

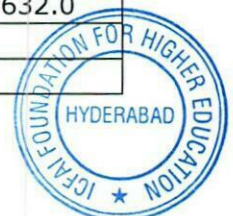
Healthy and affordable food choices

IFHE's commitment to providing diverse and accessible food options extends to offering cuisine choices that cater to varying preferences. One of our mess facilities serves North Indian cuisine, while the other focuses on South Indian fare, ensuring students can select meals aligned with their tastes. This approach promotes cultural diversity and allows students to enjoy familiar flavors from their respective regions. Both mess halls maintain high hygiene and food safety standards, certified by FAASI. With seating capacities of 748 and 996 students, respectively, our mess facilities accommodate a significant portion of the student population, ensuring ample space for comfortable dining experiences. Moreover, our nutritionally balanced meals are offered at affordable prices, making healthy eating accessible to all.

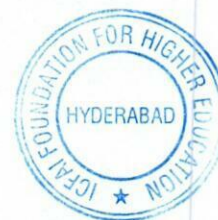
Additionally, our student-led committee provides a platform for continuous feedback and improvement, ensuring that our dining services remain responsive to our community's evolving needs and preferences.

Nutritional Value

Approximate Nutritional Value Per Meal					
	Portion Weight (Gms/ml)	Protein (g)	Carbs (gms)	Fat, Total (g)	Energy (kcal)
Breakfast					
Main Dish	100	6.9	46.5	2.4	236
Accompaniments	100	3.6	9.8	23.3	157
Bread	100	4.1	33.0	34.3	195
Butter + Jam	100	7.3	40.8	4.6	190
Tea	100	1.3	8.4	1.3	52
Coffee	100	1.6	6.4	1.6	47
Milk	100	1.8	10.7	1.8	67
		26.6	155.6	69.3	944.0
Lunch					
Mixed Salad	100	1.1	5.4	0.0	25
Vegetable Curry	100	1.6	5.0	35.6	78
Dal	100	5.3	11.7	27.7	103
Sambar	100	3.8	10.6	14.8	83
Steamed Rice	100	3.9	45.2	0.3	200
Buttermilk	100	17.4	5.6	6.9	155
Chapati	100	2.4	13.8	13.9	83
Chutney	100	0.9	3.3	27.4	48
		36.4	100.6	126.6	775.0
Evening Snacks					
Main Dish	100	8.4	31.8	21.9	358
Accompaniments	100	20.1	46.4	0.9	274
		28.5	78.2	22.8	632.0
Dinner					



Cucumber & Tomato	100	0.7	2.1	0.0	10
Vegetable Curry	100	1.8	7.4	82.0	128
Dal	100	4.6	12.8	21.6	98
Steamed Rice	100	3.9	45.2	0.3	200
Masala Chaas	100	2.1	3.8	8.7	49
Chapati	100	2.4	13.8	13.9	83
Pickle	100	0.0	0.0	0.1	1
Fryums	100	0.6	5.3	33.9	61
		16.1	90.4	160.5	630.0
Specials (Once a week)					
Boiled Eggs	100	10.7	0.9	9.1	127
Chicken Curry	100	25.2	4.5	53.4	292
Chicken Biryani	100	14.0	27.0	406.0	348
Paneer Curry	100	4.9	6.5	64.0	264
Veg Biryani	100	7.8	57.2	6.2	318
Egg Curry	100	14.29	18.11	17.06	274



RAJANIKANTH

From: Piyush Jais <piyushrjais@ifheindia.org>
Sent: Friday, April 11, 2025 5:30 PM
To: RAJANIKANTH
Cc: Director Administration; Dr. M. Bhaskara Rao
Subject: Re: Request for Updated Information for Sustainability Rankings 2025
Attachments: GUIDELINES TO BE PART OF MESS COMMITTEE.docx; Nutritional Value.xlsx; FSSAI License - Sodexo 24-25.pdf; FSSAI License - DHH 24-26.pdf

Dear Mr. Rajneekanth,
Please find the details below:

Seating Capacity of Mess 1

S. No.	Dining Hall	Location	No of Tables	No of Chairs/table	Total Capacity	Floor wise Capacity
1	DH 1	Ground Floor	24	8	192	368
2	DH 2	Ground Floor	22	8	176	
3	DH 3	First Floor	26	8	208	380
4	Canteen	First Floor	19	8	152	
5	Canteen	First Floor	2	10	20	
					748	748

Seating Capacity of Mess 2

S. No.	Dining Hall	Location	No of Tables	No of Chairs/table	Total Capacity	Floor wise Capacity
1	DH 1	Ground Floor	24	8	192	384
2	DH 2	Ground Floor	24	8	192	
3	DH 3	First Floor	55	8	440	612
4	Canteen	First Floor	19	8	152	
5	Canteen	First Floor	2	10	20	
						996

Please feel free to contact me if any other details for the mess are required.
Thank you
Regards

Piyush Jais
Sr. Manager Facilities
7729957666

On Fri, 11 Apr 2025 at 16:47, RAJANIKANTH <rajanikanth@ifheindia.org> wrote:

Dear Sir,



Greeting!

