

**Point 3.3.1 Institution has created an ecosystem for innovations, including Incubation centre and other initiatives for the creation and transfer of knowledge**

The Department of Food Engineering and Technology established an Apiary and honey processing unit keeping in mind the availability of flora in the institute to create an ecosystem which magnify the economic, social, and ecological benefits by diversification through beekeeping and further by producing a higher quantity and good quality of honey and other high-value beehive products such as beeswax, bee pollen, royal jelly, propolis and comb honey etc.

- The established unit is being employed to provide hands-on training to the UG and PG students by organising the training. A One-day training program on “Beekeeping and quality evaluation of honey” was conducted in the Dept of Food and Engineering Technology on 19 Nov 2018 under TEQIP -III. The program had generated the entrepreneurship insight among students which will contribute towards the rural development.
- The established Apiary supports the ecosystem through the cross pollination of crops in and around the Institute. A positive response was received from the Apiary areas from the Rural population particularly from the seasonal vegetable growers around the Institute.
- The unit is also involved in the outreach and extension activities to the farmers who are involved in the beekeeping or who wish to start the business of beekeeping and honey processing. They keep on visiting the department time to time and technical know-how is shared with them which offer direct employment to unemployed rural youth and farmers as it is low investment and skill-oriented Industry.
- The establishment of the unit ushered the research collaboration with the prestigious research organizations and a project entitled “Process Development and Validation for Evaluating Adulteration in Honey” was sanctioned by Department of Atomic Energy (Government of India) Bhabha Atomic Research Centre, Mumbai of amount Rs 32 lacs.
- Based on the activities of the unit, the department is selected under the Pradhan Mantri Formalization of Micro Food Processing Enterprises (PM FME) Scheme, to impart the technical training in Forest products through its master trainer under one product per district scheme to the various stakeholders. Under this activity, lectures were delivered to the stakeholders through its Nodal agency (NIFTEM- National Institute of Food Technology Entrepreneurship and Management, (Under Ministry of Food Processing Industries) Sonipat). The Lectures were attended by more than 500 participants.
- The process has been started to upgrade the unit into innovative technology-based start-up that have an application and impact in the core sectors of the economy i.e. Beekeeping, Honey Processing and Producing value added products from it. In the coming days, it will be converted into Incubation Centre to cater the needs of the beekeepers and associated Industry.

**Name of faculty:** Dr. Vikas Nanda (Prof.) and Dr. C.S. Saini (Assoc. Prof.)

**Name of institute:** SLIET Longowal (Punjab)

**Benefits received through TEQIP-III:**

One day training program on “Beekeeping and quality evaluation of honey” was conducted in the Dept of Food and Engineering Technology on 19 Nov 2018 which was a great success in achieving the main motto of understanding the beekeeping practices among the participants. More than 100 students of UG, PG and PhD from institute had actively participated and were highly benefited from the training program. The program had generated the entrepreneurship insight among students which will definitely contribute towards the rural development.

**Pictures of participation in activities conducted under TEQIP -III**

