

**Income status of canteen owner of Assam University, Silchar: an empirical study****Dr. Sanjay Sinha**

**Abstract:** *in present society income of a person determines the social status of an individual. Income is also determines the standard of living of a person. Health and wellbeing of an individual largely depends on income of a person. To fulfill all the basic needs an individual must have a minimum income. The present study aims to analyze the income status of the canteen owners of Assam University as well as social status like education etc. the data collected in this study are primary data from the canteen owners of Assam University Campus. Descriptive statistics has been applied to analyze the data. Important findings are 1. the average daily sale (revenue) of canteens in Assam University is 2350. 2. The average daily cost of the canteens in Assam University is 1270. 3. The average daily profit of the canteens in Assam University is 1080.*

**Key words:** *Income, Education, Basic needs, Profit.*

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**Introduction:** Unhealthy food and drinks are the main risk factors that contribute to undernourished children worldwide. It is one big problem that the world is facing today is the perception of either food intake as a source of nutrients or ailments. The definition of a canteen is a store, place, room or building where healthy food and drinks is provided in a military camp, college or other organization at affordable price. It is also be a small container for holding drinking liquids. A cafeteria in school/ college/university where all the kids go to eat is an example of a canteen. At the canteen we can buy little things like chips, chocolate and many other things.

In an academic institution, the canteen is the main source of meals for learners and workers inside its premises. It is responsible for the healthy eating behaviors among students. Hence, it is expected that the food choices of the students could make a significant contribution to their health. . Canteen is an important part of the logistics of universities. It provides catering services for university students to ensure their healthy growth. Every college/university has a canteen. It is a popular place with students and professors. This is the most crowded place. Students came here during the free periods and take tea and other things. Currently, most

school/college/university canteens face common problems with students' eating habits. With the increasing number of health problems nowadays, school/college should be serious about promoting a healthy environment since students stay longer at college/university and buy food at canteens. Food categorizations must be considered to ensure that the food available in the school /college/university canteen is healthy. Specifically, the red category includes food that is not recommended; the yellow category is food that can be sold once or twice a week; while the green category covers food that should always be available in the canteen. These food classifications are meticulously identified by DepEd and other expert health personnel to strongly promote students eating healthy meals. Indeed, exposing them to healthy food is essential in maintaining a sound mind and body that is fundamental in their academic endeavor.

The canteen is a place, room or building in a building that facilities sales of healthy food and drink services for users and visitors at affordable prices. Meanwhile, the definition of canteen according to the big Indonesian dictionary is a room that is used to be a place to sell drinks and food {at school/office / university and so on}. At the canteen, you can buy little things like chips, cold drinks etc. A canteen is like a convenience store. A canteen must fulfill procedures on how to process and maintain cleanliness canteen. Food and drink available in the canteen must be clean, lawful and healthy. The types of food and drinks available must meet at least 4 healthy 5 perfect.

The principle of affordability where food and drinks are sold at affordable prices by pocket money of students with various economic backgrounds. Then the principle of education which means that it is not much oriented towards profit or looking for profit. After the principle of pre-education, namely the cooperative principle where the canteen cannot determined the price of one party only, on the other hand, students are not allowed to offer unilateral prices which can cause the canteen to lose. Furthermore the principle of health which means that food and drink sold must be guaranteed hygiene and health so that they can support student learning activities.

A canteen can be run by a company, associated or an individual. They need to obtain permission from the premises owner to run their business. The parties/ contractors should have valid Trade License for running of the canteen. The contractor should have 5 years



experienced in the catering business, out of which at least 3 years experience should be in running the canteen of a reputed organization, preferably a Govt.

In any college/ university, the canteen holds a very important place. This is the place which is important not only the food but for making some of the best memories of college/university life. As many student come from distant places, it is essential for students to have nutritious food and 2refreshment at affordable prices so as to participate in the daily academic activities actively. The specific items sold in a canteen can vary depending on the preferences of the students and staff, but generally, university canteens offer a range of food and beverage options. Eating at canteens are saving eating cost because the food of the canteen are not expensive, thus eating cost can be saved. Besides, eating at canteen is also time saved because they are usually located nearby the study buildings. Furthermore, there are several food options for you to select.

But, on the other hand, sometimes there are low quality of food in the canteens which may lead students to both long term and short term illness. Not only the food but the canteens are crowded. Sometimes there are no available tables and chairs for students for the lunch.

There are many students /teaching stuff/non-teaching stuff coming to the university from various places. Many students/other members go to the canteen and take breakfast/lunch. The aim of this study is to find out what the average income of the canteen owner of Assam University.

