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Eat Right India
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Eat Right CAMPUS

Nowadays, most of us consume at least one meal outside our homes on a regular basis- in colleges, universities, workplaces, institutions, hospitals etc. How do we ensure that the food we eat in these campuses is safe and nutritious so that we remain healthy and do our best? The "Eat Right Campus" initiative supports and awards certificates to campuses that provide safe, healthy and environmentally sustainable food in their premises and create an environment for people to make the right food choices.

Who can apply?

- Workplaces
- Institutions
- Colleges
- Eat Right Tea Estate — Tea Estates
- Others
- Universities
- Jails
- Hospitals

Certification Process

Pre-requisite: Food service establishments in the campus should be licensed and registered under Food Safety and Standards (FSS) Act, 2006.

- 05 Certification
- 04 Final Audit
- 03 Training
- 02 Self-assessment/ Pre-audit
- 01 Enrolment

Audit Parameters

1 Eat Safe
Compliance to food safety and hygiene standards as per Schedule 4, FSS Act, 2006 in catering and retail outlets in the campus

2 Eat Healthy
Availability of healthy, local, seasonal, traditional and fortified foods on campus and limiting foods high in fat, sugar and salt

3 Eat Sustainable
Minimal use of plastic food packaging, reduction of food waste, repurposing of used cooking oil and water conversation.

4 Build Awareness
Engagement activities to nudge individuals in the campus to make the right food choices.

Stakeholders

- Food Safety Department of States/UTs
- Audit Agencies
- Training Partners
- Implementation Partners
- Funding Agencies/ Corporates
- Associations
- Campuses

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