Report of YIP Activities at M.E.S Asmabi College

This detailed report provides insight into the college's commitment to promoting creativity, learning, and community partnerships. The inception of Young Innovators Programme took place on 09/06/2023 at M.E.S Asmabi College. The event marked the beginning of various YIP initiatives and programs at the college.

Key Personnel:

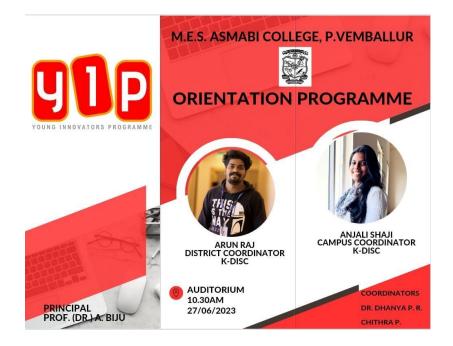
- Nodal Officer: Dr. Dhanya P. R.
- Assistant Nodal Officer: Smt. Chithra P.

Orientation for Beginners:

• An orientation session was conducted on 27/06/2023, which was attended by 128 students. The session aimed to familiarize beginners with the activities and programs at the college.

Sessions:

- 1. Session I:
 - o Conducted by: Anjali Shaji
 - o Role: Campus Coordinator
- 2. Session II:
 - o Conducted by: Arun Raj
 - Role: District Coordinator





Inaugural session of YIP



Session Conducted by: Anjali Shaji



Session by District Coordinator – Arun Raj

Student representatives

	Institution: M.E.S. Asmabi College, P.Vemballur Student Representatives List from each class/ courses							
	1	(3 Student R	epresentatives from each class/ course, from all years 1	st, 2nd, 3rd years, etc.)	N			
Sl. No.	Name of Student	Mobile Number	Email ID	Programme/ Course	Year of S (1/II/I			
1	Beegam Liyana	7994093986	liyanabeegum59@gmail.com	B.Sc. Aquaculture				
2	Abhinandhu K. S.	9495095039	abhinandhuks@gmail.com	B.Sc. Aquaculture	III			
3	Anurag K. S.	8921694898	anuragappu2004 @gmail.com	B.Sc. Aquaculture	III			
4	Fathima Noumin	7034071498	nauminzx007@gmail.com	BA English	I			
5	sadhiya	7902486247	Shadhiyasefiya@gmail.com	BA English	1			
6	Mohammad Ali PM	7594032395	alimon759407@gmail.com	BA English	I			
7	NEHALA K H	8921760066	nehalakhneha38642@gmail.com	B Sc Botany	III			
8	NASWIF K P	9744605496	naswifkps@gmail.com	B Sc Botany	III			
9	ASIFA K	8891222068	asifaazeez709@gmail.com	B Sc Botany	III			
10	Fasna.P.M.	9207410806	Fazzfasna340@gmail.com	III BA English	III			
11	Athira.K.J.	7736244094	athirajinadevan@gmail.com	III BA English	III			
12	Vismay Shabu	9961462850	vismayshabu629@gmail.com	III BA English	III			
13	ANJANA A K	8129726679	anjanaak56@gmail.com	B.Voc Fish Processing Technology	III			
14	ALEENA E S	9995143631	aleenasunilkumar6@gmail.com	B.Voc Fish Processing Technology	III			
15	SAFIYA ISMAIL	8606080490	www.safiaismail123@gmail.com	B.Voc Fish Processing Technology	III			

There are 122 representatives – 3 representatives from each class of the college.

Idea Registration Campaign:

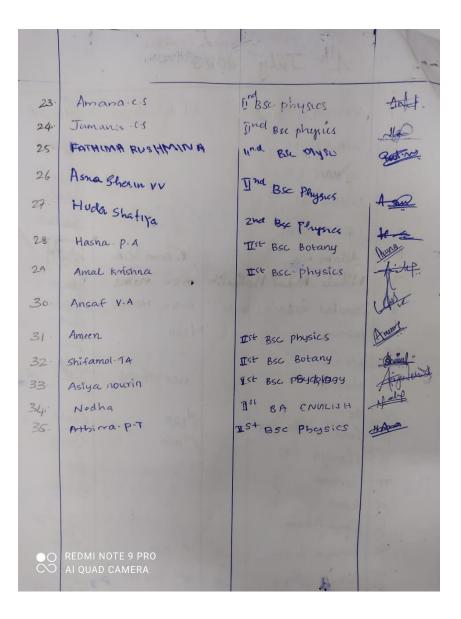
• A microlevel idea registration campaign was organized on 4/7/23. As a result, 30 ideas were successfully loaded into the YIP portal, reflecting the creative engagement of the college community.



