



**12 RESPONSIBLE
CONSUMPTION
AND PRODUCTION**



NEWTON BLOCK

SARASWATI KENDRA

Jul 2023 - June 2024

SDG 12 at Chitkara University focuses on promoting responsible consumption and production by embedding sustainability into academic and extracurricular activities. Through workshops, hands-on training, and industry collaborations, students learn to minimize waste, recycle materials, and use resources efficiently across various fields such as culinary arts, fashion, agriculture, and waste management. These initiatives aim to create an eco-conscious campus community equipped with the knowledge and skills to contribute to a sustainable future, aligning education with global environmental goals.

Total Participants: 2,471

Key Initiatives:

1. **Publications: - 164**
2. **MOUs: - 26**
3. **Patent: - 60**
4. **Courses mapped: - 73**
5. **FASPRINT National Competition:** The Department of Fashion Design hosted a unique design event promoting eco-friendly fashion. Students were challenged to repurpose materials, create sustainable garments, and reduce waste, fostering awareness of responsible production in the fashion industry. This competition inspired creativity while highlighting the environmental impacts of waste in fashion.
6. **Vertical Farming Demonstration and Organic Farming Training:** Brought students into the field, where they practiced sustainable farming techniques, including vertical and organic farming. This hands-on training emphasized resource efficiency and waste reduction, showing students how innovative agricultural methods can maximize yield with minimal environmental impact.
7. **62nd All India Wheat & Barley Workers Meet:** Held at Maharana Pratap Agriculture University in Udaipur, this event focused on sustainable agricultural practices. Researchers and participants discussed minimizing pesticide use and conserving resources, fostering a sustainable approach to food production. Approximately 500 scientists attended, sharing insights on eco-friendly farming methods to reduce waste and protect natural resources.
8. **Innovation and Skill Development Workshop on C&D Waste Management:** Aimed at addressing construction and demolition waste, this workshop provided participants with knowledge on sustainable waste disposal methods. By bringing together industry

professionals and students, it promoted responsible construction practices and encouraged innovative solutions for recycling and repurposing C&D waste.

9. **Diwali Community Lunch:** Organized by the Chitkara College of Hospitality Management, this event emphasized the importance of community engagement and minimizing food waste. The initiative aimed to bring together university staff, particularly construction workers, in a communal setting, promoting awareness around sustainable consumption practices and responsible waste management.
10. **Masterclass on Entrepreneurship with Sustainability:** Hosted by the Department of Fashion Design, this masterclass explored how fashion entrepreneurs can incorporate sustainability into their businesses. Participants learned about recycling textiles and using eco-friendly materials, supporting responsible production in the fashion industry.
11. **Training Program on Sustainable and Green Products:** This four-day training, held at Yellow Point Farm, covered green product development, climate change impacts, and sustainable farming practices. Participants engaged in field visits and hands-on training to understand circular economy principles and low-waste product designs.
12. **World Consumer Rights Day:** This event highlighted responsible consumption, focusing on ethical AI practices. By educating students about consumer rights, it encouraged informed choices and an understanding of responsible technology usage.
13. **International Mother Earth Day:** Celebrated by the College of Education, this event promoted environmental responsibility. Activities like composting and creating bio-enzymes encouraged participants to adopt sustainable practices in daily life, reducing waste and preserving resources.
14. **Exhibition: Chitkara Mandi:** This exhibition encouraged students to design and sell sustainable products, with proceeds supporting environmental NGOs. Through interactive activities, participants practiced responsible production, learning about the environmental impacts of consumer goods.
15. **Spawn Run Compost Initiative:** Held at Yellow Point Farm, this program, in partnership with Maharana Pratap Horticulture University, introduced sustainable mushroom cultivation through composting. The initiative focused on recycling agricultural waste into nutrient-rich compost to support eco-friendly mushroom farming. This approach highlighted zero-waste technology, fostering efficient resource use and sustainable agriculture.
16. **Application of Sustainable Methods in Awadhi Cuisine:** This culinary workshop at Chitkara College of Hospitality Management explored sustainable food preparation methods within traditional Awadhi dishes. Chef Manpreet Singh educated students on

minimizing food waste by using locally sourced ingredients, supporting resource efficiency and eco-friendly practices in gastronomy.

- 17. Training on Organic Farming at Mi Lifestyle Pvt Ltd:** This large-scale training session introduced 800 participants to organic farming principles, emphasizing reduced chemical use and sustainable crop management. Participants learned about natural resource preservation and the health benefits of organic produce, promoting sustainable consumption within the agricultural sector.
- 18. Consultancy for MESSIUM Group:** Chitkara faculty provided consultancy services to MESSIUM, focusing on waste reduction and efficient resource management in agriculture. This collaboration emphasized adopting sustainable practices in agribusiness, helping MESSIUM minimize environmental impact and enhance responsible production.
- 19. Earth Day Celebration - Sustainable Lifestyle Workshop:** Organized by the Department of Communication Design, this Earth Day event focused on sustainable living practices. Participants engaged in hands-on activities like creating bio-enzymes from kitchen waste, learning composting techniques, and exploring ways to reduce ecological footprints. The workshop encouraged participants to make eco-friendly choices in daily life.
- 20. Developing Skills for Innovative Paper Recycling:** Hosted by the Department of Architecture, this workshop took place at Chitkara's Paper Recycling Plant. Students and faculty learned about paper recycling processes, creating products like sketchbooks from recycled materials. The workshop promoted waste reduction, instilled environmental awareness, and showcased circular economy practices.
- 21. Sustainable Food Practices in Hyderabadi Cuisine:** Organized by the Toastmasters International Club, this culinary session emphasized sustainable food practices within Hyderabadi cuisine. Chef Ramgopal introduced students to techniques like using locally sourced ingredients and reducing food waste, reinforcing the significance of eco-friendly culinary arts. This event empowered students with skills to incorporate sustainability into traditional cooking practices.
- 22. Sustainable Food Practices in Maharashtrian Cuisine:** Another culinary workshop focused on Maharashtrian cuisine, where students learned to prepare traditional dishes using sustainable ingredients and methods. Hosted by Chitkara College of Hospitality Management (CCHM), this event demonstrated the environmental benefits of adapting traditional recipes with modern, sustainable techniques. Chef Ramgopal also emphasized how local sourcing, and minimal waste can enhance environmental responsibility in the food sector.

- 23. Fashion Future Forward Conclave:** This two-day conclave, hosted by the Department of Fashion Design, brought industry experts together to discuss sustainable practices in fashion. Topics covered included eco-friendly fabrics, waste reduction in design, and resource efficiency in production. The event promoted responsible production and consumption in the fashion industry by encouraging students to adopt sustainable practices.
- 24. Masterclass on Entrepreneurship with Sustainability:** Led by Ms. Deepa Pant from Swatanya, this masterclass explored the intersection of entrepreneurship and sustainability. Ms. Pant shared insights on reducing textile waste by repurposing materials and using eco-friendly fabrics, providing students with tools to incorporate sustainability into business. The session emphasized recycling in design and reducing resource dependency in fashion.
- 25. Visit to Paper Recycling Plant:** Students visited Chitkara's Paper Recycling Plant, where they observed the paper recycling process from shredding to pulp creation. This educational visit provided insights into the environmental benefits of recycling paper, showing how waste can be transformed into usable products, thus promoting the circular economy. Students learned about sustainability in waste management, contributing to an eco-conscious mindset.

These activities reflect Chitkara University's commitment to SDG 12 by educating participants on sustainable practices across culinary arts, agriculture, retail, and resource management. From fostering eco-conscious lifestyles to promoting circular economies, each event contributes to reducing environmental impact and cultivating a culture of responsible consumption and production.

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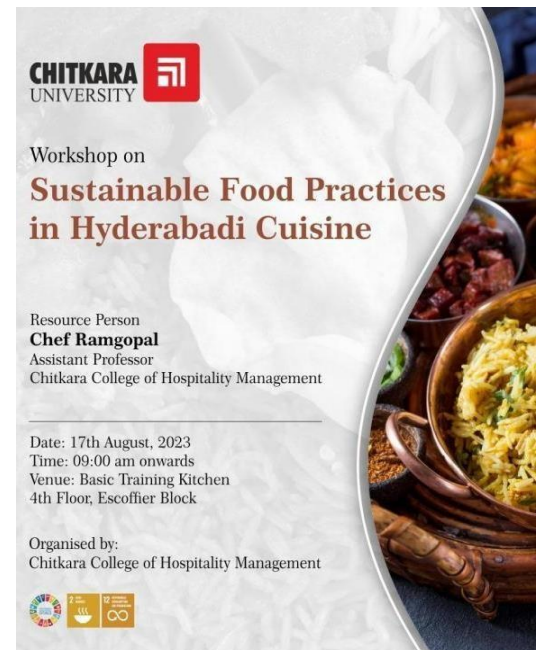
Event Details	
Topic	Sustainable food practices in Hyderabadi cuisine
Date	17-08-2023
Mode	Offline
Organizer name	Toastmaster International Club
Resource person	Chef Ramgopal
No. of participants	40
SDG No.	2,12

Objective

1. To master the traditional recipes for Hyderabadi Dum Biryani, Mix Veg Raita, and Shahi Tukda.
2. To understand and apply sustainable food practices in culinary arts.
3. To learn how to adapt traditional recipes using new, sustainable methods.
4. To enhance practical skills and knowledge relevant to the food production department.

