**Food Stall Guidelines**

**Guidelines for food stall Operators**

1. Food items must be crafted from traditional, organic, and millet-based ingredients
2. Ensuring hygienic preparation and maintaining high-quality standards are imperative
3. Strict prohibition of the use of plastics in both food preparation and serving
4. No promotion of reusing oil, vanaspati, or palm oil in any food items
5. Set nominal rates for food products to accommodate the budget of school and college students
6. Provide the menu and price list at least 15 days prior to the event
7. Stall owners are responsible for arranging their water supply; the organizer will not provide water facilities.
8. Encourage the sale of raw organic and traditional food products in your stalls.
9. Accept both cash and online payments (Gpay, Phonepay, Paytm) for customer convenience.
10. Food tokens for volunteers will be managed by the Cancer Institute program coordinators.

**Provisions by the program organizers**

1. Stall size: 10\*10 with an Arabian hut setup.
2. Provided items: 2 tables, 2 chairs, 2 electric points
3. Printed name board with pricing will be supplied by the organizers.
4. All materials provided by the organizers must be surrendered at the end of the event day
5. All participating stalls will receive a certificate, and the "Best Food Stall" will be awarded based on visitor voting during the valedictory function

**General Information**

1. Expecting over 2000 participants daily
2. Participants, volunteers, and contributors are expected to refrain from activities contradicting the event's values, such as the use of tobacco or alcohol on the venue.
3. The organizing committee is not liable for any loss of personal items or stall materials
4. A food stall committee will regularly monitor stalls, and deviations from guidelines may result in rejection