

REPORT 2022



SUSTAINABLE DEVELOPMENT GOALS



SDG 15 is focused on safeguarding and rebuilding land-based ecosystems, especially freshwater habitats. In addition to its efforts to safeguard the ecosystems on its grounds, Manipal University Jaipur also supports environmental sustainability through its research, instruction, and outreach initiatives.

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4. HERITAGE CLUB School of Architecture and Design 7 day visit to Roorkee, Dehradun, Mussoorie & Rishikesh.
5. SCHOOL OF ARCHITECTURE AND DESIGN Conversation with Ar. Chitra Vishwanath moderated by Ar. Rishabh Wadhwa at Manipal University Jaipur.
6. DIRECTORATE OF STUDENT'S WELFARE In collaboration with the Department of Business & Commerce society connect rally for protecting the environment.
7. SCHOOL OF BUSINESS AND COMMERCE, BUSINESS ADMINISTRATION Plantation Drive At 1Raj Air SQN NCC Jaipur, JLN Marg, Jaipur.
8. DIRECTORATE OF STUDENTS' WELFARE Society Connect THE GLOBAL GOALS RUN.
9. DIRECTORATE OF STUDENT'S WELFARE (SOCIETY CONNECT) Rotaract Club MUJ Presents Plantation Drive 2022.
10. FACULTY OF DESIGN Seminar on 'Bamboo' On the occasion of World Bamboo Day.
11. Manipal University Jaipur Initiates for Sustainable Land Use.
12. STANDARD OPERATING PROCEDURE Qness Food Services (QFS) - Raw Material Specification (For commonly consumed raw materials across QFS).
13. Introduction and GENERAL INSTRUCTIONS FOR VEGETABLES/FRUITS.
14. Commonly used Indian and exotic Vegetables, Fruits, Indian Green Leafy Vegetables, dairy based products, sea food based products, meat based products, frozen products.
15. Common specifications of cereals/pulses & other dry groceries, spices masala/powder/whole. Whole spices.
16. Manipal University Jaipur Protects Ecosystems and Biodiversity.
17. Maintain and extend current ecosystem's Biodiversity: Life on Land.

18. Regular Tree Plantation and Landscape at campus.
19. Tree Plantation during Student Induction program in campus.
20. Tree Plantation Drive- in nearby villages.
21. Plants Category and record keeping at MUJ.
22. Birds at MUJ - Nature Smiles at MUJ (Food grain pots for Birds in Campus)
23. Manipal University Jaipur Offer Educational Programs on Ecosystems.
24. DEPARTMENT OF COMMERCE, ROAD SAFETY AWARENESS AND ANIMAL WELFARE CAMPAIGN
25. Department of Civil Engineering Societal Connect Activity On Getting Acquainted with social welfare centre/shelter for animal- A visit to Gaushala.
26. Manipal University Jaipur's Educational Outreach on Land Management for Agriculture and Tourism.
27. SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT in collaboration with HUMANE SOCIETY INTERNATIONAL-INDIA organised a 2-days Plant Based Workshop millets an embellishing source of plant-based nutrition.
28. School of architecture and design "Tree Plantation Drive" at Govt. School, Bagru.
29. School of architecture and design "Tree Plantation Drive" at Govt. School, Begas.
30. School of architecture and design "Tree Plantation Drive" at Govt. School, Dehmikalan.
31. School of architecture and design "Tree Plantation Drive" at Govt. School, Sanjharia.
32. Business administration, Plantation Drive.
33. Directorate of Student's welfare and Rotaract Club MUJ, Nutrition Week.
34. Department of Hotel Management Organized a INDUSTRY VISIT The Leela Goa.
35. Manipal University Jaipur Initiatives for Conservation and Sustainable use, conservation, and restoration of Land.
36. Emergence of MUJ-2011 (Site preparations of MUJ Campus, development of Academic Block, Administration Block, Food Court, Hostels, 1st Convocation 2014)
37. MUJ Planning and development of infrastructure by maintaining local biodiversity.
38. Awareness for Alien Species Impact reduction.

39. DEPARTMENT OF COMMERCE, Road safety awareness and Animal Welfare Campaign.
40. Manipal University Jaipur Collaborates with the Local Community to Preserve Shared Land Ecosystems.
41. Department of Biosciences & Biotech Club live webinar on Sustainability over factory framing and disease.
42. Directorate of Student's welfare organized Cleanliness Drive.
43. Directorate of Student's welfare and Rotaract Club MUJ, Biofuel Day 2022.
44. Directorate of Student's welfare and Cypher Club organized Outreach activity Hanging of Prindas.
45. Manipal University Jaipur, Water quality standards and guidelines for water discharge.
46. Water conservation at Manipal University Jaipur: Through STP.
47. Liquid waste management-inhouse-STP.
48. Manipal University Jaipur's Processes to Prevent Water Pollution.
49. Initiative towards hazardous waste disposal at manipal university Jaipur (clean and smart campus, solid waste management-segregation & collection at source, medical waste management, solid kitchen waste management, human resource for waste management).
50. Green Club at Manipal University Jaipur
51. Cleanliness drive in Dehmi kalan.

Manipal University Jaipur Initiatives for Conservation and Sustainable Land Utilization

Manipal University Jaipur fosters awareness and actively participates in efforts to conserve and sustainably utilize land, including forests and wild areas. Recognizing the urgency of addressing environmental challenges, Manipal University Jaipur stepped up efforts to organize events and initiatives aimed at promoting conservation and responsible land use. Manipal University Jaipur supports and organizes events that contribute to the preservation of our natural resources.

One of the fundamental ways in which Manipal University Jaipur contributes to conservation and sustainable land utilization is through education and research. Manipal University Jaipur provides students with the knowledge and tools to understand the complex ecological systems that govern our land. Manipal University Jaipur hosts conferences and seminars focused on conservation and sustainable land utilization. These events bring together experts, scholars, and activists from various fields to discuss pressing issues, share knowledge, and propose solutions. These gatherings serve as platforms for networking and collaboration among individuals and organizations committed to environmental conservation. Students, often at the forefront of environmental activism, are encouraged and supported by the university to launch its own conservation initiatives. These initiatives range from reforestation projects to wildlife conservation efforts. Manipal University Jaipur offers resources, mentorship, and funding opportunities to empower students to make a meaningful impact on land conservation. Manipal University Jaipur frequently engages with local communities to raise awareness about the importance of land conservation. They organize outreach programs, workshops, and educational events that involve community members in conservation efforts. Collaboration is key to tackling complex environmental challenges. Manipal University Jaipur often establishes partnerships with government agencies, non-profit organizations, and industry leaders to leverage resources and expertise. These collaborations result in more comprehensive and effective conservation efforts. To lead by example, Manipal University Jaipur adopts sustainable practices on the own campuses. This includes rewilding portions of the campus, implementing energy-efficient technologies, and promoting sustainable land management practices. These initiatives demonstrate the institution's commitment to the cause and inspire students and staff to adopt environmentally friendly habits.



Event Report

By

Abhigya Club

ECE, SEEC, FoE,

Manipal University Jaipur

SaveSoil Event

at Jaipur Exhibition & Convention Centre (JECC)

3rd June, 2022

Physical / Off-line Event

1. Introduction of the Event:

Save Soil is a global movement launched by Sadhguru, founder of Isha Foundation, to address the soil crisis by bringing together people from around the world to stand up for Soil Health, and supporting leaders of all nations to institute national policies and actions toward increasing the organic content in cultivable Soil.

Students of Abhigya club, MUJ organized 'STAND FOR SOIL' event to show support for this initiative and welcome Sadhguru to Jaipur, Rajasthan.

2. Objective of the Event

The objective of the events:

- a) To show support for 'Save Soil' initiative of ISHA Foundation
- b) To attend the SaveSoil event at Jaipur Exhibition & Convention Centre (JECC)
- c) To learn about the significance of this movement from Sadhguru himself.

3. Beneficiaries of the Event

- a) MUJ students
- b) Society / community / Humanity

4. Details of the Guests

- 1) Sadhguru from ISHA Foundation
 - 2) Mr. Rajesh Chand Meena, the Minister of Panchayati Raj & Rural Development, Raj,
 - 3) Mr. Lalchand Kataria, the Agriculture Minister of Rajasthan
 - 4) Ila Arun, famous folk singer
- Other dignitaries

5. Brief Description of the event

Conscious Planet is an effort to raise human consciousness and bring a sense of inclusiveness such that multifarious activities of our societies move into a conscious mode. An effort to align human activity to be supportive of nature and all life on our planet.

In this inclusive undertaking of Save Soil Movement, governments, UN agencies, global leaders, organizations, eminent members of the environmental and scientific community, corporate and individual citizens are uniting behind a common purpose to address the alarming crisis of Soil Extinction. For our children and future generations, it is critical to leave behind a planet capable of producing nutritious food and sustaining all life.

Sadhguru was on a 100-day Motorcycle Journey, from the United Kingdom to India moving across 27 Countries, covering more than 30,000 kms of distance. The objective of the event was to learn from Sadhguru & understand the opinions of different ministers of Rajasthan government.

Abhigya club students attended this event with other MUJ students. The event was in physical mode with guests coming from various walks of life at JECC, Jaipur.

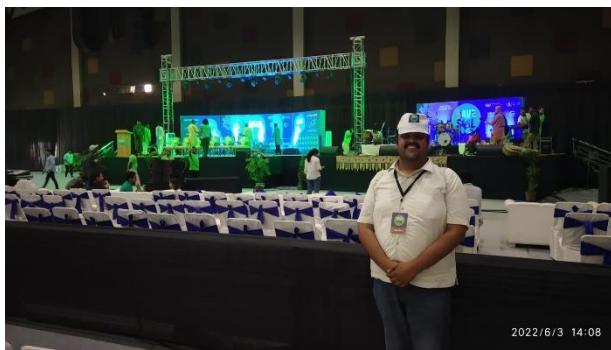
6. Photographs



1) Abhigya Club & MUJ Students going to JECC by MUJ bus



2) Abhigya Club & MUJ Students attending the Save Soil event at JECC Jaipur



3) Abhigya Club's faculty coordinator volunteering at the Save Soil event, JECC Jaipur



4) Shri Kutle Khan ji performing on stage



5) Smt. Ila Arun ji attending the Save Soil event



6) Isha Samskriti group performing on stage



7) Sadhguru handing over the Save Soil policy document for Rajasthan to Honourable Minister

7. Brochure or creative of the event

100-Day Lone Motorcycle Journey

SADHGURU IN

SAVE SOIL

JAIPUR	DELHI	LUCKNOW
3 JUNE 2022 6:30 PM – 8:30 PM	5 JUNE 2022 6 PM – 8 PM	7 JUNE 2022 6:30 PM – 8:30 PM
Jaipur Exhibition and Convention Center Register: savesoil.co/Jaipur	Indira Gandhi Indoor Stadium Register: savesoil.co/Delhi	World Unity Convention Center Register: savesoil.co/Lucknow

SAVE SOIL EVENT WITH SADHGURU

I cordially invite you to join us with family and friends to show your support for #SaveSoil and be a part of the celebrations as Jaipur welcomes Sadhguru.

SAVE SOIL

मिट्टी बचाओ

JAIPUR
3 JUNE 2022
6:30 PM - 8:30 PM
Register: savesoil.co/Jaipur

Let Us Make It Happen

Registration is free, mandatory All are welcome Live hindi translation available

8. Schedule of the Event

Date: 3rd June, 2022

Time: 6:30 PM – 8:30 PM

Venue: Jaipur Exhibition & Convention Centre (JECC)

9. Attendance of the Event

Students going to JECC for Save Soil Event

1. Nandish Parashar	- 6378218858
2. Madhu Bala	- 8289017474
3. Sukanya Singh	0869815998
4. Kaushalya Paphay	7451606464
5. Chinmayee Raj Dahiak	7647901917
6. Anuj Gupta	7014245287
7. Ankit Kumar	6201378546
8. Robert Isaac	7742442976
9. Atharv Aphale	8602630989
10. Mansi Chaturvedi	9634224919
11. Adhiraj Katal	7009929026
12. Gaurav Kanwar	9876735820
13. Tanmay Jain	9352212811
14. Anmol Tyagi	8209953766
15. Divya Madh	9310197719
16. Vineeth Vaidya	8851445604
17. Gautam Vhavle	7993418246
18. Pranay Uthpala	97015988550
19. Anand	8894951282
20. Arjun	9381214841
21. Ananya	9756202711
22. Akanksha	9760679501
23. Koshni	9799548745
24. Reshna	7014117154
25. Udayveer	9646455839
26. Jayant	9870893465

2015

10. Faculty Coordinator:



Dr. Rohit Mathur - Department of ECE, SEEC, MUJ

DIRECTOR STUDENT WELFARE & PROCTOR
MANIPAL UNIVERSITY, JAIPUR



Dr. Arun Kumar Poonia
Asst. Director, DSW Clubs



Event Report

By

Abhigya Club

ECE, SEEC, FoE,

Manipal University Jaipur

Stand for Soil

2nd June, 2022

Physical / Off-line Event

1. Introduction of the Event:

Save Soil is a global movement launched by Sadhguru, founder of Isha Foundation, to address the soil crisis by bringing together people from around the world to stand up for Soil Health, and supporting leaders of all nations to institute national policies and actions toward increasing the organic content in cultivable Soil.

Students of Abhigya club, MUJ organized 'STAND FOR SOIL' event to show support for this initiative and welcome Sadhguru to Jaipur, Rajasthan.

2. Objective of the Event

The objective of the events:

- a) To show support for 'Save Soil' initiative and
- b) To welcome Sadhguru to Jaipur, Rajasthan.

3. Beneficiaries of the Event

- a) MUJ students
- b) Society / community / Humanity

4. Details of the Guests

Shri Sadhguru ji, founder of ISHA Foundation

5. Brief Description of the event

MUJ ABHIGYA CLUB took an initiative to bring awareness about soil conservation by organizing a 'Stand for Soil' event near Jaipur-Ajmer Expressway outside Hotel Highway King, a popular hotel on the expressway. Wherein students stood for two and a half hours and conveyed about soil conservation to local people and passerby's.

Sadhguru was on a 100-day Motorcycle Journey, from the United Kingdom to India moving across 27 Countries, covering more than 30,000 kms of distance. The objective of the event was to bring awareness about soil conservation and to welcome Sadhguru to Jaipur as he moves towards his next destination on his Save Soil journey.

Abhigya club students conducted the event in physical mode with many students of Manipal University and guests present at Hotel Highway King.

6. Photographs



1. Sadhguru acknowledges MUJ students & staff for their support




2. Students, ISHA volunteers and MUJ staff participating in 'STAND for SOIL' event



3. Guests at Hotel Highway King participating in 'STAND for SOIL' event

7. Brochure or creative of the event



MANIPAL UNIVERSITY
 JAIPUR
(University under Section 20 of the UCC Act)



STAND FOR SOIL

DATE: 2ND JUNE, 2022
 TIME: 5:30 PM - 7:30 PM
 VENUE: HOTEL HIGHWAYKING

Contact:
 Mr. Vineeth Vaidya
 +91-8851445604



8. Schedule of the Event

Date: 2nd June 2022

Time: 5:30 PM – 7:70 PM

Venue: Hotel HighwayKing, Jaipur-Ajmer Expressway

9. Attendance of the Event

Final year students	B.Tech (2nd year & above)	Other branches (2nd year & above)
①. Sukanya Singh	①. Uday Veer Singh	①. Resham Borana
②. Manish Raj	②. Abhishek Gupta	②. Nandish Pasrahasi
③. Priyanshu Baliyan	③. Harsh Lovish Bajaj	③. Madhu Bala
④. Amit Agarwal	④. Harsh Rishwah	④. Sashi Anand
⑤. Ankit Kumar	⑤. Anmol Choubey	⑤. Ashish Yadav
⑥. Aayush Kulhasi		⑥. Akansha Khandka
⑦. Manas Tripathi		⑦. Khyati Ramchandani
⑧. Atharv Aphale		⑧. Rishi Ronda Hasitha
⑨. Sarthak Anand		⑨. Vinay Kumar Meena
⑩. Gautam Vhavle		
⑪. Parth Selanki		
⑫. Arshie Agarwal		
⑬. Siddharth Agrawal		
⑭. Barkha Madan		
⑮. Saurya yadav		
⑯. Anuj gupta		
⑰. Sarabjeet Sochi		
⑱. Ritika Malhotra		
⑲. Saksham Agarwal		
⑳. Arundhati De		
㉑. Kashiish Parmar		
㉒. Chinmayee Dahake		
㉓. Karunya Papney		
㉔. Harsh Bansal		

10. Faculty Coordinator:



Dr. Rohit Mathur - Department of ECE, SEEC, MUJ

DIRECTOR STUDENT WELFARE & PROCTOR
MANIPAL UNIVERSITY, JAIPUR



Dr. Arun Kumar Poonia
Asst. Director, DSW Clubs

Dr. Rohit Mathur - Department of ECE, SEEC, MUJ



**MANIPAL UNIVERSITY
JAIPUR**

FACULTY OF Design

School Of Architecture and Design

Towards Architecture 2022

Career Conclave

Date of Event - 14th June, 2022

1. Introduction of the Event
2. Objective of the Event
3. Beneficiaries of the Event
4. Details of the Guests
5. Brief Description of the event
6. Photographs
7. Brochure or creative of the event
8. Schedule of the Event
9. Attendance of the Event
10. Link of MUJ website

1. Introduction of the Event

School of Architecture and Design, Manipal University Jaipur organized 'Career conclave: Towards Architecture' scheduled on 14th June, 2022 at 12:00 pm via online mode.

2. Objective of the Event

This conclave focused on guiding the aspiring students to give them the prospectus of Architecture. The experts listed as under and in the poster shared their thoughts on the design career.

3. Beneficiaries of the Event

School students exploring opportunities in design career were benefitted.