Idea registration campaign – microlevel



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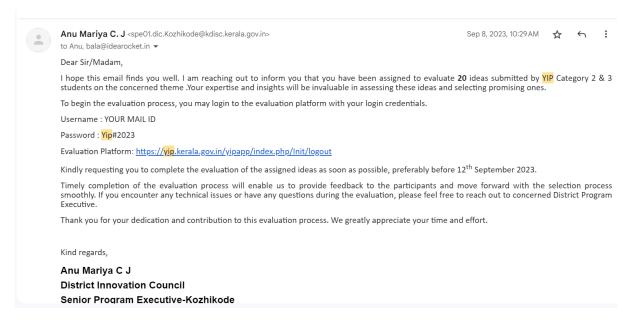
Idea registration – 30 ideas loaded in YIP portal

K-DISC		YIP - Your	ng Innov	ator's Program 5.0)			(8 👗
MENU ::.		si	Idea		Challenge		Sub		
RESET PASSWORD		No	Id Id	Idea Summary	Admissible	Theme	Theme	Status T 0	Action
EXTERNAL MENTOR				To make a garlic peeler that is efficient,					
Level 1 Evaluation			19103	portable and low cost. We incorporated pretreatments to the garlic such oil spraying and heat treatment followed by abrasion	Star Challenge	Dairy and Food Technologies	Improvement in Processing	Pending	Evaluate Ø
IDEA 2022- IPC		1							
View Problemshelf									
category 2 evaluation				using cylindrical roller.					
Facilitator Registration	ı ~			An app inorder to mention the leftover					
District Evaluation				food by hotels and from there we can give					
Pitchdeck Evaluation				an option for individuals or group to		Dairy and	Food security		
category 3 evaluation		2	19167	purchase or donate the	Star Challenge	Food	and value	Pending	Evaluate
State Level Evaluation	4.0 ~			food through the app. The orphanages or needy ones will also have an option to		Technologies	addition		

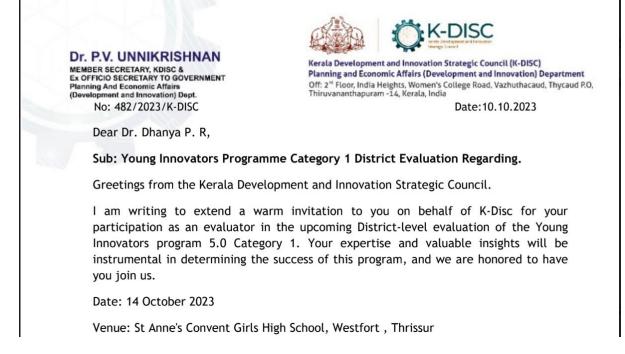
Evaluator Selection:

- Category 2 Evaluators (Star Challenge Online Evaluation): Smt. Chithra P and Dr. Dhanya P. R. were chosen as evaluators for the Star Challenge, participating in the online evaluation process.
- Category 1 Evaluators (St. Anne's High School, Westfort, Thrissur): Smt. Chithra P and Dr. Dhanya P. R. were selected as evaluators for a specific project at St. Anne's High School.

Evaluators for Category 2 & 3 online



Category 1 Evaluator1



Category 1 Evaluator 2

L1 Preliminary Evaluation

- Preliminary evaluation is an integral part of the YIP Process. This is applicable only to Government & Government Aided schools.
- In YIP 2021 there were over 9000 ideas being submitted and this led to a significant delay in the evaluation process.
- In order to ensure the evaluation process happens on time and is effective, the preliminary evaluation is now divided into L1 & L2 Preliminary evaluation.
- The L1 preliminary evaluation will be done by the Institutional Nominee and a block level nominee from SSK



Meeting with DCE - 13/10/23 Online

Events:

- A meeting with the Directorate of Collegiate Education was on 13/10/23, indicating collaboration and engagement with educational authorities.
- The college celebrated the 'International Year of Millets' by showcasing innovative millet recipes, promoting sustainability and healthy eating practices within the college community.



