



# Hall of Residence VIII

Indian Institute of Technology, Kanpur



## MINUTES OF THE 1<sup>st</sup> OPEN MESS MEETING (HEC 2017-18)

The 1<sup>st</sup> open mess meeting held on 28<sup>th</sup> May, 2017 at 17:00 HRS in the TV room of Hall 8. It was chaired by the Mess Warden In-charge. The meeting was adjourned at 19:00 HRS.

### **Agenda – I (by Saurav Bhattacharjee)**

#### **1. Introducing some new breakfast items like Maggi /chowmein/pasta/macaroni/Vada pau.**

- Vada pau included in new mess menu.

#### **2. Keeping simple non-veg item in specials (15th aug and etc.)**

- Simple non-veg items can be kept in specials.

#### **3. Re-introducing packing of food.**

- It was concluded that taking out/buying any food/utensils from the mess is strictly “ **prohibited** ”.

#### **4. Introducing coupon system for outsiders (non-hall residents and not even hall guests) and increasing non-residents; rate list for hall guests.**

- Guest coupons was made mandatory for everyone who want to have any kind of food item. Only SIS guards and hall sweepers can buy a single item if they want without having to buy the entire guest coupon.

#### **5. Making pest control a must once in 3 months.**

- Pest control has been made mandatory once in 3 months and it will be done on a weekend.

#### **6. Making mess manager accountable if the food quality drops after showing cooking procedure of various items for an week or two.**

- It is problematic and controversial to quantify food quality on some basis and therefore to judge a drop-in food quality. So, implementing this is problematic.

**7. Preparing a monthly report of mess-status/or once in two months including purchases, repairs, maintenances, BDMR curve and all.**

- Implementing this demands a lot of time and effort and is therefore not possible.

**Agenda – II (by Bhanu Teja Nalla)**

**1. Reduction in use of Potatoes. There has been increase in the quantity of potatoes in the meals which is not acceptable from nutrition and variety points of view. So, items containing potatoes should be reduced and replaced with different vegetables.**

- Changes has been made in the mess menu to reduce the usage of potato.

**Agenda – III (by Prasenjit Sanyal)**

**1. Introducing Gulab-jamun in alternation with ice-cream in Sunday dinners.**

- Gulab-jamun has been included in the new mess menu as requested.

**Agenda – IV (by Saikat Chakraborty)**

**1. Serving limited amount of sabzi at a time by the mess worker at the counter to reduce wastage. If anyone finishes that much and comes again with the empty plate, he/she can be served again.**

- This issue was concluded to be not fruitful or feasible based on prior experiences. So this will not be implemented. It was decided to try to educate the hall residents by different posters or charts about how much wastage increases the BDMR.

**2. Proper use of the two dustbins in the mess.**

- This is soon to be implemented.

**3. Daal and plain roti should be mandatory in every meal (except the special dinner on Thursday).**

- Daal and plain roti will be mandatory in every meal (except Thursday dinner).

## **Agenda – V (by Dipanjan Dey)**

### **1. Possibility of introducing mango/lichi shakes in breakfast/lunches.**

- Mango shake has been included in the new mess menu. Lichi shake is too costly to be implemented in basic.

### **2. A proposal regarding banana ripening.**

- It was decided that, firstly it will be done in small scale at mess on a trial basis.

### **3. Introducing deshi chana in mess.**

- Desi chana will be introduced.

## **Agenda – VI (by K Kishore)**

### **1. Introducing dynamic pricing for extra items in mess.**

- Dynamic pricing has been introduced for extra items.