4. Details of the Guests

- a) **Ar. Prof. Kishor Rewatkar : Dean, Research and Development, P.I.A.D.S Nagpur, Principal Architect, RA design Studio Nagpur**

Kishor Rewatkar born 10th Oct 1956, is an architect, educator, presently a Professor & Dean Research at Priyadarshini Institute of Architecture and Design Studies Nagpur; and simultaneously engaged in modest professional practice. He studied Architecture at Vishveshwarya Regional College of Engineering Nagpur and completed his Master in Architecture with distinction in dissertation at I.I.T.Kharagpur (1980)

Along with rich experience in full time teaching over thirty five years, which also includes teaching Masters Courses for four years. Rewatkar is engaged in practice of architecture, interior and landscape design, for more than three decades. He has designed campuses for institutional, health care & hospitality, and amusement. His practice includes private residences, group housing, institutional and administrative buildings, hostels and landscape design.

- b) **Ar. Snageet Sharma: Partner Architect, S.D Sharma & Associates, Chandigarh.**

Sangeet Sharma is a practicing architect in Chandigarh. He is a partner in SD Sharma & Associates, a well-known firm of the region founded by his father Ar. SD Sharma, an eminent Architect. Widely acknowledged and awarded Ar. Sangeet Sharma commands an undisputed international reputation in profession. Having 35 years of experience and Carrying forward the legacy and vocabulary established by his father he is fascinated by geometrical forms. By looking at every drawn line as built spaces he follows a certain rationale to his reflective practice. His buildings are based on sustainable applications. He is a multifaceted personality. He is a poet, Architectural critic, writer, artist and author. He has authored Architecture, Life and Me, published by Rupa and Co., a memoir that takes an all-round view of the profession.

- c) **Ar. Minthila Jadhav: Senior Architect, Public Works Department (PWD), Government of Maharashtra**

She is working as Senior Architect in Public Works Department, Government of Maharashtra, From 2008. She graduated in Bachelor's of Architecture in 2002 from Sir JJ college of Architecture and post graduated in Urban planning from Rachana Sansad in 2017 .She has received Best Architect Award from Government in year 2014. Her work includes planning, designing, licensing, presentations and supervision of Government buildings like Courts, Administrative buildings, College, Hospitals, staff quarters etc.

5. Brief Description of the event

School of Architecture and Design, Manipal University Jaipur organized 'Design conclave: Towards architecture'. The event was conducted on the online platform of Microsoft Teams and was well received. From SA&D, Dr. Madhura Yadav (Dean, Faculty of Design), Prof. Sunanda Kapoor (Head of the Department, SA&D), Ar. Raunak Prasad, Ar. Sidharth Soni, Ar. Akshay Gupta, and Ar. Manish Sharma coordinated the event, which included a brief talk and discussion amongst the panelist, sensitizing the school students about the field of architecture and architecture as a profession. The event began with a welcome note by Dr. Madhura Yadav which also included an overview of the School of Architecture and Design, Manipal University Jaipur

including profile, infrastructure, collaborations and alumni achievements. It was followed by a brief introduction of the panelist by Ar. Antima Kuda. All the esteemed panelists Ar. Prof. Kishor Rewatkar; Ar. Sangeet Sharma; and Ar. Mithila Jadav; shared valuable insights on architecture as a profession. At the last, questions were taken. The event was concluded with a vote of thanks from Ar. Sunanda Kapoor, Head, SA&D, Faculty of Design, MUJ.

6. 3 to 5 photographs of the event or screenshots of the event (if online) with captions

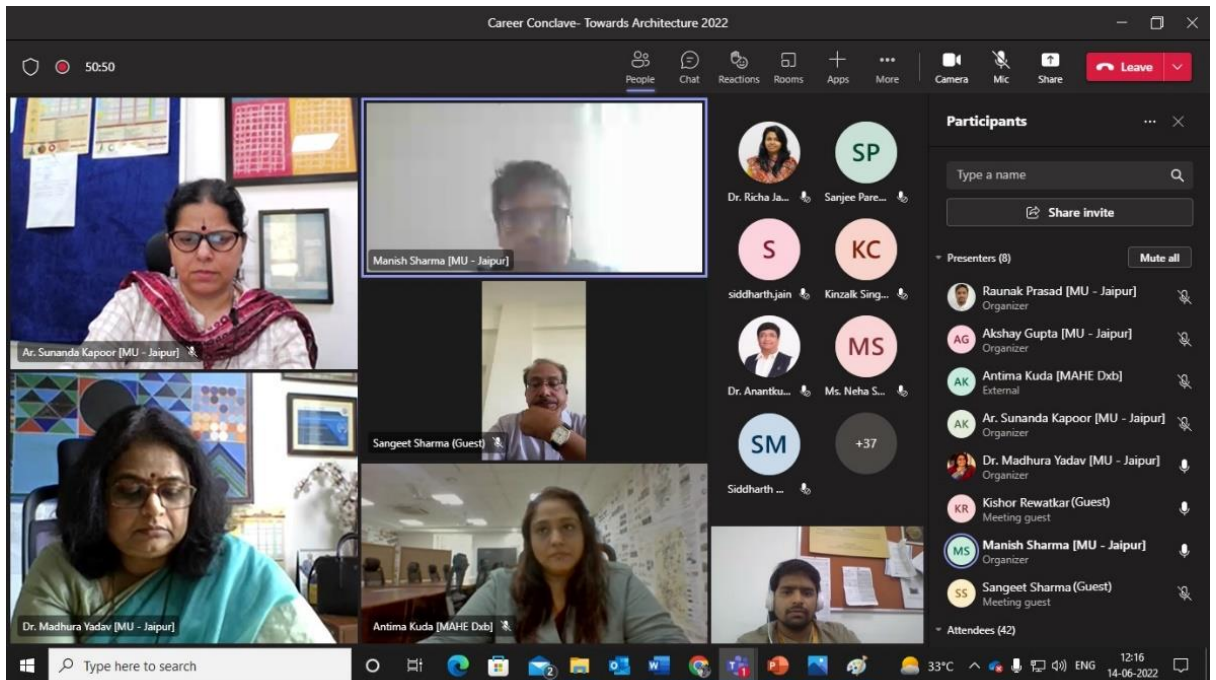


Figure..1 Event getting started by Dr.Manish Sharma

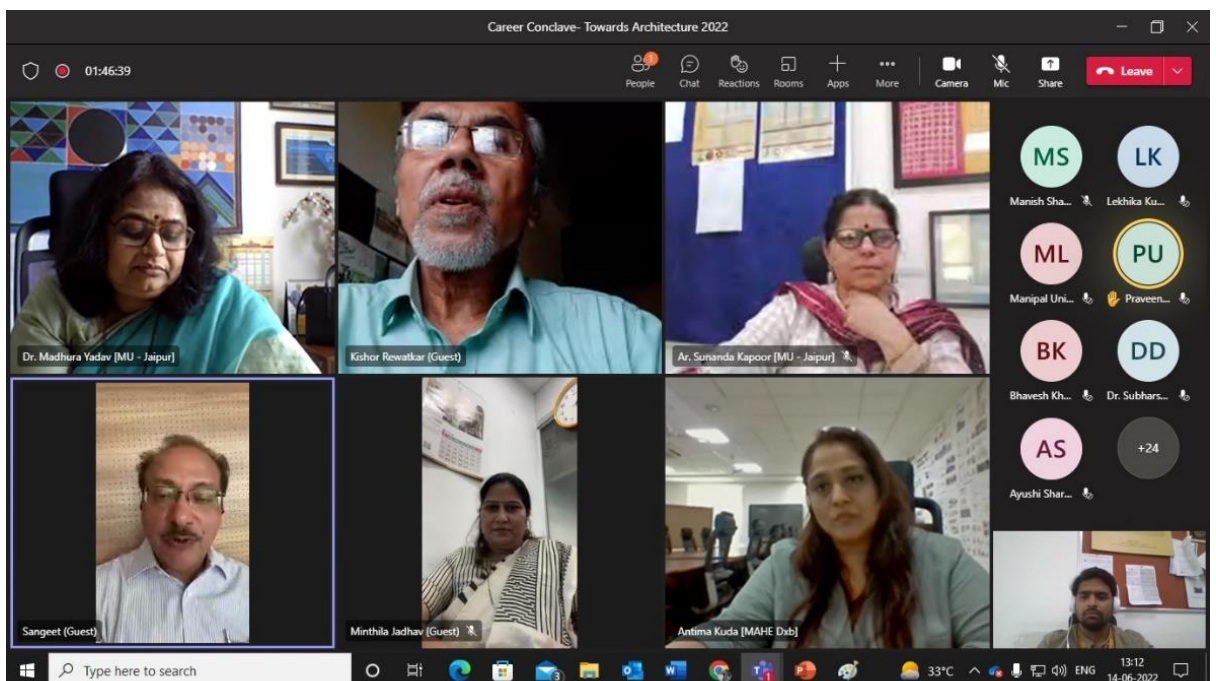


Figure. 2 Progress of career conclave

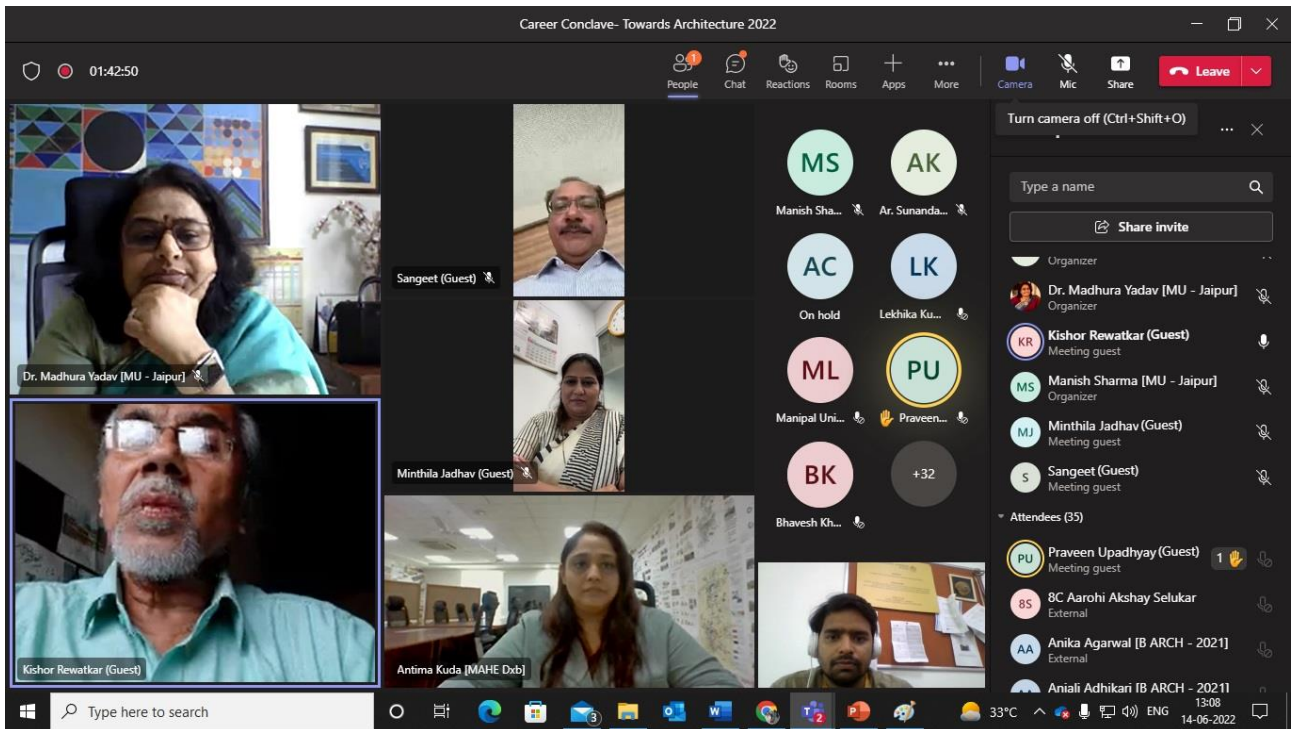


Figure3 Event brief by moderator Ar. Antima Kuda

7. Brochure or creative of the event



**MANIPAL UNIVERSITY
JAIPUR**
(University under Section 2(f) of the UGC Act)



**SCHOOL OF ARCHITECTURE &
DESIGN**

CAREER CONCLAVE

**“TOWARDS
ARCHITECTURE-
2022”**

REGISTER HERE-
MODE- ONLINE AND OFFLINE



IN CONVERSATION WITH



PROF. KISHOR REWATKAR
Dean, R&D, PIADS, Nagpur
Principal Architect, RA Design
Studio, Nagpur



AR. MINTHILA JADHAV
Senior Architect, PWD



AR. SANGEET SHARMA
Partner Architect, SD Sharma
& Associates, Chandigarh



AR. ANTIMA KUDA
Associate Professor, SoDA,
MAHE Dubai

DATE: **14th JUNE 2022**
TIME: **12PM- 1 PM**

8. Schedule of the event

The event was scheduled on 14th June, 2022 at 12:00 pm via online mode.

9. Attendance of the Event

Total attendee- 88

Sl.No.	Name
1.	Sajal panwar
2.	ujjwal gupta
3.	Harsh Singh
4.	Nikhil Sharma
5.	Siddhartha Oberoi
6.	Jahnavi Rai
7.	Karnika
8.	Ayushi Saini
9.	Riya Mudgil
10.	Samir Jamatia
11.	Saksham Gupta
12.	Naresh Manglani
13.	Sahib chagger
14.	Aishmeen Kaur
15.	Riddhi Sorte
16.	Kartik Gehlot
17.	Vaishnavi shukla
18.	Aishwarya singh rathore
19.	Divyesh
20.	Chirag Gurnani

21.	Bhavesh Khemka
22.	MANYA AGRAWAL
23.	Avinash Panchal
24.	Divyanshi bhargava
25.	Samiksha tomar
26.	Mahima jain
27.	Rida khan
28.	Kumkum chaurasiya
29.	Anjali yadav
30.	Kashish sengar
31.	Kasak chauhan
32.	Vaishnavi kushwah
33.	Arshi khan
34.	saloni
35.	Purnima Bhadoriya
36.	Sonam rawat
37.	Vanshika gade
38.	Niyati Rajput
39.	Jyoti Baghel
40.	Nausheen khan
41.	Anju rathore
42.	Pooja Sharma
43.	Riya Kushwah
44.	Tanushka Shrivastava
45.	Kanchan Baghel
46.	Dolly Sharma

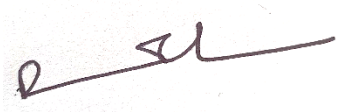
47.	Saloni
48.	Sneha dwivedi
49.	Palak Ahuja
50.	Sneha dwivedi
51.	Sneha dwivedi
52.	Sneha dwivedi
53.	Jiya duseja
54.	Alisha Bano
55.	Shivani chauhan
56.	Tanushka Kushwah
57.	Ria
58.	Muskan ojha
59.	Abhinav Kumar Singh
60.	Anahita
61.	Anika Agarwal
62.	Athena Nair
63.	Gahna soni
64.	Mansi sahu
65.	SurbhiBaghel
66.	Anjali Adhikari
67.	Varsha kushwah
68.	Priyanka verma
69.	Nishtha nakwal
70.	Ishika mishra
71.	Tanisha mishra
72.	Radhika Gosain

73.	Karishma kushwaha
74.	Durgesh sharma
75.	Dolly sharma
76.	Shrashti Dohare
77.	Ayushi Choudhary
78.	Apoorva Goel
79.	Parth dhundhara
80.	Parth
81.	Parth
82.	Anjali
83.	Durgesh Sharma
84.	Esha Jain
85.	Sejal sharma
86.	Divya jain
87.	Quashi bhadkariya
88.	Divyanshi

10. Link of MUJ website stating the event is uploaded on website

<https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/eventlist/Event%20Report%20Format%20Career%20Conclave-%202022.pdf>

1. Faculty Coordinator



Ar. Raunak Prasad
Assistant Professor
School of Architecture and Design



Dr. Sunanda Kapoor
Head, SA&D



MANIPAL UNIVERSITY
JAIPUR
MANIPAL UNIVERSITY
JAIPUR



MUJ/DSW/Student Clubs/2022/Heritage/22nd April

FACULTY OF DESIGN

HERITAGE CLUB

School of Architecture and Design

7 day visit to Roorkee, Dehradun, Mussoorie & Rishikesh

Day 1, part 1

Heritage Walk 2.0

An Evening in Amber

22ND APRIL 2022



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1. Introduction of the Event:

In a bid to explore the rich and cultural heritage of Jaipur, Heritage Club, School of Architecture and Design conducted the HERITAGE WALK 2.0, An Evening in Amber on 22nd April 2022. The walk included various parts of the Amber Fort and the Sound and Light Show.