YUP

Young Innovators Programme (Y

Meeting with DCE - 13th October 20^{Dr. Pulnikist}





Dr. Dhanya P. R.

Sivaprasad A, GCMunnar

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K-DISC

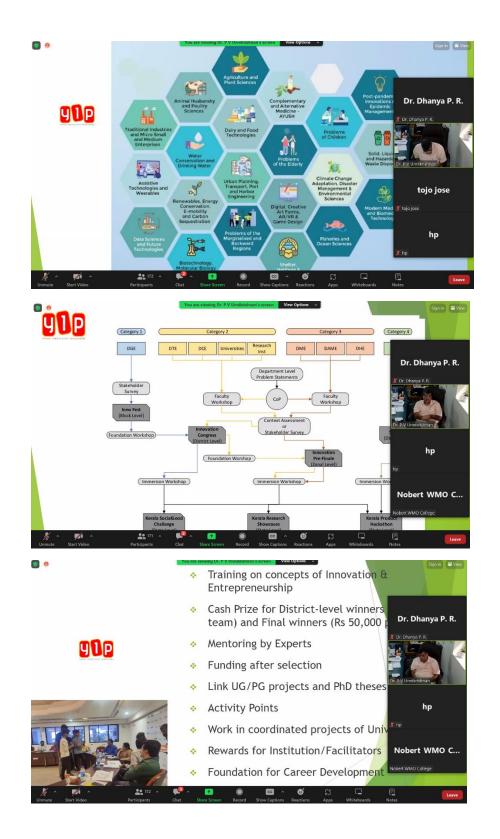
Experience the Journey of Innovation

The objective of the program is

 to develop an ecosystem for identifying young innovators with br COLDANYAR R for solving real life problems, mentoring them as teams, attaching research institutions/ partner institutions with scholarships for the problems for the and give them a journey around the innovations, researching, reincubating and accelerating the innovation.

✓ Triple Helix Model which involves the Government, Industry & A





Students showcase talent, win State support to scale up their projects

The Hindu Bureau THIRUVANANTHAPURAM

Five teams comprising budding innovators from schools and colleges in Kerala are set to receive State support to scale up their projects under a scheme designed to promote new ventures in the start-up ecosystem.

The innovators became eligible for the Innovators Privilege Card after suc-cessfully developing and showcasing prototypes of five products as part of the Young Innovators Proroung innovators Pro-gramme (VIP), jointly or-ganised by the Kerala Star-tup Mission (KSUM) and the Kerala Development and Innovation Strategic Council (K-DISC).

The five prototypes have been developed by young innovators from

YIP 6.0 – Launching



Arya S., Anoop Kumar V., and Haree Krishna of SD College, Alappuzha, who bagged the Innovators Privilege Card of the Kerala Startup Mission as part of the Young Innovators Programme

na Dharma College, Alapna Dharma College, Alap-puzha; St. George English Medium LP School, Chully, Angamaly; and SNHSS Pul-lamkulam, North Paravur. The showcased products are fingerprint bike starter, automatic water lead indi automatic water-level indicator, utilisation of water hyacinth, solar water hea-

saving cooking vessels. The saving cooking vessels. The achievement will help them get priority in access-ing KSUM's schemes, grants, investment, men-toring, Fablab facility, cross sell platforms and in-cubation. The card offers them free access to KSUM-organised summits and organts like themo Day

Commenting on the YIP project, KSUM Chief Exec-utive Officer Anoop Ambika termed the innovative ka termed the innovative ideas from the younger minds highly commenda-ble and promised support to take them to the next le-vel. "It's significant that such ideas are cropping up from educational institu-tions in the State. Nurtur-ing the budding talents will ing the budding talents will boost efforts to ramp up the start-up ecosystem," he added.