Description

Sustainable food practices within Hyderabadi cuisine are gaining significance today. Emphasizing the use of locally sourced ingredients, minimizing food waste, and encouraging ethical farming methods, Chef showcased dishes like Hyderabadi Dum Biryani, mixed vegetable raita, and Shahi tukda to the students. He demonstrated traditional recipes while incorporating sustainable food practices, providing students with valuable insights that would benefit their future work in the food production sector. By being conscious of the origins and production processes of our food, we can protect the environment, support local farmers, and ensure that future generations enjoy the rich flavors of Hyderabadi cuisine. It is crucial for everyone to understand how our food choices affect the environment and to strive for sustainable options whenever feasible.



Outcomes

1. Students will be able to prepare Hyderabad Dum Biryani, Mix Veg Raita, and Shahi Tukda using traditional recipes.
2. Participants will incorporate sustainable food practices into their cooking techniques.
3. Attendees will adapt and modify traditional recipes using modern, sustainable methods.
4. Students will apply the enhanced culinary knowledge and skills in the food production department, improving their overall competence and efficiency.



Competition

Event Name	FASPRINT
Date	23 rd , 24 th & 25 th August 2023
Venue	Fashion Studio, Picasso Block, 5 th Floor
Organizer	Department of Fashion Design, Chitkara Design School
Resource Person	Mr. Deepak Saroha and Mr. Vinay Sharma
Number of Participants	50
SDGs Covered	4,12,14,15,17
Duration	3 Days

About the Activity

Sustainable food practices are becoming essential in Hyderabadi cuisine today. Emphasizing the use of local ingredients, minimizing food waste, and supporting ethical farming methods is crucial. The Department of Fashion Design at Chitkara Design School has hosted a national student competition called Fasprint. This event welcomed participants from all over the country. Students formed teams to create an outfit based on a chosen theme within three days, which they then presented to a jury in the finale. The themes included “Gender Equality, Responsible Consumption and Production, Life Below Water, and Life on Land,” all selected with sustainability in mind. Through eco-friendly initiatives and waste reduction, Fasprint is making strides toward a more sustainable future.

Fasprint is a new challenge offered by the Department of Fashion Design at Chitkara Design School, Chitkara University, targeted at college and university students. This engaging design competition encourages participants to tap into their creativity by designing a garment using found materials, such as non-toxic waste, old clothing, furniture, and packaging. This competition encourages participants to think creatively, emphasizing the need to include environmental concerns in their design work.

Glimpse of the Event

CALL OF NATIONAL LEVEL STUDENT COMPETITION



An Innovation, Start-up and Entrepreneurship initiative by
Chitkara Design School

THEMES BASED ON SUSTAINABLE DEVELOPMENT GOAL

 GENDER EQUALITY	 RESPONSIBLE CONSUMPTION AND PRODUCTION	 LIFE BELOW WATER	 LIFE ON LAND
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 SCAN FOR DETAILS	 Last day for registration 18TH AUGUST,2023	 ATTRACTIVE PRIZES TO BE WON
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ORGANISED BY DEPARTMENT OF FASHION DESIGN

GIFTING PARTNER







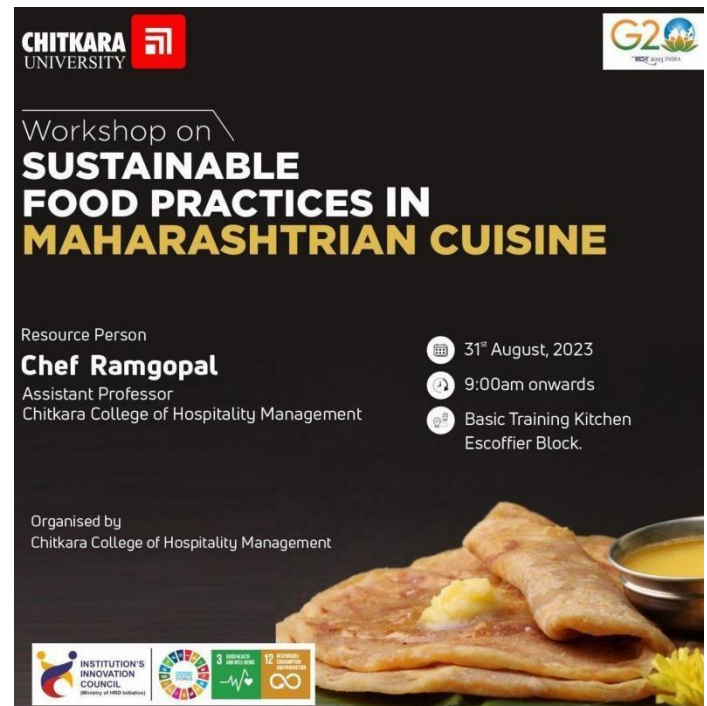
Event Details	
Topic	Sustainable food practices in Maharashtrian Cuisine
Date	31-08-2023
Mode	Offline
Organizer name	CCHM
Resource person	Chef Ramgopal
No. of participants	55
SDG No.	3,12


Objective


1. To learn the traditional recipes and techniques of Maharashtrian cuisine.
2. To explore innovative food practices that can be applied to traditional Maharashtrian dishes.
3. To understand how to modernize authentic recipes using new culinary methods.
4. To enhance practical culinary skills relevant to the food production department.

Description

The chef demonstrated dishes of Maharashtrian cuisine to the students and how innovative food practices can be used to make authentic and traditional recipes using the new methods. It was a great learning experience for the students, and it enhanced their knowledge, which would help them in their future endeavors in the food production department. Overall, incorporating sustainable practices into Maharashtrian cuisine can have a positive impact on both the environment and the community.



CHITKARA UNIVERSITY 






Workshop on
SUSTAINABLE FOOD PRACTICES IN MAHARASHTRIAN CUISINE

Resource Person
Chef Ramgopal
Assistant Professor
Chitkara College of Hospitality Management

31st August, 2023
9:00am onwards
Basic Training Kitchen
Escoffier Block.

Organised by
Chitkara College of Hospitality Management

 INSTITUTION'S INNOVATION COUNCIL (Initiative of AICTE Institute)
 3 HEALTHY AND WELL-BEING
 12 RESPONSIBLE CONSUMPTION AND PRODUCTION

Outcomes

1. Students will be able to prepare traditional Maharashtrian dishes using authentic recipes.
2. Participants will implement innovative food practices to enhance traditional Maharashtrian recipes.
3. Attendees will skillfully adapt and modernize authentic recipes using contemporary culinary techniques.
4. Students will apply their enhanced culinary knowledge and skills in their future endeavors in the food production department.



EVENT:	62 nd All INDIA Wheat & Barley Workers Meet 2023 in Udaipur		
Date / Time:	31 st Aug. /1100-1430 hrs.	Mode:	Offline
Location / Link:	MAHARANA PRATAP AGRICULTURE UNIVERSITY, UDAIPUR, RAJASTHAN		
Activity In-charge:	Dr Anurag Tewari & Mr. Sube Singh		
No. of Participants:	500 Participants		
Resource Person (if any)	Dr Anurag Tewari		
SDG:	1, 2, 3, 4, 5, 8, 9, 11, 12, 13, 15, 16, & 17		

Event Details

The All India Wheat & Barley Workers Meet aims to encourage sustainable production methods that are environmentally friendly. This initiative seeks to ensure that wheat and barley farming in India is conducted in a way that reduces environmental impact and supports long-term sustainability. By adopting practices such as minimizing chemical pesticide use and conserving water, the industry can help create a more sustainable and efficient agricultural sector in India. Maharana Pratap University of Agriculture in Udaipur and the Indian Institute of Wheat and Barley Research (IIWBR) hosted the 62nd All India Wheat and Barley Workers Meet 2023 over three days. Dr. Himanshu Pathak, the Director General of the Indian Council of Agricultural Research (ICAR), attended the event. Innovative technologies are essential for preserving ecological balance and conserving resources. Dr. Pathak emphasizes the importance of sustainable practices to promote responsible consumption and production. His efforts aim to foster a healthier and more sustainable agricultural future for India. He advocated for the use of Nano Fertilizers and Nano Pesticides in Indian farming and encouraged scientists to develop high-yield, superior quality varieties of wheat and barley. Dr. Anurag Tiwari presented a 20-minute talk about Chitkara University, informing the audience about the different programs offered there. The audience greatly appreciated the unique aspects of the university. The three-day visit to Udaipur provided valuable insights. Approximately 500 scientists participated in the event, which also featured four Deputy Director Generals from ICAR. Several speakers shared their research and findings during the meeting.