2. Objective of the Event:

Through this activity, it was intended:

- to understand the significance of our heritage
- to appreciate the modern-day techniques used to disseminate knowledge of our historic past in an engaging manner
- to be motivated to contribute in the smallest way possible to preserve our heritage

3. Beneficiaries of the Event:

All MUJ students

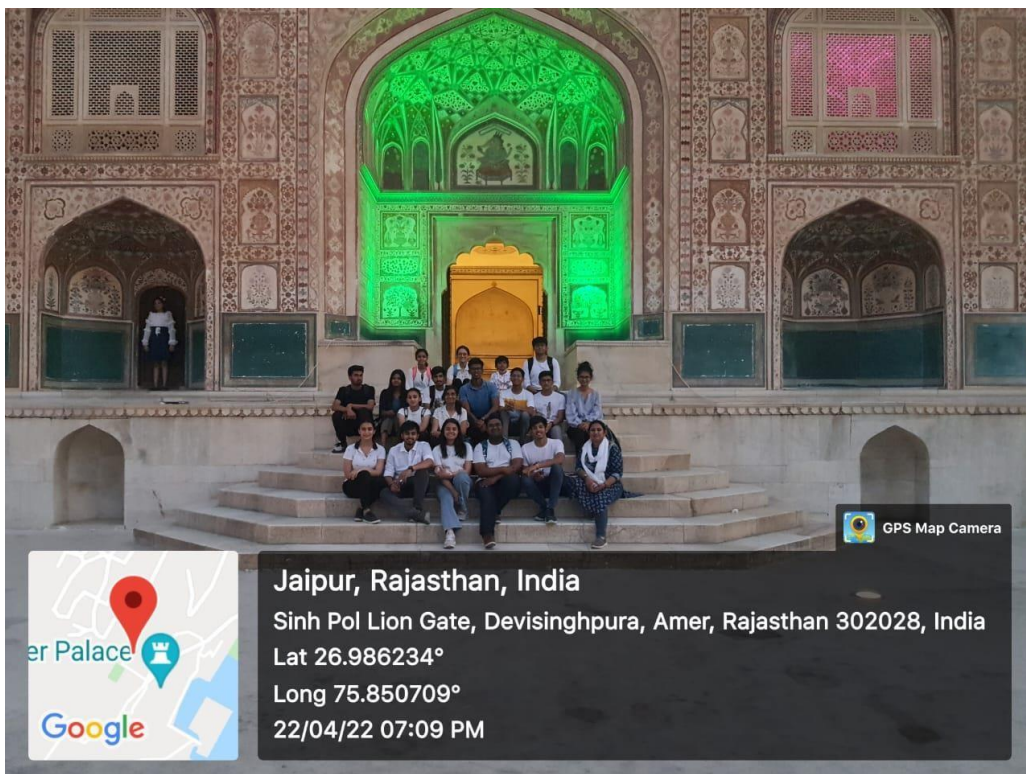
4. Brief Description of the event:

Heritage Club (School of Architecture and Design) conducted an evening Heritage Walk into the historic Amber Fort to acquaint the student fraternity of MUJ with our cultural heritage, on 22nd April 2022. The walk took the participants through various parts of the fort where they were able to appreciate and admire the architectural grandeur, ancient planning and construction techniques and tales of the royal Rajputana heritage. The students also got to experience a mesmerizing and informative light and sound show, which is conducted at the Amber fort. The evening tour was a unique experience in terms of exploring spaces and activities during and after the sun set. The minimal lighting created an ambience to depict historic era on a typical evening. During the course of walk, they were inspired to understand the significance of our heritage and thereby motivated to contribute in the smallest way possible to preserve it. The walk was conducted by the students of School of Architecture and Design based on a background study about the site.

5. Photographs of the event



Picture 1 Ongoing Briefing of Participants at Amber Fort



Picture 2 Participants at Ganesh Pol, Amber



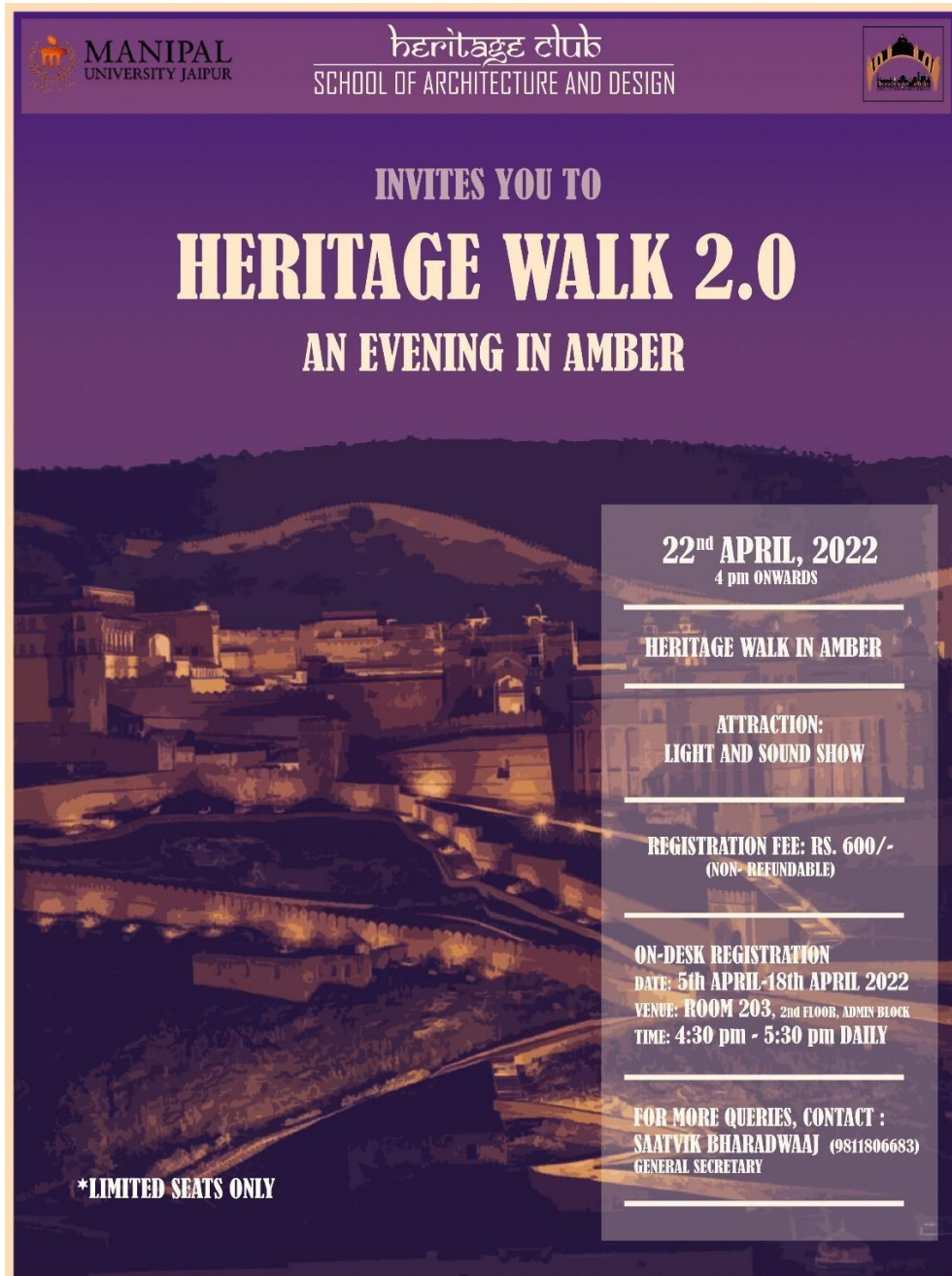
Picture 3 Participants at Diwan-i-Aam, Amber



Picture 4 Participants enjoying Sound and Light Show

6. Brochure or creative of the event:

Event Poster




7. Schedule of the event: 1 day

TIME	ACTIVITY
4:00 PM	Departure from Manipal University
5:00 PM	Arrival at Amber fort and Briefing
5:15 PM	Walk begins at Amber Fort
7:00 PM	Refreshments
8:00 PM	Light and Sound Show
9:15 PM	Departure to Manipal University

8. Attendance of the Event:

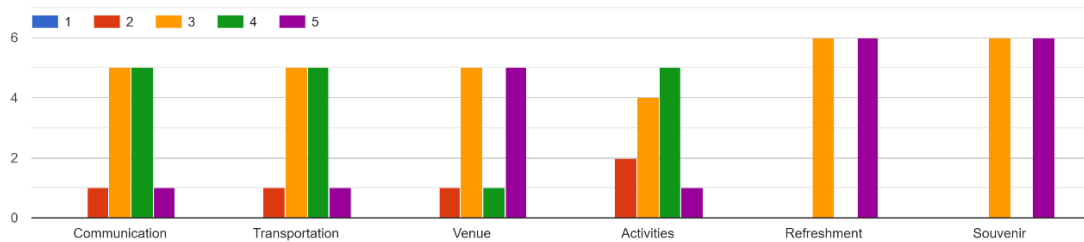
ATTENDANCE LIST
HERITAGE WALK 2.0: AN EVENING IN AMER
22nd APRIL 2022

Sno.	Name	Registration no.	Day scholar/ Hosteller	Department
1	Abhinav Kumar Singh	210501019	Hosteller	B.Arch
2	Aishmeen Kaur	210501015	Hosteller	B.Arch
3	Aishwarya Singh Rathore	210501021	Day scholar	B.Arch
4	Anjali Adhikari	210501025	Hosteller	B.Arch
5	Ankit	200603014	Hosteller	BFA Applied Arts
6	Aparnaa Shukla	190501027	Day scholar	B.Arch
7	Avaneesh Rajesh Kulkarni	219402016	Hosteller	BTech, Mechanical
8	Bhaves Khemka	210501009	Day scholar	B.Arch
9	Chhavi Kohli	200606008	Hosteller	B. Arch
10	Chirag Gurnani	210501026	Hosteller	B. Arch
11	Divyesh Sankla	210501003	Hosteller	B.Arch
12	Himanshu Nair	190501020	Day scholar	B.Arch
13	Kashish Zalani	211007026	Day scholar	B.sc psychology
14	Khushi Chaudhari	210501013	Hosteller	B arch
15	Lavanya Pant	200501023	Hosteller	B arch
16	Ria Rattan Kotwal	210501028	Hosteller	B.Arch
17	Saatvik Bharadwaj	190501003	Hosteller	B arch
18	Sahib Satnam Chagger	210501004	Hosteller	B.Arch
19	Satakshi Srivastava	200606021	Hosteller	BDes Interior Design


 Ar. NEHA SAXENA
 FACULTY COORDINATOR
 HERITAGE CLUB

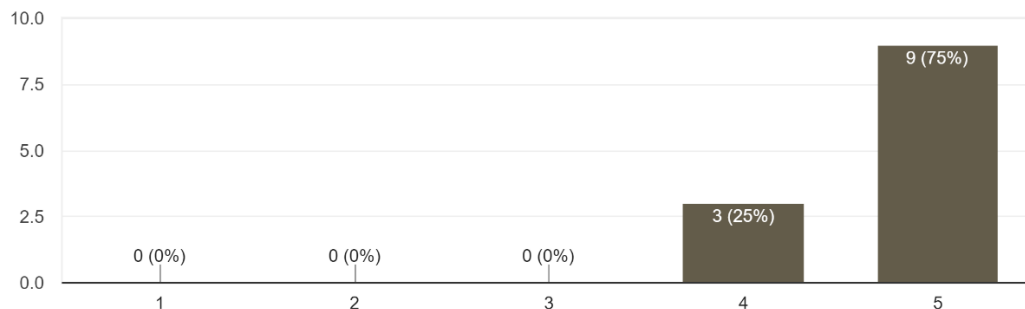
9. Feedback of the Event:

How satisfied were you with the following?



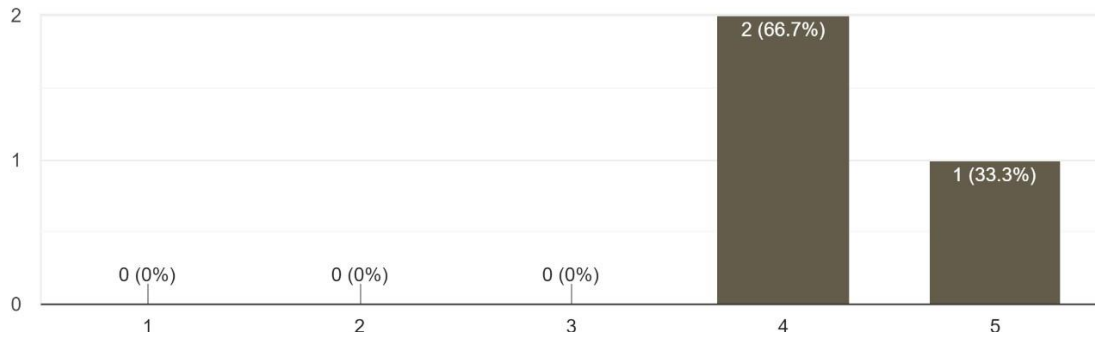
How satisfied were you with the event overall?

12 responses



Did you attend the first walk? If yes, how beneficial/worth did you find the second walk to the same destination

3 responses



Additional feedback

2 responses

I would most definitely recommend any future walks that the club would organise. As I have attended both the walks, I am really impressed to say that the overall quality of the event has just been brought a little closer to being perfect. Other than it ending very soon, I don't think there's much area left to complain about. A lot of useful information was brought up at the event and it wasn't fair to have such less attendees, maybe in future there could be more advertising of the event to get more people to join. The club members have worked really hard to make this event a success and it indeed was. ✨

We reached the fort by 6pm so we had to see the fort quickly. It would have been nice if we had reached an hour earlier as that would have given us some time to hang around and explore some other parts of the fort.

10. Weblink:

<https://jaipur.manipal.edu/muj/news-events/events-list/heritage-walk-2-0--an-evening-in-amber.html>

11. Faculty Coordinator:

- Ar. Neha Saxena, Associate Professor, School of Architecture and Design
- Ar. Ayushi Sharma, Assistant Professor, School of Architecture and Design



Signature of Faculty Coordinator
Ar. Ayushi Sharma
Assistant Professor, SA&D
9660311113



Signature of Faculty Coordinator
Ar. Neha Saxena
Associate professor, SA&D
9950158160



MANIPAL UNIVERSITY
JAIPUR

DIRECTOR STUDENT WELFARE & PROCTOR
MANIPAL UNIVERSITY, JAIPUR

Dr. Arun Kumar Poonia
Asst. Director, DSW Clubs



**MANIPAL UNIVERSITY
JAIPUR**

FACULTY OF Design

SCHOOL OF ARCHITECTURE AND DESIGN

**Conversation with Ar. Chitra Vishwanath moderated by
Ar. Rishabh Wadhwa at Manipal University Jaipur**

Date of Event (23/05/2022)



Content of Report

1. Introduction of the Event
2. Objective of the Event
3. Beneficiaries of the Event
4. Details of the Guests
5. Brief Description of the event
6. Photographs
7. Brochure or creative of the event
8. Schedule of the Event
9. Attendance of the Event
10. Feedback of the event
11. Link of MUJ website



1. Introduction of the Event

A conversation with Ar. Chitra Vishwanath was organized on Monday, 23rd May 2022 by School of Architecture and Design. She was felicitated by the Dean, FoD and Head, Architecture, SA&D. The conversation was scheduled for students to develop a deeper understanding of the profession as an extremely strong tool to provide design solutions that cause lesser harm to the environment and the context, both immediate and on broader level.

Ar. Chitra is the principal architect & managing director of Biome Environmental Solutions which is based in Bengaluru who works on themes related to ecology, architecture and water. She has been running her own architectural firm since 1991, working with other architects on many projects in India and Africa.

The talk was moderated by Ar. Rishabh Wadhwa, the founder of BlessedArch. He could be found by this name on YouTube and Instagram, where he has 94.8k subscribers and 71.5k followers respectively. Rishabh Wadhwa pursued his B.Arch from School of Architecture and Design, Manipal University Jaipur and graduated in 2018. He conceptualised the idea of “BlessedArch” during his 3rd semester and now, has grown tremendously in that world. His journey has been beautiful, and we were glad to introduce our colleague with enormous proud to all the B.Arch students.

2. Objective of the Event

- To help the students understand the influence and impact of climate crisis as a global and local issues.
- To give a detailed overview on her journey as a practicing architect providing environmental solutions.
- To understand how architecture is not just about designing buildings but also about addressing a number of other strengths and challenges associated with the profession.

3. Beneficiaries of the Event

More than 15 faculty members and students of 1st-3rd year of B.Arch actively participated in the talk.

4. Details of the Guests

- a. Ar. Chitra Vishwanath, speaker, principal architect & managing director of Biome Environmental Solutions
- b. Rishabh Wadhwa, speaker, Founder of BlessedArch
- c. Prof. Dr. Madhura Yadav, Dean FoD, MUJ
- d. Prof. Sunanda Kapoor, Head, Architecture, SA&D, MUJ

5. Brief Description of the event

The interactive session helped the students to learn interesting facts about her work, along with giving a detailed insight on how she took inspirations from around the globe and put her skills and learnings into the profession to deliver design solutions that cause lesser harm to the environment. In addition to understanding her approach towards the design, we all also learnt how these

environmental solutions can be designed and articulated on site. After having interviewed Chitra Ma'am, the session was then opened for students to ask questions as per their own curiosities.

Post this question-answer session, Ar. Chitra was taken to each architectural studio where students had displayed their academic design works. This session started with the 3rd Year B.Arch students presenting their work, followed by 2nd year batch and the 1st year batch. Critical feedbacks were given to all the students who got the opportunity to present their concepts and ideas to her.

A city tour to Jawahar Kala Kendra which is a magnificent design created by Ar. Charles Correa was also organized where Ar. Chitra was accompanied by two faculties from SA&D, namely Ar. Ayushi Sharma and Ar. Nisha Nelson. After appreciating the beauty and textures of Jawahar Kala Kendra, the tour was wrapped by paying a visit to Albert Hall Museum and Masala Chowk to give her a little insight of the Pink City of Jaipur.