Funding The YIP provided funding support to 15 projects in 2019. Conceived by the K-DISC, the YIP aims at empowering future innova-tors to come out with new products, services or models to meet emerging re-quirements, unarticulated needs, or existing market

Milestone	Cat 1 (High Schools, HSS, VHSE)	Cat 2 (Arts/Science/Engg/ Law Colleges)	Cat 3 (Medical Colleges)	Cat (ITI Dr. Dhanya P. F
Launch	4 th Oct 23	4 th Oct 23	4 th Oct 23	4 th (
Idea Registration Window Opens	15 th Oct 23	31 st Oct 23	31 st Oct 23	31st
Idea Registration Window Closes	30 th Nov 23	15 th Dec 23	15 th Dec 23	15 th Dr. P.V. Unnikrishnan
Preliminary Winners Announcement	15 th Dec 23	1 st January 24	1 st January 24	1 st J hp
Block Training	23rd Dec 23	N/A	N/A	N/A
Zonal/District Evaluation	31 st Jan 24	31st Jan 24	31 st Jan 24	31 st
Immersion Training	10th and 11th Feb 24	10 th and 11 th Feb 24	10 th and 11 th Feb 24	Nobert WMO C
State Level Evaluation	13 th Apr 24	13 th Apr 24	13 th Apr 24	13 th Apr 24

Celebration of 'Year of Millets' by YIP in Collaboration with Department of Aquaculture and Biochemistry

Overview: In commemoration of the 'Year of Millets,' the Young Innovators Program (YIP) at M.E.S Asmabi College collaborated with the Department of Aquaculture and Biochemistry to organize a series of engaging activities promoting millet awareness and sustainability.

Key Activities:

1. Poster Making Competition:

 A poster making competition was conducted to encourage creativity and raise awareness about the benefits of millets. Students from various departments participated, showcasing their artistic skills and knowledge about millets.

2. Millet Lunch for Staff and Students:

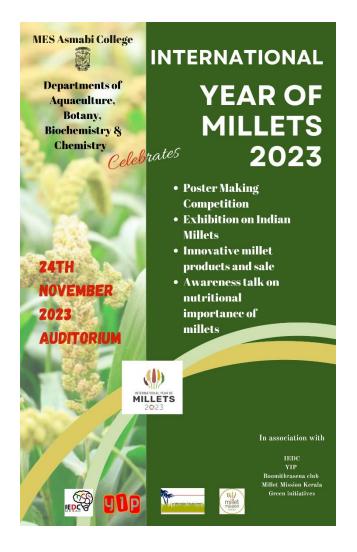
• A special millet lunch was organized for both staff and students of the college. This initiative aimed to introduce and promote the consumption of milletbased dishes, highlighting their nutritional value and culinary versatility.

3. Exhibition and Sale of Millet Value-Added Products:

• An exhibition was set up to display various millet value-added products, including snacks, beverages, and traditional dishes. Students and visitors had the opportunity to explore and purchase these innovative millet products, contributing to the promotion of millet-based entrepreneurship.

4. Collaborative Efforts:

 The collaboration between YIP and the Departments of Aquaculture and Biochemistry facilitated a multidisciplinary approach towards promoting millets. It brought together expertise in innovation, nutrition, and sustainability to create a comprehensive and impactful celebration of the 'Year of Millets.'





Poster making competition

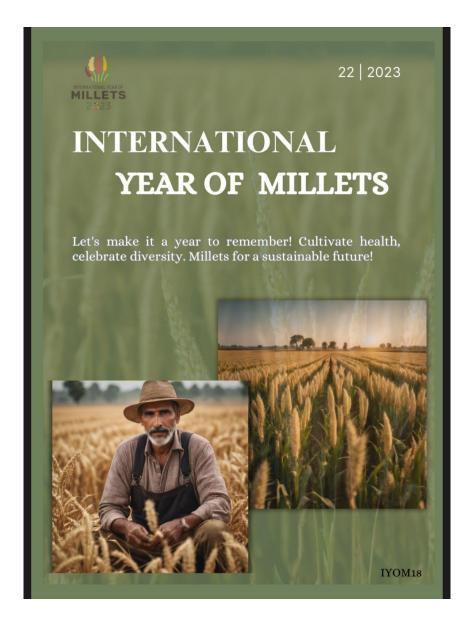
First prize winner in Poster making competition







Impressive and minimalistic design, adheres to proper white space utilization, provides comprehensive information, and exhibits excellent subject placement – scores 8.5 out of 10.