EVENT:	Innovation and Skill Development		
Topic	Trending towards sustainability: Exploring innovation, C&D Waste Management		
Date:	2023 - 09 - 01 to 2023 - 09 - 01	Mode:	Offline
Venue:	Department of Civil Engineering, CUIET		
Organizer Name:	Dr. Ankur Chaudhary		
No. of Participants:	30		
SDG:	9, 11, 12, 13, & 17		

Objective:

By bringing together students, experts, and professionals from various sectors, the event serves as a platform to discuss and explore innovative solutions to tackle the challenges associated with C&D waste. The industrial visit associated with this event is highly justified as it offers a unique opportunity to witness groundbreaking research and development efforts in sustainable waste management technologies firsthand. Participants will have the chance to gain insights into the latest experiment.

Description:

The event "Trending towards sustainability Exploring innovation, C&D Waste Management" is a crucial initiative aimed at addressing the pressing issues of sustainability and waste management within the construction and demolition (C&D) industry. By bringing together students, experts, and professionals from various sectors, the event serves as a platform to discuss and explore innovative solutions to tackle the challenges associated with C&D waste. The industrial visit associated with this event is highly justified as it offers a unique opportunity to witness groundbreaking research and development efforts in sustainable waste management technologies firsthand. Participants will have the chance to gain insights into the latest experiments, prototypes, and ongoing projects, facilitating knowledge exchange between academia and industry. Moreover, this visit supports collaborative innovation by fostering partnerships between different stakeholders, including researchers, industry professionals, and policymakers. These partnerships have the potential to lead to the creation of more efficient and eco - friendly waste management solutions, thereby contributing to the advancement of

sustainability goals. Furthermore, the industrial visit prepares individuals for careers at the forefront of sustainable research and development within the construction and demolition sector. By experiencing firsthand the innovative technologies and practices being implemented in the industry.

Outcomes

Enhanced Collaboration: The event and industrial visit facilitate partnerships between stakeholders, fostering collaboration for the development of efficient waste management solutions. Knowledge Exchange: Participants gain firsthand insights into cutting - edge research and development efforts, promoting knowledge exchange between academia and industry.



CHITKARA UNIVERSITY

1-Day Industrial Visit
Trending Toward Sustainability:
Exploring Innovative Construction and Demolition Waste Management

📅 01st September, 2023
 ⌚ 10:00 AM onwards
 📍 241, Sector 13, Chandigarh, 160002

Objective
 The objective of the event, Trending Toward Sustainability: Exploring Innovative Construction and Demolition Waste Management, is to educate, inspire, and connect stakeholders, who are in close proximity of sustainable practices, through interaction, and foster innovative solutions while emphasizing their vital role in achieving global sustainability goals and reducing environmental impact.

Faculty Coordinators
 Dr. Anshu Choudhary
 Dr. Shashi Kishan Singh

Organized by
 Dr. Anshu Choudhary
 Dean, Department of Civil Engineering, CUET-EE
 Dr. Akshay Choudhary
 Program Incharge,
 Department of Civil Engineering, CUET-EE




Expert Lecture

Event Name	Latest Trends in Disaster Risk Reduction: A Case Example of Vernacular Architecture in the Indian Himalayas
Date	15/09/2023
Venue	Pierre Hall, Le Corbusier Block, Chitkara University
Organizer	Department of Architecture, CSPA
Resource Person	Dr. Mitesh Surana
Number of Participants	90 Students and 07 Faculty members
SDGs Covered	4,9,12
Duration	1 Day

About the Activity

The expert lecture was organized with the aim of inducing innovation and critical design thinking in students. In the face of increasing environmental challenges and the urgent need for sustainable solutions, it is crucial for students to gain exposure to innovative approaches in architecture and engineering. This lecture provided students with valuable insights into how traditional, vernacular architecture practices can be adapted and integrated into modern disaster risk reduction strategies. By showcasing innovative solutions, it encouraged students to think critically about the intersection of heritage, sustainability, and contemporary design.

The primary benefit to students was the opportunity to gain a deep understanding of the synergy between vernacular architecture and disaster risk reduction. This knowledge equips students with a unique perspective that can be applied to their future architectural and engineering endeavours, fostering a holistic approach to sustainable design. Furthermore, the interactive doubt-clearing session allowed students to directly engage with an expert in the field, promoting critical thinking and enabling them to seek clarification on complex concepts, ultimately enhancing their learning experience.

CHITKARA UNIVERSITY   

Latest Trends in Disaster Risk Reduction: A Case Example of Vernacular Architecture in the Indian Himalayas

For the students of B.Architecture and Civil Engineering

Resource Person




Dr. Mitesh Surana
Assistant Professor
Department of Civil Engineering
Indian Institute of Technology Ropar

DATE: 15th September, 2023
VENUE: Pierre Hall, Corbusier Block
TIME: 10:00 AM Onwards

Faculty Coordinators
Dr. Anus Surana
Dr. Shubham Jain

Organized by Team Advanced Studies
Chitkara School of Planning and Architecture



Dr. Mitesh Surana interacting with the students



Students and Faculty members with the Resource person during the workshop



Students and Faculty members pose at the completion of the event

EVENT:	Spawn Run Compost from Maharana Pratap Horticulture University		
Date / Time:	14 th Oct 23 /1100-1430 hrs.	Mode:	Offline
Location / Link:	YELLOW POINT FARM		
Activity In-charge:	Dr Anurag Tewari & Mr. Sube Singh		
No. of Participants:	500 Students		
Resource Person (if any)	Dr Anurag Tewari		
SDG:	3, 4, 5, 11, 12, 13 & 17		

Event Details

Dr. Anurag Tiwari would like to share that YELLOW POINT FARMS has launched a flagship program focused on establishing a Mushroom Production Unit at the Rajpura Campus. As you may know, mushrooms have been recognized as a key priority in the government's recent initiative to boost the production of vegetables and fruits in the country. The Mushroom Production Unit at the Rajpura Campus works on preserving food through sustainable methods. By making use of natural resources like water and sunlight, the unit strives to minimize food waste and support sustainable farming practices. This effort is in line with a focus on responsible consumption and production. By growing mushrooms in an eco-friendly manner, the unit helps create a more sustainable food system.

Mushrooms have been added to the midday meals for school children. This will likely increase the overall demand for mushrooms across the country. Currently, India produces about 201,000 tons of mushrooms each year. In comparison, China produces nearly 33 million tons, which highlights a significant gap. Therefore, expanding mushroom production represents a promising opportunity in Indian agriculture.

WHY MUSHROOM CULTIVATION

- A. Excellent source of good-quality proteins (it contains all 20 essential amino acids in it) to fight protein malnutrition in the Indian masses. Highest producer of protein per unit area and time.
- B. A Profitable & environmentally sustainable way of recycling abundant agro waste for food (Zero Waste Technology).
- C. To reduce pressure on arable land (grown indoors utilizing space).
- D. Excellent medicinal value (diabetes, cardiac diseases, anticancer etc.).
- E. Labor-intensive work creates meaningful job opportunities

F. Earning foreign exchange via exports.

Maharana Pratap Horticulture University in Karnal, Haryana, prepared and provided spawn-run compost. A total of 200 bags, each weighing 10 kg, were delivered to the sustainable mushroom production unit at Yellow Point Farm. This unit successfully produced 4.5 quintals of button mushrooms, which were then supplied to a DHABA and guest house.