6. 3 to 5 photographs of the event or screenshots of the event (if online) with captions



Group picture of faculties and students with Chitra Ma'am



Ar. Chitra being felicitated by Dean, FoD and Head, Architecture, SA&D



Ar. Rishabh Wadhwa interviewing Ar. Chitra Vishwanath during the interactive session



Students attending the session



Discussion between Ar. Chitra Vishwanath and Prof. Dr. Madhura Yadav



Presentatation and feedback session with B.Arch 3rd Year



Presentatation and feedback session with B.Arch 2nd Year




Presentatation and feedback session with B.Arch 1st Year




Presentation and feedback session with B.Arch 1st Year

7. Brochure/ Creative of the event



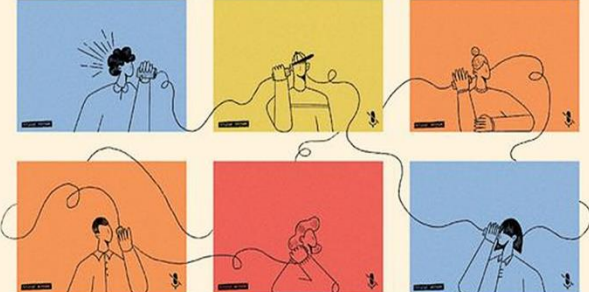

MANIPAL UNIVERSITY
JAIPUR




MUJ
10 YEARS OF
EXCELLENCE

School of Architecture and Design

In conversation with
Ar. CHITRA VISHWANATH
Principal Architect and Managing Director of BIOME
Environment Solutions, Bengaluru and;
Founder of Chitra Vishwanath Architects





INTERACTION WITH AR. CHITRA VISHWANATH
DATE: 23RD MAY 2022
TIME: 10:30 AM - 12 NOON



Ar. RISHABH WADHWA
(moderator)
A proud alumnus of MUJ; Founder of BlessedArch;
A YouTube Channel with more than 90k subscribers
and Instagram handle with more than 70k followers.

Coordinator
Ar. Ayushi Sharma, Assistant Professor
SA&D, MUJ
+91 9660311113





8. Attendance of the Event

Attendance attached as Annexure 1

9. Schedule of the Event

Visit of Ar. Chitra Vishwanath, Adjunct faculty of School of Architecture and Design on 23rd May 2022		
Time	Activity	Venue
10:00- 10:30 AM	Welcome at School of Architecture and Design, Manipal University Jaipur followed by felicitation by Dean FoD, and Head, Architecture and interaction with faculty of SA&D	Board Room, 2 nd floor, School of Architecture and Design, MUJ
10:30AM- 12:00 Noon	Interactive session with Ar. Chitra Vishwanath, moderated by Ar. Rishabh Wadhwa	Lecture Hall, 2 nd Floor, SA&D, MUJ
12:00 Noon- 1:00 PM	Visit to 1 st Year architectural studio and discussion	1 st Year B.Arch Studio
1:00- 2:00 PM	Lunch	SA&D Board Room
2:00- 3:00 PM	Visit to 2 nd Year architectural studio and discussion	2 nd Year B.Arch Studio
3:00- 4:00 PM	Visit to 3 rd Year architectural studio and discussion	3 rd Year B.Arch Studio

10. Feedback of the Event

All the faculty members and students actively participated and enjoyed being part of the event.

11. Link of MUJ website stating the event is uploaded on website

Faculty Coordinator

Ar. Ayushi Sharma

Annexure 1 – Attendance: Conversation with Ar. Chitra Vishwanath moderated by Ar. Rishabh Wadhwa at Manipal University Jaipur

S. no.	Attendee	Designation
1	Ar. Chitra Vishwanath	Speaker, Principal Architect & Managing Director of Biome Environmental Solutions
2	Rishabh Wadhwa	Speaker, Founder of BlessedArch
3	Prof. Dr. Madhura Yadav	Dean, Faculty of Design, MUJ
4	Prof. Sunanda Kapoor	Head, Architecture, SA&D, MUJ
5	Ar. Neha Saxena	Asso. Prof, SA&D
6	Ar. Bibhu K Nayak	Asso. Prof, SA&D
7	Dr. Subhas Devrath	Asso. Prof, SA&D
8	Ar. Raunak Prasad	Asst. Prof, SA&D
9	Ar. Akshay Gupta	Asst. Prof, SA&D
10	Ar. Manish Sharma	Asst. Prof, SA&D
11	Mr. Siddhant Walia	Asst. Prof, SA&D
12	Ar. Sidharth Soni	Asst. Prof, SA&D
13	Ar. Ayushi Sharma	Asst. Prof, SA&D
14	Ar. Sidharth Mishra	Asst. Prof, SA&D
15	Ar. Sanjeev Pareek	Asst. Prof, SA&D
16	Ar. Nisha Nalson	Asst. Prof, SA&D
17	Ar. Kinzalk Chauhan	Asst. Prof, SA&D
18	Ananya Tandon	1st Year, SA&D
19	Sajal Panwar	1st Year, SA&D
20	Rijul Chaudhary	1st Year, SA&D
21	Daksh Rupani	1st Year, SA&D
22	Moulesh M R	1st Year, SA&D
23	Pradyumna Singh Chaudhary	1st Year, SA&D
24	Pranat Kothari	1st Year, SA&D
25	Aarya Chandiramani	1st Year, SA&D
26	Nehal Jain	1st Year, SA&D
27	Ankita Shrivastava	1st Year, SA&D
28	Digvijay Singh Panwar	1st Year, SA&D
29	Shriya Pawar	1st Year, SA&D
30	Tanuj Tyagi	1st Year, SA&D
31	Bhavya Ranka	1st Year, SA&D
32	Harshita Mundhra	1st Year, SA&D
33	Rishabh Pathak	1st Year, SA&D
34	Anahita Choudhary	2nd Year, SA&D
35	Divyesh S Shankla	2nd Year, SA&D
36	Sahib Satnam Chagger	2nd Year, SA&D
37	Kartik Gehlot	2nd Year, SA&D
38	Bhavesh Khemka	2nd Year, SA&D

39	Khushi Vipulkumar Chaudhari	2nd Year, SA&D
40	Aishmeen Kaur	2nd Year, SA&D
41	Anika Agarwal	2nd Year, SA&D
42	Abhinav Kumar Singh	2nd Year, SA&D
43	Rai Achintya Krishna	2nd Year, SA&D
44	Aishwarya Singh Rathore	2nd Year, SA&D
45	Vaishnavi Shukla	2nd Year, SA&D
46	Anjali Adhikari	2nd Year, SA&D
47	Chirag Gurnani	2nd Year, SA&D
48	Riddhi Pradip Sorte	2nd Year, SA&D
49	Ria Rattan Kotwal	2nd Year, SA&D
50	Ayushi Choudhary	2nd Year, SA&D
51	Lekhika Kumawat	2nd Year, SA&D
52	Nikhil Sharma	2nd Year, SA&D
53	Prachita Bhiwapurkar	3rd Year, SA&D
54	Aastha Tomar	3rd Year, SA&D
55	Priyangana Kaushik	3rd Year, SA&D
56	Somila Bhadauriya	3rd Year, SA&D
57	Gauri Pandey	3rd Year, SA&D
58	Chhavi Kohli	3rd Year, SA&D
59	Tanishk Choudhary	3rd Year, SA&D
60	Dhruv Jain	3rd Year, SA&D
61	Aditi Didwania	3rd Year, SA&D
62	Mohd Arham Khan	3rd Year, SA&D
63	Ishita Padha	3rd Year, SA&D
64	Hardik Jain	3rd Year, SA&D
65	Vishal Kumawat	3rd Year, SA&D
66	Divya Rathore	3rd Year, SA&D
67	Annie Iqbal	3rd Year, SA&D
68	Ishika Rachyutkumar Sojitra	3rd Year, SA&D
69	Lavanya Pant	3rd Year, SA&D
70	Mansi	3rd Year, SA&D
71	Nikhitha Naresh Moily	3rd Year, SA&D
72	Das Sanchoita Samar	3rd Year, SA&D

Faculty Coordinator

Ar. Ayushi Sharma





**MANIPAL UNIVERSITY
JAIPUR**



DIRECTORATE OF STUDENT'S WELFARE
**In collaboration with the Department of Business &
Commerce**

SOCIETY CONNECT
RALLY FOR PROTECTING THE ENVIRONMENT

Date of Event: 9th September 2022

Index

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4.	Brief Description of the event	2
5.	Photographs	3-4
7.	Schedule of the Event	5
8.	Attendance of the Event	5



1. Introduction of the Event: -

The Directorate of Student's Welfare and the Department of School OF Business & Commerce along with the NCC Air wing of Manipal University Jaipur Cadets conducted a walk for protecting the environment from NCC Complex to Jawar Kala Kendra and back to the NCC Complex.

2. Objective of the Event: -

- To make the people understand the values of protecting the environment.
- Providing MUJ students exposure to the society around them through such societal connect activities as a rally for protecting the environment.

3. Beneficiaries of the Event: -

The event was conducted for all NCC cadets, students, and faculty members at NCC Complex, Jaipur.

4. Brief Description of the event: -

This event involved a general awareness of protecting the environment. Commanding Officer 1 Raj Air SQN NCC Jaipur Group Captain Neeraj Amba, School Of Business & Commerce, Director of sports Dr.Reena Poonia, ANO Sanjeev Sharma, PI Staff, faculty Member of School Of Business & Commerce, CO Group Captain Neeraj Amba, addressed the cadets & students about the importance of protecting the environment.

5. Photographs of the Event :-





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JAIPUR





6. Brochure and Schedule of the Event: -



MANIPAL UNIVERSITY
JAIPUR

NAAC A+

NCC

श्रीमानिपाल विश्वविद्यालय

School of Business & Commerce
in collaboration with
Directorate of Student Welfare
is organizing

A Societal Connect Event

“Walk for Protecting the Environment”

9th September, 2022 11:00 am Jawahar Kala Kendra, JLN Road, Jaipur

7. Schedule of the event:-

On September 9th, 2022 (Friday) from 11 AM onwards



8. Attendance of the Event:

Total attendee-70 (21 NCC Cadets and others)

Attendance of the Event

S.NO	REG. NO.	CADET NAME	FATHERS NAME
1.	RJ/20/SWF/278458	ADITI SINGH	MR. KIRAN PAL SINGH
2.	RJ/20/SWF/278459	CHETNA KESI	MR. RAJESH KESI
3.	RJ/20/SDF/278462	DEEPENDRA RATHORE	MR. KUBER SINGH RATHORE
4.	RJ/20/SDF/278463	HONEY PADIYAR	MR. PRITESH PADIYAR
5.	RJ/20/SDF/278464	ISHAN SINGH	MR. VIRENDER SINGH
6.	RJ/20/SDF/278467	PAWAN SINGH	COMMANDANT BALWANT SINGH
7.	RJ/20/SDF/278469	PRASHANT KUMAR	AJIT SINGH CHOUDHARY
8.	RJ/20/SDF/278472	ROHIT SINGH	BABULAL SINGH
9.	RJ/21/SWF/2784..	AVANI AHLAWAT	SANDEEP KUMAR AHLAWAT
10.	RJ/21/SWF/2784..	KHUSHI MORE	RAVINDRA MORE
11.	RJ/21/SWF/2784..	LAVANYA RAJAWAT	PADAM SINGH
12.	RJ/21/SDF/2784..	PARANJAY SHARMA	MANEESH SHARMA
13.	RJ/21/SDF/2784..	SURYANSHU SINGH	COL. MAHESH NARAYAN
14.	RJ/21/SDF/2784..	ARYAMAN PARIHAR	COL. AMAN KAUSHAL
15.	RJ/21/SDF/2784..	ANIRUDH SINGH	KAMAL SINGH
16.	RJ/21/SDF/2784..	DHRUV KARAN SINGH	YAGYA PRAVEEN SINGH
17.	RJ/21/SDF/2784..	ABHISUMAT	SUBRAMANIAN
18.	RJ/21/SDF/2784..	ADITYA TRIPATHI	MANISH TRIPATHI
19.	RJ/21/SDF/2784..	ROYAL RAJPUROHIT	SURENDRA PUROHIT
20.	RJ/21/SDF/2784..	DIVYANG TIWARI	SHIV BHAROSH TIWARI
21.	RJ/21/SDF/2784..	ANKIT YADAV	SUNIL KUMAR

9. Link of MUJ website:

Pre Event Info Link –

(Sanjeev Sharma)

NCC & Sports Officer DSW

(Prof. AD Vyas)

Signature of Director, DSW



**MANIPAL UNIVERSITY
JAIPUR**

MUJ/DSW/SC/09 Sept 2022



**MANIPAL UNIVERSITY
JAIPUR**

DIRECTORATE OF STUDENT'S WELFARE

(SOCIETY CONNECT)

In Collaboration

With

SCHOOL OF BUSINESS AND COMMERCE

BUSINESS ADMINISTRATION

Plantation Drive

At

1Raj Air SQN NCC Jaipur, JLN Marg, Jaipur

09/09/2022



Index

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9.	Attendance of the Event	6-11



1. Introduction of the Event

School of Business and Commerce organized a plantation drive in association with Directorate of Student welfare and NCC and NSS on 9th September 2022.

2. Objective of the Event

School of Business and Commerce in association with Directorate of Student Welfare, NCC and NSS organised a plantation drive on 9/09/22. The event was organised to create awareness about the ecological balance and to highlight the importance of plantation.

3. Beneficiaries of the Event

- Students
- Faculties
- General Public

4. Details of the Guests

During the event, Group captain Neeraj Amba, 1Raj Air SQN NCC Jaipur was the chief guest. Faculties of school of business and commerce were also present with the students. NCC officer Mr. Sanjeev Sharma was the coordinator from NCC and NSS.

Rotary started with the vision of one man — Paul Harris. The Chicago attorney formed the Rotary Club of Chicago on 23 February 1905, so professionals with diverse backgrounds could exchange ideas and form meaningful, lifelong friendships.

Over time, Rotary's reach and vision gradually extended to humanitarian service. Members have a long track record of addressing challenges in their communities and around the world.

Rotary is a global network of 1.4 million neighbors, friends, leaders, and problem-solvers who see a world where people unite and take action to create lasting change – across the globe, in our communities, and in ourselves. They provide service to others, promote integrity, and advance world understanding, goodwill, and peace through our fellowship of business, professional, and community leaders. We collaborate with community leaders who want to get to work on projects that have a real, lasting impact

on people's lives. We connect passionate people with diverse perspectives to exchange ideas, forge lifelong friendships, and, above all, take action to change the world.

5. Brief Description of the event

The event was conducted on 9th September 2022. During the event students of School of Business and commerce along with NCC and NSS volunteers planted trees in the NCC Jaipur Campus. The chief guest of the event was Group captain Neeraj Amba, 1Raj Air SQN NCC Jaipur. The plantation drive started with a welcome speech by the chief guest in which he encouraged the students to participate in community services and social welfare. Then students and teachers planted trees across the campus. The drive emphasised on creating more and more green spots in the city and contribute towards the environment protection.

6. photographs of the event



Image Team MUJ at Jawahar Kala Kendra, Jaipur



Image Faculty interacting with the guest



Image sampling plantation by DSW Team



MANIPAL UNIVERSITY JAIPUR

7. Brochure of the Event:

MANIPAL UNIVERSITY
JAIPUR

School of Business & Commerce
in collaboration with
Directorate of Student Welfare
is organizing

A Societal Connect Event

**“Walk for Protecting
the Environment”**

9th September, 2022 11:00 am Jawahar Kala Kendra, JLN Road, Jaipur

8. Schedule of the event: -

Event Date 9th Sept 2022

Venue – Jawahar Kala Kendra, JLN Road, Jaipur

9. Attendance of the Event

Total attendee- 89

S.NO.	Name of Institution	Reg. NO.	Name	SEM	Branch
1	Manipal University Jaipur	200901017	SURYANSH VERMA	3 rd	BBA
2	Manipal University Jaipur	200901028	PULKIT ARORA	3 rd	BBA
3	Manipal University Jaipur	200901056	PREET GOYAL	3 rd	BBA
4	Manipal University Jaipur	200901059	VIPUL SHARMA	3 rd	BBA
5	Manipal University Jaipur	200901066	RISHABH JOSHI	3 rd	BBA
6	Manipal University Jaipur	200901067	KUSHAL JAIN	3 rd	BBA
7	Manipal University Jaipur	200901068	ABHINAV GOYAL	3 rd	BBA



MANIPAL UNIVERSITY JAIPUR

8	Manipal University Jaipur	200901069	AYUSHMAN TOMAR	3 rd	BBA
9	Manipal University Jaipur	200901072	KHUSHI GOHIL	3 rd	BBA
10	Manipal University Jaipur	200901073	GAURANSH PANDEY	3 rd	BBA
11	Manipal University Jaipur	200901078	AARYAN SINGH SOLANKI	3 rd	BBA
12	Manipal University Jaipur	200901095	MUSKAN KHETRAPAL	3 rd	BBA
13	Manipal University Jaipur	200901098	APARAJITA CHAKRAVERTTY	3 rd	BBA
14	Manipal University Jaipur	200901110	NIKHIL SINGH SHEKHAWAT	3 rd	BBA
15	Manipal University Jaipur	200901112	JESSICA KAPOOR	3 rd	BBA
16	Manipal University Jaipur	200901118	SHREYA GUPTA	3 rd	BBA
17	Manipal University Jaipur	200901120	PIYUSH PARETA	3 rd	BBA
18	Manipal University Jaipur	200901122	SAUMYA NARULA	3 rd	BBA
19	Manipal University Jaipur	200901123	SAMEER KAYAMKHANI	3 rd	BBA
20	Manipal University Jaipur	200901132	HARSH MITTAL	3 rd	BBA
21	Manipal University Jaipur	200901142	VEDANT GARG	3 rd	BBA
22	Manipal University Jaipur	200901145	GRANTH JAIN	3 rd	BBA
23	Manipal University Jaipur	200901147	DINESH GEHLOT	3 rd	BBA
24	Manipal University Jaipur	200901148	KAPIL SAINI	3 rd	BBA
25	Manipal University Jaipur	200901149	RADHIKA AGARWAL	3 rd	BBA
26	Manipal University Jaipur	200901150	MUDIT SINGH	3 rd	BBA



