



BEST PRACTICE:

INNOVATION AND ENTREPRENEURSHIP DEVELOPMENT AMONG STUDENTS

1. Title of the Practice: Innovation and Entrepreneurship Development Among Students

2. The context that require the initiation of the Practice:

The institute conduct various activities to promote Entrepreneurship as well as creative scientific aptitude among the students. To enhance skill among the students, college offer skill development and value added courses. Institute also involve students in consultancy work that provide platform for skill enhancement along with some financial aid. Considering its academic excellence and various students' development activities, Pramukh Swami Science and H.D. Patel Arts College, Kadi has been selected to establish the Student Startup and Innovation Policy (SSIP) center by Government of Gujarat

3. Objective of the practice.

The objective of SSIP cell and Entrepreneurship Development Cell is to develop student centric innovation and pre-incubation ecosystem for the students, build internal capacity of the institution, create facilities for supporting innovation and interface with public system initiatives at state and central level. It also aims for creating innovative and sustainable startup companies, support their growth and development, Encouraging and supporting women entrepreneurs, bringing innovations from students.

4. The Practice:

Under the SSIP Cell, the institute, the college facilitates and pre-incubates innovative ideas to go through a stage of proof of concept, prototype, product development, and patenting of successful projects. Various outreach and sensitization programme on Student Start-up Innovation Policy (SSIP) are conducted throughout the year. Every year, the college organizes Science and Technology Exhibition, to provide space for innovation. During all outreach programs, students are inspired and supported for innovation and entrepreneurship.

The details of various Activities conducted through Innovation and Entrepreneurship Development Cell is as follows:

- 15 days residential training program on 'SEED - Entrepreneurship ' has been organized for start-up and innovation.
- Support to idea Generation:

- We allow students to work in the ATAL Tinkering Lab after 3 pm for 3 hrs every- day.
- 100% raw material, for developing various start-up ideas, is provided free of cost to the students
- Organized of hands-on workshop for creative thinking and innovation
- Provision of internship with collaborative industries.
- Organization of Hands-on workshop for capacity building
- Organization of Students training programs
- Faculty development program
- 7 faculties completed certificate course on 'NURTURING INNOVATION AND STARTUP ECOSYSTEM (NISE)" conducted during September 8, 2020 to October 23, 2020 by Gujarat Student Startup and Innovation Hub (i-Hub)

5. Evidence of Success:

(a) SSIP 1.0 Outcome:

- SSIP Grant Received: Rs. 20,00,000.00
- SSIP Grant Utilized: Rs.20,00,000.00
- No of PoCs supported: 29
- No. of IPRs activities : 16
- No. of Start-ups supported :02
- Details of sensitization programs conducted so far : 32
- No. of Patents Filed : 05

(b) From the SSIP cell, 5 patents have been filed regarding various innovative projects.

1. Improved Moving Knives Of Cotton Double Roller Gin Machine
2. Portable Isolation Room
3. Brushless Direct Current Hub Motor For Increasing Power
4. Banana Fibers And Process For Preparation There Of For Purifying Polluted Water
5. Process For Spirulina Decolourization And Foul Smell Removal

(c) Two Start-ups have been supported through interventions:

1. Prorish healthcare :
2. Biosquare spwan lab : Mushroom cultivaiton startup

Success Story:



Prorish provides the daily requirement of proteins and Vitamins in terms of packaged food. It uses whole grains added with spirullina without preservatives for production of foods. Fast food produced by Prorish are flavoured by Indian spices. The core raw material of our product is spirullina.

Promoters

Vishwanath Sharma Maulik Chauhan

www.prorish.com
prorishhealthchcare@gmail.com
+91-9135097009

Prorish Healthcare Pvt. Ltd.

Prorish HealthCare

Handmade PROTEIN Bars

Prorish provides the daily requirement of proteins and Vitamins in terms of packaged food. It uses whole grains added with spirullina without preservatives for production of foods. Fast food produced by Prorish are flavoured by Indian spices. The core raw material of our product is spirullina.

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6. Obstacles faced if any and strategies adopted to overcome them

Obstacles faced:

- 1) Creating interest among students across all streams like Arts, commerce, vocational

Strategies adopted to overcome Difficulties:

- 1) Sensitizing students through webinars
- 2) Organization of seminars from experts and interaction sessions from the beneficiaries

7. Impact of the Practice:

- Development of Entrepreneurial skill among students through training programs in area of Entrepreneurship.
- Inculcate research and innovative attitude among students through financial help in the PoC. And prototype development.

8. Resources required

- Mentorship
- Space of Incubation
- Competent Human Resources who have exposure to innovation and pre incubation processes