Event Details	
Topic	Diwali Community Lunch
Date	08/11/2023
Mode	Offline
Organizer name	Chitkara College Of Hospitality Management
Resource person	Dr. Siddharth Bedi
No. of participants	500
SDG No.	SDG 2: Zero hunger, SDG 17: Partnership for goals, SDG 8: Decent work and economy growth, SDG 12: Responsible Consumption and Production

Objective

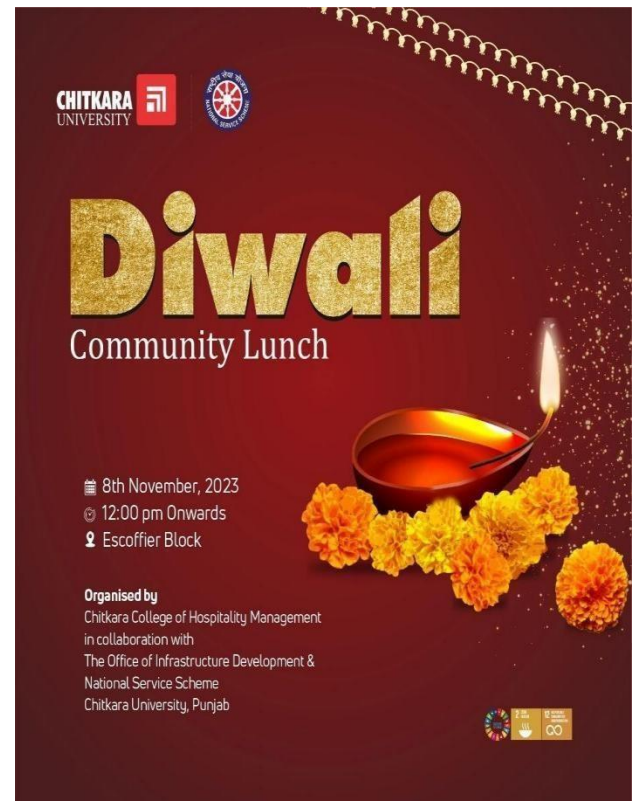
1. Promote Community Engagement
2. Foster Appreciation and Recognition
3. Facilitate Collaboration and Partnership
4. Empowerment through Social Responsibility

Description

Instilling the value of the members who support an ecosystem to thrive and prosper is the ethos behind the idea of organizing the Diwali Community Lunch year on year.

Keeping this tradition alive, academic teams from Chitkara College of Hospitality Management, along with students, in collaboration with The Office of Infrastructure Development & National Service Scheme, Chitkara University, Punjab, organized Community Lunch for the internal guests of the university, who help shape the entire ecosystem under the guidance of the Office of Infrastructure.

A small effort to make them feel important and valued, celebrating the joy of the festival of lights



- Diwali. Total number of construction works served was 500. The National service scheme, Chitkara University, Punjab contributed by giving coats to the children of the construction workers. A practical approach to tackle this problem is to emphasize sustainable methods for preserving food. By bringing together diverse individuals in a festive atmosphere, we have highlighted the significance of minimizing food waste, sourcing local ingredients, and promoting sustainable practices within our communities.



Outcomes

1. Enhance leadership and organizational skills by planning and executing social responsibility projects, such as providing essential items to disadvantaged individuals or communities.
2. Foster a sense of belonging and connection among internal stakeholders.
3. Gain an understanding of the importance of community involvement and its impact on creating a supportive and inclusive environment.
4. Cultivate a mindset of gratitude and appreciation towards individuals who contribute to the university ecosystem, regardless of their role or position.



EVENT	Demonstration of Vertical Farming of Turmeric		
Date / Time	16th Nov 23 /1100-1430 hrs.	Mode:	Offline
Location / Link	Village Amin, Kurukshetra		
Activity In-charge	Dr Anurag Tewari & Mr. Sube Singh		
No. of Participants	52 Farmers		
Resource Person	Dr Anurag Tewari		
SDG:	1, 2, 3, 9, 12, 13, & 17		

Event Details

The objective of vertical farming is to achieve superior production & quality in lesser areas. Vertical farming is a highly profitable method involving the production of plants in vertically stacked structures to maximize land utilization and to overcome the problem of scarcity of resources. Generally, turmeric with high curcumin content is grown in vertical farming under protected cultivation. This ensures a total production of 50 acres from just a one-acre area. To carry things forward a small demonstration program was organized at the vertical farming unit at Kurukshetra, Haryana



Observations being made by Yellow Point Farm Team at Vertical Farming Unit in Kurukshetra, Haryana

EVENT:	Training Program on ORGANIC FARMING in Mi LIFESTYLE Pvt Ltd		
Date / Time:	16 th Nov /1100-1430 hrs.	Mode:	Offline
Location / Link:	Kurukshetra, Haryana		
Activity In-charge:	Dr Anurag Tewari & Mr. Sube Singh		
No. of Participants:	800 Participants		
Resource Person	Dr Anurag Tewari		
SDG:	1, 2, 3, 4, 5, 9, 12, 13, 15, & 17		

Event Details

Organic Vegetable Production

Organic vegetable production involves growing vegetables without synthetic pesticides or fertilizers. This approach is beneficial for the environment, as it minimizes the release of harmful chemicals into the soil and water. When consumers choose organic vegetables, they contribute to sustainability efforts and help preserve natural resources. Moreover, organic farming practices maintain the nutritional quality of food by steering clear of chemicals that could lessen the produce's value.

Green leafy vegetables, such as amaranth, bathua, and spinach, are not only rich in easily digestible carbohydrates and complete proteins, but they are also packed with essential nutrients. These include glucosinolates, antioxidants, fiber, and key vitamins like niacin, riboflavin, thiamin, and vitamins A and C. They serve as an affordable source of folic acid. Incorporating these vegetables into your diet helps reduce waste and promotes sustainable practices. Their leftovers can be repurposed, benefiting the environment. Vegetables play a crucial role in addressing micronutrient deficiencies. A thoughtful combination of different vegetables can meet the daily requirements for vitamins and folate, along with providing significant amounts of other vital minerals necessary for health.

Mi Lifestyle operates as a direct marketing company that offers a range of cosmetics and agricultural products. All of their agricultural items hold NOP and NPOP certifications, making them suitable for organic farming. To support their sales team, Mi Lifestyle regularly hosts training sessions. In several of these programs, I have had the opportunity to be the main speaker, sharing my insights and experiences related to their products.

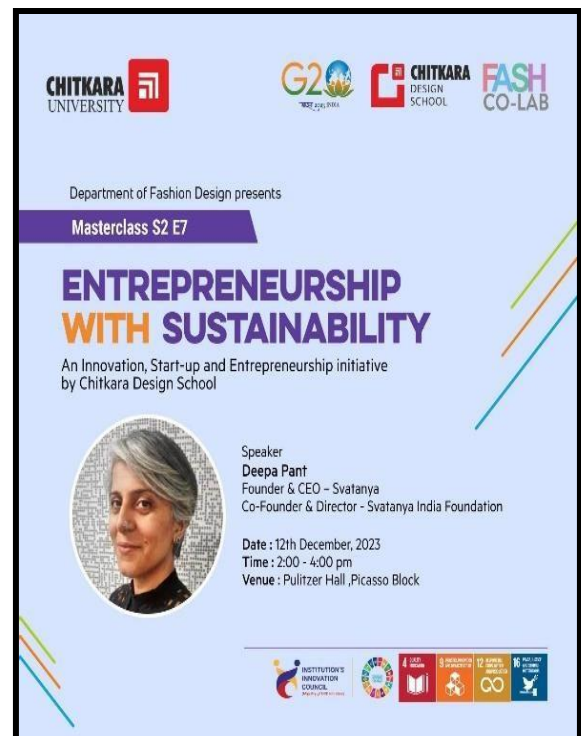


Event Name	Masterclass S2E7 Entrepreneurship with Sustainability
Date	12-12-2023
Venue	Pulitzer Hall, Picasso Block
Organizer	Department of Fashion Design, Chitkara Design School
Resource Person	Ms. Deepa Pant, Founder & CEO- Swatanya Co-Founder & Director-Svatanya India Foundation
Number of Participants	50
SDGs Covered	4,9,12,16
Duration	2 Hours

About the Activity

Department of Fashion Design, Chitkara Design School, organizes a Masterclass on Entrepreneurship with Sustainability. Ms. Deepa Pant took a masterclass with fashion students about the role of sustainability in building a fashion brand.

Ms. Deepa shared her experiences about how she launched SVATANYA, a Responsible Creative Crafts Design enterprise that empowers underprivileged women by upskilling them to make handcrafted products under the label - AMARYN. She emphasized recycling textile raw materials and stock fabrics and using them to make environmentally friendly products. She explained with the examples from her own company how training underprivileged women and providing them with a livelihood helped her grow her label. Training programs for underprivileged women play an important role in empowering them and improving both environmental and social results. Ms. Deepa encouraged students to follow sustainable habits in designing. Producing and consuming fashion.



CHITKARA UNIVERSITY

G20

CHITKARA DESIGN SCHOOL

FASH CO-LAB

Department of Fashion Design presents

Masterclass S2 E7

ENTREPRENEURSHIP WITH SUSTAINABILITY

An Innovation, Start-up and Entrepreneurship initiative by Chitkara Design School

Speaker
Deepa Pant
Founder & CEO - Swatanya
Co-Founder & Director - Swatanya India Foundation

Date : 12th December, 2023
Time : 2:00 - 4:00 pm
Venue : Pulitzer Hall, Picasso Block

INSTITUTION'S ACCREDITATION COUNCIL

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

4 QUALITY EDUCATION

8 DECENT WORK AND ECONOMIC GROWTH

10 AFFORDABLE AND CLEAN ENERGY

16 PEACE, JUSTICE AND STRONG INSTITUTIONS

The masterclass aimed towards innovation in the development of fashion business and entrepreneurship. Ms. Deepa Pant spoke about how businesses need to innovate ideas to be sustainable and yet profitable. The speaker also highlighted the significance of reducing waste, promoting resource efficiency, and encouraging sustainable practices within organizations. She gave examples of how some businesses, including hers, incorporate sustainability by innovating new ideas to develop products. She also emphasized innovating new ideas to include the underprivileged in businesses to truly make your businesses sustainable and purposeful.

