

Report of Mess Committee (2018-19)



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In May, 2018

A meeting of the mess committee members, wardens and Mr Satdev – contractor of the mess was held in Principal's office to discuss the menu for the session 2018-19.

Duties regarding –

- Development of spice garden, near mess
- Extensive mess cleaning
- Pest control in mess
- Cleaning & maintenance of water cooler & water storage tanks were allotted to teaching and non-teaching staff, to be completed during Summer break.

In August, 2018

The observations by mess inspection committee, during regular visits to the hostel mess were–

- The mess was clean
- Soap dispensers were made available for food handlers
- Covers of the drains were being repaired
- New utensils were added by Mr Gaurav

In September, 2018

- Paint work was done on doors and windows of the mess
- Students were satisfied with the food
- Cooking area was well maintained
- As per the requirement in the mess, 4 dustbins were provided
- Broken drain covers were replaced by Mr Malkit (3) and mess contractor (2)

In October, 2018

Dr Bhavna and Dr Harjot went for the inspection on **8:10:18**.

The following points were noted

- Cleaning of the mess was being carried on after breakfast.
- Working of kneading machine was also observed.
- Quality checks were made for milk and paneer, also its storage was noted .
- Brand affiliation of Wadi's were also referred..
- Disposal bins were checked at service area



In **November**, 2018

On **11.11.18** inspection was carried out by: **Dr. Yogita, Dr. Sagarika** and **Dr. Vandana** with the following observations:

- Mess as well as the utensils were clean. Dustbins were covered properly.
- Feedback was taken from students about food quality. They were satisfied.
- Menu of the day was black chana, Aloo gobhi, Boondi raita, Rice and Roti.
- Rotis were soft and properly done.
- Students were asked to tie their hair when they come in the mess to have food.

Recommendations:

- It was pointed out to keep the cooking area clean by regularly discarding the waste rightfully in the dustbins.
- Mess workers were asked to wear head covers and gloves while cooking and serving (whenever feasible) to maintain proper hygiene.

In **December**, 2018

Dr Harjot and **Dr. Bhavna** visited hostel mess (Block A and B) on **6.11.18** at 12:45 p.m. Following were the observations :

- The menu consisted of potato capsicum and green gram whole dal with boondi raita, salad, rice and tandoori chapati. The students were satisfied with the quality of food.
- The cleanliness was up to the mark and tandoor was appropriately being used.
- For avoiding flies during meal time fly catcher is being used at serving area.
- In Block C and D - construction of sinks and marble finishing was going on, to avoid any contamination during utensil cleaning and food disposal.

On 18th **December**, 2018

An awareness generation on GMP and GHP for Food Handlers of our college was organized. It was facilitated by Dr Geeta's Foldscope project of DBT, Ministry of Science and Technology. Dr Bindu and 10 students of BSc MFT enthusiastically helped in organizing it. The most heartwarming part was the positivity and keenness of the food handlers to know and learn, their awareness and practical application of GMP and GHP on daily basis.

Mess Committee Report (2019)

On **2.2.19** Dr. Bindu & Dr. Bhavna visited the hostel mess of Block C and Block D.

Following were the observations:

- Water cooler was functional and properly cleaned
- Dust bins (wet, dry & left over waste dustbins) were placed at proper places.
- Floor, tables, chairs and serving counter of the mess were also neat and clean.
- Utensil washing was taking place in proper manner with soap and hot water.
- Overall students were satisfied with the quality of food served.

Recommendations are :

They requested for continuous supply of eatable during breakfast hours, as some delay has been observed during morning hours. Few Students also requested to add more variety in the menu of Sunday lunch..

- Kaka ji requested for the construction of a resting room for mess workers.
- Soap dispenser at the hand washing counter needs refilling.

On 12th **February**, 2019

Inspection was carried out during lunch hours by: Dr Vandana, Dr Sagarika and Dr Yogita who made the following observations:

- Students were satisfied with the quality of food and hygiene conditions in general.
- Plates were clean. Mess was also neat and clean.

