



# SRI SIVANI COLLEGE OF ENGINEERING

(Under the Management of Sri Sivani Educational Society, Srikakulam)  
(Approved by AICTE, New Delhi and Affiliated to JNTUGV, Vizianagaram-CC-W6,  
UGC Recognition under 2(f) & 12(B), ISO 9001:2015 Certified)  
NH-16, Chilakapalem Jn., Srikakulam Dist. Andhra Pradesh -532410

## CANTEEN COMMITTEE

The Canteen Committee was re constituted to make all edible items available to the students and faculty members as per their requirement. The canteen committee is responsible for monitoring the operations of the canteen and implementing and reviewing the canteen policy. They may also be responsible for specific decisions as specified in the canteen policy, such as employing staff, authorizing major purchases or authorizing changes in the menu. A canteen committee is a proven way to give the canteen enough autonomy to operate as a business while maintaining strong connections with the institute.

## CANTEEN COMMITTEE MEMBERS

S. No	Name of the Member	Designation	Designation in the committee
1	Dr. Y. Srinivasa Rao	Principal	Chairman
2	Sri. P. Pradeep	Assistant Professor	Coordinator
3	Sri. G. Sudha Ram	Assistant Professor	Member
4	Sri. M. Chandra Sekhar	Assistant Professor	Member
5	Sri. K. Vijaya Krishna	Assistant Professor	Member
6	Ms. M. Sri Sarika	Assistant Professor	Member
7	Sri. V. A Vamsi Krishna	Assistant Professor	Member
8	Mr. P. Tareesh	Student	Member
9	Mr. A Prem Kumar	Student	Member
10	Ms. K. Sai Prasanna	Student	Member
11	Ms. S Kavitha	Student	Member
12	Mr. E Daya Kumar	Boys Hostel Warden	Member
13	Smt. M. Prasanthi	Girls Hostel Warden	Member
14	Sri. D Kiran Kumar	Canteen In-charge	Member
15	Sri. N Sateesh	Stores In-Charge	Member

**Functions of the committee:**

1. Plan, organize, control and evaluates the needs of the canteen.
2. The Canteen coordinator directs the canteen staff and volunteers on matters related to day to day management of the canteen.
3. Ensure a healthy and safe working environment.
4. To check the quality of the food, portability of water provided by the vendor as per the agreement.
5. Periodical check on cleanliness, quantity of food supplied.
6. To demand hygienic conditions in and around the canteen.
7. To obtain feedback from the canteen users and to take remedial measures in case of grievance.
8. To call for the tenders from the vendors to run and maintain the canteen.
9. To enter into an agreement with the vendor in token of finalization of the contract.
10. To fix the menu and their price.
11. To enhance the price after a stipulated period

**Sd/-  
Principal**