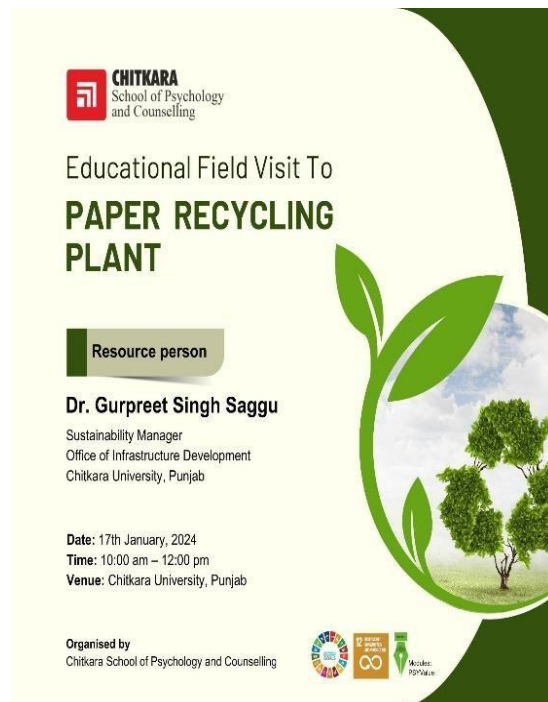


Event Name	Visit to Paper Recycling Plant
Date	17/1/2024
Venue	Chitkara University, Rajpura
Organizer	Dr. Jotika judge, Assistant Professor Chitkara School of Psychology & Counseling
Resource Person	??
Number of Participants	27
SDG Number	4
Duration	??

About the Activity

Chitkara School of Psychology and Counselling organized an educational field visit to the paper recycling plant at Chitkara University, Punjab, on 17th January 2024 for students of bachelor programs. Dr. Gurpreet Singh Saggu, Sustainability Manager, Office of Infrastructure Development, Chitkara University, Punjab, was the resource person for the visit.

The purpose of the visit was to inform students about the advantages of recycling paper. They also had the chance to see how the recycling process works. Dr. Gurpreet Singh Saggu welcomed everyone and provided a brief overview of the paper recycling plant. Students learned that paper is mainly made of fiber and cellulose. To recycle old paper, it first needs to be separated into these two components. After separation, the paper is shredded, which makes recycling easier. The shredded paper helps break down the cellulose, which is then mixed with water and ground to create pulp. The pulp-making process is the final step in creating recycled paper. After the students learned about paper recycling, they were shown various machines involved in the process, including the hydra pulper and calandaring machines. Once the shredded paper is converted into pulp, these machines press it to form sheets. The recycled paper can then be used to produce items like files, folders, envelopes, and diaries. Recycling paper offers several benefits, including promoting sustainability and reducing the carbon footprint to just 2%. This is important for the environment because it helps reduce greenhouse gas emissions and protects natural habitats. Making the pulp requires water, which can be reused for up to seven days, contributing to water conservation.



Event Name	Fashion Future Forward 2-day Conclave
Date	22-01-2024 – 23-01-2024
Venue	Sun Hall
Organizer	Department of Fashion Design, Chitkara Design School
Resource Person	Mr. Ashish N Soni, Design Director; Mr. Narender Kumar Ahmed, Creative Director, Amazon; Ms. Urvashi Kaur, Founder of A Conscious Luxury Label; and Ms. Karishma Shahani Khan, Creative Director, Ka-Sha, India; Mr. Karan Berry, Founder and Creative Director, Co-Founder, Karleo Couture; Bespoke Footwear Label AKA; Mr. Nitin Kapoor, CEO and Co-Founder, Iba Crafts; and Mahima Prasad
Number of Participants	76
SDGs Covered	4,8,9,12
Duration	02 Days

About the Activity

Department of Fashion Design, Chitkara Design School, organizes a 2-day conclave “Fashion Future Forward” on 22nd and 23rd Jan 24 in collaboration with IIC, Chitkara University, Punjab. The conclave aims to sensitize students about the innovations in fashion and textiles, entrepreneurship, and fashion business. Presiding over the event from the fashion industry were Ashish N Soni, Design Director at Ashish N Soni, Ikos Designs Pvt. Ltd., and Narender Kumar Ahmed, Creative Director at Amazon. Urvashi Kaur, Founder Urvashi Kaur, – A conscious luxury label, and Karishma Shahani Khan - Creative Director · Ka-Sha, India, INDIA, Karan Berry- Founder and creative director, Mr. Berry, co-founder, Karleo Couture, Bespoke footwear label AKA. Nitin Kapoor, CEO and Co-Founder of Iba Crafts, and Mahima Prasad.



The Fashion Future Forward Conclave brought together experts from well-known fashion brands and design studios, along with academics, to interact with students. This event facilitated the sharing of ideas and discussions with current fashion and design students at CDS. The conclave emphasized the significance of environmental management, green sustainability, and ecological recycling. Students raised important topics regarding the future of sustainability; digital marketing focused on eco-friendliness, online retail, the growth of athleisure wear, the metaverse, and global innovation in fashion. By integrating these concepts into their education and future jobs, students can contribute to a more sustainable and eco-friendly fashion industry. The discussions also covered how fashion design practices are changing, the use of biodegradable materials, and the implementation of fast algorithms to create intricate designs and 3D models.

In the end, by educating themselves on these topics, future fashion professionals can play a key role in promoting a more sustainable and ethical approach to fashion.



Event Details	
Topic	Application of Sustainable Preparation Methods With a focus on Awadhi Cuisine
Date	31 January 2024
Mode	Offline
Organizer name	Chitkara College Of Hospitality Management
Resource person	Chef Manpreet Singh Assistant Professor
No. of participants	32
SDG No.	SDG 4: Quality Education, SDG 12: Responsible Consumption and Production

Objective

1. Learning Sustainable Preparation Techniques.
2. Exploring Awadhi Cuisine Flavors and Spices.
3. Enhancing Culinary Skills.
4. Promoting Entrepreneurial Mindset.

Description

Awadhi cuisine is defined by its rich yet subtle flavors, achieved through a careful balance of spices. During the workshop, students learned about classic dishes like Yakhni Shorba, Paneer Kundan Kalia, Murg Musallam, Zafrani Pulao, Khamiri Roti, and Shahi Tukda. These dishes not only provided a delicious tasting experience but also highlighted the cultural and historical importance of Awadhi food. A key goal of the workshop was to teach students about sustainable cooking practices. Chef Manpreet Singh stressed the need for using locally sourced ingredients, minimizing food waste, and implementing eco-friendly cooking methods. By applying these approaches when making traditional Awadhi dishes, we can savor the rich flavors while also contributing to a healthier planet for the future. With mindful waste management, Awadhi



cuisine can flourish while being aware of its environmental impact. Additionally, the workshop inspired students to appreciate the variety of flavors and aromas found in Awadhi cooking.

Outcomes

1. Mastery of Awadhi Cuisine Techniques
2. Understanding Sustainable Culinary Practices.
3. Appreciation for Flavor Balance and Spice Blending.
4. Promotion of Locally Sourced Ingredients.



One-week Management Development Program on Sustainable and Green

EVENT:	Training on Sustainable and Green Products		
Date / Time:	13-16 Feb /10.00-11.30 hrs.	Mode:	Offline
Location / Link:	Yellow Point Farm, Chitkara University, Punjab		
Activity In-charge:	Dr Anurag Tewari		
No. of Participants:	30 students		
Resource Person (if any)	Mr. Krishan Kumar Prof. Anurag Tewari Prof. Antony Boity Dr. Gurpreet Singh		
SDG:	8, 9, 12, 13, 15, 17		

Products

Sustainable and eco-friendly products are designed with the environment in mind. These items are produced using methods that lessen their impact on the planet and encourage responsible practices. Sustainable manufacturing focuses on using resources wisely and cutting down on waste. Recycling plays a crucial role in these practices by reducing the amount of trash that accumulates in landfills. Proper management of environmental and agricultural waste is also vital, as it promotes responsible consumption and production for a better future.

About the Activity

- This dynamic 4-day training program provided an in-depth exploration of sustainable and green product development, empowering participants with the knowledge and tools to launch or enhance eco-conscious businesses.
- **Day 1: Setting the Stage:** MSME officials introduced various schemes and grants available to support sustainable business ventures, laying the foundation for entrepreneurial success.
- **Day 2: The Sustainability Imperative:** The sustainability manager delved into the critical topics of climate change, carbon footprint, and Life Cycle Assessment (LCA). Participants gained a deep understanding of the environmental impacts of products and the importance of sustainable design.

