

ETERNAL UNIVERSITY



Institution's Innovation Council

Activity Report

Field/Exposure Visit to Incubation Unit/Patent Facilitation Centre/ Technology Transfer Centre such as Atal Incubation Centre etc

1.	Academic year	:	2023-24
2.	Program driven by	:	IIC Calendar Activity
3.	Quarter	:	Quarter-III
4.	Program/Activity Name	:	Field/Exposure Visit to Incubation Unit/Patent Facilitation Centre/ Technology Transfer Centre such as Atal Incubation Centre etc
5.	Program type	:	Level-3: Exposure visit
6.	Program Theme	:	Entrepreneurship and Startup
7.	Duration of the activity (in hrs)	:	21
8.	Start Date	:	20-05-2024
9.	End Date	:	22-05-2024
10.	Number of Student Participants (Minimum 50 Students)	:	46
11.	Number of Faculty Participants	:	05
12.	Number of External Participants, If any	:	10
13.	Expenditure Amount, If any	:	1.0 Lakh
14.	Remark	:	
15.	Mode of Session Delivery	:	Offline/Hybrid
16.	Objective (max 100 letters)	:	To provide overview of projects and operational mechanism of incubation unit
17.	Benefit in terms of Learning/Skill/ Knowledge obtained (max 150 letters)	:	Exposure visit was highly beneficial for students as it highlighted various entrepreneurship opportunities available in food tech and agriculture
18.	Video URL (EU YouTube channel)	:	-
19.	Photographs (only 2) (max size 2 MB)	:	Uploaded on IIC portal
20.	Overall report of the activity (PDF, max 2MB)	:	Uploaded on IIC portal
21.	Social media links of activity: Twitter: https://x.com/CSIR_IHBT/status/1792904528175731138		

Brief report of activity

Tour dates: 20th May, 2024 to 22nd May, 2024

Institutions visited:

- CSIR-Institute of Himalayan Bioresource Technology (Incubation Centre)
- Chaudhary Sarwan Kumar Himachal Pradesh Krishi Vishvavidyalaya (CSK HPKV)

Student participants

- 15 B. Tech Food Technology
- 13 M.Sc. Food Science and Technology & M.Tech Food Technology
- 4 Ph.D. Food Technology
- 14. M.Sc. and Ph.D. Agronomy Students

Faculty participants

- 1. Dr. Tajendra Pal Singh
- 2. Dr. Divya Chauhan
- 3. Dr. Raashid Siddequi
- 4. Dr. Ankit Sani
- 5. Dr. Sapna Thakur

An exposure visit was organized for the food technology and Agronomy students of B.Tech, M.Sc., M.Tech, and Ph.D. programs to CSIR-IHBT, Palampur, and CSK HPKV, Palampur, as part of their curriculum. The visit to Incubation Centre at CSIR-IHBT was organized on 21st May 2024.

Objectives

The primary objective of the visit was to provide hands-on exposure to the students, enhancing their practical knowledge and understanding of the latest advancements in their field. During the visit, students had the opportunity to:

- Engage in interactive sessions and discussions to gain insights into ongoing research projects and developments.
- Visit laboratories and research facilities to observe first hand the practical applications of theoretical knowledge.
- Interact with faculty members, researchers, and students at the host institutions to exchange ideas and experiences.

Mr. Vivek Awasti, an Extension Specialist, coordinated the visit to IHBT.

Incubation Centre visit, Laboratory visits and demonstrations

• Himalayan Flora (Food Processing Laboratory)

Students observed the preservation process of traditional Kangri Dham dishes using freeze drying, which extends their shelf life to 6-7 months in retort pouches. Miss Manisha explained the research activities in this section.

• Plant Tissue Culture (Plant Biotechnology Laboratory) and Hing Plantation (Horticulture Field)

The tour included a demonstration of aseptic plant growth techniques to prevent contamination. During the visit to the plant tissue culture laboratory and Hing Plantation, the students focused on producing seedless plants quickly. The students interacted with Dr. Diksha Dhiman.

• Remote Sensing Technology

The institute's remote sensing capabilities were showcased, illustrating how it efficiently monitors flora, assesses fire risks, and detects plant diseases.

• Mushroom Plantation Unit

Students witnessed how UV rays increase the D2 content in Shitake mushrooms, demonstrating innovative approaches to enhancing nutritional value. Mr. Vikas Awasti explained the initiative taken by the food technologist to increase the D2 content by applying UV rays.

Conclusion

The exposure visit was highly informative and beneficial for the students. It highlighted various government schemes and support available for entrepreneurship in these fields. Overall, the visit was an enriching learning experience, and it is expected to motivate students towards entrepreneurship in organic farming, hing cultivation, and food technology sectors.









