



BEST PRACTICES

2024-25



**DOCUMENTS OF IQAC
VIDYASAGAR UNIVERSITY**

Best Practice 1: University Food Festival and Cultural Program

Best Practice 2: Incubation Project and Start-up Project

Best Practice 1: University Food Festival and Cultural Program

(i) Objectives:

The primary objective of this practice is to promote entrepreneurship, innovation, and teamwork among students through participation in the University Food Festival. The festival provides a practical platform for students to develop skills such as food preparation, budgeting, marketing, stall management, and customer interaction. It also encourages students to develop food-industry start-up ideas under the guidance of the Incubation and Start-up Centre. The cultural program is a secondary component that aims to promote cultural interaction, creativity, and social bonding among students, faculty members, and staff.

(ii) Context:

Vidyasagar University has been organising the University Food Festival since 2024 under the initiative of the Incubation and Start-up Centre with the help of faculty members. The university has 27 departments, and many students are interested in entrepreneurship but lack practical exposure. The Food Festival provides a real-life experience of managing a small business. The program is organised in “Khola Hawoa”, the open-air theatre of the university campus, which provides a suitable environment for such a large participatory event. The cultural program is organised as a supplementary activity to make the festival more inclusive and enjoyable for all stakeholders.

(iii) Practice:

The University Food Festival is organised annually at “Khola Hawoa”, the open-air theatre of the campus, by the Incubation and Start-up Centre with the support of faculty members. Every year, more than 40 stalls are provided to students from 27 departments. Some faculty members and non-teaching staff also independently arrange food stalls. Various types of traditional and innovative food items are prepared and sold. Bengali winter foods such as pitha, patisapta, puli, cake, many sessional and local food, etc., were the special attractions of the festival. Some departments also display calorie and nutritional information on the food, which raises health awareness. The Hon’ble Vice-Chancellor inaugurates the festival every year. At the end of the festival, every participating stall is awarded a memento, and the three best stalls receive First, Second, and Third prizes for quality, presentation, innovation, and management. Along with the food festival, a cultural program is organised by students and faculty members, and the Santali Department performs traditional folk dance every year.

(iv) Evidence of success:

The Food Festival has become one of the most popular events on the university campus within a short period. The participation of more than 40 stalls every year demonstrates the program's success and popularity. Students gain practical experience in entrepreneurship, financial management, teamwork, and communication skills. The participation of faculty members and

Best practices for the year 2024-25

non-teaching staff makes the program inclusive and strengthens campus community bonding. The award system motivates participants to improve quality and innovation. The large number of visitors and active participation of all stakeholders indicate the success of the practice.

(v) Problems encountered and resources required:

The main challenges include ensuring proper electricity and water supply, maintaining cleanliness and waste management, and ensuring food safety and hygiene. Financial support is required for stall infrastructure, tents, electricity, stage, sound system, and mementoes and prizes. Volunteers, faculty coordinators, and administrative support are necessary for the smooth organisation of the festival.



Best practices for the year 2024-25



Best Practice 2: Incubation Project and Start-up Project

(i) Objectives:

The main objective of this practice is to promote innovation, entrepreneurship, and self-employment among students and research scholars. The practice encourages faculty members, students, and research scholars to transform innovative ideas into incubation projects and start-up initiatives. It also aims to develop students' problem-solving ability, research aptitude, technical skills, and industry-oriented knowledge. Another objective is to create an ecosystem for innovation and entrepreneurship in the university through mentorship, training, and financial support for small innovative projects. The practice also promotes interdisciplinary research and applied project development for solving real-life problems.

(ii) Context:

The Incubation and Start-up Centre of the university was established in 2021 to promote innovation, research, and entrepreneurship among faculty members, students, and research scholars. From 2023 onwards, the Centre started offering financial support for innovative incubation projects. In the current competitive job market, entrepreneurship, innovation, and skill-based learning are essential for self-employment and career development. The Centre provides a platform where faculty members work together with PG students and research scholars to develop innovative ideas into prototypes, models, software, or services. This initiative helps to create a research and innovation culture in the university.

(iii) Practice:

Every year, the Incubation and Start-up Centre invites innovative project proposals from faculty members. Each faculty member works with PG students and research scholars to implement the project. Every year, approximately 35–45 project proposals are submitted by various faculty members, covering innovative scientific and applied problems, such as a Wi-Fi-based lock-and-key system, sensor-based water management systems, new technologies, new types of food preparation, and software development for use at the university.

The proposals are submitted in a prescribed format that includes objectives, methodology, innovation component, budget, and expected outcomes. The proposals are first screened by the members of the Incubation and Start-up Centre. After preliminary screening, the proposals are evaluated by external experts from other universities, IITs, and NITs to maintain transparency and quality. The selected projects are approved and funded by the Centre. Each project is sanctioned for a duration of six months with financial support of Rs. 20,000. The projects are monitored by the Centre, and the outcomes are presented before a committee at the end of the project period. Some of the developed products and ideas are also displayed during the University Food Festival and other university programs.

Best practices for the year 2024-25

(iv) Evidence of success:

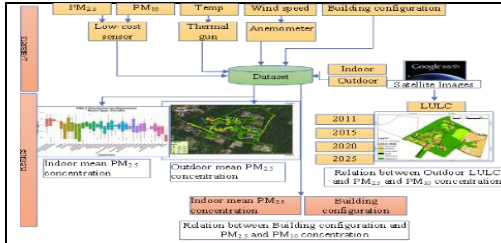
The submission of approximately 35–45 project proposals each year reflects growing interest in innovation and incubation activities among faculty members and students. The involvement of PG students and research scholars in these projects helps them gain practical experience in research, innovation, and product development. The external expert evaluation system ensures transparency and quality of the projects. Several innovative prototypes, working models, and software systems have been developed through this initiative. This practice has helped to create a culture of innovation, research, and entrepreneurship in the university and has motivated students towards self-employment and applied research.

(v) Problems encountered and resources required:

The main challenges include limited funding for innovative projects, a lack of advanced laboratory and fabrication facilities for prototype development, and limited industry collaboration for product development and commercialisation. Students and faculty members also require more training in entrepreneurship, patent filing, product development, and marketing. Therefore, more financial support, modern laboratory facilities, industry collaboration, and training programs are required for the successful implementation and expansion of incubation and start-up projects.

Project Title: Empowering Women through Tasar Sericulture: Avenue of Sustainable Livelihood in West Bengal" Related to Photo	
	
A Conversation with Women on the Organic Degumming Process.	women developing silk threads by unwinding them on their bare thighs
	
Discussion on traditional cotton reeling machine	Discussing about use of vermicompost to Arjun Plantin Khudmarai village of Sankrail
“A Study on Spatio-temporal Variation of Indoor PM2.5 Concentration at Vidyasagar University Campus” Related to Photo	

Best practices for the year 2024-25



Methodology Flowchart



Data collection with low-cost sensor instruments



Survey Records in the Vidyasagar University Campus



Survey Records in the Vidyasagar University Campus