- **Day 3: Experiencing Sustainability in Action:** An immersive field visit to Yellow Point Farm showcased organic farming practices and innovative recycling techniques. This hands-on experience solidified the principles of sustainable agriculture.
- **Day 4: Building Green Infrastructure:** The day focused on the potential of green infrastructure. Experts discussed its role in mitigating environmental impact, promoting resource efficiency, and enhancing overall sustainability.
- **Day 5: Valedictory function:** This dynamic program, empowering participants with the knowledge of sustainable and green products made from sustainable natural resources. By incorporating these tools into their operations businesses can reduce their environmental impact and appeal to consumers who prioritize sustainability.



CHITKARA
School of Psychology
and Counselling



MSME
MINISTRY OF MSME, GOVT. OF INDIA

**YELLOW
POINT
FARM**

SUSTAINABLE AND GREEN PRODUCTS

Resource persons

Krishan Kumar MSME official

Dr. Anurag Tewari
(Dean-Agriculture | Yellow Point Farm)

Dr. Gurpreet Singh Saggi
(Sustainability Manager)

Pof. Antony Boity
(Professor CSPA)

Date: 13th -16th Feb, 2024
Time: 10:00 am - 11:30 am

Faculty coordinator – Dr. Anurag Tewari



Valedictory Function
20th February 2024

For joining, kindly contact
Dr. Gurpreet Singh 9041733378








Day-1



Mr. Krishan Kumar, an MSME official, told the audience about various MSME schemes for young entrepreneurs to start their businesses.



From left to right, the faculty members – Dr. Amit Gupta, Dr. Gurpreet Singh, Prof. Antony Boity, Prof. Anurag Tewari, and Mr. Krishan Kumar (an MSME official)

Mr. Krishan Kumar, an official from the Ministry of Micro, Small, and Medium Enterprises (MSME), delivered an informative presentation about different schemes and grants for entrepreneurs. He also introduced a new framework for student training that emphasizes sustainable and eco-friendly products.

MSME schemes and grants Overview: The discussion began with an explanation of the various schemes and grants offered by MSME to support entrepreneurship and business growth. These programs include financial aid, technology upgrades, marketing assistance, and skill development tailored for small and medium enterprises. The conversation highlighted important initiatives like the Prime Minister's Rozgar Yojana (PMRY) and the Credit-Linked Capital Subsidy Scheme (CLCSS), emphasizing the government's dedication to creating a supportive environment for business expansion.

Key Features of MSME Schemes:

1. **Accessibility:** The schemes are designed to be accessible to a wide spectrum of entrepreneurs, irrespective of their socio-economic background.
2. **Financial Support:** MSME provides substantial financial assistance through loans, subsidies, and grants, thereby mitigating the capital constraints faced by startups and small businesses.
3. **Capacity Building:** Emphasis is placed on enhancing the capabilities of entrepreneurs through skill development initiatives, training programs, and mentorship support.
4. **Sector-Specific Focus:** The schemes cater to diverse sectors, ranging from manufacturing to services, ensuring inclusivity and sectoral growth.
5. **Regulatory Support:** MSME offers guidance and support in navigating regulatory frameworks, facilitating ease of doing business for budding entrepreneurs.

Structure for Student Training on Sustainable and Green Products: In addition to elucidating MSME schemes, the session introduced a structured framework for student training focused on sustainable and green products. Recognizing the imperative for environmentally responsible practices, the proposed structure aimed to equip students with the requisite knowledge and skills to innovate and create products aligned with sustainable principles.

Key Components of the Training Structure:

1. **Curriculum Integration:** Incorporating modules on sustainability within existing academic programs to instill environmental consciousness among students from diverse disciplines.
2. **Practical Workshops:** Organizing hands-on workshops encompassing sustainable product design, material sourcing, and life cycle assessment to foster experiential learning.
3. **Industry Collaborations:** Facilitating partnerships with eco-conscious industries to provide students with real-world exposure and industry insights.
4. **Research Initiatives:** Encouraging students to undertake research projects focusing on sustainable solutions, thereby fostering innovation and problem-solving capabilities.
5. **Entrepreneurial Mentoring:** Providing mentorship and guidance to students aspiring to venture into sustainable entrepreneurship, nurturing their ideas from conception to implementation.

In conclusion, the talk delivered by the MSME official offered a comprehensive understanding of the myriad opportunities available for entrepreneurs, coupled with a visionary approach towards student training in sustainable practices. By harnessing the potential of MSME schemes and embracing sustainability, students and budding entrepreneurs can catalyze positive change, driving economic growth while safeguarding the environment for future generations.

Day-2



Dr. Gurpreet Singh is talking about the concepts of the circular economy and how to introduce them into any business.



Dr. Gurpreet Singh (Sustainability Manager) enlightening students about the concepts of carbon footprint and life cycle analysis of different products.



Dr. Gurpreet Singh, the Sustainability Manager of Chitkara University, delivered an enlightening talk on the imperative of sustainable and green products. Addressing critical topics such as climate change, business impact on the environment, carbon footprint reduction strategies, and the application of Life Cycle Analysis (LCA), Dr. Singh provided invaluable insights into fostering a more sustainable future.

Climate Change and Business Responsibility: Dr. Singh initiated the discussion by emphasizing the urgency of addressing climate change and the pivotal role of businesses in mitigating its impacts. Highlighting the interconnection between individual business practices and global environmental degradation, he underscored the importance of corporate responsibility in driving sustainable development.

Understanding Carbon Footprint: Central to Dr. Singh's discourse was the concept of a carbon footprint—the total greenhouse gas emissions produced directly or indirectly by an individual, organization, event, or product. Drawing attention to the significance of quantifying and reducing carbon emissions, he elucidated methodologies for calculating and assessing the carbon footprint of businesses and products.

Strategies for Carbon Footprint Reduction: In elucidating ways to reduce carbon footprint, Dr. Singh offered a multifaceted approach encompassing operational, supply chain, and product-level interventions. From adopting energy-efficient technologies and optimizing resource utilization to implementing sustainable procurement practices and promoting circular economy principles, his recommendations aimed to catalyze meaningful reductions in carbon emissions across the value chain.

Life Cycle Analysis (LCA) for Sustainability: A key highlight of Dr. Singh's talk was the application of Life Cycle Analysis (LCA) as a holistic approach to evaluating the environmental impact of products throughout their entire life cycle—from raw material extraction and production to use, disposal, and beyond. By considering the cumulative environmental burdens associated with each stage, LCA enables informed decision-making and the identification of opportunities for enhancing product sustainability. Dr. Gurpreet Singh's talk on sustainable and green products provided a comprehensive framework for addressing pressing environmental challenges and fostering sustainable business practices. By integrating principles of climate action, carbon footprint reduction, and Life Cycle Analysis, businesses can embark on a transformative journey towards environmental stewardship, resilience, and long-term viability.

Day-3



Prof. Anurag Tewari gave insights to the attendees about sustainable farming.



Students get hands-on experience with the life cycle analysis of farming products.

Day 3 of the sustainable and green products training program marked a significant milestone as students embarked on a transformative field visit to the renowned Yellow Point Farm area of Chitkara University. Led by a senior agriculturist, Prof. Anurag Tewari, the day offered hands-on experience in organic farming practices, life cycle analysis, and active participation in sustainable agriculture initiatives.

Organic Farming Showcase: Upon arrival at Yellow Point Farm, students were greeted by a vibrant landscape teeming with a variety of organically grown crops. From lush green vegetables to vibrant fruits, the farm served as a living testament to the principles of sustainable agriculture. The senior agriculturist provided insightful commentary on the cultivation techniques employed, emphasizing the importance of soil health, biodiversity, and natural pest management in organic farming.

Life Cycle Analysis Demonstration: A highlight of the field visit was the demonstration of life cycle analysis (LCA) in action. Students were guided through the process of assessing the environmental impact of various crops, from seedling to harvest and beyond. They gained firsthand insights into how wasted crops and food residues were meticulously converted into compost using an organic waste composter, thus closing the loop on nutrient recycling and minimizing waste.

Hands-On Experience in Green Onion Cultivation: As part of the immersive experience, students were given the opportunity to actively participate in the cultivation process. Armed with gardening tools and green onion seedlings, they enthusiastically sowed the saplings with their own hands, symbolizing their commitment to nurturing sustainable practices and contributing to the creation of a greener future. The act of planting served as a powerful reminder of the transformative potential of individual actions in fostering environmental stewardship.

Key Learnings and Reflections: Throughout the day, students gained invaluable insights into the intricate interplay between agriculture, sustainability, and environmental conservation. They witnessed firsthand the tangible benefits of organic farming practices, from soil enrichment to biodiversity preservation, and experienced the empowering effect of active participation in sustainable initiatives. Moreover, the field visit served as a catalyst for deeper reflection on the interconnectedness of food systems, waste management, and ecosystem health, inspiring a renewed sense of purpose and commitment to driving positive change.

