



# Hall of Residence VIII

Indian Institute of Technology, Kanpur  
Uttar Pradesh, India, 208016



The 4<sup>th</sup> open mess meeting was held in reading room on Sunday 1<sup>st</sup> December at 10:30 AM.

Mess Committee Agenda: 1- (Hall mess management): Number of mess workers are appointed based on ratio with hall residents (11.25 :1) and almost 200-250 guest daily visit to the hostel mess which affecting the functioning of mess and sanitation cleaning work is affected. 2-3 Workers for mess cleaning are required to maintain proper hygiene level.

Response: One extra worker is needed for sanitation and cleanness of mess. Special provision should be made for this extra worker arrangement with permission of the wardens.

Agenda: 2- Restricting number of guest coupon as few residents complaint of not getting few items on certain special menu days.

Response: No restriction on number of guest coupons decided in the OMM. In case of large number of guest coupon sell (which occasionally happens in a year), mess management is asked to prepare the food in advance as per situation.

Agenda: 3- It has been frequently found that residents are booking extra items on behalf of guests by not paying guest coupon price.

Response: Ravi bhaiya is asked to scrutinize such cases and take appropriate action immediately. In case of misbehavior from the concerned student report to mess committee.

Agenda: 4- CFR quality is not upto mark.

Response: Mess manager is asked to give a trial of CFR to the concerned mess committee members and implement their suggestions.

Agenda: 5- Mutton pieces to be reduced from 3 to 2 to make the dish more affordable with reduced price Computer based billing and booking system is being introduced in the mess.

Response: Half plate (2 pieces) is included in the menu and booking register will have the option for both half plate (2 pieces) and full plate (3 pieces). Mess management is asked to calculate the price for half plate.

S Muthu Krishnan (22102270): 1) Vada Pav can replace Pav bhaji in Monday breakfast (ii) Tuesday breakfast tomato chutney should be included instead of tamarind chutney (iii) Upma should be made in proper south indian way, I havent seen upma with cashews and dry grapes, the recipe needs a completes makeover. (iv) Thur breakfast a curry can replace dry Aloo sabji (v) Sun along with poha two different kinds of namkeen is distributed, one tastes extremely different from other, and I suspect the contents of both

as one doesn't even taste like bhujiya, I request the committee to look into this and make sure good quality food is served, also only one aloo bhujiya which was being served one month before is served.

Response:

- Vada Pav is introduced.
- Tomato chutney in place of imli chutney.
- besan bhujiya along with aloo bhujiya will be served on Sunday breakfast.

TANMOY CHANDRA (231040618): 1. Vegetable fish curry is lacking with vegetables (Non Veg); 2. Tehri should be added possibly in place of veg biryani on Sunday dinner (Veg); 3. Vegetable Daal should be added to menu on every alternate day at least; 4. Friday paneer is lacking with taste, please change with other paneer items such as palak paneer (Veg); 5. Friday and Monday chicken pieces are compromised in size (Non veg), 6. Sarso da shag is an option for veg; 7. Gajar ka halwa in extra in place of moong daal halwa; 8. Fruit custard can be replaced with sweets (Gulab jamun, Rosogolla, Imarti Rabdi, Motichur laddu, Gujiya etc.)

Response:

- Cauliflower, carrot, beans will be included in the VEG fish Curry.
- Tehri is included as per the suggestion.
- Vegies in daal are included in the menu.
- Mess management is asked to improve the paneer quality on Friday menu.

Ankan (231310602): 1) Re-arranging the used plate dumping location so that bumping into people can be avoided. 2) Reducing multiple items of Aloo within a single day (I will try to come up with alternate suggestions, in the meeting). (3) The salad provided has too much of cabbage in it. Can we make it a corn, carrot, tomato salad? (4) The quality of parathas served in Sunday lunch is drastically different (I mean very bad) as compared to what we get for breakfast (which is delicious).

Response:

- On his suggestion the dumping area is rearranged as per suggested order.
- Mess management is asked to work on the other suggestions.

General suggestions in OMM:

- Mess menu is updated as per suggestions of the present members in OMM. Please find the changes in the attached menu.
- On request of few members chola samosa is introduced optional to poha as winter special which will be available only on prior booking.

ANIMESH KUMAR SONI

ABHISHEKH ANAND

ANKAN

S. RAY

TANMOY CHANDRA

Tanuj Kanti Biswas

Saurabh Singh  
Niven Mishra

Shahrukh Vamig

ARKO BISWAS

SAIKAT MONDAL

ARJIT HALDER

TANMOY KHAM

ARPAN MANNA

ABDULLAH APZAL

Saikat Biswas

Sunanta Maity

Ashutosh Deshwal

Ayush Pande

Muktha Krishnan

MOLOY

MURARJUN

Prateek

Akashish pandey

Nirmalya Jana

19105264

19109281

19109266

19107312

21109262

231040601

21109267

21109811

22111265

22111281

22102270

21105270

20111771

231040604

22104267

20209266

Mr  
Abhishek

Animesh

S Ray

Tanmoy Chandra. (1.12.2024)

T Biswas (1.12.2024)

Saurabh Singh

Niven

Shahrukh

ABiswas 1.12.24.

Saikat Mondal 1.12.24

Arjit Halder

Tanmoy Kham (1/12/24)

Arpan

Abdullah

Saikat Biswas

Sunanta

Ayush

Muktha

Moloy

Muraru

Prateek

Akashish

Nirmalya