**Study area:** Assam university is a collegiate public university located at Dorgakuna near Irongmara about 20/23 km from Silchar , Assam, India. It was founded in the year 1994 by the provisions of an act enacted by the Parliament in India. The university has 16 schools which offer humanities, languages, environmental sciences, life sciences, social sciences, law, technology and management studies. There are 42 departments under these 16 schools the five district under the jurisdiction of Assam University have 73 under graduate college as on 31 March 2020. Assam University is an institutional signatory to the Global University Networkfor innovation (GUNI) Bareelona and United Nations Global Compact (UNGC) for its commitment to educational social responsibilities. Assam University provides various facilities like hostels for boys and girls in campus, infrastructure library, canteens, transport services, sports infrastructure, gym etc.

The university is located at hilly area with greenery scenario. There are 16/17 canteens (approximately) in the university which provides healthy, nutritious and hygienic foods to the students / professors of the university at affordable prices. In university the canteen serves the students in 14 different place and Departments. There are so many food items available in the university canteens include: tea, coffee, rice, Paratha, Chowmin, pastries, sandwiches, snacks, soft drinks etc. The canteens are open on working days from 10.00 am to 07.00pm.

### Methodology:

- I. **Coverage:** The analytical part of the present study is based on primary data. The unit of the study is canteens of Assam University since this study is focused on canteen owner's income. Its target group of population is canteen owners of Assam University. The universe of the study comprises of all the canteen owners of Assam University.
- II. **Sample size:** A purposive sampling technique has been applied to collect samples. The population of the study is all the 16 canteens of University, Silchar, a total of 10 canteens has been visited for collecting necessary data out of 16 canteens in the campus.
- III. **Data Collection:** Data is collected through a pre-tested structured schedule by adopting interview method. The schedule contains a wide range of information's about the canteen owners such as educational qualification, age, daily expenditure of the canteen, items sold in the canteen, family size, average daily cost in terms of Rupees and average daily sales in Rupees etc.
- IV. **Data analysis:** Data analysis part is carried out by applying statistical tables, diagrams etc.

### Objective

The main objectives of this study are-

- ❧ To find out the daily average cost of the canteen.
- ❧ To find out the average daily revenue (Sale) of the canteen.
- ❧ To find out the average daily profit of the canteen.



## Literature review

Sears (2009: 117), the college canteen is a service provided by the college for the benefits of students and staff. The college canteen sells food and drinks that are healthful, nutritional and tasty. It is a valid business enterprise and is operated according to good, ethical business practices committed to holistic education; therefore the whole life of every student is of concern to the college canteen which include students' physical wellbeing as much as their spiritual growth and intellectual development. All operations of the college canteen reflect its values and vision. The canteen is an important part of the school's life and such as, its management and operations need to also reflect the college aims and mission. The canteen of the college must always consider the different needs of the students and also the cultures where they came from. Some students and even other non-students clients might not eat pork as their religion and cultural values may dictate. Some might not eat fish that has no scales and other might not eat beef. These are some of the considerations that, no matter how good the services may be and how tasty and nutritious the foods are, would make this foods unfit to the likes and choices of the students.

Johannes (2013: 39) discussed that school canteens should provide cheap, sanitary, nutritious food such as fresh milk, fresh fruits and fresh drinks, boiled root crops, high calorie indigenous recipes to undergo training for food handlers, obtain a certificate of good health from the municipal health department and observe hygiene. Operational practices that will be to the welfare of the students, teachers and to the school as a whole as well as any violation of the prevision of the Memorandum of Agreement and the operational management guidelines should be considered as grounds for the return of the canteen operation to the school.

DepEd (2013) , only nutrient-rich foods such as root crops, noodles, rice and corn products in native preparation, fruits and vegetables in season, the fortified food products labeled rich in protein, energy, vitamins and minerals shall be sold in the school canteens. Beverages shall include milk, shakes and juices prepared from fruits and vegetables in season.

The sales of carbonate drinks, sugar based synthetic or artificially flavored juices, junk foods and any food product that don't bear the *Sangkap Pinoy* seal and/or did not pass the BFAD approval is prohibited

Iodized salt shall be used, in controlled quantity, in the preparation of cooked foods to ensure that iodine requirement of the clientele shall be met and to eliminate iodine deficiency disorders. The use of monosodium glutamate (vestin ) shall be regulated.

A reasonable markup price for all merchandise in the canteen shall be allowed, provided that the selling retail price does not exceed the prevailing prices in the locality.

