



AARUPADAI VEEDU MEDICAL COLLEGE & HOSPITAL

Vinayaka Mission's Puducherry Campus

VINAYAKA MISSION'S RESEARCH FOUNDATION - Deemed to be University

(Recognized by : MCI, New Delhi; Ministry of Health & Family Welfare, Govt of India; NAAC & NABH Accredited)

📍 Pondy-Cuddalore Main Road, Kirumampakkam, Puducherry - 607 403, India

☎ +91 413 2615625, +91 413 2615246 ✉ dean@avmc.edu.in 🌐 www.avmc.edu.in

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Food and Hygiene Monitoring Committee

Designation	Name	Mobile	Email
Chairperson	Dr R Mani, Dean	8682870377	dean@avmc.edu.in
Members	Dr Damodharan, Medical Superintendent	9578341414	ms@avmc.edu.in
	Dr Lakshmi Jatiya, Vice Dean- Student Welfare and International Affairs	9443203099	vice dean student welfare@avmc.edu.in
	Dr Navin Puttum, Warden, Gent's Hostel	9176183029	navinputtum.venkat@avmc.edu.in
	Dr Anusheela, Warden, Ladies hostel	9791567267	anusheela.howlader@avmc.edu.in
	Dr R. R. Kumar, Student Welfare Officer	9600666048	swo@avmc.edu.in
	Dr Prajna Bhat - Deputy Director, SRBS	8618045516	prajna bhat.rajaramnayak@avmc.edu.in
	Dr. Edna Sweenie J - Principal cum Professor, VMCN	9382171934	principal.vmcnpondy@vmu.edu.in
	Dr. R. Priyadharshini, Faculty I/C, Infection Prevention Control Committee	8778202457	priyadharshini.ravichandran@avmc.edu.in
	Mr Guruprakash - SAHS	9597165957	dguru2299@gmail.com
	Dr L. R. Sarath Aswath, Assistant Professor, Physiotherapy	8122031201	Sarathaswath.ramachandran@avmc.edu.in
	Mr Sathiamurthy S, Health Inspector	8754125111	Ssathiyamurthy3@gmail.com
	Mrs Hemalatha, Dietitian	6380921840	dietservices@avmc.edu.in
	Mr Asai Thambi, Delite Catering Services	9344867702	jasaithambi@delitecatering.com
Batch representatives	Mr Harish - Medical Student	8870340517	Harishnsk007@gmail.com
	Ms Lohatakshi - Medical Student	9345457636	lohathatchiprecious@gmail.com
	Ms Akalya Devi - SAHS	8903590249	akalyadevivedasundaram@gmail.com
	Ms M Sameera - SRBS	8056356142	sameerazakkariya17@gmail.com
	Ms M Kiruthika - VMCON	84386 89887	mkiruthika578@gmail.com
	Dr C. Rajkummar - BPT	9360443509	Rajkummar3000@gmail.com
Member Secretary	Dr David N J Samuel	9940840108	drsamuelnj david@avmc.edu.in

DEAN
Dr. R. MANI, M.D.,
DEAN

📍 Corporate office: New No.213, Old No.160, Poonamallee High Road (Behind Doshi Towers),
Near by kilpauk metro railway station, Kilpauk, Chennai - 600 010, Tamil Nadu, India

☎ +91 44 42989006, 42989000, 🌐 www.avmc.edu.in

Roles and Responsibilities of the Food and Hygiene Monitoring Committee**1. Routine Monitoring and Inspections**

- Conduct **regular surprise inspections** of the mess, kitchen, food storage areas, and staff hygiene.
- Check compliance with **food safety standards** and **sanitation protocols** (e.g., FSSAI norms).
- Maintain inspection **checklists and reports**.

2. Oversight of Food Quality

- Monitor the **quality, taste, and nutritional value** of the food served.
- Ensure food is cooked and stored at appropriate temperatures to avoid contamination.
- Verify expiry dates of raw materials and proper storage conditions.

3. Pest and Hygiene Control

- Monitor for signs of **pest infestation** (e.g., flies, cockroaches, rodents).
- Ensure periodic **pest control measures** are conducted and documented.
- Ensure **cleanliness of kitchen utensils, cutlery, and surfaces**.

4. Staff Hygiene Monitoring

- Ensure food handlers maintain personal hygiene (e.g., wearing gloves, hairnets, aprons).
- Check that staff are medically fit and trained in hygiene practices.

5. Feedback Collection and Redressal

- Collect **student feedback** regularly (via register, forms, or digital platforms).
- Investigate complaints regarding food quality or hygiene and take prompt action.
- Recommend improvements based on trends in complaints or observations.

6. Liaison and Reporting

- Act as a **bridge between students, the mess contractor, and the administration**.
- Submit periodic reports to the **Dean**.
- Recommend **corrective measures or penalties** in case of violations.

7. Policy Compliance and Documentation

- Ensure compliance with institutional mess policies and government food safety norms.
- Maintain proper documentation of inspections, actions taken, and contractor responses.

8. Training and Awareness

- Organize **training sessions for kitchen staff** on hygiene and food safety.
- Conduct awareness campaigns for students on mess etiquette and safe food practices.

9. Pricing of food in the food court, canteen, cafeteria etc.

- Ensure that the items supplied in the food court and canteen are optimally priced.