Day 3 of the training program proved to be a transformative journey into the heart of sustainable agriculture, as students explored the principles of organic farming, life cycle analysis, and hands-on cultivation techniques. The field visit to Yellow Point Farm provided fertile ground for experiential learning, fostering a deeper appreciation for the intricate web of relationships that sustain life on our planet. Armed with newfound knowledge and inspiration, students left the farm with a renewed sense of purpose and a commitment to championing sustainability in their personal and professional endeavors.

Day-4



Prof. Antony Boity is sharing his experience and insights into sustainability and its involvement in our daily lives.



Prof. Antony Kumar Boity made the attendees aware of the concepts of green buildings, the role of buildings, and processes in making your products green.

Day 4 of the sustainable and green products training program witnessed a profound discussion led by Prof. Antony Boity, a distinguished Professor at the School of Planning and Architecture, Chitkara University. Dr. Boity's talk delved into the pivotal role of sustainability in building design, with a focus on minimizing embedded carbon and reducing the overall carbon footprint of products to foster a greener future. He also educated the individuals on the importance of using environmentally-friendly products to reduce waste and protect the planet.

Understanding Sustainability in Building Design: Dr. Boity commenced the session by elucidating the fundamental principles of sustainability in building design. Emphasizing the interconnectedness between the built environment and environmental conservation, he underscored the imperative for adopting holistic approaches that prioritize resource efficiency, energy conservation, and environmental stewardship.

Minimizing Embedded Carbon: A key highlight of Dr. Boity's talk was the concept of embedded carbon—the total carbon emissions associated with the entire life cycle of a building or product, including material extraction, manufacturing, transportation, construction, and disposal. He elucidated strategies for minimizing embedded carbon, such as utilizing sustainable materials, optimizing construction processes, and promoting circular economy principles to reduce waste generation.

Reducing Carbon Footprint: Dr. Boity underscored the significance of reducing the carbon footprint of buildings and products through innovative design strategies and technology interventions. He highlighted the role of energy-efficient building systems, renewable energy integration, and passive design principles in mitigating operational carbon emissions and enhancing overall energy performance.

Promoting Green Building Certification: In advocating for sustainable building design, Dr. Boity emphasized the importance of green building certification programs, such as LEED (Leadership in Energy and Environmental Design) and GRIHA (Green Rating for Integrated Habitat Assessment). These certification frameworks provide guidelines and benchmarks for evaluating and promoting the environmental performance of buildings, fostering market transformation towards sustainable practices.

Encouraging Collaboration and Innovation: Throughout the session, Dr. Boity encouraged collaboration and innovation as catalysts for driving sustainable building design initiatives. He underscored the need for interdisciplinary collaboration among architects, engineers,

policymakers, and industry stakeholders to address complex sustainability challenges and leverage emerging technologies and best practices.

Dr. Antony Boity's insightful talk on sustainability and sustainable building design provided a comprehensive framework for advancing environmental stewardship and resilience in the built environment. By prioritizing strategies to minimize embedded carbon, reduce carbon footprints, and promote green building certification, stakeholders can collectively work towards creating healthier, more sustainable communities and ecosystems.

Day – 5

The valedictory event highlighted the commitment of participants and celebrated their successful completion of the program. Certificates were handed out, filling the atmosphere with a sense of achievement. Throughout the program, a lively learning environment was encouraged, where participants felt comfortable asking questions, sharing ideas, and connecting with others who are environmentally conscious. This intensive training has provided participants with essential knowledge, practical tools, and networking opportunities to start or improve their sustainable businesses. The future of green product development appears bright, thanks to this new generation of motivated leaders.





IIC Activity Report

Event Name	Workshop on “Unleash Student Creativity - Innovation and IPR Week”
Date	19 th Feb 2024 -23 rd Feb 2024
Venue	Chitkara University, Punjab
Organizer	Dr. Rashmi Aggarwal
Resource Person	Dr. S.N. Panda
Number of Participants	48
SDGs Covered	4,8,9, 11, 12
Duration	5 days

About the Activity: - Not reflecting SDG 12

Dr. Surya Narayan Panda facilitated the workshop "Unleash Student Creativity - Innovation and IPR Week." He guided participants in exploring techniques for fostering creativity and innovation while emphasizing the significance of Intellectual Property Rights (IPR). Through interactive sessions, Dr. Panda engaged students in practical exercises and discussions, imparting insights into protecting their ideas and creations. The workshop served as a platform for students to develop essential skills for generating original ideas, understanding their value, and safeguarding their intellectual property.



Image with faculty and students

Event Details	
Title of the Event:	WORLD CONSUMER RIGHTS DAY
Date of the Event:	15 th March 2024
Venue	PIERRE HALL
SDG no	4: Quality Education 12: Responsible consumption
No. of Student Attended	65

On March 15, 2024, the Department of Computer Applications, in partnership with the National Service Scheme at Chitkara University in Punjab, hosted an engaging event for World Consumer Rights Day. This day plays a crucial role in promoting awareness about consumer rights globally. The event, held at Chitkara University, focused on the importance of fair and responsible artificial intelligence in supporting consumer rights, aiming to create a more ethical and promising future for everyone. Students from diverse backgrounds gathered to participate in the engaging quiz and slogan writing competition, creating an ambiance of excitement and anticipation. Thought-provoking questions and inspiring slogans were the focal points of the event, inspiring empowerment and enlightenment among the attendees. The event, powered by the Department of Computer Applications, showcased a remarkable display of intellect and creativity. Participants delved into the theme of fair and responsible AI for consumer rights with fervor, demonstrating their understanding and commitment to ethical tech practices.

As the event concluded, a sense of accomplishment and camaraderie permeated the air. While winners received recognition, the real triumph was in the united commitment to support



CHITKARA UNIVERSITY PUNJAB

WORLD CONSUMER RIGHTS DAY
15 March 2024

QUIZ AND SLOGAN WRITING COMPETITION

THEME - FAIR AND RESPONSIBLE AI FOR CONSUMER

FRIDAY
15 March, 2024

PIERRE HALL
Chitkara University, Punjab

DOORS OPEN
10:30am - 01:00pm

ORGANISED BY DEPARTMENT OF COMPUTER APPLICATIONS
UNDER THE AEGIS OF NATIONAL SERVICE SCHEME(NSS)
CHITKARA UNIVERSITY, PUNJAB

The poster features illustrations of three contestants at podiums, a host, a scale of justice, and a shopping cart, symbolizing consumer rights and ethical AI.

consumer rights and promote ethical technology practices. The event served as a testament to Chitkara University's unwavering commitment to empowerment, enlightenment, and ethical leadership in the realm of technology and consumer rights. It is crucial for individuals to be informed about their consumer rights and make conscious choices that have a positive impact on the environment.



EVENT:	Consultancy provided to MESSIUM group of companies.		
Date / Time:	01 st Apr 24 /1100-1430 hrs.	Mode:	Offline
Location / Link:	INDIA WHEAT TRIALS		
Activity In-charge:	Dr Anurag Tewari & Mr. Sube Singh		
No. of Participants:	52 Clients		
Resource Person (if any)	Dr Anurag Tewari		
SDG:	1, 2, 3, 9, 12, 13, 15, 17		

Details:

Dr. Anurag Tiwari has served as Chief Consultant at Rising Roots Agriculture Pvt Ltd since 2021. Before that, he held the same position at Shailin Farming Solutions from 2019 to 2020. Both companies provide agricultural consultancy services throughout India at competitive rates, ensuring affordability for clients. Through these two firms, he has assisted numerous forward-thinking farmers and private businesses. The consulting team collaborates closely with clients to evaluate their current practices, identifying opportunities to minimize waste, enhance efficiency, and encourage responsible consumption. The organization is involved in developing and managing agribusiness, food processing facilities, and retail distribution projects globally within the agricultural sector. The goal is to empower clients to thrive in today’s complex and dynamic markets by offering practical solutions, utilizing modern tools and technologies, and fostering continuous improvement to ensure client satisfaction. The consultancy seeks to help companies adopt practices that reduce waste and environmental harm while supporting ethical sourcing. With strategic planning and execution, businesses can positively affect both the environment and society while also enhancing profitability.



