



# PRAKHAR SETHI

Secretary of Food Affairs Candidate

## About Me

Hey! I'm Prakhar Sethi, a third-year CSE major, and to me, food is more than just fuel; it's an experience. It's the 3 AM chai runs during all-nighters, the birthday celebrations at AnB, and those much-needed lunches at the DH after a brutal morning of classes. Food isn't just about eating; it's about the memories we create around it.

That's why I've been actively working with the Food Committee since my first year to help improve the dining experience and make it something students genuinely look forward to. Since then I've gained a deep understanding of the nuances of our university's food operations from menu planning and vendor negotiations to quality control and student feedback management.

I ran for Secretary earlier this academic year too, driven by the same goal I have now: to keep improving the food situation at campus in any way possible.

As Secretary, I'll handle the meetings and deadlines, but never at the cost of the student in me, the one who checks the menu on Monday morning hoping it won't ruin my week. I understand what good food means to all of us, and I'm committed to making it better.

## Experience

- **Associate** Food Committee member in my first semester, **Core member** since the second semester
- Attended **several Quality Checks** for the food outlets on campus
- Gone for **"Food tastings"** regularly as an associate to ensure that the quality of food is up to the mark
- Checked the menu for the upcoming weeks, and made changes in case of any discrepancies, by approaching the Sodexo Manager
- Been a regular participant and contributor in the Food Affairs Committee meetings, and attended pivotal meetings involving the **admin** as well

## Agenda

- Create a Whatsapp channel/group for **regular polls** regarding food options to gauge the general opinions of the student body
- **Improve the menu** for special meals, involving snack bars and food items differing from the usual menu
- Make salad available in Ala Carte
- **Decrease the price** of non-veg meals for multiple servings
- Ensure that another **major dish** is available on the days with cereal, during breakfast
- Make **special snacks** (like Fish Fry) in Ala Carte a more regular event, with a focus on both vegetarian and non-vegetarian options
- Conduct and supervise **regular quality checks** and food tastings
- Constantly stay engaged with the student body to ensure that **quality, variety and hygiene** of food on campus is always optimal

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