MANIPAL UNIVERSITY JAIPUR

27	Manipal University Jaipur	200901154	AKSHAT MISHRA	3 rd	BBA
28	Manipal University Jaipur	200901155	HONEY PADIYAR	3 rd	BBA
29	Manipal University Jaipur	200901157	VAIBHAV	3 rd	BBA
30	Manipal University Jaipur	200901159	VIDHI BHATIA	3 rd	BBA
31	Manipal University Jaipur	200901161	ANURAG SINGH	3 rd	BBA
32	Manipal University Jaipur	200901162	YUVRAJ SINGH RAJAWAT	3 rd	BBA
33	Manipal University Jaipur	200901164	PRATHAM KAPOOR	3 rd	BBA
34	Manipal University Jaipur	200901168	GAURAV KUMAWAT	3 rd	BBA
35	Manipal University Jaipur	200901170	CHIRAG KANSAL	3 rd	BBA
36	Manipal University Jaipur	200901171	MITISHA JAIN	3 rd	BBA
37	Manipal University Jaipur	200901172	KHUSHI SINGHAL	3 rd	BBA
38	Manipal University Jaipur	200901173	KARTIK HARSH	3 rd	BBA
39	Manipal University Jaipur	200901175	TANISHKA ANJANA	3 rd	BBA
40	Manipal University Jaipur	200901176	SAMARTH AGARWAL	3 rd	BBA
41	Manipal University Jaipur	200901177	SAJAL AGRAWAL	3 rd	BBA
42	Manipal University Jaipur	200901179	JATIN SHARMA	3 rd	BBA
43	Manipal University Jaipur	200901180	KHUSHI DUBEY	3 rd	BBA
44	Manipal University Jaipur	200901181	DIGVIJAY CHOUDHARY	3 rd	BBA
45	Manipal University Jaipur	200901197	KISHAN KUMAWAT	3 rd	BBA



MANIPAL UNIVERSITY JAIPUR

46	Manipal University Jaipur	200901198	CHIRAG DHAMEJANI	3 rd	BBA
47	Manipal University Jaipur	200901215	PRIYANSHU SETHI	3 rd	BBA
48	Manipal University Jaipur	200901218	AMAN GELRA	3 rd	BBA
49	Manipal University Jaipur	200901243	LAKSHYA PORWAL	3 rd	BBA
50	Manipal University Jaipur	200901250	NAVED BELIM	3 rd	BBA
51	Manipal University Jaipur	200901256	PAPPU CHOUDHARY	3 rd	BBA
52	Manipal University Jaipur	200901257	KHUSHI JAIN	3 rd	BBA
53	Manipal University Jaipur	200901260	DEEPANSHU KUSHWAHA	3 rd	BBA
54	Manipal University Jaipur	200901261	RISHIKA SINGODIA	3 rd	BBA
55	Manipal University Jaipur	200901266	PIYUSH CHOUHAN	3 rd	BBA
56	Manipal University Jaipur	200901267	RAHUL CHOUDHARY	3 rd	BBA
57	Manipal University Jaipur	200901274	Pankaj mahaseth	3 rd	BBA
58	Manipal University Jaipur	200901276	NAMAN GUPTA	3 rd	BBA
59	Manipal University Jaipur	200901279	SAKSHAM NARANIYA	3 rd	BBA
60	Manipal University Jaipur	200901281	PRIYANSHU PRAJAPAT	3 rd	BBA
61	Manipal University Jaipur	200901288	DEV GUPTA	3 rd	BBA
62	Manipal University Jaipur	200901290	BHRIGU PAL SINGH	3 rd	BBA
63	Manipal University Jaipur	200901299	MRIDUL SONI	3 rd	BBA
64	Manipal University Jaipur	200901301	SHRINATH	3 rd	BBA



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65	Manipal University Jaipur	200901164	Pratham Kapoor	3rd	BBA
66	Manipal University Jaipur	209403025	Akshvin K Singhal	3rd	B.Tech Mechatronics
67	Manipal University Jaipur	209303107	Ansh Chawla	3rd	CCE
68	Manipal University Jaipur	199303074	Vaibhav Vats	4th	CCE
69	Manipal University Jaipur	201103019	Vani Ghai	3rd	BA Hons Psychology
70	Manipal University Jaipur	201105005	Yasha Taneja	3rd	BA Libral Arts
71	Manipal University Jaipur	201002005	Abhinav Wadhwa	3rd	Bsc.Biotechnology
72	Manipal University Jaipur	201007034	Garima Mahaur	3rd	Bsc. Psychology
73	Manipal University Jaipur	200901113	Aditya Mathur	3rd	BBA
74	Manipal University Jaipur	201103042	Navneet Bhukmariya	3rd	BA Hons Psychology
75	Manipal University Jaipur	209301040	Chandraveer Mathur	3rd	CSE
76	Manipal University Jaipur	201105015	Deepti Meena	3rd	BA Libral Arts
77	Manipal University Jaipur	209403017	Lohit Shandiliya	3rd	B. Tech Mechatronics
78	Manipal University Jaipur	209303345	Sejal Shrisale	3rd	CCE
79	Manipal University Jaipur	209303088	Atharva Chaudhari	3rd	CCE
80	Manipal University Jaipur	209302183	Siddharth Dhaka	3rd	B. Tech IT
81	Manipal University Jaipur	209302354	Raghav Ruia	3rd	B. Tech Mechatronics
82	Manipal University Jaipur	209301186	Aryan Bansal	3rd	CSE
83	Manipal University Jaipur	209301496	Pranav Shrivastava	3rd	CSE




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84	Manipal University Jaipur	209302323	Priyam Agarwal	3rd	B. Tech IT
85	Manipal University Jaipur	209402037	Apar Gupta	3rd	Mechanical
86	Manipal University Jaipur	209301160	Vaibhav Shoree	3rd	CSE
87	Manipal University Jaipur	201007007	Ayushi Gupta	3rd	Bsc. Hons. Psychology
88	Manipal University Jaipur	201015039	Parth Sharma	3rd	BCA
89	Manipal University Jaipur	209309042	Vikramaditya Hiran	3rd	DSE


Dr Nupur Chha

Event Coordinator, Department of Business Administration


Dr Savita Panwar,

Event Coordinator, Department of Commerce



(Hemant Kumar)

Assistant Director, Society Connect

Directorate of Student's Welfare



(Prof. AD Vyas)

Director, Directorate of Student's Welfare

DIRECTOR STUDENT WELFARE & PROCTOR
MANIPAL UNIVERSITY, JAIPUR



**MANIPAL UNIVERSITY
JAIPUR**

MUJ/DSW/Student Clubs/2021/RGC/01 April

DIRECTORATE OF STUDENTS' WELFARE

Society Connect

THE GLOBAL GOALS RUN

Offline Event

Date: 3rd April 2022



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MANIPAL UNIVERSITY JAIPUR

1. Introduction of the Event

Rotaract Green Club in collaboration with AIESEC, Jaipur hosted 'The Global Goals Run 2022'. It took place on 3rd April 2022 from 6 a.m.

The event consisted of marathons as well as a walk-a-thon. The Run started from Patrika Gate, Jaipur at 6 in the morning. Students from MUJ and people from all over the city participated enthusiastically. A Zumba session was held before the marathon to energize the crowd.

2. Objective of the Event

- Spread awareness on fitness
- Direct students' mind in constructive activities
- Contribution to the societal health.
- Work towards sustainable development goals.
- Create awareness regarding importance of health.
- Promote importance of exercise and morning walk.

3. Beneficiaries of the Event

Community and students of the MUJ

4. Details of the Guests with contact details

NA

5. Brief Description of the event

The Rotaract Green Club, Manipal University Jaipur and *AIESEC* in Jaipur present Global Run 2022. We aim to spread awareness of The Sustainable Development Goals initiated by the United Nations through the run and promote peace and fitness in the society.

Venue- Patrika Gate Jaipur

Date time:- 3rd April, 5:00 AM Onwards

*Distance Categories :

5km Walkathon -200/-

6Km Run 200/-



MANIPAL UNIVERSITY JAIPUR

10 Km Run 200/-

Run towards Goals

Age criteria: 6 years to 80 years

Awards for participants:-

Participant T-shirt

Certificate of participation to all

Zumba [Pre Marathon]

Yoga [Post Marathon]

Trophy and medals to winners

Certificate on completion of the Marathon

Hydration

Refreshments

Route support

Medical support

6. 3 to 5 photographs of the event or screenshots of the event (if online) with captions



Jawahar Circle

Jagatpura, Jaipur, Rajasthan 3020...

26.841742, 75.801392



Fig1. Everyone participating in Zumba



Fig2. People of age 6 to 80 participating enthusiastically



Fig3. Students awarded with medals



7. Brochure or creative of the event



8. Schedule of the event

The event took place on 3rd April 2002, 6 a.m. onwards. It took place at Patrika Gate, Jaipur.

9. Attendance of the Event (insert in the document only)

Total attendee- 53

S.NO.	Name	Age	Contact number	Profession(mention college/school/company/others)
1	Aarushi Tandon	20	9550902570	College
2	Yasha Jain	21	9407882300	College
3	Vitika	18	9316194084	college



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4	PRATHAM MAHESH HARIANI	19	9987230216	Colleege
5	Anisha	18	8383915207	College
6	Aryan Chitale	20	9768171027	College Student
7	Dhruv Bhatia	18	8376009355	College
8	Sanya Dureja	19	9643409394	College
9	Nysa Maheshwari	18	7229056111	Manipal University Jaipur
10	Nikita Singh	19	9550409480	Student at Manipal University Jaipur
11	Akash Shedage	19	8522956221	Manipal University Jaipur
12	Anikeit Bagaria	19	8178740456	Manipal University Jaipur
13	Avij Gupta	19	8917510094	College student - Manipal University Jaipur
14	Palak Chouhan	18	9929873333	College
15	Garima Ghaley	20	6033164800	Student, MUJ
16	Kartikey Joshi	19	7355592785	College Student
17	Prannov Jamadagni	19	9502979388	Manipal University Jaipur
18	Chinmayee Dahake	20	7647901917	College student
19	Yuva	18	8855341508	College
20	Anisha dhamania	18	9148250888	College
21	Devashish Singh	19	8857067583	College
22	Manish Raj	21	7782821634	Student
23	Abhinav Sinha	18	9352539319	Manipal University Jaipur
24	Urvi Dhasmana	19	9310021980	College Student
25	Nirbhay kumar	18	6207935550	Manipal university jaipur
26	Ansh us gupta	19	7409656921	Manipal University Jaipur
27	Hitesh tanwar	18	8375058386	Manipal university jaipur
28	siddhi gujar	19	9361435953	College student
29	Ritvik Agrawal	18	9993608400	College student



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30	Harshit Saha	18	8949490460	College
31	Surbhi Wadhawan	21	8130072401	Student at Manipal University Jaipur
32	Aditi Singh	20	9910602994	Student at Manipal University Jaipur
33	Ayam kaushik	18	7330986163	Manipal university jaipur
34	Naveen Katiyar	20	80815 81409	Student at Manipal University Jaipur
35	Dakshit Chandel	19	7982707484	Manipal University jaipur
36	Anushkaa Awasthi	20	8056160466	MUJ
37	nandish parashar	20	6378218858	College student
38	Aditi Tiwari	19	9336796844	College
39	Kumar Ayush	19	6201902990	College
40	Ayushi Gupta	22	8420079825	Student at Manipal University Jaipur
41	Jai Nandwana	19	7073937621	College
42	Gaurav Vishwakarma	20	9414570635	College
43	Muskan Yadav	20	9381108256	College
44	Divya	19	8879657943	College
45	Joy Brar	19	8196800210	College
46	Akshvin K Singhal	19	7599679111	College
47	Deepti meena	18	7974630453	Manipal University Jaipur
48	Ansh Chawla	19	9312269580	College(Manipal University Jaipur)
49	Garima Mahaur	20	95401 53468	College
50	Priyansha Darbari	21	9454829994	College
51	Samir Jain	21	8696102515	College
52	Harshit Kumar Metpally	19	9949010409	Manipal University Jaipur
53	Radhika Ratji	21	9924147081	College



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54	Rahul Raj	21	9955950898	College
55	Tarun Agarwal	18	9784953529	Collage
56	Rohan bhandari	18	9989515705	College
57	Rishi garg	20	8225823857	MUJ school
58	BHOOMI LODHA	19	7219271346	College
59	Sumeet Shivaprasad	21	8291079449	Student @ MUJ
60	RADHIKA KHANDELWAL	18	9105054212	Manipal University Jaipur
61	Jagjit Singh	22	8233359668	College
62	Mridul Verma	19	7289984793	College
63	KAPISH SHARMA	18	9354854651	College
64	Shubham Mehta	18	8287636212	College
65	Kuldeep Singh Shekhawat	18	9116418169	Colleg geek
66	Sushmita Sadhwan	20	9422309403	College
67	Tanishka Kurian	20	9352340393	Manipal University Jaipur
68	Meghaj Garg	20	8955317415	Student
69	Tarun Meena	20	8955155581	Student
70	Akshat Choudhary	21	8890807703	Manipal University Jaipur
71	Shaan Ahuja	21	8860020284	Manipal University Jaipur

10. Link of MUJ website: **NA**

Signature of the Faculty Coordinator

Prof. AD Vyas),

Signature of Director, DSW



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MUJ/DSW/SC/09 Sept 2022



MANIPAL UNIVERSITY
JAIPUR

DIRECTORATE OF STUDENT'S WELFARE

(SOCIETY CONNECT)

Rotaract Club MUJ

Presents

Plantation Drive 2022

Venue: Govt. Primary School Thikariya

Date of Event: 9th September 2022

Time: 10 AM



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1. Introduction of the Event

"Being green and clean is just not an aspiration but an action."

The Rotaract club of MUJ brings you two plantation drives as a step to inspire young minds of this generation and a step towards a better world.

2. Objectives of the Event

- To make the world a greener and cleaner place.
- To encourage participants to work in teams to achieve a common goal.
- Awareness about the excessive deforestation and its problems.

3. Beneficiaries of the Event

MUJ Students

4. Details of the Guests

Rotary Club Jaipur Bapu Nagar

Rotary started with the vision of one man — Paul Harris. The Chicago attorney formed the Rotary Club of Chicago on 23 February 1905, so professionals with diverse backgrounds could exchange ideas and form meaningful, lifelong friendships.

Over time, Rotary's reach and vision gradually extended to humanitarian service. Members have a long track record of addressing challenges in their communities and around the world.

Rotary is a global network of 1.4 million neighbors, friends, leaders, and problem-solvers who see a world where people unite and take action to create lasting change – across the globe, in our communities, and in ourselves. They provide service to others, promote integrity, and advance world understanding, goodwill, and peace through our fellowship of business, professional, and community leaders. We collaborate with community leaders who want to get to work on projects that have a real, lasting impact on people's lives. We connect passionate people with diverse perspectives to exchange ideas, forge lifelong friendships, and, above all, take action to change the world.



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5. Brief Description of the Event

Plantation Drive 2022 - Rotaract Club, MUJ organized an event wherein students were filled with enthusiasm and aspirations to inspire and help the environment. The students took a bus to the venues and formed groups to plant saplings of different types. This event helped the students to emotionally connect with our environment as one and have a sense of belonging and views for the betterment of our country.

All the students from each group participated enthusiastically, expressing their desire to plant and water the saplings. The faculty of the respective schools took part in the plantation with the same aspirations to teach the young minds studying in their school. It was a successful event with the conclusion being the goal achieved of planting 60 saplings in total leading to a better future and a new hope.

6. Brochure or creative of the event:





7. Photographs



Image with team of students Planting a sapling.



Image Students planting on their own.



