

“MESS COMMITTEE”



ANNAPURNA MESS

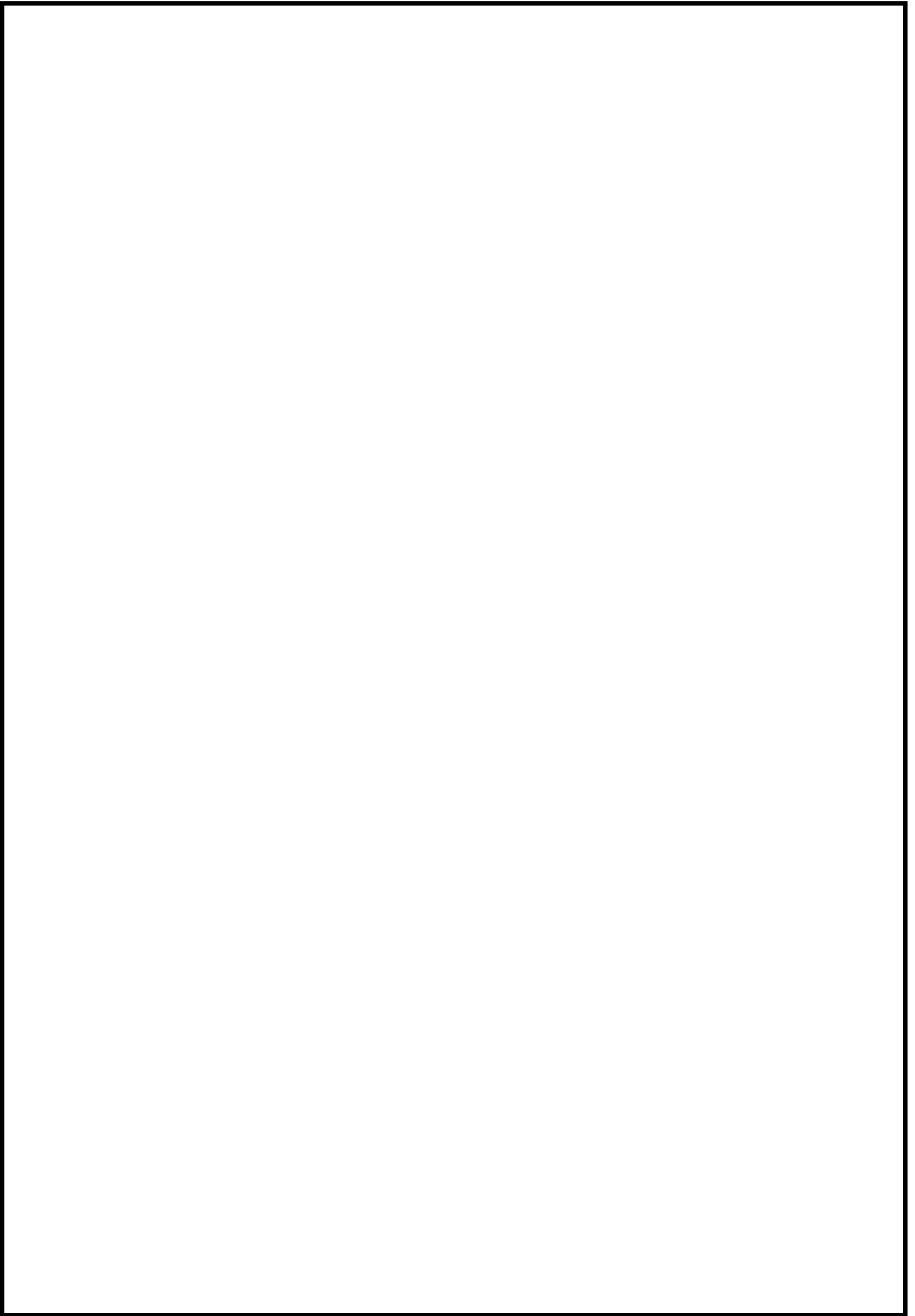
**SHREE ANANT SMRITI CHARITABLE TRUST KASAL'S
INSTITUTE OF NURSING KASAL**

A/P GAORAI, TALUKA- KUDAL, DISTRICT- SINDHUDURG

PIN CODE- 416534

CONTACT-02362-229111/=91-7499921089

E-mail- ananteducation@gmail.com



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ANNAPURNA MESS COMMITTEE

SR NO	NAME OF MEMBER	DESIGNATION
1	Dr. Siddharama M. B	Chairman
2	Ms. Smita Sarap	Member
3	Mr. Ravindra Bobhate	Member
4	Ms. Pooja Gurav	Warden
5	Mrs. Sonali Bobhate	Deputy Warden
6	Mr. Prathmesh Harmalkar	Warden(Boy's)
7	Mr. Shridhar Martal	Mess Incharge male
8	Mrs. Laxmi Choukekar	Mess Incharge Female
9	Mr. Ashwajit Sarkate	5 th Sem
10	Mr. Ganesh Khade	4 th Sem
11	Ms. Dipti Daki	4 th Bsc
12	Ms. Sakshi Panchal	5 th Sem
13	Ms. Sayali Jambhawadekar	4 th Sem
14	Ms. Pooja Chavan	2 nd sem
15	Ms. Siddhi Gughe	1 ST sem
16	Ms. Amita Kudtarkar	3 rd GNM
17	Ms.Siya Amroskar	2 nd GNM
18	Ms. Shrushti Gosavi	1 ST GNM

AIM'S AND OBJECTIVEAS OF ANNAPURNA MESS COMMITTEE

AIMS

1) Provide Quality Food:

Ensure that nutritious and hygienic food is served to students, staff, and faculty members.

2) Promote Student Satisfaction:

Address student concerns, preferences, and dietary requirements to ensure high satisfaction levels.

3) Maintain Transparency and Accountability:

Ensure transparent and accountable management of mess resources, finances, and operations.

OBJECTIVES

1) Conduct Regular Food Quality Checks:

Ensure that food served meets quality, hygiene, and nutritional standards.

2) Manage Mess Finances Efficiently:

Maintain accurate accounts, manage budgets, and ensure timely payments to suppliers and staff.

3) Maintain Cleanliness and Hygiene:

Ensure that the mess facility, kitchen, and dining areas are clean, hygienic, and well-maintained.

FUNCTIONS OF ANNAPURNA MESS **COMMITTEE**

Administrative Functions

1. Mess Management:

Oversee the day-to-day operations of the mess, including food preparation, service, and maintenance.

2. Budgeting and Accounting:

Manage the mess budget, track expenses, and maintain accurate financial records.

3. Staff Management:

Supervise and manage the mess staff, including cooks, cleaners, and other support staff.

Food-Related Functions

1. Menu Planning:

Plan and decide on the menu for the mess, taking into account dietary restrictions and preferences.

2. Food Quality Control:

Ensure that the food served is of good quality, nutritious, and hygienic.

3. Food Safety and Hygiene:

Implement and maintain food safety and hygiene practices in the mess.

Student-Related Functions

1. Student Feedback and Grievances:

Collect feedback from students and address any grievances or concerns they may have.

2. Student Representation:

Ensure that student representatives are part of the mess committee to provide input and feedback.

3. Student Events and Activities:

Organize events and activities in the mess to promote student engagement and community building.