

## SF 5.1B8: Food specifications (residential centre)

As given in SF 5.1A1: Look and feel of training centre

### Terms and conditions:

- Meal Serving Time :-

Breakfast 07:30 – 9:30 HRS

Lunch 12:00 – 14:30 HRS

Dinner 19:30 – 23:30 HRS

Timings can be changed by the PIA in consultation with candidates but duration of service should not be reduced.

- The menu shall be displayed in the dining area as per table given below. Menu will be revised every fortnight jointly by PIA representative and candidate's representative.
- PIA shall fill the checklist of served food on daily basis.
- PIA shall be providing "Full Diet/Stomach meal" for lunch and dinner with at least one cereal unlimited.
- Meals should be cooked with freshest possible ingredients.

### Menu Specification

MENU ITEMS	
Lunch/Dinner	Dal/ Sambhar/ Rasam
	Seasonal vegetable
	Rice/ pulao
	Chappatis/Parathas/Puris
Breakfast	Continental as well as Indian foods.
	Tea/ Coffee/ Milk/ Curd or any other milk product
Note: If the local cuisine is different the same can be provided in consultation with the students instead of what is given above.	

Note –

- The meal will be provided "Full Diet/Stomach" basis for lunch and dinner with at least one cereal unlimited
- Egg should be served once a week.
- Once a week non-vegetarians should be served with mutton/Chicken/any other local non vegetarian item and vegetarians should be served special vegetarian items such as Paneer/ Mushroom/any other local special vegetarian item.

# STANDARD FORM OF SOP

## Checklist

	Breakfast	Lunch	Dinner
Monday			
Tuesday			
Wednesday			
Thursday			
Friday			
Saturday			
Sunday			