As part of the previous year's QS Sustainability 2024 assignment, you had shared the required data, which is referenced in the mail thread below, along with a separate email regarding the nutritional values of the food provided to students (attached here for your reference).

We now require updated information for the current year's Sustainability Rankings. You are kindly requested to share the latest details for both Messes, updated nutritional values, and the latest FSSAI certificates, in the same format as submitted last year.

As this is a time-sensitive matter, we request you to do the needful at the earliest.

Thank you for your support and cooperation.

With best regards

Rajaneekanth

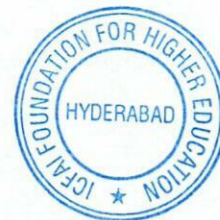
Dy. Manager

Accreditations Department

IFHE Campus, Hyderabad

M:9391112488

From: Piyush Jais [mailto:piyushrjais@ifheindia.org]
Sent: Monday, April 29, 2024 12:42 PM
To: RAJANIKANTH <rajanikanth@ifheindia.org>
Cc: Director Administration <director.admin@ifheindia.org>
Subject: Re: Required guidance on the QS - Sustainability WUR

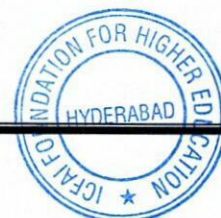


Dear Mr. Rajneekanth,

IFHE Hyderabad

GUIDELINES FOR BECOMING A MEMBER OF MESS COMMITTEE

1. **ONLY IFHE Campus Hostellers can become a part of the mess committee.**
2. The members of the mess committee are known for their **discipline and integrity.**
3. **The students applying for Mess committee should have a clean record. i.e. there should be no pending, ongoing or past cases of misbehaviour and indiscipline.**
4. If any applicant or member is found embroiled in any disciplinary case, he/she would be **removed from the committee immediately.**
5. **Punctuality** is the main attribute to be a part of the committee and if anyone violates time without any thought will be removed from the committee.
6. The Members should be present in the mess for each meal if class permits, preferably in the first hour of the meal.
7. The members are required to keep their academic scores above 6 points, failing which they will be removed from the committee.
8. The members are expected to be **kind and polite** with students while dealing with any kind of issues.
9. The candidates should have good knowledge about the food items and able to explain to any person if any complaint/issue arises.
10. The Member should keep a check on the taste and quality of the food prepared.
11. **Dress code** is strictly implemented for the members in the committee.
 - ♦ All the boys/girls should wear tracks or bottoms which are **below the knee level.**
 - ♦ **No sleeveless** tops are allowed for both boys and girls.
 - ♦ **Kitchen Head cap** is mandatory while entering into kitchen area.
 - ♦ Any one violating dress code will be escalated immediately without any notice.
12. **No electronic gadgets** like mobile phones, ear phones and laptops etc. should be used inside the mess until unless if there is any emergency.
13. People with the motto of serving the people are encouraged.
14. The members should monitor the students for any unruly behaviour inside the mess.
15. Mess committee member should not take undue advantage of mess and should be served as a normal student only.
16. The candidates should be able to **work on weekends** also and this rule is highly prioritised.
17. The members should be **highly transparent** and should not possess biased attitude towards other students.
18. The members are expected to have wide range **of knowledge on all kind of food items** like South Indian, North Indian and Chinese etc..
19. The member should be able to defuse any situation between the mess staff and students if any.
20. The members act as a bridge between the **IFHE Management** and the Students, hence all the candidates are expected to be most **Polite, disciplined and punctual.**
21. Take feedback from the students and implement suggestions if feasible.
22. The member of the committee should be firm but not rude.



23. Address the grievance of the students, if any pertaining to the mess.
24. Make and finalize the Mess Menu every month.
25. Take care of the Mess Change Option (Only MBA members).
26. Members from UG has to report to the President of the Mess Committee.
27. Two students will be selected from Faculty of Law, Faculty of Science & Technology and Faculty of Management (BBA) provided they are found suitable by committee.
28. Entire Mess Committee to Report to Sr. Manager - Facilities about irregularities if any.

