

An Initiative of



**ANDHRA CHAMBER  
OF COMMERCE**



# EAT RIGHT CAMPUS CERTIFICATION PROGRAM

**REGISTER**

Thursday

03 November, 2022

**Time : 10.00 am - 01.00 pm**

**Physical Training Session**

### Venue

**Andhra Chamber of Commerce  
Conference Hall - 1st Floor  
"Velagapudi Ramakrishna Bldg"  
New No 23, 3rd Cross Street, West CIT Nagar  
P.B.No.3368, Nandanam, Chennai - 600 035**



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<https://bit.ly/3CEUuuX>

# Eat Right Campus Certification Program

## Andhra Chamber of Commerce

Andhra Chamber of Commerce is a 94 year old Chamber of Commerce having its head quarters in Chennai with Chapters in AP, Telangana. The Chamber, in its 94 years of service to trade and industry, has consistently striven its best to promote the trade, commerce and industry of South India in particular and India in general. Chamber has multiple sub committees which host frequent initiatives for the benefit of Chamber Members and Industry at large.

Chamber's Quality & Productivity Subcommittee conducts regular initiatives related to Standards, Certifications and Regulations on multiple sectors, more so with reference to emerging sectors in the country. Objective of programs from Quality Subcommittee is to guide Trade & Business establishments to implement best business practices, Management Systems to offer Assurance on Quality & Safety to users, consumers and stakeholders at large.

## Eat Right Campus Initiative

- The 'Eat Right Campus' initiative led by FSSAI, a statutory organisation under the Ministry of Health and Family Welfare (MoHFW), aims to promote safe, healthy and sustainable food in workplace campuses across the country.
- In today's fast-paced environment, a large number of working professionals and students are spending the majority of their time at the workplace or college campus. The long working hours, classes or client meetings and short deadlines are only increasing the time spent in these places with little time left for eating healthy or exercising.
- As part of Eat Right India, the Eat Right Campus initiative has been launched for colleges, universities, institutions, workplaces, hospitals, and tea estates etc to support them to ensure safe, healthy and sustainable food for the people who spend the majority of their time in these campuses.

## Benefits of the Program

- This program can provide immense benefits to the campus and the individuals in the campus not only in terms of health but also economics.
- Safe, healthy and sustainable food in the campus would reduce the incidence of food borne illnesses, deficiency diseases and non-communicable diseases among the people in the campus. Safe Campuses result in less absenteeism and loss of working hours and greater well-being, motivation and productivity of people.
- This would also reduce the burden of healthcare costs for the workplace, institution, hospital, jail or tea estate. All these factors would ultimately result in economic benefits to the campus.
- Being recognized as an Eat Right Campus would increase the prestige and brand value of the campus, making it attractive for prospective students, employees etc.

# Eat Right Campus Certification Program

## Who can apply for the Recognition ?

- Campuses such as colleges, universities, workplaces (private organizations, government organizations, public sector undertakings -PSUs), non-government organizations, hospitals, hotels (where the hotel staff eats in a separate canteen and not the restaurants where customers are served), Anganwadi Centres, jails, tea estates, police stations, child care centres, orphanages, old age homes etc., can apply for Eat Right Campus certification.

## Program Objective

The objective of organising this program is to guide trade and business establishments which have in house canteens/kitchens, In-house pantry and food area, Outsourced Catering Establishment/Services OR Vendors within the campus that sell cooked/packed/fresh/raw food and beverage items in the campus etc, to understand the requirements of EAT RIGHT CAMPUS initiative launched by Food Safety Standards Regulator FSSAI in the country.

This program will disseminate knowledge to business establishments about the Program details, specification, criteria to obtain the Certification. Session is open for all Members and Non Members of Andhra Chamber of Commerce.

## Program Details

**Date : November 3, 2022 - Thursday**

**Time : 10 am - 1 pm**

Mode : Physical Training Session

Google Map - <https://goo.gl/maps/Sws5Hx2XFMk5XAU26>

Session will be followed by Lunch at 1 pm at the Venue.

Delegates will be issued a Certificate of Participation .

## Target Audience

HR, Quality, Safety, Regulatory Affairs, Compliances , Operations Teams & Representatives of following institutions:

- Trade , Business / Industrial Establishments
- Institutions like Universities, Colleges
- Tea Estates
- Hospitals and other Healthcare Establishments
- Other Trade and Business Establishments which have Food , Catering area, canteens (inhouse or outsourced) etc

## Delegate Registration Fee

Fee for Members of Andhra Chamber of Commerce - **Rs 600** (inclusive of GST)

Fee for Non Members of Andhra Chamber of Commerce - **Fee - Rs 750** (inclusive of GST)

### Payment Instructions :

Mode of Payment : NEFT / DD / Cheque / GPAY - 9940267991

### NEFT Payment Details :

Andhra Chamber of Commerce

Name of the bank : Indian Bank  
Branch & Address : South Usman Road Branch, T. Nagar, Chennai - 600 017  
Current Account Number : 701020952  
IFSC CODE NUMBER : IDIB000T115

## Delegate Registration Form

Interested industry and trade representatives can register themselves or nominate their employees as delegates for the above mentioned program. Link to online delegate registration form is shared below.

<https://forms.gle/oCoZ8Un2w1Maj5D79>

## Faculty

Faculty for the Program is Mr V.Premkumar who is the founder and MD of Jayvin Management Systems and Solutions.

Prem is a Management Systems Practitioner by Profession and a Registered and Principal Consultant with NBQP for FSMS (Food Safety Management Systems) .

Proven experience in implementing GFSI standards in various Food industries and completed 650 organizations and 1000+ man-days of training in various discipline. Also Qualified Lead (Third Party) Auditor in various standards like BRCGS - Food, Packaging, FSSC 22000, ISO 9001, etc.