Suggestions/recommendations:

- Mess workers were instructed to put their head gears every day.
- A lid should be put on the bin being used for collection of the left over food. The same was conveyed to people concerned there.
- Cooking area should be kept free of used plastic bags etc.

On 12th **March** , 2019, Dr Bindu, Dr Geeta and a few students of Department of Food Science went around the college as well as the mess, to spread awareness on golden rules for safe food storage, retail and vending.

- **FSSAI** recommendations for street food, restaurants, fruits and vegetables retail, milk products retail, storage etc., were printed, laminated and pasted at different food kiosks and mess of college. All the points were explained in detail to the stake holders.
- The stake holders were happy to learn about GHP and discussed their various concerns. The interactions were highly fruitful.

Recommendations :

- Mr Satdev has requested to increase the size of the adjoining room for mess workers .
- A cloth washing area for mess workers was also requested to improve their personal hygiene.
- **Feedback** from the students regarding food quality and taste was very positive
- The mess, kitchen and storage were neat and clean.
- Food was being prepared and served, in hygienic manner.
- Utensils, esp., plates were clean.

The only common concern that was raised by the students was that during breakfast time, their was sudden rush of students. It creates pressure on the mess workers and even students are not satisfied. Time wise slots for students, under the supervision of wardens, may be a solution.

On 18th April , 2019

Dr Vandana, Dr Sagarika and Dr Yogita, visited AB block for Mess Inspection.

Following were the **observations** and **recommendations**:

- Mess was clean, utensils were clean and cooking area was also clean which is appreciable.
 - Food was good. Students were satisfied with the quality, hygiene in general and were very positive in their **feedback**.
 - One positive thing was that all the mess workers and food handlers were wearing head gears.
- It is recommended that they should make it a practice to wear hand gloves as well.

On 26th April, 2019

Dr Geeta and **Dr Seema**, visited CD block and AB block as well for Mess Inspection. In the menu sambhar and beans were being served.

Observations:

- Utensils, kitchen, storage and mess in general were clean..
 - The interaction with BA, BSc 2nd year students was good. Students were satisfied with the quality and hygiene in general and gave a very positive feedback.
 - The mess workers and food handlers were wearing head gears.
- Food was delicious. Mr. Satdev, especially requested for students feedback to bring about further improvement.

On 27th April, 2019

Dr Bhavna, Dr Bindu and Dr Harjot went for the mess inspection of C and D block, as well as, A and B block. The cleanliness of the serving and preparation area was up to the mark.

Following **observations** were made-

- Garbage bags were placed in the dustbins used for disposal of waste material.
- The organoleptic quality of food was acceptable with students.
- From Satdev Ji's side one meeting along with members of committee was proposed in worthy Principal's Office.
- **Suggestions** related to renovation of serving counter was done by the mess contractor.
- The inspecting members suggested installation of more electronic fly catchers at the pre preparation area.
- Aquaguard's servicing was checked time to time to endure safe and clean water.
- The serving and preparation staff was suggested to wear hair covers during preparation and gloves during service.
- Students appreciated the food quality.

On 29th April, 2019

Principal Madam and Dr Seema made a surprise check in the hostel mess of EF block.

Observations:

- The cleanliness in the mess was good.
- The washing of the utensils was also being carried out in a very clean and hygienic manner.
- All the eatables were properly covered. The dough of wheat flour was covered with a very clean cloth.
- The raw material like wheat flour were stored properly and were found to be of recent production.

On 22nd May 2019

A workshop on LPG and fire safety was held in the AB block hostel 's mess for the mess worker at 2.30 pm.

Dr Geeta Mehra and Dr Seema were present there.

- Workshop was conducted by Mrs Promila Sudhir and Mr Satish kumar from BPCL.
- Purpose of the workshop was to make the workers aware from the safety and prudent use of the gas.
- The prizes were given to the workers who participated in the discussion and gave correct answer.
- Workshop was very interesting and informative.

