many male and female farmers were present.

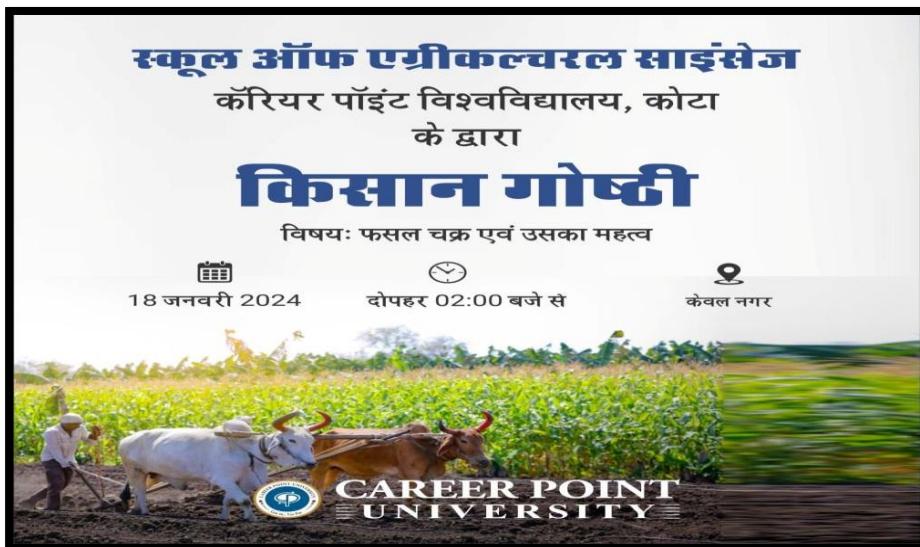


## 2. किसान संघोषी एवं कृषक विज्ञानिक संवाद

The "Crop Cycle and Its Significance" event is a comprehensive exploration of the agricultural journey from seed to harvest. It delves into the seasonal dynamics, environmental influences, and agricultural practices that shape crop growth.

Through expert-led discussions, workshops, and interactive sessions, participants gain insights into optimizing crop yield, mitigating risks, and ensuring food security.

This event aims to empower students, farmers, researchers, and community members with knowledge essential for sustainable agriculture and resilient livelihoods.



### 3. Radio Talk Chaupal Titled रबी फसलो मे पोषक तत्वों की कमी के लक्षण एवं उनका प्रबंधन, on All India Radio (102.0 MHz)

Important discussion with Dr. Mahendru Gautam (Soil Science Expert), Assistant Professor, Career Point University, Kota, in the Chaupal program of Akashvani, Kota. It will be telecast live on All India Radio on Tuesday, 2 January 2024 at 7:00 pm on Akashvani channel. to be done. With this, the problems faced by the farmer brothers in their crop management and how to solve them were discussed in which mainly the symptoms of nutrient deficiency in Rabi crops and their management were discussed. Empowering all farming communities was the priority of the programme. It is a collaborative effort to promote the symptoms of nutrient deficiencies in crops and their management for improved agriculture. The program highlighted various useful agricultural techniques, access to resources and utility of nutrients in farming, symptoms of their deficiencies and methods of their management etc. The participants included members of the farming community, agricultural students, government and non-government faculty members and other agriculture and horticulture lovers. Through networking and sharing of experiences, the program aims to empower farmers and agriculture to overcome barriers, advocate for agri-nutrients and make significant contributions to sustainable agricultural development.



#### 4. किसान संघोषी एवं कृषक विज्ञानिक संवाद

The event entitled "किसान संघोषी एवं कृषक विज्ञानिक संवाद" served as a platform for farmers to gather, share insights, and learn about innovative agricultural techniques. It emphasized the significance of integrating scientific advancements into traditional farming methods to enhance productivity, sustainability, and income generation in rural India. The event provided a platform for farmers to interact with agricultural experts and scientists to discuss innovative farming techniques, modern technologies, and best practices in crop cultivation and livestock management. Through various workshops, demonstrations, and interactive sessions, farmers gained valuable insights into sustainable farming methods, water conservation techniques, organic farming practices, and the use of advanced machinery.

Moreover, the event facilitated the distribution of seeds, saplings, and agricultural inputs to farmers, enabling them to enhance productivity and improve crop yields.



## 5. Educational Visit @ Food Corporation of India, Kota and Dev Narayan Yojna, Dharmapura, Kota, Rajasthan of B.Sc. (Hons.) Ag. V Semester

Dr. Jitendra Suman and Dr. Ratnakar Pathak, took an educational tour to the warehouse of Food Corporation of India, Kota and Dev Narayan Yojna, Dharmapura, Kota. During this visit Mr. Amar Singh Meena, Manager, Food Corporation of India, Kota, informed the students about FCI implements government policies related to food security, procurement prices, and buffer stock management, and how these impact the economy and rural livelihoods, procurement process of food grains from farmers, including pricing, quality checks, and procedures followed by FCI to ensure fair practices. Mr. Singh also informed about how FCI plays a role in distributing food grains through the Public Distribution System (PDS) and how it supports food security programs across India. Further the students were explained in detail about the storage pests of wheat and rice and modern methods of their management such as fumigation, hermetic storage, and biological control. Furthermore, they were made aware of the importance of cleanliness and regular inspection in grain storage. Food Corporation of India Kota officials also highlighted the role of latest technologies in maintaining the quality and safety of grains. After this the students visited Dev Narayan Yojna, Dharmapura, where Shri Om Prakash Bagherwal provided them information related to modern animal husbandry techniques, dairy development, animal health management, artificial insemination, and biogas plant.



