

Canteen

A favorite haunt of students during off hours is the spacious and well-designed canteen with a suitable aesthetic touch. The canteen has a modern kitchen with the latest appliances to provide for Indian and Chinese cuisine. The interior is tastefully crafted to provide the much needed relief and soothing environment. The college provides canteen facility to its students and teachers.

Features of Canteen

Adequate & Well-furnished Canteen with proper Ventilation

10 Nos. Square Table with 40 seating capacity

Chillers & Freezer Facilities



Facilities Provided

RO, UV Water Purifier with Water Cooler

CCTV Surveillance

Fire Extinguishers

Fully Wi-Fi Connected

Laptop & Mobile Charging Point



Types of Food

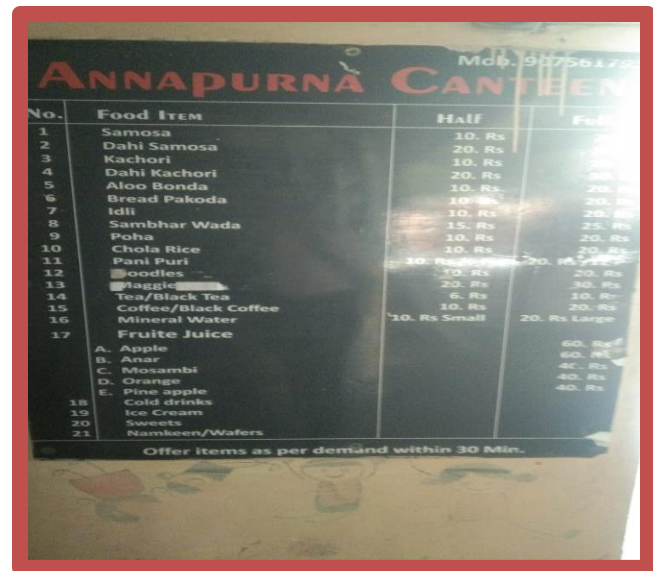
All types of Snacks (Maharashtrian, South Indian, Punjabi, and Chinese)

Juices & Beverages

Chat Centre

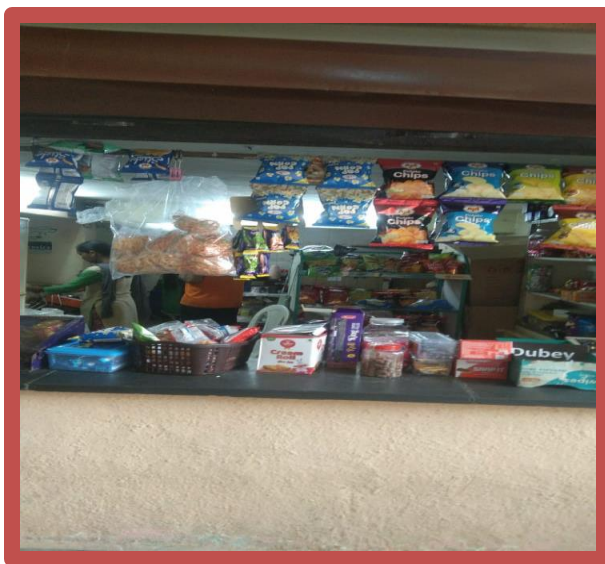
Timing of Canteen

The canteen is open 07:00 AM to 08:00PM.



No.	Food ITEM	Half	Full
1	Samosa	10. Rs	20. Rs
2	Dahi Samosa	20. Rs	40. Rs
3	Kachori	10. Rs	20. Rs
4	Dahi Kachori	20. Rs	40. Rs
5	Aloo Bonda	10. Rs	20. Rs
6	Bread Pakoda	10. Rs	20. Rs
7	Idli	10. Rs	20. Rs
8	Sambhar Wada	15. Rs	25. Rs
9	Poha	10. Rs	20. Rs
10	Chola Rice	10. Rs	20. Rs
11	Pani Puri	10. Rs	20. Rs
12	Noodles	10. Rs	20. Rs
13	Maggi	20. Rs	30. Rs
14	Tea/Black Tea	6. Rs	10. Rs
15	Coffee/Black Coffee	10. Rs	20. Rs
16	Mineral Water	10. Rs Small	20. Rs Large
17	Fruite Juice		
	A. Apple		60. Rs
	B. Anar		60. Rs
	C. Mosambi		40. Rs
	D. Orange		40. Rs
	E. Pine apple		40. Rs
18	Cold drinks		
19	Ice Cream		
20	Sweets		
21	Namkeen/Wafers		

Offer items as per demand within 30 Min.



Canteen staff ensures **nutritive value in food, cleanliness and hygiene**. The food items are provided at reasonable rates and items and rates are displayed in the canteen.

Apart from catering to students needs the canteen also provides catering on various college events and functions such as seminars conferences workshops, annual gathering sports events etc.

The Management of the Canteen is directly under the control of the College Administration. The Contractor of the Canteen is selected according to the available and suitable quotations. The menu will be planned by the assigned team of Management and instructions will be given to the Contractor. The periodical meeting will be conducted by the team of Management and Contractor in order to appraise the function of the Canteen. Liberalization of food trade, growing consumer demand, physical set up, and sanitary conditions are also discussed during the appraisal.