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Image Watering the plants after planting



Image Students with the Principal, MGG School at the plantation drive



8. Schedule of the Event

S.NO.	Event	Date & Time	Venue
1	Plantation Drive	9 th Sept 2022/10 AM	Govt Primary School Thikariya

9. Attendance of the Event

Total 70 Students were present with 1 faculty

S. No.	Name of Institution	Reg. No	Full name	Year	Branch
1	Manipal University Jaipur	200901164	Pratham Kapoor	3rd	BBA
2	Manipal University Jaipur	209403025	Akshvin K Singhal	3rd	B.Tech Mechatronics
3	Manipal University Jaipur	209303107	Ansh Chawla	3rd	CCE
4	Manipal University Jaipur	199303074	Vaibhav Vats	4th	CCE
5	Manipal University Jaipur	201103019	Vani Ghai	3rd	BA Hons Psychology
6	Manipal University Jaipur	201105005	Yasha Taneja	3rd	BA Libral Arts
7	Manipal University Jaipur	201002005	Abhinav Wadhwa	3rd	Bsc.Biotechnology
8	Manipal University Jaipur	201007034	Garima Mahaur	3rd	Bsc. Psychology
9	Manipal University Jaipur	200901113	Aditya Mathur	3rd	BBA
10	Manipal University Jaipur	201103042	Navneet Bhukmariya	3rd	BA Hons Psychology
11	Manipal University Jaipur	209301040	Chandraveer Mathur	3rd	CSE
12	Manipal University Jaipur	201105015	Deepti Meena	3rd	BA Libral Arts
13	Manipal University Jaipur	209403017	Lohit Shandiliya	3rd	B. Tech Mechatronics



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14	Manipal University Jaipur	209303345	Sejal Shrisale	3rd	CCE
15	Manipal University Jaipur	209303088	Atharva Chaudhari	3rd	CCE
16	Manipal University Jaipur	209302183	Siddharth Dhaka	3rd	B. Tech IT
17	Manipal University Jaipur	209302354	Raghav Ruia	3rd	B. Tech Mechatronics
18	Manipal University Jaipur	209301186	Aryan Bansal	3rd	CSE
19	Manipal University Jaipur	209301496	Pranav Shrivastava	3rd	CSE
20	Manipal University Jaipur	209302323	Priyam Agarwal	3rd	B. Tech IT
21	Manipal University Jaipur	209402037	Apar Gupta	3rd	Mechanical
22	Manipal University Jaipur	209301160	Vaibhav Shoree	3rd	CSE
23	Manipal University Jaipur	201007007	Ayushi Gupta	3rd	Bsc. Hons. Psychology
24	Manipal University Jaipur	201015039	Parth Sharma	3rd	BCA
25	Manipal University Jaipur	209309042	Vikramaditya Hiran	3rd	DSE
26	Manipal University Jaipur	209303087	Akash Shedage	3rd	CCE
27	Manipal University Jaipur	209301086	Urvi Dhasmana	3rd	CSE
28	Manipal University Jaipur	201003007	Garima Ghaley	3rd	Bsc. Hons. Microbiology
29	Manipal University Jaipur	209303333	Nivedita Ramaesh	3rd	CCE
30	Manipal University Jaipur	201101037	Aishwarya Seth	3rd	BA-Economics
31	Manipal University Jaipur	219302360	Disha Agarwal	2nd	IT
32	Manipal University Jaipur	219302421	Bhavin Sehrawat	2nd	B.Tech IT
33	Manipal University Jaipur	219301155	Nishita Gogia	2nd	Btech CSE (Core)



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34	Manipal University Jaipur	219311125	Yash verma	2nd	Cse iot
35	Manipal University Jaipur	210901018	Pratham choudhary	2nd	BBA
36	Manipal University Jaipur	219311161	Anisha Lamba	2nd	BTech in CSE
37	Manipal University Jaipur	229403013	Gunn Verma	1st	Mechatronics
38	Manipal University Jaipur	229302083	Vedic Varma	1st	CSE (CORE)
39	Manipal University Jaipur	229303191	Krishang Shukla	1st	BTech CCE
40	Manipal University Jaipur	229302371	Rishika Bhagawati	1st	Btech IT
41	Manipal University Jaipur	229309218	Kartikey Sharma	1st	Btech data science
42	Manipal University Jaipur	221305021	Nehal Dashottar	1st	BBA LLB
43	Manipal University Jaipur	220113244	Daksh sharma	1st	BBA LLB
44	Manipal University Jaipur	229309035	Krishang Goel	1st	IT
45	Manipal University Jaipur	229311254	Gargi Arora	1st	CSE (IoT and IS)
46	Manipal University Jaipur	229303405	anav lamba	1st	CCE
47	Manipal University Jaipur	200901298	Rajeev Sharma	3rd	BBA
48	Manipal University Jaipur	209303239	Abhinav Jindal	3rd	IT
49	Manipal University Jaipur	209301053	Nadella Rutvik Ramana	3rd	CSE
50	Manipal University Jaipur	211007071	Anuja pol	2nd	Bsc psychology honors
51	Manipal University Jaipur	211007003	Lakshita	2nd	Bsc psychology honors
52	Manipal University Jaipur	219303064	Shobhit Bansal	2nd	CCE
53	Manipal University Jaipur	210903065	Prerana Singh	2nd	Bcom Accounting



54	Manipal University Jaipur	219301331	Ayush Goyal	2nd	CSE
55	Manipal University Jaipur	219310146	Yoshe vijay	2nd	BTech CSE
56	Manipal University Jaipur	210901317	Pranav Agarwal	2nd	BBA
57	Manipal University Jaipur	219309129	Nayonika Sharma	2nd	Btech Data Science
58	Manipal University Jaipur	219311064	Khushboo Tewari	2nd	CSE
59	Manipal University Jaipur	210901184	Nihal	2nd	BBA
60	Manipal University Jaipur	219303126	Divyanshee Saxena	2nd	Btech CCE
61	Manipal University Jaipur	219301388	Madhur Dhingra	2nd	CSE
62	Manipal University Jaipur	219302301	Vanshika Singh Andotra	2nd	IT
63	Manipal University Jaipur	211103012	Jessica Agarwal	2nd	BA -psychology
64	Manipal University Jaipur	219310180	harshit shah	2nd	CSE
65	Manipal University Jaipur	211007011	Kashish parmar	2nd	Bsc psychology
66	Manipal University Jaipur	219403030	rupansh goyal	2nd	mechatronics
67	Manipal University Jaipur	219303120	Pravartika mishra	2nd	Btech IT
68	Manipal University Jaipur	219303066	Sivam Pratik	2nd	IT
69	Manipal University Jaipur	219301133	Soham Dixit	2nd	Btech CSE
70	Manipal University Jaipur	219301208	Divyansh Jain	2nd	Cse core

10. Post event link

<https://jaipur.manipal.edu/muj/life-at-muj/Student-CLUBS.html>



11. News Paper

Dainik Navjyoti, 11 September 2022





Punjab Kesari, 11 September 2022

पंजाब केसरी

JAIPUR • SUNDAY • 11.9.2022

पौधे लगाकर दिया पर्यावरण संरक्षण का संदेश

ठीकरिया और बेगस के स्कूलों में किया पौधरोपण



हेमंत कुमार ने बताया कि मणिपाल यूनिवर्सिटी जयपुर के निदेशालय, छात्र कल्याण के निदेशक प्रो. एडी व्यास के निर्देशन में पर्यावरण संरक्षण के उद्देश्य से लगातार जागरूकता अभियान चला रही है। अभियान के तहत महात्मा गांधी सरकारी स्कूल बेगस में पौधे लगाए गए। विद्यालय की प्राचार्या पूनम यादव ने छात्रों को पौधारोपण के महत्व के बारे में जागरूक किया गया। इस दौरान विद्यालय प्रांगण में 25 पौधे रोपे गए। इसी क्रम में शुक्रवार को ग्राम पंचायत ठीकरिया के राजकीय प्राथमिक विद्यालय माल की ढाणी में भी 25 पौधे लगाए गए।

जयपुर: स्कूल में पौधरोपण कर जागरूकता का संदेश देते हुए।

जयपुर, 10 सितम्बर (ब्यूरो): मणिपाल यूनिवर्सिटी जयपुर के डायरेक्ट्रेट ऑफ स्टूडेंट्स वेलफेयर के तत्वावधान में दो दिवसीय पौधारोपण अभियान चलाया गया। इस दौरान बेगस और ठीकरिया में पौधे रोपकर छात्रों को पर्यावरण के प्रति जागरूक किया गया। इस संबंध में कोऑर्डिनेटर



मणिपाल यूनिवर्सिटी ने पौधे लगाकर दिया पर्यावरण संरक्षण का संदेश



■ ठीकरिया और बेगस के स्कूलों में प्लांटेशन ड्राइव के तहत किया पौधारोपण

■ जलतेदीप, जयपुर

मणिपाल यूनिवर्सिटी जयपुर के डायरेक्ट्रेट ऑफ स्टूडेंट्स वेलफेयर के तत्वावधान में दो दिवसीय पौधारोपण अभियान चलाया गया।

इस दौरान बेगस और ठीकरिया में पौधे रोपकर छात्रों को पर्यावरण के प्रति जागरूक किया गया। इस संबंध में कोऑर्डिनेटर हेमंत कुमार ने बताया कि मणिपाल यूनिवर्सिटी जयपुर के निदेशालय, छात्र कल्याण के निदेशक

प्रो. एडी व्यास के निर्देशन में पर्यावरण संरक्षण के उद्देश्य से लगातार जागरूकता अभियान चला रही है।

अभियान के तहत महात्मा गांधी सरकारी स्कूल बेगस में पौधे लगाए गए।

विद्यालय की प्राचार्या पूनम यादव ने छात्रों को पौधारोपण के महत्त्व के बारे में जागरूक किया गया। इस दौरान विद्यालय प्रांगण में 25 पौधे रोपे गए। इसी क्रम में शुक्रवार को ग्राम पंचायत ठीकरिया के राजकीय प्राथमिक विद्यालय माल की ढाणी में भी 25 पौधे लगाए गए। इस मौके पर छात्रों को भी अभियान से जुड़ने के लिए प्रेरित किया गया।

Ujjwal India, 11 September 2022

पौधरोपण

मणिपाल यूनिवर्सिटी ने पौधे लगाकर दिया पर्यावरण संरक्षण का संदेश

जयपुर, उज्ज्वल इण्डिया संवाददाता। मणिपाल यूनिवर्सिटी जयपुर के डायरेक्ट्रेट ऑफ स्टूडेंट्स वेलफेयर के तत्वावधान में दो दिवसीय पौधारोपण अभियान चलाया गया। इस दौरान बेगस और ठीकरिया में पौधे रोपकर छात्रों को पर्यावरण के प्रति जागरूक किया गया।

इस संबंध में कोऑर्डिनेटर हेमंत कुमार ने बताया कि मणिपाल यूनिवर्सिटी जयपुर के निदेशालय, छात्र कल्याण के निदेशक प्रो. एडी व्यास के निर्देशन में पर्यावरण संरक्षण के उद्देश्य से लगातार जागरूकता अभियान चला रही है। अभियान के तहत महात्मा गांधी सरकारी स्कूल बेगस में पौधे लगाए गए। विद्यालय की प्राचार्या पूनम यादव ने छात्रों को पौधारोपण के महत्त्व के बारे में जागरूक किया गया। इस दौरान विद्यालय प्रांगण में 25 पौधे रोपे गए।

इसी क्रम में शुक्रवार को ग्राम पंचायत



ठीकरिया के राजकीय प्राथमिक विद्यालय माल की ढाणी में भी 25 पौधे लगाए गए। इस मौके पर छात्रों को भी अभियान से जुड़ने के लिए प्रेरित किया गया। मणिपाल यूनिवर्सिटी जयपुर की ओर से रोट्टेक ग्रीन क्लब के सदस्य विद्यार्थी और फैकल्टी कोऑर्डिनेटर हेमंत कुमार और डॉ. अमित शर्मा, खेल अधिकारी संजीव शर्मा ने पर्यावरण

संरक्षण के प्रति छात्रों को अपनी भूमिका निभाने के प्रति जागरूक किया। इस दौरान स्कूल प्रधानाध्यापक इंदिरा मुंडेल, अध्यापक रामावतार शर्मा, उप सरपंच ठीकरिया लादूराम मीणा, नवयुवक मंडल सदस्य रोशन लाल, सामुदायिक स्वास्थ्य अधिकारी दिव्या सैन, छाजू राम च आंगनवाड़ी स्टाफ समेत अन्य लोग मौजूद रहे।



मणिपाल यूनिवर्सिटी ने पौधे लगाकर दिया पर्यावरण संरक्षण का संदेश

ठीकरिया और बेगस के
स्कूलों में प्लांटेशन ड्राइव के
तहत किया पौधारोपण

हिन्दुस्तान एक्सप्रेस



जयपुर। मणिपाल यूनिवर्सिटी जयपुर के डायरेक्ट्रेट ऑफ स्टूडेंट्स वेलफेयर के तत्वावधान में दो दिवसीय पौधारोपण अभियान चलाया गया। इस दौरान बेगस और ठीकरिया में पौधे रोपकर छात्रों को पर्यावरण के प्रति जागरूक किया गया। इस संबंध में कोऑर्डिनेटर हेमंत कुमार ने बताया कि मणिपाल यूनिवर्सिटी जयपुर के निदेशालय, छात्र कल्याण के निदेशक प्रो. एडी व्यास के निर्देशन में पर्यावरण संरक्षण के उद्देश्य से लगातार जागरूकता अभियान चला रही है। अभियान के तहत महात्मा गांधी सरकारी स्कूल बेगस में पौधे लगाए गए। विद्यालय की प्राचार्या पूनम यादव ने छात्रों को पौधारोपण के महत्त्व के बारे में जागरूक किया गया। इस दौरान विद्यालय प्रांगण में 25 पौधे रोपे गए। इसी क्रम में शुक्रवार को ग्राम पंचायत ठीकरिया के राजकीय प्राथमिक विद्यालय माल की

ढाणी में भी 25 पौधे लगाए गए। इस मौके पर छात्रों को भी अभियान से जुड़ने के लिए प्रेरित किया गया। मणिपाल यूनिवर्सिटी जयपुर की ओर से रोट्रेक ग्रीन क्लब के सदस्य विद्यार्थी और फैकल्टी कोऑर्डिनेटर हेमंत कुमार और डॉ. अमित शर्मा, खेल अधिकारी संजीव शर्मा ने पर्यावरण संरक्षण के प्रति छात्रों को अपनी भूमिका निभाने के प्रति जागरूक किया। इस दौरान स्कूल प्रधानाध्यापक इंदिरा मुंडेल, अध्यापक रामावतार शर्मा, उप सरपंच ठीकरिया लादूराम मीणा, नवयुवक मंडल सदस्य रोशन लाल, सामुदायिक स्वास्थ्य अधिकारी दिव्या सैन, छाजू राम व आंगनबाड़ी स्टाफ समेत अन्य लोग मौजूद रहे।



MANIPAL UNIVERSITY
JAIPUR

Rotaract Club President

Faculty Head Rotaract Club

(Hemant Kumar)

Assistant Director, Society Connect

Directorate of Student's Welfare

(Prof. AD Vyas)

Director, Directorate of Student's Welfare

DIRECTOR STUDENT WELFARE & PROCTOR
MANIPAL UNIVERSITY, JAIPUR



**MANIPAL UNIVERSITY
JAIPUR**

FACULTY OF DESIGN

Seminar on

'Bamboo'

On the occasion of World Bamboo Day

Venue: Smt. Sharda Pai Auditorium

Time: 10:30 AM-12.30 PM

18th September 2022



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1. Introduction of the Seminar:

World Bamboo Day is celebrated on 18th September in every year. To celebrate this day The Seminar on Bamboo has been organised in Smt. Sharda Pai Auditorium. The main aim of the seminar was to create awareness of various possibilities of Bamboo construction. It intended to give path to reduce dependency on conventional materials so that we reduce Carbon footprint, and we can further achieve sustainable developments.

2. Objectives of the Seminar:

- Understanding the various application of Bamboo in Exterior and interior spaces.
- To create awareness about bamboo in different regions.
- To understand its production techniques

3. Beneficiaries of the Event:

- UG Students (Architecture, Design and Construction related Fields)
- PG Students (Architecture, Design and Construction related Fields)
- Research Scholars
- Academicians and Industry Professionals
- Farmers

4. Details of the Speakers:

Mr. Pasha Patel is Governing Council Member, Bureau of Indian Standard (BIS) Govt. of India. He is member, Board of trade, Ministry of Commerce & Industry. He is pioneer in promoting Bamboo in various part of India. He has proposed various policy guideline & got implemented in various Government Documents. He is very much passionate to spread message about the possibility of Bamboo. He conducted various seminar and conferences in India as well as Abroad. He has devoted his whole life to facilitate bamboo related studies, its application & preservation strategies to farmers & academicians.

Mr. Sanjeev Shashikant Karpe is a qualified Electrical Engineer has been associated with bamboo Industry for last eighteen years and has pioneered the work in setting up of self-sustainable bamboo-based enterprise in rural India. He is a Founder and Director with Konkan Bamboo & Cane Development Centre (KONBAC), an organization working for sustainable development through use of bamboo as a resource & implementing various bamboo projects successfully for last 17 years. He is also an Expert member on the steering committee of “INBAR

Task Force – Bamboo Construction”. International Network for Bamboo & Rattan (INBAR) is an Intergovernmental body having 48 member countries and headquartered at Beijing, China

He is also National governing council member of Bamboo Society of India, Bangalore, a not-for-profit organization (NGO) working for promotion of bamboo in the country for last 40 years.

His specialties include:

- Provide training to use Bamboo with hands on experience.
- Strong communication and presentation skills
- Strong Ability to connect with and relate to students & farmers
- Dynamic team player and an Effective speaker

5. Brief Description of the event:

Faculty of Design conducted a seminar on ‘**Bamboo**’ to give awareness to students, researchers, academicians, and Farmers. On the auspicious occasion of world Bamboo Day. Farmers as well as people’s representatives of surrounding villages were invited to participate the event. The poster has been circulated in the university portal so that MUJ user & students can get benefited. The event has been covered by various newspaper of Rajasthan and Maharashtra.

The Seminar was held in **Smt Sharda pai Auditorium** from **10.30 AM to 12.30 on 18th Sept. 2022 PM**. The event began with an inaugural session at 10:30 am. Ms Manya Sharma President FOD Student Council, FOD welcomed the speakers, dignitaries, farmers, and Students which was followed by Prof. (Dr) Madhura Yadav, Dean, Faculty of Design addressing the session. Thereafter, the Eminent speaker, Mr. Pasha Patel & Mr. Sanjeev Shashikant Karpe gave their expert lecture/Presentation related to different aspects of Bamboo. Hon arable Prof G.K. Prabhu, President MUJ shared his experience and gave very insightful thought related to Bamboo as sustainable material. People’s representatives also shared their views, farmers as well as students have actively participated in question answer sessions. Bamboo plantation ceremony was organised at the end of the event. Keynote speakers, Prof. G. K. Prabhu and dignitaries have participated with commitment that this type of event should be organised in regular interval. The event was concluded with vote of thanks by Ar. Sanjeev Pareek Assistant professor, SA&D to all speakers and Participants.