## 6. Masterchef Competition based on Mileets

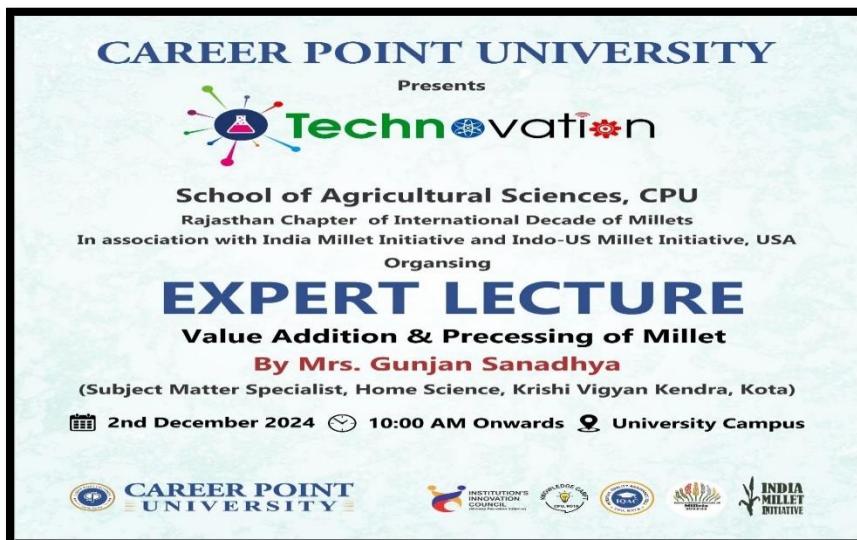
The "MasterChef Competition" was a vibrant and creative segment of the "Shree Ann Samriddhi" festival, designed to celebrate the culinary versatility of millets. It brought together 14 enthusiastic teams who showcased their skills in crafting innovative and delicious millet-based dishes. This competition aimed to promote millets as a healthy and sustainable alternative to conventional ingredients while encouraging participants to explore their potential for value addition. The event not only celebrated the nutritional richness of millets but also highlighted their appeal in modern cuisine. By combining tradition with innovation, the competition fostered awareness about millet-based food as a viable choice for health-conscious individuals and budding entrepreneurs.

Participants presented unique dishes such as **Bajra Cutlets**, **Ragi Halwa**, and **Jowar Dhokla**, which reflected the adaptability of millets in modern recipes. Each dish was judged based on **taste**, **presentation**, and **nutritional value**. The judging panel comprised Mrs. Gunjan Sanadhya and Mr. Rajendra Agnihotri, Executive Chef at Umaid Bhawan Palace. The event created a buzz of excitement and gave participants a chance to experiment with millet-based recipes while competing for attractive cash prizes.



## 7. Expert lecture on Value Addition & Processing of Millet by Mrs Gunjan Sanadhya

Mrs. Gunjan Sanadhya delivered an engaging and insightful session on millet processing techniques such as **malting, flaking, and fortification**, emphasizing their role in enhancing the nutritional value of millets. The lecture also explored entrepreneurial opportunities in millet-based products, supported by real-life case studies and government schemes aimed at promoting millet processing industries. Her detailed explanation of market trends and emerging consumer preferences shed light on how young entrepreneurs can tap into this growing sector.



## Contributions through Research

Career Point University actively contributes to **Sustainable Development Goal 2 (Zero Hunger)** through impactful research in sustainable agriculture, food security, and nutrition. The university's faculty and students engage in innovative studies on organic farming, soil conservation, crop improvement, and climate-resilient agriculture. By promoting eco-friendly farming techniques, reducing food waste, and supporting small-scale farmers through applied research and community outreach, CPU strengthens efforts toward achieving global food security and sustainable agricultural development.

### List of Journal Papers

Name of Authors	Research topic	Journal Names	Year
Mukesh Kumar Meena and *Mahaveer Suman	Assessment of different okra varieties for yield, quality and, economical feasibility cultivated in the Hadoti region of South-East Rajasthan, India	Journal of Experimental Agriculture International.	2024
Mukesh Kumar Meena and *Mahaveer Suman	Evaluation of okra varieties under Sub-Humid plains of South-East Rajasthan for morphological and phenological traits.	Asian Research Journal of Agriculture.	2024
D.C. Meena and Maina kumari	Prioritization of low food grains productivity districts for rural development planning in India	Indian Farming - ICAR	2024
Narendra Kumar Bhinda, Yogeshwar Singh, Shilpa P Naik	Sulphur, Zinc and Boron nutrition to improve production efficiency and profitability of Indian mustard in Bundelkhand region	Journal of Oilseed Brassica	2024
Narendra Kumar Bhinda, P. C. Chaplot, J. Choudhary, R.H. Meena, B. Upadhyay, S.S. Sisodia	Effect of Zinc Biofortification Methods on Symbiotic and Phenological Parameters of Chickpea Varieties	Eco. Env. & Cons.	2024

