



Hall of Residence VIII

Indian Institute of Technology, Kanpur



MINUTES OF THE 3rd OPEN MESS MEETING (HEC 2017-18)

The 3rd open mess meeting held on 3rd September, 2017 at 15:30 HRS in the TV room of Hall 8. It was chaired by the Mess Warden In-charge. The meeting was adjourned at 19:00 HRS.

Agenda – I (by *Saikat Chakraborty*)

1. I think there should south indian breakfast a maximum of thrice a week. Either make upma and uttapam alternate in tuesday. Or keep one on monday and other on tuesday, but in alternate weeks, so that in a week there is no more than three southern breakfasts.

- Paratha has been fixed on Monday and Upma/Uttapam (in alternate week) on Tuesday.

2. Instead of suji upma, try sewai upma.

- Suji upma was retained depending on the vote of majority.

3. Is it possible to try chicken korma in place of butter chicken? Chicken korma has never been done in a mess i think. Also, you can readjust a bit such that chicken korma is either with kulcha on tuesday or with naan on thursday.

- Chicken Korma/Green Chilly chicken has been introduced.

Agenda – II (by *Vasav Gautam*)

1. Include some more dishes in breakfast, for example Chowmein-Noodles, macaroni, Dhokla, Khasta, Spring roll.

2. Include mix-veg paratha or some other paratha.

3. We have paratha in Saturday lunch, Sunday dinner and Monday breakfast. Please change these days to avoid such continuity.

4. Since we already have bread in breakfast, in case of Sandwich or vadapav, I am unable to discriminate in these options. If possible please do the needful. One possibility is that we can have these two alternate weeks.

5. In meal, can we include Barbatti, Kunduru and Turai.

- As he was not present in the meeting , his points were not discussed.

Agenda – III (by Ashwani Sengar)

1. Failing to Inform to hall junta and HEC member regarding Mess GBM held on 8 Aug via any official mail. I want to know the reason for not informing hall junta for Mess GBM held on 8th Aug through any official mail.

- It was clarified that the meeting on 8th August was only a mess committee meeting and not at all a GBM. It was only for transparency that the people who were having serious concerns or confusions regarding introduction of nonveg on 15th august, were called in the meeting for any further clarifications. The misunderstanding perhaps arose from the mail thereafter, which used the word GBM wrongly. The mess committee sincerely apologizes for any miscommunication with the say that the intention was not even close to wrong.

Agenda – IV (by Saurav Bhattacharjee)

- 1. Urgent need to change several items in the menu.**
- 2. Discussion required about the new menu proposed by the mess committee.**
- 3. Clear discussion required about the contract and the contractor along with the result of the survey.**
- 4. Need to buy/have a bbq charcoal big size grill for tandoor and kebab items.**
- 5. Mess exhaust and fans cleaning required.**
- 6. Wastage charts need to be prepared and pasted in mess asap to make people more aware about the impact of wasted food on BDMR.**
- 7. Study/peep-in required regarding how can we reduce the total electricity consumed in mess including the type of cold storage that we have. Can it be better meaning the rating and etc. aspects?**

- As he was present in the meeting for a very short stint at the start , his points were deferred to the next meeting with a request to him to be present (he had mailed earlier regarding his other emergency appointment).

Agenda – V (by Anjibabu Kapyakala)

1. There was positive response from our hall residents that SAMBAR and RASAM tastes very good in our mess. As we all know that the entire credit goes to MTR sambar and rasam masala which we have changed recently. But the point is-now the situation is to wait for MTR sambar & RASAM masala for more than one week to 10 days once it completes. I think this is entirely supplier irresponsibility that, he could not supply on time even after order. We should find permanent solution for the supply of these tasty MTR sambar & RASAM masala.

- It was discussed that MTR masala can be purchased either online or from campus E-shop which should be discussed first with mess manager.

Agenda – VI (by Ashitosh)

1. Clarity on 15th August high BDMR.

- It was decided that 15th August BDMR will be re-checked by the mess committee members and also two nominated general body members (Mr. Vipin Jain and Mr.

Shailendra Rathore). Also the calculations, together with data, will be made public to the hall residents.

2. Very high usage of Potato in all the curries served in the mess. Instead we can have Potato Curry separately, without adding them in all curries. (especially non veg items).

- The proportion of potato will be reduced in basic items , but keeping in mind the BDMR issue. Regarding Non-veg items (like chicken curry, Biryani etc.) also will be introduced in alternate weeks as suggested by the mess warden.

3. No previous intimation of price of any pre booking extra item (especially Sunday lunch).

- Regarding regular extra items, it was discussed in the 1st open mess meeting that the process of dynamic pricing will be introduced to determine the cost. According to this method, the loss due to wastage of a non-veg/veg extra will be compensated by the cost of the next non-veg/veg extra, meaning each time the cost of same extra item may vary.

It was discussed that dynamic pricing will be discontinued. In its place, the following model will be implemented. There will be a separate sheet for each extra item every time, where people, who would like to have that particular extra on that day, has to write down their name, roll no, room no and the no of plates. There will be a *tentative* price for each extra at the time of booking, but “**no fixed price**” . The actual per plate cost will be calculated at the end after considering the sell and wastage of that particular extra on that very day. This model will be implemented very soon.

Regarding sunday lunch extra, it is to be understood that it is a special extra and highly dependent on the quality, cost and availability of the raw material in market. It is only possible to give a tentative price before.

4. How new menu was decided without conducting any survey of previous menu.

- It was clarified that the menu was not implemented, it was just a proposed menu.

Agenda – VII (by Badri Narayan Patro)

1. This month the quality of basic food was drastically decreased. Earlier there was dahi vada on Tuesday lunch. Don't know what happened to such good items in basic menu.

- Dahi Vada has been added in the menu.

2. Aloo usage is too high in all curries, surprisingly there was aloo in non-veg items too. it's better to control over aloo usage and introduce more vegetables like kundru etc.

- It is discussed previously.

3. I personally feel, that many of the items are getting taste of Bengali taste. including Fish curries , and SUKTO , POI-SAGA (added in next month menu), Daal which specially made of mixing fish heads on the day of extra fish items and SUNDAY LUNCH EXTRA s are only Bengali items and that too with huge price.

- It was decided that introducing saga in rainy season is not a good idea. It may be included in the winter which is approaching.

4. I would suggest that, Please arrange all extra items in affordable price to all residents.

- The price of extra items will be calculated after considering the day's consumption, as clearly explained above. The mess committee always tries to provide the extras in affordable prices and satisfiable quality, but it must be understood that the cost is subject to availability and market price.

Any other issue with the permission of the chair

Modifications in the proposed mess menu:

The mess committee has tried all the time more than its level best to accommodate the choices and demands of everyone present in the meeting. It was decided by the mess warden that a survey should be floated to decide on any item in the proposed menu which is a source of much controversy or argument. During the discussion four such issues were found, which should be subject to survey:

- i) Whether sukto on Tuesday lunch will be continued.
- ii) Whether chana daal on Tuesday dinner will be made with coconut flakes.
- iii) Whether coconut rice or Kashmiri pulao will be there on Thursday dinner.
- iv) Whether khichdi or pulao should be there on Saturday dinner.

Some other modification (as per discussion in the meeting) to the menu will be included in the mess menu itself.