

### S.S.J College of Arts & Conmerce Affiliated to University of Mumbai

## SSTIAN INNOVATION & BUSINESS INCUBATION CENTRE (SIBIC)

# 2022-23



#### ACTIVITIES CONDUCTED IN 2022-23

SR.NO	NAME OF THE ACTIVITY	DATE OF THE ACTIVITY	NO OF STUDENTS PARTICIPANTS
1	Modak Making Competition	26 <sup>th</sup> September 2023	17
2	Tilgud Making Competition	14 <sup>th</sup> January2023	10
3	Toran Selling On the Occasion of Diwali	10 <sup>th</sup> November 2023	5
4	<b>Confectionery Court</b>	28 <sup>th</sup> February2023	20
5	Swayam Se Udyam	21 <sup>st</sup> March,2023	35



Summary Report on Modak Making Competition

#### **OBJECTIVES OF THE EVENT:**

- 1. To enhance students' culinary skills and creativity.
- 2. To encourage collaboration and teamwork among participants.

#### **OUTCOMES:**

- The competition fostered a deeper understanding and appreciation of Indian culinary heritage, particularly the significance of modaks in festivals like Ganesh Chaturthi. Participants learned about the cultural importance of traditional sweets and the rituals associated with their preparation and consumption
- 2. Students showcased their creativity by experimenting with innovative modak recipes and presentations. They explored new flavour combinations, fillings, and decorative techniques, demonstrating their ability to think outside the box while staying rooted in tradition.

SST College of Arts and Commerce, Incubation Cell organised Modak Making Competition On 26<sup>th</sup> September2022, in the college Campus on the Occasion Of Ganesh Festival. The event aimed to celebrate traditional culinary skills, encourage creativity, and promote cultural heritage among students. The competition saw enthusiastic participation from students across various class. There were 10 teams, each consisting of 3-4 students. Both students and teachers were actively involved, either as participants or supporters. A panel of esteemed judges, including professional chefs and culinary teachers, evaluated the entries. They were impressed by the students' culinary skills and creativity. While the judges deliberated, an interactive session on the history and varieties of modaks was conducted, adding an educational element to the event.







Students creating modaks with various flavours





Summary Report on Tilgud Making Competition

#### **OBJECTIVES OF THE EVENT:**

1. The primary objective of the Tilgud Selling event was to commemorate Makar Sankranti by offering traditional sweets to students, teachers.

#### **OUTCOME:**

1. Students gained theoretical and practical knowledge.

On January 14, 2023, Innovation and Business Incubation Centre of S.S.T.College of Arts &Commerce organized a Tilgud Selling event in celebration of Makar Sankranti, a traditional Indian festival marking the transition of the sun into the zodiac sign of Capricorn. The event aimed to promote cultural awareness, foster community engagement, and raise funds for school initiatives. In the weeks leading up to the event, student's volunteers collaborated to prepare homemade tilgud, a traditional sweet made from sesame seeds and jaggery. The tilgud was meticulously crafted following authentic recipes passed down through generations, ensuring both quality and authenticity. Tilgud packets were sold at nominal prices.







Students engaging in the sale of tilgud to fellow students and staff members.





Summary Report on Toran Selling

#### **OBJECTIVE OF THE EVENT:**

1. To commemorate Diwali by offering traditional decorative torans to students, teachers, and parents while also providing students with an opportunity to learn about entrepreneurship and contribute to charitable initiatives.

#### **OUTCOME:**

1. Students gained valuable hands-on experience in business management and fundraising.

On November 1, 2023, our school organized a Toran Selling event in celebration of Diwali, the festival of lights. The event aimed to promote cultural heritage, foster entrepreneurial skills among students, and raise funds for charitable causes. Students participated in activity where they learned to craft decorative torans using colourful threads, beads, and embellishments. Guided by teachers, students showcased their creativity by designing unique and visually appealing torans that captured the essence of Diwali festivities. Vibrant stalls were set up in the college courtyard, showcasing an array of intricately crafted torans in various designs and colours. Each stall was adorned with festive decorations, creating a captivating ambiance. Students took on the role of entrepreneurs, actively engaging with attendees and showcasing their handmade torans with pride. They demonstrated excellent communication and marketing skills, persuading customers to purchase their creations.









Students engaged in selling Toran



#### Summary Report on Confectionery Court

#### **Objective:**

 To provide participants with the knowledge and skills required to create a variety of cakes, including basic techniques, decorating methods, and flavour combinations.

#### **Outcomes:**

- 1. Participants will gain hands-on experience in baking cakes from scratch, learning techniques such as mixing batter, baking, and frosting.
- 2. Through decorating exercises, attendees will explore various design elements, including piping techniques, fondant work, and edible decorations.
- 3. Participants will leave the workshop with the confidence to tackle cake baking projects independently, understanding the fundamentals of ingredient selection, recipe modification, and troubleshooting.

A workshop on Confectionery Court "Cake Chocolate and Mojito making Workshop" was held on 28<sup>th</sup> February, 2023at S.S.T. College OF Arts and Commerce by SIBIC Cell. The workshop was inaugurated by Vice- Principal Jeevan Vichare of the college. In his inaugural speech, Vichare sir acknowledged that baking cakes is a skill which is in great demand in the contemporary scenario. He congratulated SIBIC Cell for taking such a crucial initiative for the students. Sixty participants from G College participated in the workshop. Mr.Sahil Gangurde, a Student of Department of Science and a cake enthusiast, an entrepreneur were invited as the Resource Persons. The first 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 two day workshop was concluded with a vote of thanks by the organizers.