**List of Published Book and Chapters**

<b>Sr. No</b>	<b>Title of the book published</b>	<b>Year of publication</b>	<b>ISBN number</b>
1	Sustainable Agriculture Strategies for Modern Farming	2024	978-81-972154-9-0
2	Agricultural Microbiology	2024	978-81-972154-2-1
3	Concepts of Plant Pathology – (Textbook)	2024	978-81-972154-6-9
4	A Text Book on Morden Cultivation Practices of Vegetable Crops	2024	978-81-972154-4-5
5	Emerging Trends in Agricultural Extension Education	2024	978-81-972751-8-0
6	Fundamentals of Plant Biochemistry	2024	978-81-972751-1-1
7	Comprehensive Guide to Weed Science and Management	2024	978-81-976863-7-5
8	Principle of Food Science and Nutrition	2024	978-81-976863-3-7
9	Finger tips of vegetable science objective	2024	978-81-972154-7-6
10	Frontiers in Plant Pathology and Nematode Research Advancements, Challenges and Solutions	2024	978-81-976548-6-2
11	Post-harvest Management And Value Addition of Fruits And Vegetables	2024	978-81-976863-8-2
12	Acidic soils and soil pH Management Techniques	2024	978-81-972154-8-3
13	Chemical Fertilizer and their Impact on Soil health	2024	978-81-972154-8-3
14	Nutrient Deficiency in Soils: Diagnosis and Corrective Measures	2024	978-81-972154-8-3
15	Soil Management in Sustainable Agriculture	2024	978-81-972154-8-3
16	Biochar and Its Contribution to Sustainable Agriculture	2024	978-81-972154-9-0
17	Climate Smart Agriculture for Sustaining Productivity	2024	978-81-972154-9-0
18	Diversifying Conventional Cropping Systems with Pulses	2024	978-81-972154-9-0
19	Effective Organic Farming Practices for Soil Health Sustainability	2024	978-81-972154-9-0
20	Herbicide Resistance in Weeds: Mechanisms and Management Strategies for Sustainable Agriculture	2024	978-81-972154-9-0
21	Indigenous Knowledge and Traditional Practices in Dryland Agriculture	2024	978-81-972154-9-0
22	Sustainable Dryland Agriculture with Agroecology and Evaporation Reduction	2024	978-81-972154-9-0
23	Food Microbiology in Agriculture- Safety Spoilage and Preservation	2024	978-81-972154-2-1
24	Microbes in Crop Protection- Biological Control and Disease Management	2024	978-81-972154-2-1
25	Microbial Biotechnology in Agriculture- Applications and Advances	2024	978-81-972154-2-1
26	Microbial Inoculants- Biofertilizers, Biopesticides and	2024	978-81-972154-2-1

	Plant Growth Promoters		
27	Plant-Microbe Interactions- Symbiosis Pathogenesis and Biocontrol	2024	978-81-972154-2-1
28	Rhizosphere Microbiology- Microbial Communities in the Plant Zone	2024	978-81-972154-2-1
29	Soil Microbiology- Role of Microbes in Soil Health and Nutrient Cycling	2024	978-81-972154-2-1
30	Plant Disease Epidemiology	2024	978-81-972154-6-9
31	Plant Disease Forecasting	2024	978-81-972154-6-9
32	The involvement of enzymes and toxins in the development of plant diseases	2024	978-81-972154-6-9
33	Understanding and Classifying Plant Diseases	2024	978-81-972154-6-9
34	Introduction to Vegetable Cultivation	2024	978-81-972154-4-5
35	Soil Science and Management	2024	978-81-972154-4-5
36	Crop Planning and Design	2024	978-81-972154-4-5
37	Cultivation Techniques	2024	978-81-972154-4-5
38	Plant Nutrition and Fertilization	2024	978-81-972154-4-5
39	Weed Management	2024	978-81-972154-4-5
40	Harvesting and Post-Harvest Handling	2024	978-81-972154-4-5
41	Agriculture Development Programmes	2024	978-81-972751-8-0
42	New Trends in Agriculture Extension	2024	978-81-972751-8-0
43	Challenges and Opportunities in Sustainable Agriculture Engineering	2024	978-81-974589-9-6
44	Advanced Approaches in Modern Fruit Growing	2024	978-81-976548-4-8
45	Advanced Horticultural Technologies	2024	978-81-976548-4-8
46	Canopy Optimization Techniques for Fruit Crops	2024	978-81-976548-4-8
47	Engaged Community Strategies for Fruit Improvement	2024	978-81-976548-4-8
48	Innovative Technologies Transforming Fruit Farming	2024	978-81-976548-4-8
49	Pollinator Dynamics in Fruit Farming	2024	978-81-976548-4-8
50	Potential of High Density Planting in Arid And Semi-Arid Fruit Crops	2024	978-81-976548-4-8
51	Role of haploids, dihaploids and doubled haploids in Genetics	2024	978-81-976863-4-4
52	Introduction to Weed Science and Weed Management	2024	978-81-976863-7-5
53	Integrated Weed Management: Combining Strategies for Success	2024	978-81-976863-7-5

54	Weeds Management in Specific Cropping Systems	2024	978-81-976863-7-5
55	Crop Weed Competition and Losses in Wheat Cultivation: Strategies for Maximizing Yield and Minimizing Economic Impact	2024	978-81-976863-7-5
56	Precision Weed Management in Modern Agriculture: Navigating Technology and Ecology	2024	978-81-976863-7-5
57	Impact of Weeds on Nutrient Management	2024	978-81-976863-7-5
58	Herbicide Resistance in Weeds: Mechanisms, Management, and Future Directions	2024	978-81-976863-7-5
59	Biological Weed Management for Sustainable Agriculture	2024	978-81-976863-7-5
60	Mechanisms and Principles of Herbicide Selectivity in Plants	2024	978-81-976863-7-5
61	Introduction To Food And Nutrition	2024	978-81-976863-3-7
62	Concept Of Food Science	2024	978-81-976863-3-7
63	Food Preservation	2024	978-81-976863-3-7
64	Principles Of Food Preservation	2024	978-81-976863-3-7
65	Colloidal Chemistry As Related To Foods	2024	978-81-976863-3-7
66	Balanced Diet	2024	978-81-976863-3-7
67	New Trends In Food Science And Nutrition	2024	978-81-976863-3-7
68	Challenges and Opportunities in Sustainable Agriculture Engineering	2024	978-81-96239381
69	Cultivation and Marketing of Medicinal and Aromatic Plants	2024	978-81-977147-9-5
70	AI in Agriculture- The Future of Farming	2024	978-81-97169373
71	Classification of Vegetables	2024	978-81-972154-7-6
72	Tomato Cultivation	2024	978-81-972154-7-6
73	Brinjal Cultivation	2024	978-81-972154-7-6
74	Chilli Cultivation	2024	978-81-972154-7-6
75	Okra Cultivation	2024	978-81-972154-7-6
76	Potato Cultivation	2024	978-81-972154-7-6
77	Tuber Crops	2024	978-81-972154-7-6
78	Cole Crops	2024	978-81-972154-7-6
79	Root Crops	2024	978-81-972154-7-6
80	Bulb Crops	2024	978-81-972154-7-6
81	Micro-Propagation Methods: Organogenesis and Embryogenesis	2024	978-81-972154-5-2

