

Job Title: Nutritionist, Dining, Campus Administration
Reports to: To be decided
Location: Ashoka University Campus, Sonipat
Experience (in years): 10-12 years in food and nutrition domains
Nature of work: Full-Time

About Ashoka University:

Ashoka University is India's premier interdisciplinary teaching and research university, an institution that has become a beacon of academic excellence in the less than 10 years since its inception. At Ashoka, we encourage you to embrace change, learn and grow continuously, and strive for excellence in what you do.

As part of our thriving and committed workforce, you will:

Be Mission-Driven: Champion interdisciplinary learning, innovative pedagogy, and academic rigor to transform Indian higher education.

Think Strategically: Collaborate with other innovative colleagues to shape the future of higher education through strategic planning and a forward-thinking approach.

Act Authentically: Embrace authenticity and integrity, fostering an inclusive and supportive environment where every voice is valued.

Take Accountability: Own your work and drive positive change, as an individual seeking to make a meaningful contribution.

Build Collaboration: Experience the power of teamwork and diverse perspectives, working collectively towards our shared goals.

Deliver Excellence: Strive for high quality in all aspects, upholding the highest standards of academic excellence, student support, and professional development opportunities.

At Ashoka University, we are on a mission to redefine higher education and create a remarkable space where innovation and collaboration thrives. As a **pioneering force in interdisciplinary learning**, we **continually grow and adapt** to stay at the forefront of educational excellence with emphasis on inclusivity and equal opportunity. Our philosophy revolves around **care, well-being, and connection**, which are deeply embedded in everything we do.

When you join our community, you become part of an extraordinary journey in which you can enhance your potential and make a meaningful impact.

About: Campus Administration

The Campus Administration Team at Ashoka University is driven to efficiently manage and oversee all aspects of campus infrastructure facilities and services. This includes handling dining facilities, transportation services, housing accommodations, maintenance, and repair operations, as well as horticulture services. Our goal is to create a hygienic, safe, and well-maintained environment for the entire Ashoka community.

Role and Responsibilities:

As our Nutritionist, you will be a champion for student and staff health and wellness. You will collaborate with the dining team to design and implement diverse, sustainable, and culturally sensitive dining options, ensuring they meet the nutritional needs and preferences of our diverse population. You will also develop innovative and engaging resources to educate the Ashoka community on healthy eating habits and empower them to make informed choices.

- Design meal plans and engage with the chef to design menus for students, staff, faculty, and guests.
- Partner with the dining team to review and recommend healthy, sustainable, and culturally sensitive meal options.
- Contribute to menu development and recipe creation by proposing nutritious and appealing dishes that cater to diverse dietary needs and preferences.
- Develop and implement comprehensive nutrition education and awareness programs targeting young adults.
- Conduct individual consultations to address specific dietary needs and concerns of students, including

allergies, intolerances, and other dietary restrictions.

- Stay current on the latest research and trends in the field of nutrition and young adult health.
- Collaborate with other support services (e.g., healthcare, counseling) to provide a holistic approach to well-being.
- Develop and maintain informative resources on various nutritional topics and healthy eating habits.
- Advocate for sustainable and ethical sourcing practices within the dining program.

Qualifications and Skills Required:

- Master's degree in nutrition and dietetics or a related field.
- Minimum of 10 years of experience in the field of nutrition, with a proven track record of working successfully with young adults.
- Demonstrated experience in collaborating with food service teams to develop healthy and appealing menus.
- Strong understanding of food and nutrition principles, including macronutrients, micronutrients, dietary patterns, and their impact on student health.
- Excellent communication, interpersonal, and presentation skills with the ability to engage and empower.
- Passionate about promoting healthy eating habits and fostering positive behavior change.
- Ability to work independently and collaboratively within a team environment.
- Demonstrated knowledge of current trends and health factors.