

S.S.T College of Arts & Commerce Affiliated to University of Mumbai

SSTIAN INNOVATION & BUSINESS INCUBATION CENTRE (SIBIC)

2018-19



ACTIVITIES CONDUCTED IN 2018-19

SR.NO	NAME OF THE ACTIVITY	DATE OF EVENT	NO.OF PARTICIPANT S
1	Inauguration of SIBIC	06/09/2018	30
2	Handmade Craft Activity	10/10/2018	13
3	Business Model Competition	24/01/2019	19
4	Workshop On Cake Making	05/03/2019	15



Summary Report on Inauguration of SIBIC

The inaugural ceremony of Innovation and Business Incubation Centre was held on September 6, 2018 in the library of the S.S.T. College of Arts and Commerce. This step towards establishing a student skill was encouraged by Principal Dr. J. C. Purswani, Dr. Khushboo Purswani (IQAC Co-ordinator), Dr. Santosh Karmani (Vice-Principal), Heads of all departments, faculty members, and college staff. The dignitaries were greeted warmly at the start of the inaugural ceremony. Following the introduction, all dignitaries illuminated the lamp in front of the statue of Goddess Saraswati, which was followed by the felicitation of all dignitaries.

Asst. Prof Varsha Sawlani, the Coordinator of the Innovation and Business Incubation Centre, inspired the students' intellectual thinking and made them aware of the creative activities that can be planned through the cell. She has also inspired them to contribute to nation building as technology leaders by planning a few community services.

Dr. J. C. Purswani, Principal, initiated the thought process of all students present and delivered a speech on the importance of entrepreneurship. He also encouraged students to use the platform to be creative in all aspects. Along with the inauguration ceremony, the students displayed a business model exhibition, with 37 models presented by students.

Asst. Prof. Padma Deshpande proposed a vote of thanks to all of the dignitaries on the dais, as well as all of the faculty and students in attendance. At 12:30 p.m., the ceremony concluded with the national anthem. The overall process of SIBIC's inauguration ceremony was organised by student coordinators.



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WEDDING EVENT PLANNER MODEL MADE BY STUDENT



FOOD PROCESSOR MODEL



SMART CITY MODEL



Summary Report on Handcraft Activity

OBJECTIVES OF THE EVENT:

- 1. To cherish and value the local art form and cultural tradition.
- 2. Help them explore their hidden talents and discover new areas of interest

OUTCOMES:

- 1. Students stimulates creativity and the imagination.
- 2. Student's encourages communication and socialization

Handloom activities were held at the S.S.T. College of Arts and Commerce, by Innovation and Business Incubation Centre providing students with hands-on experience in broadening their horizons and creating something new. The main goal of this activity was to preserve and value local art forms and cultural traditions. Students from various classes had participated with vigour and enthusiasm to learn skills, gain insights, and gain experiences that would help them grow and excel in their lives. Students contributed numerous innovations. In total, 13 students participated and demonstrated their talent.

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Students weaving beautiful designs on cloth



Neckline designs Designed BY Students



Summary Report on Business Model Idea Competition

OBJECTIVES OF THE EVENT:

1. To provide students with suggestions on entrepreneurship advancement and current corporate trends.

2. To gain confidence and enjoyment from involvement in the dynamic management Culture.

3. To achieve best practice in the development of corporate gathering.

OUTCOMES:

1. Students demonstrated their ideas on multiple scales by creating and developing new ventures.

2. Student's entrepreneurial essence & skills were fostered.

3. Students gained theoretical and practical knowledge.

The Incubation Cell at S.S.T.College of Arts and Commerce organised a Business model Competition on 24^{TH} January 2021 in the college premises. The competition's overall purpose was to encourage students to consider entrepreneurship as a career option and to foster an innovative and imaginative spirit. The competition was open to all college students from all disciplines. The students presented their ideas along with the marketing strategy, financial viability and market opportunity.



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MASK INDUSTRY MODEL

EGGS FARM BUSINESS MODEL



STUDENTS MAKE BROOM MODELS



Summary Report on Workshop on cake Baking and Decoration

OBJECTIVES OF THE EVENT:

- > Identify ingredients and their functions
- Accurately determine doneness
- > Construct several layered cake with different types of fillings
- > Identify different types of icings that can be used for different types of cakes.
- > Understanding needs of a customer.

OUTCOMES:

- Storing and planning of daily production of product.
- Produced large volume of product and sell to public.
- > Use baker's scales and specialized pastry tools and ingredients
- > Work with various forms of raw ingredients in making a finished cake
- ▶ Learn proper shelf life of an item and how to work ahead
- > Develop professional skills and safe work habits.

Innovation and Business Incubation Centre organized workshop on "Cake Baking and Decoration" was held on 05/03/2019at S.S.T.College of arts and Commerce. The workshop was inaugurated by Dr. Khushboo purswani vice- Principal of the college. In his inaugural speech, Dr. Khushboo purswani acknowledged that baking cakes is a skill which is in great demand in the contemporary scenario. She congratulated Innovation and Business Incubation Centre for taking such a crucial initiative for the students. Fifteen participants from College participated in the workshop. Divya Dayare, a Student of College and a cake enthusiast entrepreneur were invited as the Resource Persons.

The session showed the participants, how to bake a cake in a cost effective manner from simple ingredients. The recipe was given to them along with a demonstration of the tools required, icing with nozzles and the variety of icing and layering in which the students had a hands-on experience. The second session included cake construction, soaking, layering, coating and finishing cakes with frostings, making flowers using fondant etc. The workshop was concluded with a vote of thanks by the organizers.







STUDENTS ATTENDING SESSION



Resource Person Informing About Ingredents



CAKE BAKING AND DECORATION BY STUDENTS