6. Media Coverage-

Punjab Kesari, 24 September 2022



Samachar Jagat, 24 September 2022



Ujjwal India, 24 September 2022

विश्व बांस दिवस के उपलक्ष्य में मणिपाल यूनिवर्सिटी जयपुर में कार्यक्रम
बांस की खेती अपनाने से खेती में होगी
आर्थिक क्रांति : पाशा पटेल

जयपुर, उज्ज्वल इंडिया संवाददाता। बांस की खेती अपनाने से किसानों की आयी इलाज सुधारेगी और कृषि क्षेत्र में आर्थिक क्रांति आएगी। बांस कम पानी और कम उर्वरक बचने में भी आसानी से उगा सकते हैं। यह बात मणिपाल यूनिवर्सिटी जयपुर के प्राचार्य पाशा पटेल ने बताया। इस दिन में विश्व बांस दिवस के उपलक्ष्य में फैकल्टी आफ डिजाइन में हुए कार्यक्रम में बांस की खेती के लिए प्रो. मधुसूदन यादव ने कहा बांस की खेती को बढ़ावा देना ही हमारे किसानों को आर्थिक क्रांति देगा। उन्होंने कहा कि बांस की खेती को बढ़ावा देने में हमें आसानी से उगा सकते हैं। बांस कम पानी और कम उर्वरक बचने में भी आसानी से उगा सकते हैं। यह बात मणिपाल यूनिवर्सिटी जयपुर के प्राचार्य पाशा पटेल ने बताया। इस दिन में विश्व बांस दिवस के उपलक्ष्य में फैकल्टी आफ डिजाइन में हुए कार्यक्रम में बांस की खेती के लिए प्रो. मधुसूदन यादव ने कहा बांस की खेती को बढ़ावा देना ही हमारे किसानों को आर्थिक क्रांति देगा। उन्होंने कहा कि बांस की खेती को बढ़ावा देने में हमें आसानी से उगा सकते हैं।



उन्होंने कहा कि बांस की खेती को बढ़ावा देने में हमें आसानी से उगा सकते हैं। बांस कम पानी और कम उर्वरक बचने में भी आसानी से उगा सकते हैं। यह बात मणिपाल यूनिवर्सिटी जयपुर के प्राचार्य पाशा पटेल ने बताया। इस दिन में विश्व बांस दिवस के उपलक्ष्य में फैकल्टी आफ डिजाइन में हुए कार्यक्रम में बांस की खेती के लिए प्रो. मधुसूदन यादव ने कहा बांस की खेती को बढ़ावा देना ही हमारे किसानों को आर्थिक क्रांति देगा। उन्होंने कहा कि बांस की खेती को बढ़ावा देने में हमें आसानी से उगा सकते हैं।

मराठवाडा नेता



राजस्थान देश व मानव जातीच्या रक्षणासाठी बांबू लागवड करा

मणीपाल युनिव्हर्सिटीमध्ये माजी आमदार पाशा पटेल यांचे आवाहन



बांबू लागवड चलयवळ गावागावापर्यंत पोहोचवणार
मणिपाल युनिव्हर्सिटीच्या प्राचार्य पाशा पटेल यांनी राजस्थान देश व मानव जातीच्या रक्षणासाठी बांबू लागवड करा या आवाहनाचा प्रसारण केला आहे. बांबू लागवड करणेचा प्रयत्न राजस्थान देशात सुरू होत आहे. बांबू लागवड करणेचा प्रयत्न राजस्थान देशात सुरू होत आहे. बांबू लागवड करणेचा प्रयत्न राजस्थान देशात सुरू होत आहे. बांबू लागवड करणेचा प्रयत्न राजस्थान देशात सुरू होत आहे.

Hindustan Express, 24 September 2022

समाज की सेवा करना और विकास में मदद करना विश्वविद्यालय का कर्तव्य : प्रो. प्रमू



विश्व बांस दिवस के उपलक्ष्य में मणिपाल यूनिवर्सिटी जयपुर में कार्यक्रम

बांस की खेती अपनाने से खेती में होगी आर्थिक क्रांति - पाशा पटेल

हिन्दुस्तान एक्सप्रेस

जयपुर। बांस की खेती अपनाने से किसानों की आयी सुधारेगी और कृषि क्षेत्र में आर्थिक क्रांति आएगी। बांस कम पानी और कम उर्वरक बचने में भी आसानी से उगा सकते हैं। यह बात मणिपाल यूनिवर्सिटी जयपुर के प्राचार्य पाशा पटेल ने बताया। इस दिन में विश्व बांस दिवस के उपलक्ष्य में फैकल्टी आफ डिजाइन में हुए कार्यक्रम में बांस की खेती के लिए प्रो. मधुसूदन यादव ने कहा बांस की खेती को बढ़ावा देना ही हमारे किसानों को आर्थिक क्रांति देगा। उन्होंने कहा कि बांस की खेती को बढ़ावा देने में हमें आसानी से उगा सकते हैं।

उन्होंने कहा कि बांस की खेती को बढ़ावा देने में हमें आसानी से उगा सकते हैं। बांस कम पानी और कम उर्वरक बचने में भी आसानी से उगा सकते हैं। यह बात मणिपाल यूनिवर्सिटी जयपुर के प्राचार्य पाशा पटेल ने बताया। इस दिन में विश्व बांस दिवस के उपलक्ष्य में फैकल्टी आफ डिजाइन में हुए कार्यक्रम में बांस की खेती के लिए प्रो. मधुसूदन यादव ने कहा बांस की खेती को बढ़ावा देना ही हमारे किसानों को आर्थिक क्रांति देगा। उन्होंने कहा कि बांस की खेती को बढ़ावा देने में हमें आसानी से उगा सकते हैं।

7. Images



1. Inaugural Address by Prof. (Dr.) Madhura Yadav, Dean, FoD



2. Introductory Lecture by Key note speaker-Mr. Pasha Patel and Mr. Sanjeev Shashikant Karpe



3. Sharing experience by Honorable Prof G.K.Prabhu
President MUJ

4.. Discussion session with Farmers & Peoples representatives




5. Greetings to key note speakers




6. Bamboo plantation ceremony near S.T.P. at MUJ Campus


8. Brochure of the event:



MANIPAL UNIVERSITY
JAIPUR



MUJ
IS FARM OF
RESILIENCE



FACULTY OF
DESIGN 

SEMINAR ON

WORLD
BAMBOO

DAY - 18 SEPT. 2022

KEYNOTE SPEAKERS

 <p style="font-weight: bold; margin: 5px 0;">Er. Sanjeev Karpe</p> <p style="font-size: 0.8em; margin: 0 0 5px 0;">Founder & Director with Konkani Bamboo & Cane Development Centre (KONBAC)</p> <p style="font-weight: bold; margin: 0 0 5px 0;">'BAMBOO VALUE ADDITION'</p>	 <p style="font-weight: bold; margin: 5px 0;">Mr. Pasha Patel</p> <p style="font-size: 0.8em; margin: 0 0 5px 0;">Governing Council Member Bureau of Indian Standards (BIS) Govt. of India</p> <p style="font-weight: bold; margin: 0 0 5px 0;">'BAMBOO PLANTATION'</p>
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ORGANISED BY
FACULTY OF DESIGN
MANIPAL UNIVERSITY JAIPUR

VENUE : Sharda Pai Auditorium

TIME : 10:30 am - 12:30 pm

DATE : 18 Septemeber 2022

Faculty Coordinator
Ar. Sanjeev Pareek
+91 9783403061





9. Schedule of the event

S.No.	Description	Time
1	Introduction & welcome note by Manya Sharma Student council president	10.30 AM
2	Presentation of Bouquet to Mr. Sanjeev Shashikant Karpe and Mr. Pasha Patel by Prof (Dr.) Madhura Yadav and Prof (Dr.) Sampath kumar Padmanabha Jinka	10.35 AM
3	Welcome Address by -Prof (Dr.) Madhura Yadav, Dean Faculty of Design	10.40 AM
4	Presentation on Bamboo Plantation by Mr Pasha Patel.	10.45-11.30
5	Presentation on Bamboo Value Addition by Mr . Sanjeev Shashikant Karpe.	11.30-12.15
6	Vote of Thanks By Ar. Sanjeev Pareek	12.15 PM
7.	Bamboo Plantation Ceremony	12.30 PM

10. Attendance of the Event:

WORLD BAMBOO DAY ORGANISED BY FACULTY OF DESIGN
(18th SEPTEMBER 2022 - Sri Sumanji Auditorium)

① राजपाल जाट, B-22, आनन नगर, जयपुर-3, 9414030250

(2) श्रीमती सारण } 9672155999
भूषणी, जौहड़ } 8411128619
भास्करा, जयपुर

3. श्रीमती सारण } 0141-9887718980 WhatsApp
शुभ. लक्ष्मीका व. शर्मा }
आनन नगर, जयपुर } 6377987631
निवा. जयपुर

4. श्रीमती सारण } 9829716554
शुभ. लक्ष्मीका }
आनन नगर, जयपुर } 8003297657
निवा. जयपुर

5. श्रीमती सारण } 8947501615
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

6. Satyanarayan Sharma 9887852354

7. Prahladkumawat Dhamsi kala 7230080228

8. श्रीमती सारण } 9329234668
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

9. श्रीमती सारण } 9829257885
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

10. श्रीमती सारण } 7340656620
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

11. श्रीमती सारण } 9214561945
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

12. Manish Bujalal 8852822807

13. श्रीमती सारण } 9828152007
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

14. श्रीमती सारण } 9587481221
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

15. श्रीमती सारण } 9414344722
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

16. श्रीमती सारण } 9850083472
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

17. श्रीमती सारण } 931218210
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

18. श्रीमती सारण } 807271111
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

19. श्रीमती सारण } 926608144
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

20. श्रीमती सारण } 9869489148
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

21. श्रीमती सारण } 8240914143
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

22. श्रीमती सारण } 782808156
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

23. श्रीमती सारण } 9971229993
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

24. श्रीमती सारण } 7462006060
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

25. श्रीमती सारण } 7871351098
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

26. श्रीमती सारण } 9898711500
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

27. श्रीमती सारण } 6978592632
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

28. श्रीमती सारण } 9857352960
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

29. श्रीमती सारण } 9001421133
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

30. श्रीमती सारण } 9828359467
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

31. श्रीमती सारण } 9351223285
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

32. श्रीमती सारण } 9351223285
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

33. श्रीमती सारण } 3823152258
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

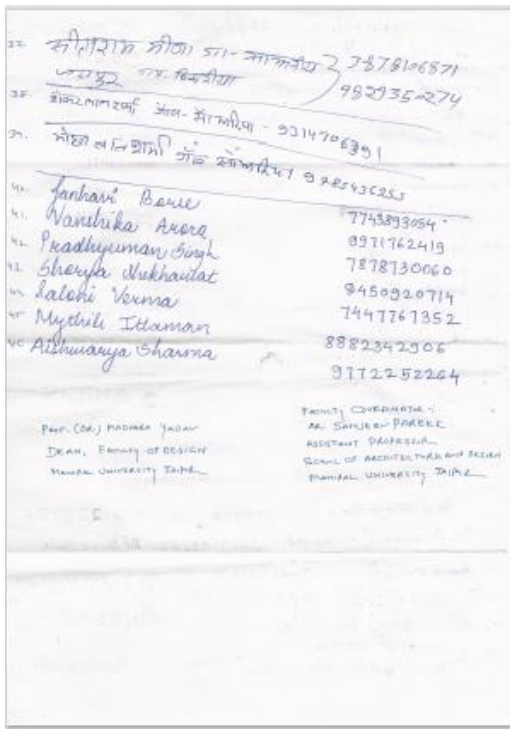
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आनन नगर, जयपुर }

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शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

36. श्रीमती सारण } 9462214981
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

37. श्रीमती सारण } 9414408463
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }

38. श्रीमती सारण } 980040593
शुभ. लक्ष्मीका }
आनन नगर, जयपुर }



11. Weblink:

<https://www.youtube.com/watch?v=wi4edh5WyOo>

12. Event Coordinators:

- Ar. Sanjeev Pareek (Assistant Professor, SA&D)

Ar. Sanjeev Pareek (Assistant Professor, SA&D)

Manipa University Jaipur Initiates for Sustainable Land Use

Manipal University Jaipur fosters awareness and actively participates in efforts to conserve and sustainably utilize land, including forests and wild areas. Recognizing the urgency of addressing environmental challenges, Manipal University Jaipur stepped up efforts to organize events and initiatives aimed at promoting conservation and responsible land use. Manipal University Jaipur supports and organizes events that contribute to the preservation of our natural resources.

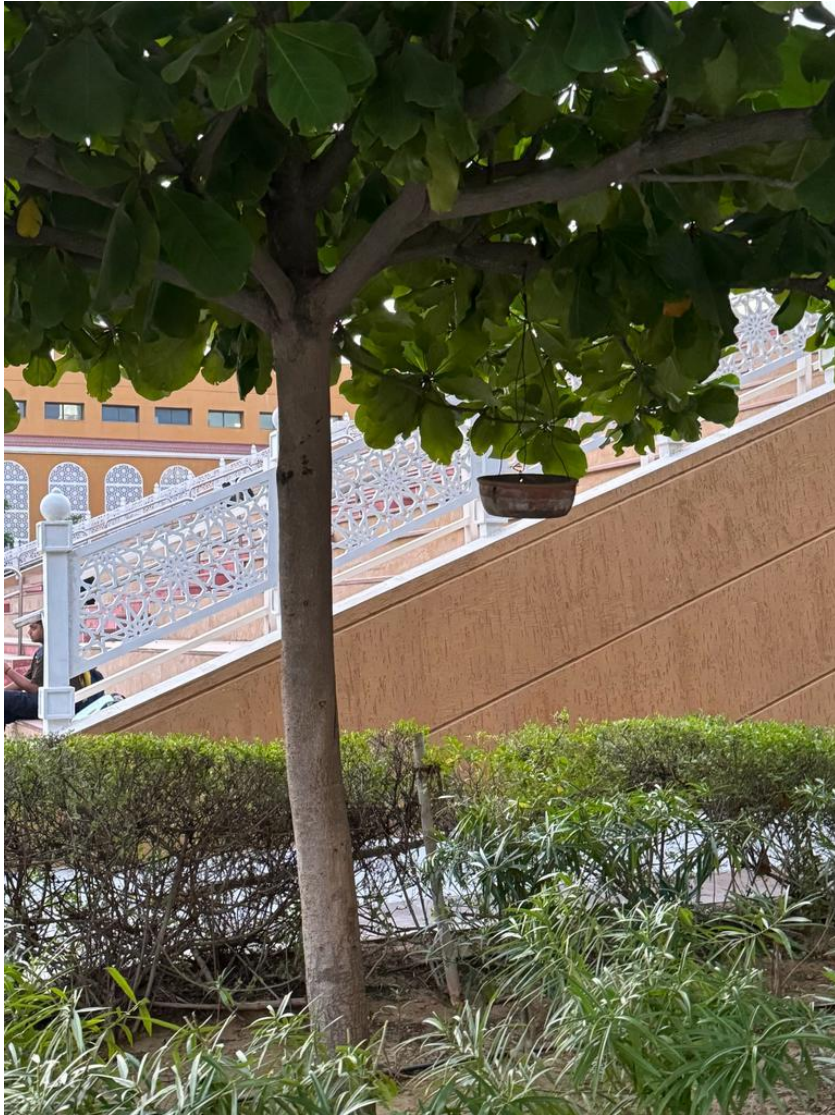
One of the fundamental ways in which Manipal University Jaipur contributes to conservation and sustainable land utilization is through education and research. Manipal University Jaipur provides students with the knowledge and tools to understand the complex ecological systems that govern our land. Manipal University Jaipur hosts conferences and seminars focused on conservation and sustainable land utilization. These events bring together experts, scholars, and activists from various fields to discuss pressing issues, share knowledge, and propose solutions. These gatherings serve as platforms for networking and collaboration among individuals and organizations committed to environmental conservation. Students, often at the forefront of environmental activism, are encouraged and supported by the university to launch its own conservation initiatives. These initiatives range from reforestation projects to wildlife conservation efforts. Manipal University Jaipur offers resources, mentorship, and funding opportunities to empower students to make a meaningful impact on land conservation. Manipal University Jaipur frequently engages with local communities to raise awareness about the importance of land conservation. They organize outreach programs, workshops, and educational events that involve community members in conservation efforts. Collaboration is key to tackling complex environmental challenges. Manipal University Jaipur often establishes partnerships with government agencies, non-profit organizations, and industry leaders to leverage resources and expertise. These collaborations result in more comprehensive and effective conservation efforts. To lead by example, Manipal University Jaipur adopts sustainable practices on the own campuses. This includes rewilding portions of the campus, implementing energy-efficient technologies, and promoting sustainable land management practices. These initiatives demonstrate the institution's commitment to the cause and inspire students and staff to adopt environmentally friendly habits.



Picture 1: Farming Activities at MUJ Campus



Picture 2: Crop cutting at MUJ Campus



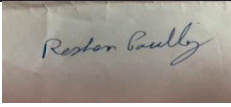
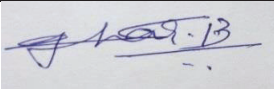

Picture 3: Water Piranda for Birds



STANDARD OPERATING PROCEDURE

Quess Food Services (QFS) – Raw Material Specification (For commonly consumed raw materials across QFS)

Index

S.NO	REFERENCE NO	DOCUMENT NAME	PAGE NUMBER
1	Nil	Introduction & General Instructions	01 - 3
2	QFS/PR/01	Commonly used Indian Vegetables	4 - 11
3	QFS/PR/02	Exotic vegetables	12 - 14
4	QFS/PR/03	Green Leafy Vegetables	15 - 16
5	QFS/PR/04	Fruits	17 - 20
6	QFS/PR/05	Dairy products	21 - 23
7	QFS/PR/06	Sea foods	24 -25
8	QFS/PR/07	Poultry and Meat	26
9	QFS/PR/08	Frozen products	27
10	QFS/PR/09	Dry groceries – Cereals/ Pulses etc	28-36
11	QFS/PR/10	Spices -Whole/Masala	37-42
	PREPARED BY	REVIEWED BY	AUTHORIZED BY
NAME	ROSHAN PAULLY	GURUSHANKAR.B	PAWAN DIXITH
SIGN			
DESIGNATION	CORPORATE – CHEF	MANAGER –FOOD SAFETY & QUALITY	VICE PRESIDENT – FOOD BUSINESS

DOCUMENT DETAILS

This is a new SOP made for Quess Food Services (QFS). Timely revisions going forward made will be updated in below list.