82	Synthetic seeds and their significance: Embryo Rescue and its significance	2024	978-81-972154-5-2
83	Somatic hybridization and Cybrids	2024	978-81-972154-5-2
84	Somaclonal variation and its use in crop improvement	2024	978-81-972154-5-2
85	Cryopreservation & its types	2024	978-81-972154-5-2
86	Transgenic and its importance in crop improvement	2024	978-81-972154-5-2
87	Food Resources	2024	978-81-972751-0-4
88	Tissue Culture	2024	978-81-972751-3-5
89	Associate Mapping in Crop Improvement	2024	978-81-976548-0-0
90	MADS-Box	2024	978-81-976548-0-0
91	Pollen Selection	2024	978-81-976548-0-0
92	Nested Association Mapping	2024	978-81-976548-0-0
93	Magic Population	2024	978-81-976548-0-0
94	Integrated Pest Management	2024	978-81-976548-6-2
95	Seed-Borne Diseases of Important Oilseed Crops: Symptomatology, Aetiology and Economic Importance	2024	978-81-976548-6-2
96	Advancements in Plant Parasitic Nematode Identification and Management	2024	978-81-976548-6-2
97	Diseases of Bael and their Management	2024	978-81-976548-6-2
98	Safeguarding Barley Fields: Integrated Solutions for Common Diseases	2024	978-81-976548-6-2
99	Harvesting and Handling Practices	2024	978-81-976863-8-2
100	Introduction To Postharvest Management	2024	978-81-976863-8-2
101	Postharvest Diseases and Disorders of Vegetable and Horticultural Crops	2024	978-81-976863-8-2

### List of Published Patents

Sr. No	Name of Inventor	Title of Patent	Patent Number	Date of Published	Remarks
1	Dr. Anita Singh, Dr. Suarbhi Singh	CHEMICAL MANAGEMENT OF FUSARIUM WILT IN LENTIL(LENS CULINARIS MEDIC CAUSED BY FUSARIUM OXYSPORUM F. SP.)	202411004850	02-09-2024	This invention focuses on innovative chemical management strategies designed to effectively control the pathogen, reduce crop losses, and ensure sustainable lentil cultivation.
2	Mr. Rohitashv Nagar, Mr. Deepak Nagar	IMPACT OF LIME AND BORON FERTILIZATION ON THE GROWTH, YIELD, AND QUALITY OF SOYBEAN (GLYCINE MAX L.)	202411014521	03-08-2024	This patent focuses on innovative soil nutrient management techniques to enhance soybean productivity. It investigates how the synergistic application of lime and boron improves plant growth performance, crop yield, and overall grain quality under varying soil conditions.
3	Dr. Gunjeet Kaur, Dr. Prateek Sharma	GENETIC DIVERSITY EVALUATION IN MUNGBEAN (VIGNA RADIATA (L.) WILCEZK) GENOTYPES ASSISTED BY 10 PRIMERS OF SSR MARKERS	202411017183	04-19-2024	This approach enables precise identification of genetic differences, supporting breeding programs and the development of improved, high-yielding, and resilient mungbean varieties.
4	Dr. Chetan Kumar Nagar	OPTIMIZATION OF MACHINE PARAMETERS FOR THE PEELING OF TARO (COLOCASIA ESCULENTA) MOTHER CORM IN A COMMERCIAL ABRASIVE PEELER	202411042698	06-14-2024	This Patent focuses on enhancing the efficiency and effectiveness of taro processing. It aims to identify and fine-tune the key operational parameters of commercial abrasive peelers to achieve maximum peeling quality while minimizing waste and damage to the corms. This innovation supports large-scale taro processing by improving productivity and product uniformity.
5	Ashish Kumar, Rajendra Mewara, Prof. (Dr.) Anita Singh	INNOVATIVE ASSAY FOR ASSESSING PHENOL CONTENT AND DEFENSE ENZYMES IN FUSARIUM-INFECTED LENS CULINARIS	202511058036	04-07-2025	This Patent presents a novel method to quantify phenolic compounds and key defense-related enzymes in lentil plants challenged by Fusarium infection. This assay provides a rapid and reliable tool for evaluating plant resistance mechanisms,

					aiding in disease management and crop improvement strategies.
6	Phoru Lal Meena, Rohitashv Nagar, P. C. Choudhary	A SYSTEMATIC APPROACH TO INCREASE THE PRODUCTIVITY OF FIELD PEA (PISUM SATIVUM) IN THE SOUTHEASTERN PLAIN ZONE OF RAJASTHAN	202511039457	16-05-2025	This Patent focuses on enhancing the yield and quality of field pea crops in this specific agro-climatic region. It presents a structured methodology integrating optimized cultivation practices, soil management, and variety selection to achieve higher productivity and sustainable crop performance.
7	Narendra Kumar, Dr. Mahaveer Suman	FROM FARM TO FAULT: DETERIORATION DYNAMICS OF GUAVA AT AMBIENT STORAGE	202511064923	25-07-2025	This Patent focuses on understanding the physiological, biochemical, and microbial factors that contribute to fruit spoilage, providing insights for better storage, shelf-life prediction, and quality management.
8	Jaya Verma, Uves Raza, Chirag Sain, Dr. Manish Kumar, Dr. Gunnjeet Kaur, Dr. Vineet Dheer, Dr. Himendra Raj Raghuvanshi	A NOVEL APPROACH FOR PROCESSING MORINGA LEAF POWDER WITH ENHANCED PURITY, NUTRIENT RETENTION, AND EXTENDED SHELF LIFE	202511048878	30-05-2025	This Patent presents an innovative method to produce high-quality Moringa leaf powder. This approach focuses on maximizing the retention of essential nutrients, ensuring superior purity, and significantly prolonging the product's shelf life, making it ideal for both nutritional and commercial applications.