Clean color palette, but image placement falls short, resulting in a lack of visibility – rates 6.5 out of 10. **Impact and Outreach:** The activities organized as part of the 'Year of Millets' celebration not only promoted awareness about the importance of millets but also fostered creativity, community engagement, and sustainable practices within the college campus. The event encouraged healthy eating habits, highlighted the significance of millets in nutrition, and showcased the potential of millet-based products in the market.

Conclusion: The collaborative efforts between YIP, the Department of Aquaculture, and Biochemistry in celebrating the 'Year of Millets' exemplify the college's commitment to innovation, sustainability, and holistic education. Through engaging activities like the poster making competition, millet lunch, and exhibition, the event successfully raised awareness, promoted local produce, and empowered students to embrace millets as a sustainable food option.

Report: Awareness Talk on Nutritional Value of Millets

Speakers:

- 1. Mr. Murshid V, Nutritionist, NRC Agali, Palakkad:
 - Mr. Murshid V, a nutritionist from NRC Agali, Palakkad, delivered a comprehensive talk on the nutritional value and health benefits of millets. His expertise and insights shed light on the importance of incorporating millets into daily diets for improved health and well-being.
- 2. Mr. V.K. Sreedharan, Environmentalist:
 - Mr. V.K. Sreedharan, an esteemed environmentalist, addressed the audience on the environmental sustainability aspects of millet cultivation and consumption. His talk emphasized the eco-friendly nature of millets and their positive impact on the environment compared to conventional crops.

Event Details:

- Date: 24th November 2023
- Venue: M.E.S Asmabi College Auditorium
- Audience: Students, faculty members, and staff
- **Purpose:** To raise awareness about the nutritional value, health benefits, and environmental sustainability of millets as a healthy food choice.

Key Points Covered:

1. Nutritional Value of Millets:

• Mr. Murshid V highlighted the rich nutritional content of millets, including high fiber, protein, vitamins, and minerals. He explained how millets can contribute to a balanced and healthy diet, promoting overall well-being.

2. Health Benefits of Millets:

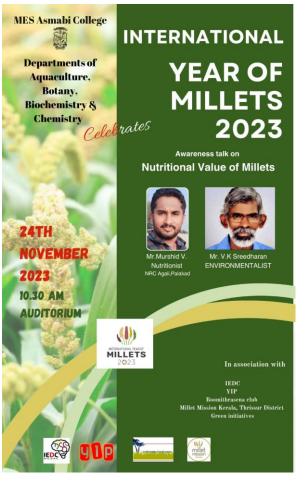
 The nutritionist elaborated on the various health benefits of consuming millets, such as weight management, improved digestion, and control of lifestyle diseases like diabetes and hypertension. He emphasized the importance of incorporating millets into regular meals for better health outcomes.

3. Environmental Sustainability of Millets:

 Mr. V.K. Sreedharan emphasized the environmental benefits of millet cultivation, such as water conservation, soil health improvement, and reduced carbon footprint. He advocated for promoting millet farming to enhance sustainability in agriculture and mitigate climate change effects.

Audience Response: The awareness talk received positive feedback from the audience, with students and faculty expressing interest and enthusiasm about incorporating millets into their diets. The insights shared by the speakers resonated well with the attendees, inspiring them to consider the nutritional and environmental aspects of food choices.

Conclusion: The awareness talk on the nutritional value of millets featuring Mr. Murshid V and Mr. V.K. Sreedharan provided valuable insights into the health benefits and environmental sustainability of millets. By fostering awareness and understanding among the college community, the event aimed to promote healthy eating practices and sustainable food choices, aligning with the college's commitment to holistic well-being and environmental consciousness.







Millets products Exhibition





Millet lunch to staff and students