NOTE: All the candidates who will be inducted in the committee will be treated as **Normal Students** and any kind of **special privileges will not be provided and entertained** to any of the members.

S. Vijayalakshmi



REGISTRAR
ICFAI FOUNDATION FOR HIGHER EDUCATION
(Deemed-to-be-University establishes under section 3 of UGC Act 1956.)



Form C
Government of Telangana
Food Safety and Standards Authority of India
License under FSS Act, 2006



License Number: **13622010000395**



1. Name & Registered Office address of Licensee: Sodexo India Services Private Limited
C/O The ICFAI Business School Survey No,156
& 157 Dontapally , Kanakamamidi , Ranga
Reddy , Rangareddi, Telangana-501203
2. Address of Authorized Premises: C/O The ICFAI Business School Survey No,156
& 157 Dontapally , Kanakamamidi , Ranga
Reddy , Shankarpalle, Rangareddi,
Telangana-501203
3. Kind of Business: Trade/Retail - Retailer
Food Services - Caterer
4. Dairy Business Details: No
5. Category of License: **State License**

This license is granted under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the licensee.

Place: Rangareddi

Designated Officer

Issued On: 28-05-2024 (Renewal License)

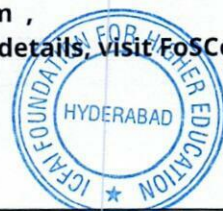
Valid Upto: 05-06-2025 (For details, refer Annexure)

Annexures:

1. Product Annexure
2. Validity Annexure
3. Non-Form C Annexure
4. Conditions Of License

Note:

1. Application for renewal of License can be filed as early as 180 days prior to expiry date of License. You can file application for renewal or modification of License by login into FSSAI's Food Safety Compliance System(<https://foscoss.fssai.gov.in>) with your user id and password or call us at 1800112100 for any clarification.
2. This License is only to commence or carry on food businesses and not for any other purpose.
3. This is computer generated license and doesn't require any signature or stamp by authority.
4. Communications from FoSCoS are being sent to gnxXXXXXXXXXXXXXXXXXXXXXcom , gnxXXXXXXXXXXXXXXXXXXXXXcom and 87XXXXX308 , 87XXXXX308.To update these details, visit FoSCoS portal.



Product Annexure



Form C
Government of Telangana
Food Safety and Standards Authority of India
License under FSS Act, 2006



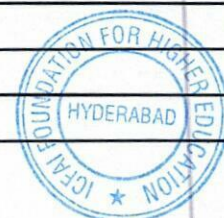
License Number: 13622010000395

Kind Of Business: Food Services - Caterer

Sl.No.	Product(s)
1	01 - Dairy products and analogues, excluding products of food category 2.0
2	03 - Edible ices, including sherbet and sorbe
3	04 - Fruits and vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
4	05 - Confectionery
5	07 - Bakery products
6	10 - Eggs and egg products
7	12 - Salts, spices, soups, sauces, salads and protein products
8	13 - Foodstuffs intended for particular nutritional uses
9	15 - Ready-to-eat savouries
10	16 - Prepared Foods
11	99 - Substances added to food
12	18- Indian Sweets and Indian Snacks & Savouries products

Kind Of Business: Trade/Retail - Retailer

Sl.No.	Product(s)
1	01 - Dairy products and analogues, excluding products of food category 2.0
2	03 - Edible ices, including sherbet and sorbe
3	04 - Fruits and vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
4	05 - Confectionery
5	07 - Bakery products
6	10 - Eggs and egg products
7	12 - Salts, spices, soups, sauces, salads and protein products
8	13 - Foodstuffs intended for particular nutritional uses
9	14 - Beverages, excluding dairy products
10	15 - Ready-to-eat savouries
11	16 - Prepared Foods
12	99 - Substances added to food
13	18- Indian Sweets and Indian Snacks & Savouries products



Validation And Renewal Annexure



Form C
Government of Telangana
Food Safety and Standards Authority of India
License under FSS Act, 2006



License Number: 13622010000395

Validity From	Validity Upto	Issued On	Fee Paid	Type	Issuing Authority
06-06-2022	05-06-2023	06-06-2022	2000 INR	New	State Licensing Authority
06-06-2023	05-06-2024	11-05-2023	2000 INR	Renewal	State Licensing Authority
06-06-2024	05-06-2025	28-05-2024	2000 INR	Renewal	State Licensing Authority