Activity/Webinar/Workshop/Conference/Talk on/ Donation Activity

Event Name	International Mother Earth Day
Date	22 nd April 2024
Venue	Picasso Block, Chitkara University, Punjab
Organizer	Chitkara College of Education
Resource Person	Prof. Manpal Setia, Dean Department of Communication Design, Chitkara University, Punjab and Ms. Divya Raghuvanshi
Number of Participants	24
SDGs Covered	3, 4, 11, 12, 13, 15
Duration	2.5 Hours

About the Activity:

To sensitize the Alpha Teachers of the need to adopt a sustainable lifestyle and enable them to apply concepts of sustainable development in their daily lives, Chitkara College of Education, in collaboration with Chitkara Design School, organized a hands-on training session on ‘Sustainable Lifestyle’ celebrating **International Mother Earth Day 2024** on 22nd, April 2024. This session focused on the importance of living in a way that is mindful of the impact we have on the environment. The resource persons for the workshop were **Prof. Manpal Setia**, Dean Department of Communication Design, Chitkara University, Punjab, and **Ms. Divya Raghuvanshi**, a sustainable lifestyle practitioner and low-waste lifestyle advocate. The session stressed individuals and communities reducing waste, saving energy, and choosing sustainability. It discussed ecosystem capacity in meeting human needs and advocated healthy practices for addressing global sustainability challenges. Creating awareness in the environmental movement, it highlighted sustainable challenges and ways individuals can protect Earth's resources for future generations, honoring environmental achievements and the necessity of preserving Earth's ecology. This workshop was powered by Earthy Tales Services Pvt Ltd., a faculty startup with the Chitkara Innovation Incubator Foundation, Chitkara University, Punjab. During the workshop, Prof. Manpal Setia and Ms. Divya Raghuvanshi delved into the concept of the "**shift campaign**," highlighting a series of interactive activities and hands-on experiences (e.g., Preparing BIO-ENZYMES using the kitchen waste). The session involved discussions and activities to shift from a traditional to sustainable approach toward a healthy lifestyle. They stressed composting as a prime example, referring to it as "**black gold**" due to its immense benefits for the environment. They highlighted a board game

focused on composting to make sustainable learning fun. The Alpha teachers created bio - enzymes using basic ingredients like jaggery, water, lemon, and orange peels. Additionally, a competition on the topic '**Letter to Mother Earth**' was organized, open to all students and faculty of Chitkara University. About 35 participants attended the workshop which included 24 Alpha Teachers of B.Ed Sem 2 & 4 (2023-25 & 2022-24 Batch) and two Faculty members as well as the students of design school. The session was informative, interactive, and delivered a strong message: sustainability forms a cycle, connecting us to our roots and nurturing the environment. Earth Day emphasized promoting awareness and sustainable living. By adopting eco-friendly habits, we contribute to a healthier planet and a better future for all.

Glimpse of the Event: -



Earth Day Celebrations

Event Name	Sustainable Lifestyle Workshop And Hands-on Bio Enzyme Workshop
Date	22 nd April 2024
Venue	Studio Brainstorm, 3 rd Floor & Outside D'Art Gallery (Picasso Block)
Organizer	Department of Communication Design
Resource Person	Prof. Manpal Setia and Divya Raghuvanshi
Number of Participants	41
SDGs Covered	3,4,11,12,13,15
Duration	10 am to 3:30 pm

About the Activity: -

The Department of Communication Design, in collaboration with the Centre of Excellence for Sustainability and College of Education, hosted a special event on **22nd April 2024** to celebrate World Earth Day. During this event, attendees will learn about the importance of reducing waste, recycling, and using eco-friendly products. The event featured two insightful workshops: a Sustainable Lifestyle Workshop and a Hands-on Bio Enzyme Workshop led by Prof. Manpal Setia, Dean of the Department of Communication Design at Chitkara University, and Ms. Divya Raghuvanshi, Founder of Earthy Tales Services Pvt. Ltd.



The poster is light blue with the Chitkara University and Design School logos at the top. The main title 'EARTH DAY CELEBRATIONS' is in large green letters. Below it is a globe with the text 'There's only one planet' in a blue script. A dark blue banner shows the date '22ND APRIL 2024'. Below this, it says 'Conducted by: Prof. Manpal Setia and Divya Raghuvanshi'. Two green boxes list the sessions: 'Morning Session 10 AM - 12 Noon' and 'Afternoon Session 1:30 PM - 3:30 PM'. Under the morning session, it lists 'Sustainable Lifestyle Workshop' and 'Hands-on Bio Enzyme Workshop' with the venue 'Studio Brainstorm, 3rd floor (Picasso Block)'. Under the afternoon session, it lists 'Letter to Mother Earth Event' with the venue 'Outside D'Art Gallery (Picasso Block)'. At the bottom, it says 'Organized by: Department of Communication Design' and 'Powered by: Earthy Tales' with a logo. A row of 17 small icons represents various sustainability and innovation themes.

Objectives of the event:

1. **Raise Awareness:** The primary objective of the Earth Day Event was to raise awareness about environmental issues and the importance of sustainable living practices among participants. Through this event, the attendees will learn about ways to reduce waste, conserve resources, and protect our planet for future generations.
2. **Promote Sustainable Lifestyle:** The Sustainable Lifestyle workshop was designed to provide attendants with practical advice on how to reduce their ecological footprint and incorporate eco-friendly practices into their daily routines. The aim is to reduce waste and minimize the environmental impact of our daily choices.
3. **Hands-on Learning:** The Bio Enzyme workshop provided participants with hands-on experience in creating their own bioenzymes, empowering them with the knowledge and skills to produce natural cleaning solutions and contribute to waste reduction efforts in their communities.

Outcome or Key take away from the event:

Participants delved into various aspects of sustainability and learned practical ways to incorporate it into their daily lives. In the Bioenzyme Workshop, participants not only learned about the significance of bioenzymes and their diverse applications but also had the opportunity to make their own bioenzymes.







CERTIFICATE
— OF PARTICIPATION —

EARTH DAY CELEBRATIONS

This certificate is awarded to
Avika Dogra (Chitkara International School)

for participating in the **Letter to Mother Earth Competition**, organized by
the Department of Communication Design, Chitkara Design School,
Chitkara University on 22nd April 2024.



Prof. Manpal Setia
Dean, Dept. of Communication Design,
Chitkara Design School, Chitkara University.



Divya Raghuvanshi
Founder- Earthy Tales

Powered by:



In collaboration with:



IIC Activity Report

Event Name	Exhibition: ChitkaraMandi
Date	13 th May, 2024
Venue	VR Punjab, Mohali
Organizer	Dr. Rashmi Aggarwal
Resource Person	Mr. Siddaq Singh
Number of Participants	80
SDGs Covered	1 to 17
Duration	2 days

About the Activity

The summer carnival 2024 at Chitkara Mandi was a well-organized and engaging event that supported a good cause. During the workshop, students took part in many activities that required their full attention and involvement, leading to various learning experiences. They created items to sell in the mall, with all profits directed to non-profit organizations dedicated to environmental sustainability. Through different exercises, students explored various sustainable goals throughout the workshop. To promote the event at PVR Mall in Mohali, students participated in lively activities like flash mob dances, bhangra performances, and street plays.



Overall, it was a thorough learning experience with lessons of Collaboration and Creativity.



Students showcasing their talent

Workshop

Event Name	Developing Skills for Innovative Paper Recycling Technology to Achieve Environmental Sustainability
Date	01/09/2023 to 02/09/2023
Venue	Paper Recycling Plant, Chitkara University
Organizer	Department of Architecture, CSPA
Resource Person	Dr. Gurpreet Singh Mr. Sanjeev Bharadwaj
Number of Participants	41 Students and 10 Faculty members
SDGs Covered	4,9,12
Duration	2 Days

About the Activity: -

At Chitkara University's Punjab campus, 40 enthusiastic students recently embarked on an enlightening journey to a paper recycling plant. Guided by dedicated faculty members, they gained invaluable hands-on experience in the art of paper recycling. This immersive event not only fostered sustainability awareness but also empowered students to create innovative products like sketchbooks from reclaimed materials. Witnessing the transformation of discarded paper into usable items ignited a passion for eco-friendly practices. This unforgettable experience at Chitkara University exemplified the institution's commitment to nurturing responsible citizens and promoting a greener future.



The poster features logos for SPA (Chitkara School of Planning & Architecture), G20 India 2023, and Avenues TOA-14. The main text reads: "Two-Days Hands on Workshop: Innovative Paper Recycling: Cultivating Skills for Environmental Sustainability For the 7th Semester B.Arch. Students".

Resource Persons

- Dr. Gurpreet Saggu**
Sustainability Manager
Office of Infrastructure Development
Chitkara University
- Sanjeev Bharadwaj**
Project Manager
Office of Infrastructure Development
Chitkara University

Faculty Coordinators:
Prof. Antony Kumar Boity
Dr. Prateek Dhasmana

Event Curated By:
Team Advanced Studies

Organised By:
Chitkara School of Planning and Architecture
Chitkara University, Punjab

Date: 1st and 2nd September, 2023
9:00 am Onwards

Venue: Paper Recycling Plant
Chitkara University

Logos at the bottom include the Institution's Innovation Council and various SDG icons.



Dr. Gurpreet Singh interacting with the students



Students and faculty members pose at the completion of the event.