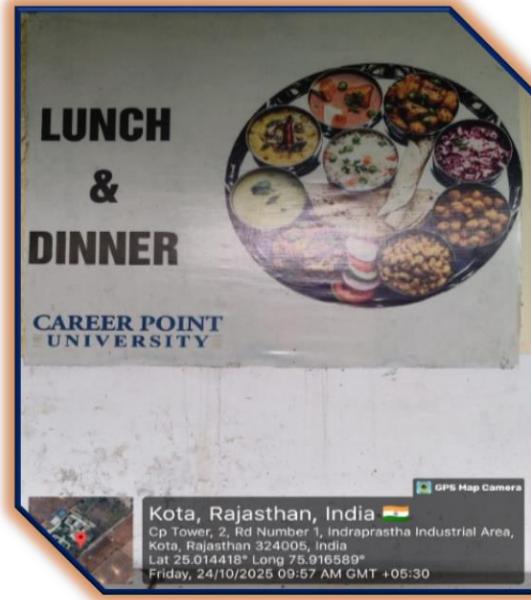
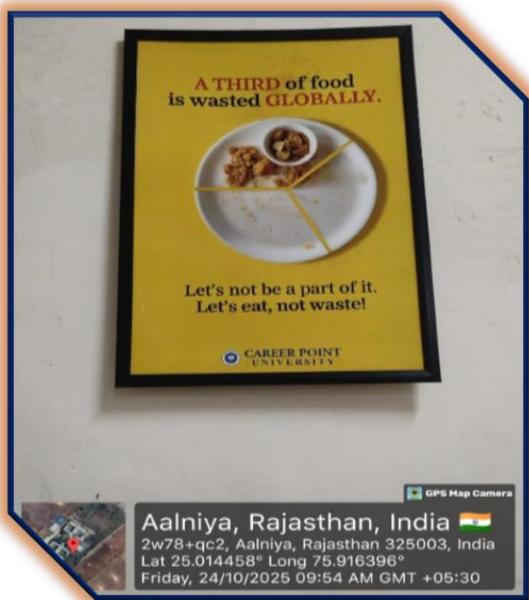
## Contributions through Collaboration/MoUs

Name of the organization	Scope of MoUs
The India Millet Initiative, Noida & Sorghum United Lincoln Nebraska, USA	The mission of the India Millet Initiative is to bring the maximum number of farmers, processors, buyers, aggregators, or any other stakeholders who believe in the promotion of millets and want to be part of the millet expansion program ‘and bring “Shree Anna™ (Millets) to the Farmers Fields and Daily Plates of consumers,
Department of Agriculture (Extension), Govt. of Rajasthan, Kota	<p>The Scope of collaboration on academic activities in the memorandum of understanding includes the following activities:</p> <ol style="list-style-type: none"> <li>1. Academic activities collaboration in the areas of mutual interest,</li> <li>2. Exchange of academic information, scholarly information, materials and publication.</li> <li>3. Exchange of faculty for academic activities like expert lectures etc.</li> <li>4. Sponsorship of cooperative seminars, workshop and other academic activities</li> </ol>
Vidhya Bhawan Krishi Vigyan Kendra, Udaipur (Raj.)	<p>Following objectives:</p> <ol style="list-style-type: none"> <li>1. Transfer of technology to farmers and farming community, and government and nongovernment agricultural organizations through various extension programmes especially for the rural people of the state of Rajasthan.</li> <li>2. Providing diverse agricultural extension services in order to optimize resource utilization and for proper harnessing of technologies.</li> <li>3. Developing linkages at national and international level for education, research and extension education.</li> </ol>
Agriculture University Kota	<p>The Scope of collaboration on academic and extension activities in the memorandum of understanding includes the following activities:</p> <ol style="list-style-type: none"> <li>1. Academic and extension activities collaboration in the areas of mutual interest,</li> <li>2. Exchange of academic information, scholarly information, materials and publication.</li> <li>3. Exchange of faculty for academic activities like expert lectures etc.</li> <li>4. Sponsorship of cooperative seminars, workshop and other academic activities</li> </ol>
Chambal Fertilizer & Chemical Limited ( CFCL ) Kota	<p>The scope of collaboration on academic and extension activities in the memorandum of understanding includes the following activities:</p> <ol style="list-style-type: none"> <li>1. Academic and extension activities collaboration in the areas of mutual interest.</li> <li>2. Exchange of academic information, scholarly information, materials and publication.</li> <li>3. Exchange of faculty for academic activities like expert lectures etc.</li> <li>4. Sponsorship of cooperative seminars, workshop and other academic activities.</li> </ol>

## Information on reducing food waste is disseminated at the campus canteen

Career Point University promotes awareness about food conservation by disseminating information on reducing food waste within the campus canteen. Students and staff are encouraged to take only the required portions, avoid wastage, and practice responsible consumption. Informative posters and awareness drives help instill a culture of sustainability and mindful eating, supporting the goals of SDG 2 – Zero Hunger.