Suspension History

S.No	History	Date
	N/A	

Current Status of License: License Issued**Note:**

1. Application for renewal of License can be filed as early as 180 days prior to expiry date of License. You can file application for renewal or modification of License by login into FSSAI's Food Safety Compliance System(<https://foscos.fssai.gov.in>) with your user id and password or call us at 1800112100 for any clarification.
2. FSSAI vide order number 15(31)2020/FoSCoS/RCD/FSSAIpt1-Part(4) dated 11th January 2023 allowed Instant Renewal of License / Registration.
3. FSSAI vide order number 15(31)2020/FoSCoS/RCD/FSSAI dated 29th October 2021 has allowed the renewal of Licenses / Registration till 180 days of the expiry date subject to payment of penalty.
4. Modification* (if any) denotes the change in the Authority. Issuing Authority mentioned along with Modification* is the Jurisdictional Authority with effect from the date of issuance of modified license.



Non-Form C Annexure



Government of Telangana
Food Safety and Standards Authority of India
License under FSS Act, 2006



License Number: **13622010000395**

Person in charge of operations

Name:	AMIT MAHAJAN	Qualification:	MBA
Contact No:	N/A	Mobile No:	8712863308
Email-ID:	gnk1associates@gmail.com		
Address :	10/9/ E JPBO , ALWAL ,		
State:	Telangana	District:	Hyderabad
Pin Code:	500010	Photo Id Card:	Aadhar Card
Photo Id No:	927218136722	Photo Id Expiry Date:	N/A
FoSTaC No:	Not Provided		

Person responsible for complying with conditions of license(The person must be same as mentioned in Form IX, as per FSS Regulations, 2011)

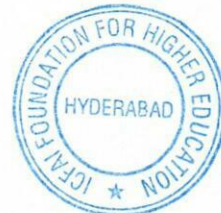
Name:	AMIT MAHAJAN	Qualification:	MBA
Contact No:	N/A	Mobile No:	8712863308
Email-ID:	gnk1associates@gmail.com		
Address :	10/9/ E JPBO , ALWAL ,		
State:	Telangana	District:	Hyderabad
Pin Code:	500010	Photo Id Card:	Aadhar Card
Photo Id No:	927218136722	Photo Id Expiry Date:	N/A

Place: Rangareddi

Designated Officer

Issued On: 28-05-2024 (Renewal License)

Note: Any change in above details shall be immediately communicated to authorities. You can apply for modification of license for updation of details without any cost through Food Safety Compliance System (<https://foscoss.fssai.gov.in>)

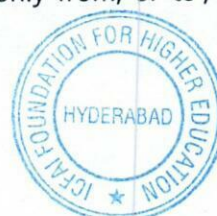


Condition of License

All Food Business operators shall ensure that the following conditions are complied with at all times during the course of its Food Business.

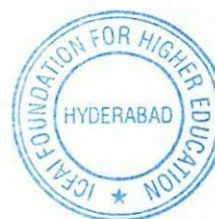
Food Business Operators Shall:

1. Display a true copy of the license granted in Form C shall at all time at a prominent place in the premises.
2. Give necessary access to licensing authorities or their authorized personnel to the premises.
3. Inform authorities about any change or modifications in activities.
4. Employ at least one technical person to supervise the production process. The person supervising the production process shall possess at least a degree in science with Chemistry/ Bio-chemistry/ Food and nutrition/ Microbiology or a degree or diploma in Food Technology/ Dairy Technology/ Dairy Microbiology/ Dairy chemistry/ Dairy engineering/ Oil technology/ Veterinary science/ Hotel management & Catering technology or any degree or diploma in any other discipline related to the specific requirement of the business from a recognized university or institute or equivalent.
5. Furnish periodic annual return 1st April to 31 st March, with in 31 st May of each year. For collection/ handling/manufacturing of milk and milk product half yearly return also to be furnished as specified.
6. Ensure that no product other than the product indicated in the license /registration is produced in the unit.
7. Maintain factory's sanitary and hygienic standards and workers hygiene as specified in the schedule-4 according to the category of food business.
8. Maintain daily records of production, raw materials utilization and sales separately.
9. Ensure that the source and standards of raw material used are of optimum quality.
10. Food business operator shall not manufacture , store or expose for sale or permit the sale of any article of food in any premises not effectively separated to the satisfaction of the licensing authority from any privy, urine, sullage ,drain or place of storage of foul and waste matter
11. Ensure clean-in-place system (whatever necessary) for regular cleaning of machine & equipment.
12. Ensure testing of relevant chemical and/or microbiological contaminants in food products in accordance with these regulation as frequency as required on the basis of historical data and risk assessment to ensure production and delivery of safe food through own or NABL accredited/ FSSAI recognized labs atleast once in six month.
13. Ensure that as much as possible the required temperature shall be maintained throughout the supply chain from the place of procurement or sourcing till it reaches the end consumer including chilling, transportation, storage etc.
14. The Manufacturer/ Importer/ Distributer shall buy and sell food products only from, or to , licensed / registered vendors and maintain record thereof.