**Result and discussion**

This section comprises the tabular and diagrammatic representation of the data collected with detail analysis

**TABLE 1: Educational qualification of the canteen owner**

Qualification of the owner	Number of the canteen owner
5 <sup>th</sup> passed	1
8 <sup>th</sup> passed	1
9 <sup>th</sup> passed	4
10 <sup>th</sup> passed	3
12 <sup>th</sup> passed	1
Average education in years	8.8

Source: field survey

Table-1 shows the qualification of the canteen owners and the number of the canteen owner of Assam University. Out of 10 canteens owners 4 owners has been found class 9<sup>th</sup> passed. 3 owners are found matriculate; only 1 canteen owner is found who has passed class12. Only 1 respondent has found class 5 passed and remaining 1 respondent is found class 8 passed. The overall average education in years is 8.8.

**TABLE: 2\_Family size of the canteen owner**

Family size	Number of the family
3	3
4	5
5	1
6	1
Average Family Size	4.5

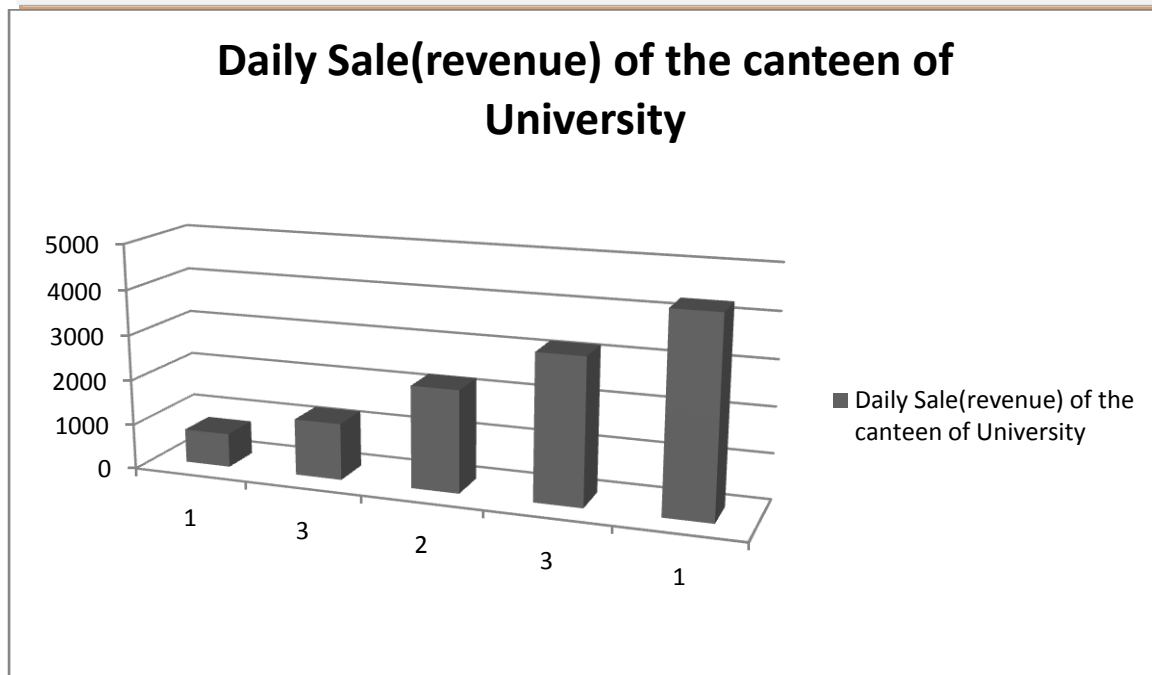
Source : field survey

Table 2 represents the family size of the canteen owner of university and the number of the family of the canteen owner. Out of 10 number families 3 families has 3 member, 5 families has 4 members, 1 family have 5 members and 1 number of family have 6 members. The average family size is 4.5.

**TABLE 3: Daily sale (Revenue) of the canteen of university**

Daily sale	Number of the canteen
750	1
1250	3
2250	2
3200	3
4300	1
Average Daily Sale in Rs=2350	