### Geotagged Photographs



## Agreements & Licence



**Government of Rajasthan**  
Medical, Health and Family Welfare Department  
Food Safety and Standards Authority of India  
Food Safety Compliance System (FoSCoS)  
<https://foscos.fssai.gov.in>



### Receipt

Reference No:	30241120118217676	Date:	20-11-2024
Name of Company/ Organization:	KISHAN THE FAST FOOD KITCHEN	Category of License:	Registration [Rajasthan] [New Registration]
Premises Address:	CP TOWER-1, ROAD NO. 1, IPIA, kota, Kota, Kota, , Rajasthan, 324005		
Kind of Business:	Food Services - Club/Canteen		
Mode of Payment:	Razorpay		
Registration Fee	Rs 500 (5 Year(s))		
Total Fee Paid:	Rs 500.00		
Transaction No.:	1328833842449095		
RazorPay ID:	pay_PNakVCZzpv9hXK		



#### Note:

1. FSSAI doesn't contact applicants over telephone for License/ Registration. Queries relating to License/Registration are only raised online. License related complaints may be reported at helpdesk - 1800110100 and foscos-notification@fssai.gov.in.
2. In case you receive queries by authorities on your application, You are required to respond within 30 days to avoid rejection of your application by login into FSSAI's Food Safety Compliance System (<https://foscos.fssai.gov.in>) with your user id and password or call us at 1800112100 for any clarification.
3. You must keep a copy of Form A (application) for any kind of communication with the authorities till obtaining Registration Certificate.
4. GST applicability on this transaction is on reverse charge basis



**Form C**  
**Government of Rajasthan**  
**Medical, Health and Family Welfare Department**  
**Food Safety and Standards Authority of India**  
**License under FSS Act, 2006**



अनुमति संख्या / License Number: 12221034000491



1. Name & Registered Office address of Licensee / अनुमतिवारी के फॉर्मल कार्यालय का नाम और पास: SUKH SAGAR CANTEEN & MESS PROP. GURU BACCHAN SINGH S/O BHAGAT SINGH, 25, WARD NO. 24, CEMENT ROAD, RAMGANJMANDI, KOTA, Kota, Rajasthan-326519
2. Address of Authorized Premises / प्राप्तिकारी का पास: PROP. GURU BACCHAN SINGH S/O BHAGAT SINGH, 25, WARD NO. 24, CEMENT ROAD, RAMGANJMANDI, KOTA, Ramganj mandi, Kota, Rajasthan-326519
3. Kind of Business / कारोबार का प्रकार: Food Services - Club/Canteen
4. Dairy Business Details / दूधी कारोबार विवरण: No
5. Category of License / अनुमति का वर्ग: State License

This license is granted under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the licensee. / इस अनुमति का पास और अनुमति, 2006 & अन्त वाली की रूप से अधिकारी & अनुमति के साथ ही दिए गए विवरों का अनुसार यह अनुमति दिया जाना चाहिए।

Place / स्थान: Kota

Issued On / दिनांक: 19-09-2024 (Renewal License)

Valid Upto / तैयारी का तिथि: 29-09-2025 (For details, refer Annexure)

Designated Officer

**Annexures:**

1. Product Annexure
2. Validity Annexure
3. Non-Form C Annexure
4. Conditions Of License

**Note:**

1. Application for renewal of License can be filed as early as 180 days prior to expiry date of License. You can file application for renewal or modification of License by login into FSSAI's Food Safety Compliance System (<https://foscos.fssai.gov.in>) with your user id and password or call us at 1800112100 for any clarification.
2. This License is only to commence or carry on food businesses and not for any other purpose.
3. This is computer generated license and doesn't require any signature or stamp by authority.
4. Communications from FoSCoS are being sent to pxxxxxxxxxxxxxxxxxxxxxcom , guxxxxxxxxxxxxxxxxxxxxcom and 94xxxx393 , 92xxxx023 ,



**Product Annexure**  
**Form C**  
**Government of Rajasthan**  
**Medical, Health and Family Welfare Department**  
**Food Safety and Standards Authority of India**  
**License under FSS Act, 2006**



अनुमति संख्या / License Number: 12221034000491

**Kind of Business: Food Services - Club/Canteen**

Sl.No.	Food Product Category
1	01 - Dairy products and analogues, excluding products of food category 2.0
2	05 - Confectionery
3	07 - Bakery products
4	11 - Sweeteners, including honey
5	12 - Salts, spices, soups, sauces, salads and protein products
6	14 - Beverages, excluding dairy products
7	18- Indian Sweets and Indian Snacks & Savouries products

**Validation And Renewal Annexure**

**Form C**  
**Government of Rajasthan**  
**Medical, Health and Family Welfare Department**  
**Food Safety and Standards Authority of India**  
**License under FSS Act, 2006**



अनुमति संख्या / License Number: 12221034000491

Validity From	Validity Upto	Issued On	Fee Paid	Type	Issuing Authority
30-09-2021	29-09-2022	30-09-2021	2000 INR	New	State Licensing Authority
30-09-2022	29-09-2023	16-08-2022	2000 INR	Renewal	State Licensing Authority
30-09-2023	29-09-2024	07-08-2023	2000 INR	Renewal	State Licensing Authority
30-09-2024	29-09-2025	19-09-2024	2000 INR	Renewal	State Licensing Authority

**Suspension History**

S.No	History	Date
	N/A	

**Current Status of License:** License Issued

**Note:**

1. Application for renewal of License can be filed as early as 180 days prior to expiry date of License. You can file application for renewal or modification of License by login into FSSAI's Food Safety Compliance System (<https://foscos.fssai.gov.in>) with your user id and password or call us at 1800112100 for any clarification.
2. FSSAI vide order number 15(31)2020/FoSCoS/RCD/FSSAIpt1-Part(4) dated 11th January 2023 allowed Instant Renewal of License / Registration.
3. FSSAI vide order number 15(31)2020/FoSCoS/RCD/FSSAI dated 29th October 2021 has allowed the renewal of Licenses / Registration till 180 days of the expiry date subject to payment of penalty.
4. Modification\* (if any) denotes the change in the Authority. Issuing Authority mentioned along with Modification\* is the jurisdictional Authority with effect from the date of issuance of modified license.