Other Condition

1. Proprietors of hotels, restaurants and other food stalls who sell or expose for sale savouries, sweets or other article of food shall put up a notice board containing separates lists of the articles which have been cooked in ghee, edible oil, vanaspati and other fats for the information of the intending purchasers.
2. Food business operator selling cooked or prepared food shall display a notice board containing the nature of articles being exposed for sale.
3. Every manufacture (including ghani operator) or wholesale dealer in butter ,ghee ,vanaspti ,edible oils, solvent extracted oil, de oiled meal, edible flour and any other fats shall minimum a register showing the quantity of manufactured, received or sold, nature of oil seed used and quantity of de oiled meal and edible flour used etc. as applicable and the destination of each consignment of the substances sent out from his factory or place of business, and shall present such register for inspection whenever required to do so by the licensing authority.
4. No producer or manufacturer of vegetable oil ,edible oil and their products shall be edible for license under this act ,unless he has own laboratory facility for analytical testing of samples
5. Every sale and movement of stocks of solvents- extracted oil , 'semi refined' or 'raw grade I' , edible groundnut flour or edible coconut flour ,or both by the producer shall be a sale or movement of stocks directly to a registered user and not to any other person ,and no such sale or movement shall be effected through any third party.
6. Every quantity of solvent-extracted oil ,edible groundnut flour or edible coconut flour ,or both purchased by a registered user shall be used by him in his own factory entirely for the purpose intended and shall not be re-sold or otherwise transferred to any other person :
Provided that nothing in this sub-clause shall apply to the sale or movement of the following:-
 1. Karanjia oil
 2. Kusum oil
 3. Mahua oil
 4. Neem oil
 5. Tamarind seed oil
 6. Edible groundnut flour bearing the I.S.I certification mark
 7. Edible coconut flour bearing the I.S.I certificate mark
7. No food business operator shall sell or distribute or offer for sale or dispatch or deliver to any person for purpose of sale any edible oil which is not packed, marked and labeled in the manner specified in the regulations unless specifically exempted from this condition vide notification in the official Gazette issued in the public interest by food safety commissioners in specific circumstances and for a specific period and for reason to be recorded in writing.





Form C
Government of Telangana
Food Safety and Standards Authority of India
License under FSS Act, 2006



License Number: 13624010000574



1. Name & Registered Office address of Licensee: M/S DEVARRSH HOTELS AND HOSPITALITIES
UNIT NO:L4-21,22,3RD FLOOR,METRO MALL E-
GALLERIA E-GALLERIA MALL,HITECH CITY
ROAD HITEC CITY METRO STATION HITEC CITY,
Rangareddi, Telangana-500081
2. Address of Authorized Premises: ICFAI FOUNDATION FOR HIGHER EDUCATION,
SY NO:156/157
DONTANPALLY,SHANKARPALLY, Shankarpalle,
Rangareddi, Telangana-501203
3. Kind of Business: Food Services - Restaurants
4. Dairy Business Details: No
5. Category of License: State License

This license is granted under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the licensee.

Place: Rangareddi
Issued On: 04-07-2024 (New License)
Valid Upto: 03-07-2026 (For details, refer Annexure)

Designated Officer

Date: 04-07-2024 08:36:11
User Id: 108576
Verified through Mobile: 98XXXXXX69
License Grant on: 03-07-2024 16:36:14
License Issued On: 04-07-2024 08:36:11

Annexures:

1. Product Annexure
2. Validity Annexure
3. Non-Form C Annexure
4. Conditions Of License

Note:

1. Application for renewal of License can be filed as early as 180 days prior to expiry date of License. You can file application for renewal or modification of License by login into FSSAI's Food Safety Compliance System(<https://foscos.fssai.gov.in>) with your user id and password or call us at 1800112100 for any clarification.
2. This License is only to commence or carry on food businesses and not for any other purpose.
3. This is computer generated license and doesn't require any signature or stamp by authority.