Mr. Sahil is demonstrating cake decoration.





#### Summary Report on SWAYAM SE UDYAM

#### **Objectives**

- 1. To bring students' innovative ideas to fruition.
- 2. To help students' start-up idea translate into early stage businesses with a defined commercial value
- 3. To build a vibrant start-up eco system by establishing a network of academia, financial institution and industries

#### **Outcome:**

1. This activities play a significant role in stimulating students' interest in entrepreneurship, developing their identification of entrepreneurial opportunities.

Swayam Se Udyam was a flagship event Where Students put up stalls to promote and sell their goods. The main objective of this entrepreneurial carnival was to help student gauge the market for their product. SIBIC Cell of S.S.T.College of arts and commerce organized Swayam se Udyam activity on 27<sup>th</sup> March 2022. The event attracted a large crowd, transforming the main ground into a vibrant spectacle filled with stalls and rides. Attendees were presented with many items, from delicious food to clothing, jewellery, handicrafts, and engaging games. Dr. J.C.Purswani Principal of S.S.T.College of arts and Commerce , Vice Principal Shri Santosh Karmani and Vice Principal Shri Deepak Gawade inaugurated the function.









A student involved in the vending of jewellery pieces.

जनदेचे जनमत

#### विद्यार्थ्यांना उद्योजकतेचे धडे मिळण्यासाठी एसएसटी महाविद्यालयात 'कॅम्पस बाजार कल्याण : महाविद्यालयीन शिक्षण पूर्ण झाल्यानंतर विद्यार्थ्यांनी तसेच नफाही कमाबिला यावेळी प्रतिक्रिया देताना विद्यार्थ्यांनी सांगितले

न शोधता स्वतच्चे विविध स्टार्टअप, वेगवेगळे व्यवसाय सुरू करून त्यामय्ये यश प्राप्त करतात. त्यासाठी महाविद्यालयातफी विद्यार्थ्यांना गर्शाचवारणगायन विजासाना सर्वतोपरी सहाय्य करण्यात येते. या कॅम्पस बाजारच्या यशस्वीतेसाठी प्रा.नम्रता सिंग आणि त्यांच्या टीमने विशेष परिश्रम घेतले.

#### आरटीओ कारवाई मात्र बसेसवर कारवाई क

कल्याणः आरटीओच्या भरारी पश्चकाकडूप कर्तत रिक्षा चालकार हार्व्व होते मात कर्याण होविको महापालिकेच्या परिवस्न रेवेलेक अके वसेस देश, पीयुसी, इन्सुरस्स, योग्यासा प्रमाणपञ संचळन्या वसेस्वव्हे दुर्लव्ह होत असून सांच्यायस वस्तारह हैं होता नाई, यावावहा णाउप वाहरूक संयटनेचे परिवस्त्र आसुरकोय काढरे क्षर्व क्या केर्डाएमसीच्या परिवस्त वसेसवर कार्डाएकरण्याची मार्गणी केली आते. माजपा बहुकु संयटनेचे कल्याण : आरटीओच्या

भाजपा बाहतूक संघटनेचे

की, महाविद्यालयात आम्हाला विविध हक्त नोकरीच्या मागे न धावता त्यांनी उभारावा या हेतूने उत्पादने बनविण्याचे प्रशिक्षण देण्यात उद्योग

आले.आम्ही बनविलेल्या वस्तूचे मार्केटिंग करण्याचे प्रत्यक्ष ज्ञान प्राप्त झाले या कॅम्पस बाजारमूळे प्राप्त

महाविद्यालयालूनचा त्थांना उद्योजकतेचे प्रशिक्षण मिळावे या उद्देशाने कार्यरत असलेल्या एसएसटी महाविद्यालयातील सिविक एसएसटी एन इनोवेशन अँड विझनेस इंक्युवेशन सेंटर' विविध प्रकारचे उपक्रम राबबून बिद्यार्थ्याच्या अंगी संशोधन आणि उद्योजकता विकसित करण्याचा प्रयत्न करत असते.

याचाच भाग म्हणून नुकतेच एसएसटी महाबिद्यालयाच्या प्रांगणात विद्यार्थ्यांनी स्वतः उत्पादित केलेल्या विद्याव्याना स्वतः उत्पादितं कलल्या विविध वस्तूंचे स्टॉल लावण्यात आले. बाढारे विद्यार्थ्यांनी उत्पादित केलेल्या वस्तूंचे प्रदर्शन करून विक्रीही केली.

वाढला.

महाविधालयाच अव्यक्ष आणि संस्थापक प्राचार्य डॉ.पुरस्वानी यांनी याविषयी बोलताना सांगितले कों, शिक्षण घेत असतानाच बिद्यार्थ्यांमध्ये व्यावसायिक कोशल्य विकसित करण्याकरिता हा उपक्रम विकासत करण्याकारता हो उपक्रम नेहमीच विविध प्रसंगी राबविण्यात येतो. बाढारे विद्यार्थ्याला व्यवसायाचे धडे मिळतात. महाविधाल्यीन शिक्षण पूर्ण झाल्यानंतर विद्यार्थी फक्त नोकरीच



होउन आमचा आत्मविश्वासही

महाविद्यालयाचे अध्यक्ष