Source: field survey



**Fig 1: Daily sale of the canteen of university**

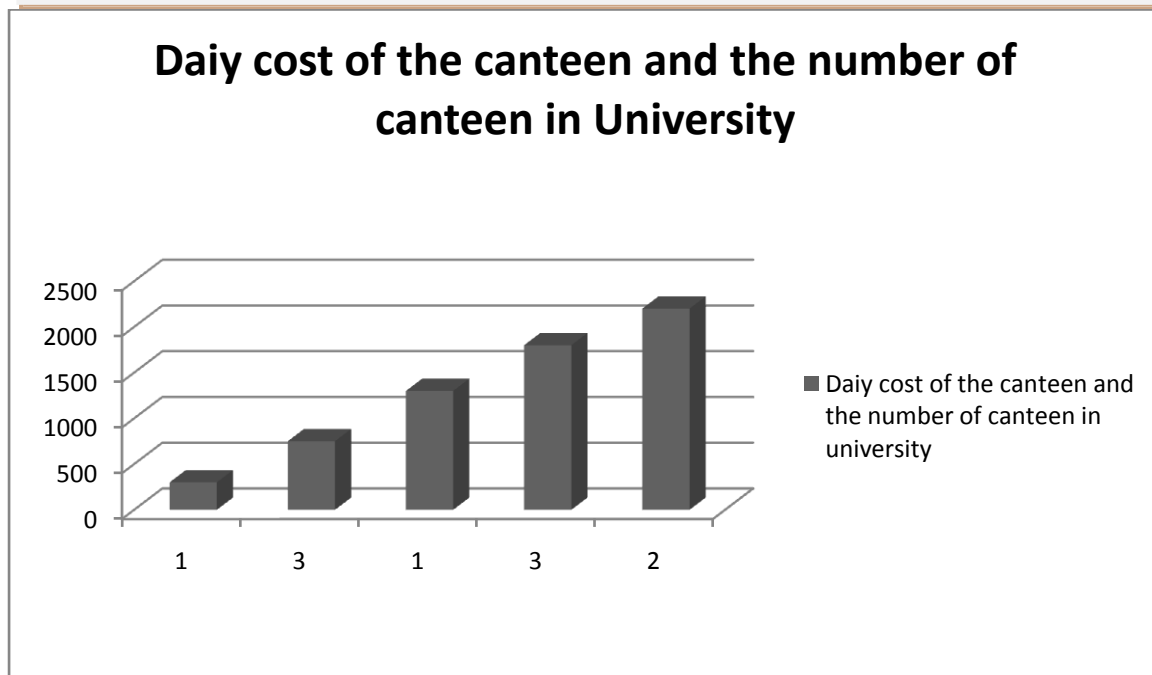
Table 3 and Fig 1, shows the daily sales of the canteen and the number of canteen in university. Out of 10 numbers of canteens it was seen that only 1 canteen sale 750 rupees in a day. 3 canteen sale 1250 rupees in a day, 2 canteen sale 2250 rupee per day, 3 canteens sale 3200 rupees per day and 1 canteen sale 4300 rupees per day. The average daily sale is 2350 rupees.

**TABLE: 4 Daily cost of the canteen of university**

Daily cost	Number of the canteen
300	1
750	3
1300	1
1800	3
2200	2
Daily Average Cost of the canteens=1270	

Source: field survey





**Fig 2: Daily cost of the canteen of Assam University**

Table 4 and Fig 2, shows the daily cost of the canteen and the number of the canteen. It was seen that Out of 10 canteens daily cost of the 1 canteens was 300 rupees, similarly , daily cost of the 3 canteens were 750, 1 canteen was 1300 , 3 canteens are 1800 and 2 canteens are 2200 rupees per day. The average daily cost was 1270 rupees.

**TABLE: 5 Average daily profit of the canteen of University**

Average Daily Revenue of the canteens in Rs	Average daily Cost of the canteens	Average Daily profit of the canteens in Rs
2350	1270	1080

Source: field survey



**Fig 3: Average daily profit of the university**

Table 5 and Fig 3, it shows the average daily profit in rupees. The difference between average daily revenue and average daily cost we find the average daily profit. The average daily profit of 10 canteens is 1080 rupees.

**TABLE: 6\_ Total numbers of employees working in the canteen**

Total number of employees working	Number of the canteens
1	3n
2	2n
3	2n
4	1n
5	2n
Average number of Employs working	3

Source: field survey

Table 6, it shows the total number of workers working in the canteen in university and the number of canteen. Out of 10 canteens Only 1 worker working in the 3 canteens, 2 numbers of workers working in the 2 canteens. 3 numbers of workers working in 2 canteens, 4

numbers of workers working in 1 canteen and the 5 numbers of workers working in the 2 canteens. The average number of employs working is 3.

### **Important findings**

Following are the important findings of the study –

- ∞ The average daily sale (revenue) of canteens in Assam University is 2350.
- ∞ The average daily cost of the canteens in Assam University is 1270.
- ∞ The average daily profit of the canteens in Assam University is 1080.

### **Conclusion**

A canteen is primarily responsible for serving nutritious for serving nutritious and hygienic food to the students and staff. It also serves meals to the students residing in the campus. Most of the university canteens owners are in legal age and are males. The present study is an attempt to examine the income of the canteen owners in Assam University. From the above study I found that the daily average sale of the canteens is Rs. 2350, daily cost of the canteens are Rs. 1270 and the daily average profit of the canteens are Rs1080. There are lots of employees working in the canteens. The study also highlighted the level of education of canteen owners. In the entire study the economic status of the canteen owners has been thoroughly studied through primary data.

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