

Affiliated to University of Mumbai

SSTIAN INNOVATION & BUSINESS INCUBATION CENTRE (SIBIC)

2019-20









ACTIVITIES CONDUCTED IN 2019-20

SR.NO	NAME OF THE ACTIVITY	DATE OF THE ACTIVITY	NO OF STUDENTS PARTICIPANTS
1	Cooking Without fire	06/08/2019	19
2	Workshop on Best out of waste	07/08/2019	37
3	Mehndi Making Activity	25/09/2019	15
4	Diya selling activity	10/10/2019	18
5	Fun Fair Exhibition	13/01/2020	32
6	Workshop on Hairstyles	08/04/2020	23









Summary Report on Cooking Without Fire

OBJECTIVES OF THE EVENT:

- 1. To provide a platform for students to showcase their talent and explore new areas of interest.
- 2. To create awareness about the nutritional value of food cooked without fire.

OUTCOMES:

- 1. This encourages children's creativity, thinking and problem solving skills
- 2. Students improve their knowledge of basic skills like measuring, counting and following the instructions.

"Cooking is like painting or writing a song. Just as there are only so many notes or colours, there are only so many flavours—it's how you combine them that sets you apart."

To make students aware of this actuality and to give them hands-on experience with selfmanagement and cooking skills The Incubation Cell at S.S.T.College of Arts and Commerce hosted a Cooking without Fire Competition for all students on 6th August 2109 in room no.208.

Cooking enthusiasts went above and beyond to serve a wide variety of dishes at the competition. Participants were required to prepare dishes without the use of any heat or prepared ingredients. There were 15 teams in total. Each team had four members. In this event students make Cake, without fire, Chana chaat masala, jhalmuri, chips chaat etc It was a great opportunity for the students to identify and promote their outstanding talent in a variety of ways. The competition was a mix of knowledge and entertainment that helped students understand the importance of energy conservation. Students took part with confidence and spoke to the judges about the various health benefits of the dishes prepared by them.



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STUDENTS IN PREPARATION **PROCESS**



STUDENTS PLATTING THE CAKE MADE OUT OF BREAD



CAKE WITHOUT FIRE







Summary Report on Workshop on Best out of waste

OBJECTIVES OF THE EVENT:

- 1. To promote our folk arts and make students aware about the importance of culture.
- 2. To make students understand the origin of clothing.
- 3. To impart knowledge of clothing communication and fashion expression.

OUTCOMES OF THE EVENT:

- 1. Students will get basic insight of psychological aspects of clothing and fashion.
- 2. With the acquired knowledge students will be able to identify different kinds of fabrics –composition, weave etc.

Innovation and Business Incubation Centre of S. S. T. College of arts and commerce organized a workshop on the day of National Handloom Day for the students of best out of waste activity on 7th August 19. The objective of the activity was to generate awareness about the importance of the handloom industry and its contribution to Socio- Economic Development among students. The resource person for the event is MR. Rajesh Rao. It was an enriching and creative session for the students. The programme ensures that the students are aware of different production processes of handloom fabric, possibilities of new product developments, market potential and entrepreneurial opportunities. The students learnt new concepts of how to reuse waste materials for hand loom purposes. The interactive session helps to understand the importance of weavers, traders, retailers, customers of handlooms etc. At the end of the session students learnt how to use waste paper and cloth for different purposes.



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RESOURCE PERSON TEACHING TO STUDENT EMBRIODARY **DESIGN**

STUDENTS ATTENDING **WORKSHOP**









Summary Report on Mehndi Making Activity

OBJECTIVES OF THE EVENT:

- 1. To appreciate and value local art forms and cultural traditions.
- 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

Mehndi making activities were held on 25th September 2019 in the Room No. 11 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. The students enthusiastically participated in the competitions and presented their talent on both the disciples. Students contributed numerous innovations in mehndi by using herbal products. In this activity total, 17 students participated and demonstrated their talent. Each participant was excited and filled with zest during the competition.