**Non-Form C Annexure**

**Government of Rajasthan**  
**Medical, Health and Family Welfare Department**  
**Food Safety and Standards Authority of India**  
**License under FSS Act, 2006**



अनुमति संख्या / License Number: 12221034000491

**Person in charge of operations**

Name:	GURU BACCHAN SINGH	Qualification:	SENIOR SECONDARY
Contact No:	N/A	Mobile No:	9214521023
Email-ID:	gurdeepsaluja11@gmail.com		
Address:	CEMENT ROAD NARAYAN TALKIES KE SAMNE RAMGANJMANDI KOTA		
State:	Rajasthan	District:	Kota
Pin Code:	326519	Photo Id Card:	Aadhar Card
Photo Id No:	276924813470	Photo Id Expiry Date:	N/A
FoSTa No:	Not Provided		

**Person responsible for complying with conditions of license(The person must be same as mentioned in Form IX, as per FSS Regulations, 2011)**

Name:	GURU BACCHAN SINGH	Qualification:	SENIOR SECONDARY
Contact No:	N/A	Mobile No:	9214521023
Email-ID:	gurdeepsaluja11@gmail.com		
Address:	CEMENT ROAD NARAYAN TALKIES KE SAMNE RAMGANJMANDI KOTA		
State:	Rajasthan	District:	Kota
Pin Code:	326519	Photo Id Card:	Aadhar Card
Photo Id No:	276924813470	Photo Id Expiry Date:	N/A

Place / स्थान: Kota

Issued On / दिनांक: 19-09-2024 (Renewal License)

Designated Officer

**Note:** Any change in above details shall be immediately communicated to authorities. You can apply for modification of license for updation of details without any cost through Food Safety Compliance System (<https://foscos.fssai.gov.in>)

# Mess Agreement

24-25

## MESS AGREEMENT

This Agreement is made and executed at Kota (Rajasthan) on 1st July 2024 by and between:

**Career Point University**, Kota having its Office at Career Point, CP Tower 1, Road No.1, IPIA, Kota, Rajasthan 324005(hereinafter referred to as the "University" which expression shall unless it be repugnant to the context or meaning hereof, be deemed to mean and include its successors, administrators, executors, representatives and permitted assigns).

AND

Mr Gurdeep Singh Saluja Address Shrinathpuram Kota carrying on business in the name of "Sukh Sagar Canteen and Mess, GST 08ANJPS9551L22Z" having its office at Shrinathpuram Kota (hereinafter referred to as "Contractor" which expression shall, unless repugnant to the context or meaning thereof, be deemed to mean and include its successor and assignees)

WHEREAS the University is an institution in the field of education and related services.

WHEREAS the contractor has approached to the University for the purpose of running a Mess in the Hostel situated in the premise of the University located at Alania, Kota (Rajasthan).

AND WHEREAS both the parties have agreed on the terms and conditions hereinafter mentioned.

### IT IS HEREBY AGREED BY AND BETWEEN THE PARTIES HERETO AS FOLLOWS:

#### 1) Duration

The agreement shall be valid for a period of One Year from 1<sup>st</sup> July 2024 to 30th May 2025 and shall be automatically terminated on completion of aforesaid period unless extended with mutual consent and terms & conditions agreed upon.

#### 2) Furniture etc

Furniture (chairs, work tables and dining tables) shall be provided by the Hostel. The maintenance and custody of the furniture shall be the responsibility of the Contractor and any loss or damage to the furniture shall be the liability of the Contractor.

#### 3) Obligations of the contractor

##### a. Rates:

- i. The contractor shall not charge any payment for the left student from the date when he left the hostel.
- ii. Rate will be Rs. 4200/- per student up to strength of 200 students and Rs 4150/- per students if the strength increased from 200 during the agreement period.
- iii. Payment of students will be calculated as per annexure enclosed.
- iv. Mess will remain close during June month and no payment will be given by University during this period but Contractor have to provide food for students who stays in hostel during June month.
- v. Contractor have to provide food to the University staff and charge directly from the staff.

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Sukh Sagar Mess & Canteen

  
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- vi. The University will provide all details to Contractor which is necessary to prepare monthly bill till 3rd day of every month. (If 3rd day is Sunday or Holiday than on next working day)
- vii. The University will release monthly payment to Contractor within a week after submission of bill along with required supporting.
- viii. If student stays in hostel during Zero payment month period (June) than the contractor have to provide them food and can charge on per day basis directly from student. University will not pay any charges against this head.

b. **Food articles:** The Contractor shall keep all the material and food articles in covered containers.

c. **Cleanliness of premises etc:** The Contractor shall keep the premises clean at its own cost except common areas. The Contractor will be responsible for cleanliness of crockery, cooking utensils, furniture, fixtures and fittings, high standards of hygiene and periodic disposal of waste and refuse etc in the kitchen as well as the canteen hall at its own cost. The University will not provide any cleaning materials/dusters, etc. for the same.

d. **Electricity:** The contractor will be charged Rs. 12/ per unit as electricity charges for actually consumed electricity by the contractor as recorded in the separately installed sub-meter. The above rate is subject to revision from time to time at the discretion of the University.

e. **Prohibition on Child Labour engagement:** Mess contractor shall not engage or employ any child laborer in the mess whose age is less than 18 years otherwise legal action will be taken against the contractor accordingly to Law.

f. **Statutory Compliances:** The contractor shall obtain the necessary permissions, licenses/approvals from the Competent Authority and adhere/abide by all applicable laws. In the event of any non compliance, penalty, prosecution or conviction or violation of any law or prescribed standards, the contractor shall be exclusively and solely responsible. In the event of any penalty being imposed, the contractor shall be liable for that and contractor hereby undertakes to keep the University indemnified against the same. All taxes and duties shall be paid by the Contractor. The Contractor shall observe and follow the conditions laid down in Labour Laws, Employment Act and Wages Rules etc.

g. **Engagement of employee by contractor:** The Contractor will employ medically fit person only. No unauthorized person shall enter the hostel premises without written permission of the Registrar/Chief Warden. Any change of an employee shall be brought to the notice of the Chief Warden/ Warden and the Contractor shall submit his/her information office of Chief Warden. General discipline and hostel rules are to be observed by the Contractor and his employees. The Contractor shall be fully responsible for the conduct of his employees. The Contractor shall maintain complete service record and bio-data of all employees engaged by him, their photographs, addresses, signatures etc. and submit the same to the office of the Chief Warden.