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MEHNDI CONE AND PASTE MADE BY STUDENTS







Summary Report on Diya Selling Activity

OBJECTIVES OF THE EVENT:

- 1. To develop Entrepreneurs.
- 2. To give a real experience of starting a business unit.
- 3. To make the students self-employed.

OUTCOMES:

- 1. Students stimulates creativity and the imagination.
- 2. Students gained theoretical and practical knowledge.
- 3. Students demonstrated their ideas on multiple scales by creating and developing new ventures.

Innovation and Business Incubation Centre of S. S. T. College of arts and commerce organized Diya selling activity on 10th October, 2019 in college campus. The main objective of this activity is to develop entrepreneurs.

Diya's of various sizes and shapes were painted and decorated by participants. Everyone was in a festive mood and enjoyed it to the fullest. Students also showcased the spirit of Diwali through their innovative talents. Various stalls were prepared by students of College in which they put up decorated Diya's. The students enjoyed Diwali shopping in the college by buying and selling each other items. Students took part in this competition with great enthusiasm. Dr. J.C. Purswani said that the sale of products in exhibitions like this boosts the morale of Students on one hand and inspires them to become successful entrepreneurs of tomorrow on the other hand.



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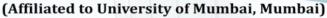
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STUDENTS SELLING **DIYA TO PROFESSOR**



STUDENTS PACKING DIYA'S FOR SELLING PURPOSE









Summary Report on Fun Fair Activity

OBJECTIVES OF THE EVENT:

- To develop the skills and talents of aspiring chefs and service personnel of the future.
- ➤ Help them explore their hidden talents and discover new areas of interest

OUTCOMES:

- Apply entrepreneurial skills to the operation and administration of a food industry business.
- > Develop professional skills and safe work habits.

On 13th January2020, the Innovation and Business Incubation Centre hosted a food festival (Fun Fair) on the college campus. This activity was attended by approximately 32 students. The students used creative ideas to create the atmosphere and ambience of our Indian culture. All of the guests enjoyed the food and praised the students' efforts and hard work. This taught the students teamwork, collaboration, and creativity. It was an excellent opportunity for the student organisers to gain entrepreneurial skills.

This taught the students teamwork, collaboration, and creativity. The competition's goal was to teach students how to be good entrepreneurs in the future. Every stall did well, and the students put in a lot of effort for the festival.



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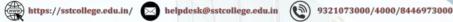
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STUDENTS VISITED TO FRUIT SALAD COUNTER



STAFF VISITED TO CHINESE **STALL**







Summary Report on Workshop on Hairstyles that make heads turn

OBJECTIVES OF THE EVENT:

- Produce a capable & skilful workforce as required by the prevailing market demands.
- > Gain fundamental knowledge of hair design through hands-on learning in current hairstyling.
- Work closely with industry employers to learn innovative technical skills and styling trends.

OUTCOMES:

- Apply entrepreneurial skills to the operation and administration of a hair stylist business.
- ➤ Identify and apply discipline-specific practices that contribute to the local and global community through social responsibility, economic commitment and environmental stewardship.

Innovation and Business Incubation Centre organized a workshop on "Hairstyles that make heads turn" was held on 8th April, 2020 at S.S.T. College of Arts and Commerce. The workshop was inaugurated by Dr. Khushboo purswani vice- Principal of the college. In her inaugural speech, Dr. Khushboo Purswani acknowledged that BEAUTICIAN is a skill which is in great demand in the contemporary scenario. . 23 participants from College participated in the workshop. Dipika Chatri, a Student of College and a beautician enthusiast entrepreneur were invited as the Resource Persons.

The session showed the participants how to make Different hairstyles such as traditional wear, party wear, bridal wear, casual wear, French roll, Macrame knot, birds nest and so on were seen at the event. Hair clips, barrettes, scrunches, butterfly clips, and flowers were used innovatively to produce the interesting hairdos. This workshop imbibed creativity the students and made them future-ready to be life- long learners.



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RESOURCE PERSON GIVING **DEMO ABOUT DIFFERENT HAIRSTYLES**



STUDENTS ATTENDING WORKSHOP