- h. **Proper handling and safety:** The Contractor shall keep the premise clean and not damage it or allow anything to be done therein which may endanger the counter or buildings be damaged by fire and will hand over the said Hostel mess and dinning in good condition to the University on termination of this Agreement and contractor will be responsible for proper handling and safe custody.
- i. In case of any food poisoning/Contamination the contractor will be held fully responsible and he will bear all the expenses caused due to food poisoning/Contamination.
- j. The contractor shall provide required staff for proper running of mess at his own cost and such staff will be experienced and shall at all times be properly and neatly dressed and shall have identity card. The dealings of the contractor's staff with the students, their parents and visitors shall be very courteous.
- k. All persons engaged by the contractor shall be the contractor's own employees and they will not claim any privileges from the University. The Contractor will be directly responsible for his employees. The Contractor shall solely liable for payment and other compliances of provident fund, ESIC and other labour laws of his employees and other engaged persons.
- l. The Contractor shall not sub contract or sub-let/allow anybody to run the Mess and shall not allow anybody in the premises for publicity of their product without prior permission of the University. The contractor shall not use the same or part of it for stocking or keeping articles other than those needed for use in the Hostel nor shall be made or permit to make any structural additions and alterations to the same without written sanction of the University. The contractor shall not exhibit in the premise any printed notice or advertisement of any kind whatsoever without prior approval of the University.
- m. The Contractor shall be responsible for all damages or losses to University's property by the Contractor himself or his staff and shall be liable to make good any such loss or damage excepting those due to reasonable use or wear and tear or such as caused by and an act of God.
- n. The Contractor shall not provide or sale any kind of material, accessories, goods beyond the scope of this Agreement. In case, Contractor violates this clause, the University shall charge Rs.5000 as fine on each advance. The University has right to set off such fine against advance security deposit.
- o. The Contractors shall cooperate with the Chief Warden/Warden regarding garbage disposal and follow his instructions to ensure proper disposal.
- p. Food will not be served to the residents in their rooms by the contractor without Warden's permission.
- q. The contractor shall use good quality branded ration items.
- r. The Contractor shall submit the Canteen/Mess bill for the residents by time of every month. The bill shall be prepared as per approved rates.
- s. The Contractor shall not serve food to any outsider except to the guests of bonafide residents, University staff & the participants of orientation programme, refresher courses etc.
- t. Equipment, gadgets, utensils and fixtures in the Mess shall be handed over to the contractor in good condition. Maintenance and proper repair & expenses incurred on these items shall be borne by the contractor. He will hand over

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**Sukh Sagar Mess & Canteen**

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these items in good condition at the time of termination of the contract or completion of contract.

- u. The hostel authorities shall prepare the menu every month as per availability of seasonal vegetables and shall be followed by the contractor unless the Chief Warden/Warden authorizes for change.
- v. If any incident happens in the University due to the negligence of the Contractor or their worker the contractor will be fully responsible and any expenditure/claim incurred due to it, the contractor shall be liable to pay.
- w. Breach of terms of the contract or unsatisfactory service may lead to imposition of fine, issue of warning and termination of the contract.
- x. The Contractor shall provide or sale only branded eatables to students.
- y. Smoking and consumption of alcohol/intoxicants in the premises is strictly prohibited.

**4) Inspection**

The University shall reserve the right to take samples of the edibles/ raw material from the Hostel for the purpose of inspection and testing with a view to maintain the quality.

- 5) The University will not be in any way responsible for any loss or damages accruing to any goods, stores or articles that may be kept by the Contractor in the canteen premises.
- 6) The University shall neither be responsible nor is to be approached for any help in realizing dues for any credit sales made to officers and staff in their personal capacity, which will be wholly to the risk of the Contractor.
- 7) **Termination** -For termination of this agreement one month notice will be required from either side in writing. The Contractor shall vacate the licensed premises peacefully after the expiry of the licensed period and/ or earlier if desired by the University and shall hand over the same to the University along with all furniture, fittings and other articles as may have been provided, from time to time. The Contractor shall be free to remove (without any damage to the University's property) like furniture, fittings, crockery, cutlery, utensils and other articles that might have been brought by the Contractor.
- 8) If Contractor is desirous of renewing this Agreement, it shall give due notice in writing to the University of not less than three months prior to the termination date of this Agreement. If within this period of notice of three months, the parties do not agree to renew this Agreement, this Agreement shall stand automatically terminated on the expiry of the term.
- 9) In case of any dispute the decision of the Hon'ble Vice-Chancellor shall be final and binding on both parties. In case of any dispute the matter shall be subject to exclusive jurisdiction at Kota (Rajasthan).

IN WITNESS WHEREOF THE parties hereto have signed this Agreement on the date mentioned hereinabove at Kota, Rajasthan

For - Career Point University

For - Sukh Sagar Canteen and Mess

**Sukh Sagar Mess & Canteen**

Designation:

Designation:

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# 2 ZERO HUNGER



**CAREER POINT  
UNIVERSITY**

**Internal Quality Assurance Cell (IQAC)**  
**Career Point University, Kota**  
✉ [iqac@cpur.edu.in](mailto:iqac@cpur.edu.in)

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🌐 [www.cpur.in](http://www.cpur.in)  
**Alaniya, Kota, Rajasthan 325003.**