DOCUMENT CODING

QFS –Quess Services, PR- Procurement, Issue Number 01



Revision -01- Any timely revisions made will follow a sequence of 1, 1.1 etc

Issue date --06-2021

EX - QFS/PR/01 Issue No 01 Revision -1 Issue date -10/09/2021

SL No	Description of document	Revision	Reason for change
1	New document specific to raw material specification for Procurement	1	COVID-19

INTRODUCTION





Procurement team – To ensure best quality raw materials are sourced from reputed/well established suppliers confirming to availability across the Pan India. The procurement team shall ensure that vendor provide the samples where ever required when opting.

Corporate Chef and Food Safety - Quality team – Need to approve and verify certain brands if there is any change of brands as required.

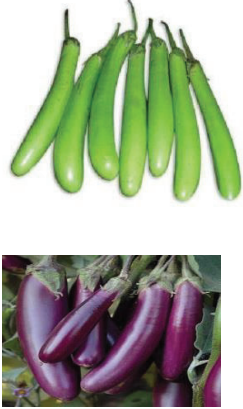


GENERAL INSTRUCTIONS FOR VEGETABLES/FRUITS





1. Fruits and vegetables shall be sourced from authentic producers and suppliers. Their details shall be maintained to mitigate unauthorized or adulterated products in the supply chain.
2. The vendors of fruits and vegetables shall be registered/licensed under Food Safety and Standards (Licensing and Registration of Food Business) Regulations 2011 & should share the license.
3. All fruits and vegetables delivered shall be free from colouring matter, mineral oils or any other harmful chemicals.
4. Stickers without any relevant information such as traceability, grade, price, barcode, etc. should not be used directly on fruits and vegetables.
5. Eating, chewing, smoking, spitting shall be prohibited within the supplier premises especially while handling/transporting fruits and vegetables.
6. The transport vehicle used shall be free from pest, holes, debris of fruits and vegetables, objectionable odor and visible molds. It should be clean and hygienic
7. No vegetables/fruits to be received in gunny bags/disposable plastic covers/wrapped with newspaper/tied with jute threads/rubber bands.
8. Vegetables/Fruits to be received in clean and good condition crates.
9. As a thumb rule vegetable/fruits size range shall be from medium to large size.
10. No rotten, damaged, inferior/low quality vegetables/fruits should not be given.
11. Vegetables/fruits should be free from worm/insect infestation, free from molds and soil /mud residues on the surfaces.
12. The mentioned specifications covers the generally used varieties of vegetables /fruits widely available and used across Pan India round the year. There could be regional/seasonal specific varieties available and it has to be discussed with Corporate Chef /Unit Chef/Unit Head before opting.





COMMONLY USED INDIAN VEGETABLES



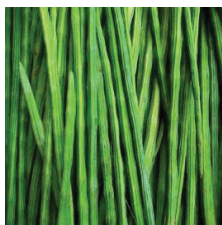

SL No	GENERAL NAMES OF ITEM	REFERANCE IMAGE	REQUIRED SPECS.	UOM
1	Beetroot		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Should be dark purple with smooth skin, tender surface, free of scars. <input type="checkbox"/> No leaves shall be attached to it. <input type="checkbox"/> Ideal Size -Large to Medium (8 to 10 in a kg). 	Kg
2	Bitter Gourd /Karela		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Bright green with smooth ridged surface. <input type="checkbox"/> Should be firm & tender Should be free from moulds growth (whitish at the edges) Ideal size -Large to Medium (8-10 number/Kg) 20-25 cm length. 	Kg
3	Bottle Gourds/Lauki		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Light green cylindrical with smooth skin with white inner flesh with smooth ridged surface. <input type="checkbox"/> Ideal Size -Medium-Large - 300 g-500 g / 2-4 pieces/Kg 	Kg
4	Brinjal (Big/Bartha type)		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance -Round /oval /pear shape, uniform dark purple, free of damage. Should have green stems with fine spines on it. <input type="checkbox"/> Shall not have any spots/worms/pest infestation spots. <input type="checkbox"/> Ideal Size - Large to Medium (350 -400 g/Piece or 3-4 pieces/Kg). 	Kg











5	Brinjal Long - (Green/ Purple)		<ul style="list-style-type: none"><input type="checkbox"/> Appearance -Elongated and frim with uniform dark purple/green, free of damage.<input type="checkbox"/> Should not be soggy and soft when touched.<input type="checkbox"/> Should have green stems with fine spines on it.<input type="checkbox"/> Should not have any spots/worm/pest infestation spots.<input type="checkbox"/> Ideal Size - 15-20 cm in length	Kg
6	Brinjal Round (Green/purple stripped)		<ul style="list-style-type: none"><input type="checkbox"/> Appearance -Round /oval /pear shape, uniform dark purple/Green with distinguish strips on the surface, free of damage.<input type="checkbox"/> Should have green stems with fine spines on it. Should not have any spots/worm/pest infestation spots	Kg
7	Beans - French		<ul style="list-style-type: none"><input type="checkbox"/> Appearance - Tender, light green in appearance, can be uneven.<input type="checkbox"/> Should have green stems with fine spines on it. Should not have any spots/worm/pest infestation spots Snaps with a distinctive sound. Less fibre in the flesh and all beans should be of same maturity.<input type="checkbox"/> Ideal Size - Large to Medium (350 -400 g/Piece or 3-4 pieces/Kg).	Kg





8	Beans - Haricot		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance – Bright green, thinner, long and straighter. Snaps with a distinctive sound. <input type="checkbox"/> There should be no fibre in the flesh and all beans should be of same maturity. <input type="checkbox"/> Should not have any spots/worm/pest infestation spots. <input type="checkbox"/> Ideal size -10 -15 Cm in length. 	Kg
9	Cabbage		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Heavy head, firm and solid. Colour may vary from lightest yellow green to dark green. <input type="checkbox"/> Leaves should be crisp with no decay, worm holes or spots. <input type="checkbox"/> Ideal size -Weight 300 - 400 g/Piece or 3-4 pieces/Kg 	Kg
10	Capsicum		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Should have dark green shiny skin, tender, firm & no discoloration. <input type="checkbox"/> Should not be too soft when touched. When split there should be no browning of seeds. <input type="checkbox"/> Ideal size – Large to Medium (7-10 pc/Kg. 	Kg
11	Carrots Preferred varieties – a)Ooty b)Bengaluru c)Delhi d) Any regional specific variety		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Should have a smooth skin, even conical shape, should break with a snap when bent. Colour can vary from deep rusty red to light orange. <input type="checkbox"/> Ideal Size -Large to Medium (8 to 10 in a kg) 	Kg

12	Chayote- Chow		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Roughly pearshaped, somewhat flattened and with coarse wrinkles <input type="checkbox"/> Green skin fused with the green to white flesh, and a single, large, flattened pit <input type="checkbox"/> Ideal Size- It can range from 12 to 20 cm in length. 	Kg
13	Colacasia/Arbi// Taro		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - brown fibrous exterior and a white, slightly slimy flesh inside. <input type="checkbox"/> Shall carry unique mix of a deep nutty and a mild sweet taste. 	Kg
14	Cauliflower /Gobi		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Bright white to creamy white flower with outer leaves fresh, crisp. Clean, heavy, firm and compact head 	Kg
			<p>with outer leaves trimmed down to not more than 4 cm.</p> <ul style="list-style-type: none"> <input type="checkbox"/> No plant lice or smudgy/black spots should be found on the head. <input type="checkbox"/> Ideal Size - Large to Medium (400 -600g/Piece or 2-3 pieces/Kg). 	
15	Cluster Beans/Guar Beans		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance -Long and narrow with tapered ends. The smooth pods are green when young and have a slightly slimy, soft <input type="checkbox"/> Shall have less fibre. <input type="checkbox"/> Ideal Size -Small to medium averaging length 3-10 centimeters 	Kg





16	Coconut (Prefer old/aged one)		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Dark brown husk covering. <input type="checkbox"/> Presence of water should be felt on shaking. <input type="checkbox"/> No offensive odour to be felt when opened. <input type="checkbox"/> Ideal Size - Medium to Large 400 -500 g/Piece. 	Per piece/ Number
17	Cucumber a) Green strip variety b) White strip skinned		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance -Green/Whitish with strips, firmness and good even shape. <input type="checkbox"/> Should not be over ripen/soggy/watery at the time o delivery. <input type="checkbox"/> Ideal size -Large to Medium (6-8 number/Kg), 10-25 cm length 	Kg
18	Drumstick		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance -Dark to Light Green, firmness long and pointed end. <input type="checkbox"/> Should not be dried /ripen/soggy/watery. <input type="checkbox"/> Ideal Size - 1-2 cm broad, 3050 cm in Length and weight from 80 to 120 g/each pod, 	Kg
19	Garlic (Whole/Peeled)		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Well filled bulbs, heavy in size, covered with dry outer sheet. <input type="checkbox"/> Interior of good quality with large pods. Should not have sprouted shoot. <input type="checkbox"/> Peeled Garlic - Appearance - Creamy and whitish. No any blacks spots and should not be soggy and watery when packed. <input type="checkbox"/> No sprouted ones to be receive 	Kg

20	Ginger		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Large fresh, even pieces with no mud/soil residue. <input type="checkbox"/> Pulp should not be stringy or dry. <input type="checkbox"/> Should have a clean surface with fine hair roots, interior should be moist with sharp smell. <input type="checkbox"/> It should be properly matured. 	Kg
21	Green Chilly		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Dark to light green with a smooth skin surface, having long even shape. <input type="checkbox"/> Should snap when bent and seeds will be soft, white and not be over ripe. <input type="checkbox"/> Ideal Size - 3-10 inches in length with uniformly narrow shape. 	Kg
22	Ivy Gourd / Tidily		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Firm hard surface, bottle shape with pale yellow. <input type="checkbox"/> When split should have bright white pulp and soft small seeds. Should not be soggy. <input type="checkbox"/> To be free from moulds <input type="checkbox"/> 	Kg
23	Lady s Finger/Bhindi		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Should be 3-5 inches long with a bright green, smooth velvety surface, with fine hair like spikes on the surface. <input type="checkbox"/> They should be crisp and tips snap off when bent. 	Kg
			<ul style="list-style-type: none"> <input type="checkbox"/> Should be free from infestation/any black spots. 	


24	Lemon		<ul style="list-style-type: none"> • Appearance – Light to bright yellow and firm, heavy for its size. Should be resilient to thumb pressure No scars, browning, spots on the skin to be apparent. • Should not be hard and immature size • Ideal Size – Medium to large size 20-25 pcs in Kg or 30-45 g/Piece 	Kg
25	Onions (Red)		<ul style="list-style-type: none"> • Appearance - Dry surface, white/pinkish, pulpy internally, sharp taste. Firm bulb with clean skin of pinkish. □ No stems/sprouted shoots. • Moisture at neck indicate interior decay. • No black spots on the surface. • Ideal size –Large to medium (8 to 10 in a kg) 	Kg
26	Pointed Gourd/ Parwal		<ul style="list-style-type: none"> • Appearance - Firm hard surface, bottle/oval shape with green. • When split should have bright white pulp and soft small seeds. • Should not be soggy. • To be free from moulds. It is similar to Ivy Gourd/Thildli but much bigger in shape/size. 	Kg
27	Pumpkin/Kaddhu		<ul style="list-style-type: none"> • Appearance -Slightly ribbed skin, colour might vary from deep yellow to orange or Creamy green outer skin with bright pulp. • There should be no spots or discoloration. 	Kg

28	Potato/Aloo		<ul style="list-style-type: none"> • Appearance -Dry with preferably dark brown skinned (old/aged potatoes). • Should not have eyes, spots, sprouted, worm infested and greening. • Free from mud/soil residues. 	Kg
			<ul style="list-style-type: none"> <input type="checkbox"/> Ideal Size - Large to Medium <input type="checkbox"/> (7-10 number/Kg) 	
29	Ridge Gourd/Tori		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Skin color varies from light green and dark-green. <input type="checkbox"/> Free from mud/soil residues and soft spots, darkened areas on the surface. White spongy flesh with soft seeds. <input type="checkbox"/> Should be with green fresh stem <input type="checkbox"/> Should not have bitter taste. <input type="checkbox"/> Ideal Size - Large to Medium <input type="checkbox"/> 5-7 number/Kg or 200-300 g/piece 	Kg
30	Snake Gourd/Chichinda		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - Elongated, slender, curved. The gourd can be straight or twisted curls and spirals. <input type="checkbox"/> Can have waxy green skin or striped with a lighter shade of green. <input type="checkbox"/> Ideal Size -range from medium to large ,upto 40-45 centimeters in length with minimum requirement of 15-20 centimeters in length 	Kg
31	Shallots		<ul style="list-style-type: none"> <input type="checkbox"/> Appearance - shallot, which is a type of onion, looks like a small, elongated onion but with a milder flavor and a hint of garlic. <input type="checkbox"/> Typically, it is a small bulb with copper, reddish, or gray skin 	Kg



32	Tomatoes Preferred varieties a) Farm type round/oval shape b) Any regional specific variety		<ul style="list-style-type: none"><input type="checkbox"/> Appearance - Mature but not over ripe and soft. Colour should be bright red free from decay, growth cracks.<input type="checkbox"/> Should not have worm holes, mould or wateriness.<input type="checkbox"/> Uniform shape (oval/round) large size, smooth, firm and pulpy.<input type="checkbox"/> It should have lesser seeds and not sour in taste.	Kg
			<ul style="list-style-type: none"><input type="checkbox"/> Ideal size - Large to medium (10-12 in a kg)	
33	Radish/Mooli		<ul style="list-style-type: none"><input type="checkbox"/> Appearance - Skin creamy white, with tapering tail end. Tender and free from mud/soil residues.<input type="checkbox"/> Should not have leaves and any black spots on the surface.<input type="checkbox"/> Ideal Size - Should be 18-30 cm in length, Large to medium (10-12 in a kg).	Kg
34	Round Melon/Apple gourd/Tinda		<ul style="list-style-type: none"><input type="checkbox"/> Appearance - Light green firm, crisp skin, small seeds. Bright white pulp. Oval in shape<input type="checkbox"/>	Kg
35	Sweet Potatoes/ Shakarkand		<ul style="list-style-type: none"><input type="checkbox"/> Appearance - Clean dry surface, no incrustated soil residues. Pinkish, with tapering tail,<input type="checkbox"/> No irregular shape<input type="checkbox"/> Ideal Size - Large to medium (7-9 number/Kg)	Kg







36	Yam (Elephant) /Survan		<ul style="list-style-type: none">☐ Appearance - Dark brown, almost black skin, its beige colored flesh has a texture like that of a sweet potato, crisp and firm.☐ Should have an earthy flavor that can also be nutty,☐ Clean dry surface, no incrusted mud/soil residues.☐ Ideal Size - Large to medium of one yam -1 to 2.5 Kg/Piece	Kg
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Reference - 1) www.iihr.res.in. 2) Foodsafetyhelpline.com





QFS/PR/01 Issue No 01 Revision -1 Issue date -10/09/2021




COMMONLY USED EXOTIC VEGETABLES

SI NO	COMMON NAME	IMAGE	SPECIFICATIONS	UOM
1	Cabbage - Chinese		<ul style="list-style-type: none">• Appearance - Slender cylindrical head, light/parrot green with whit stalk/base.• Should be free from worms/insects interiorly• Ideal size - 12 inch (30 cm) length	Kg
2	Cabbage -Red		<ul style="list-style-type: none">• Appearance - Heavy head, firm and solid, colour may vary from light purple to deep reddish purple.• Leaves should be crisp with no decay, worm holes or spots.• Ideal size -Weight 300 - 400 g/Piece or 3-4 pieces/Kg	Kg
3	Broccoli		<ul style="list-style-type: none">• Appearance - bright green, fresh and free from yellow florets.• Clean, heavy, firm and compact head with outer leaves trimmed down to not more than 4 cm.• Should be free from worms/insects.• Ideal Size - 150- 200 g one piece	Kg
6	Celery		<ul style="list-style-type: none">• Appearance - Clean, crisp, brittle stalks with bright green leaves, length should be 40 cm approx.• Stalks should not be wilted, spotted or soft.• They should be in good thickness with straight stems.	Kg



5	Mushroom Button variety		<ul style="list-style-type: none"><input type="checkbox"/> Appearance - Firm white stems properly trimmed not exceeding 2 cms in length. Colour can be from white to light brown.<input type="checkbox"/> Should not be misshaped or dark, bruised, mouldy, or soaked in water to gain weight.<input type="checkbox"/> Should not be muddy/without soil residues.<input type="checkbox"/> Ideal requirement - Packet of 200 g -250 g	Kg/ Packet
6	English Cucumber		<ul style="list-style-type: none"><input type="checkbox"/> Appearance -Long, thin, shiny in nature, straight & cylindrical shape.<input type="checkbox"/> The skin shall be dark green and smooth. It can be twice the length of a regular cucumber;<input type="checkbox"/> Ideal Size -10-12 inch long, Medium size - 1012 no /Kg.	Kg
7	Lettuce		<ul style="list-style-type: none"><input type="checkbox"/> Appearance - Colour could vary from reddish to green, with smooth texture of leaves.<input type="checkbox"/> Should be free from any black spots/worm infestation	Bunch/Kg
8	Parsley		<ul style="list-style-type: none"><input type="checkbox"/> Appearance - Should be bright green with delicate fragrance free from dirt, dust and yellow leaves.	Bunch/Kg







9	Pepper - Red/Yellow Capsicum		<ul style="list-style-type: none">□ Appearance -Dark yellow /red with shiny skin, firm tender crisp & no discoloration. When split there should be no browning of seeds.□ Ideal size - Large to Medium (7-10 pc/Kg.	Kg
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QFS/PR/02 Issue No 01 Revision -1 Issue date -10/09/2021




COMMONLY USED INDIAN GREEN LEAFY VEGETABLES

MANDATORY REQUIREMENTS

- 1) Should be brought in crates with trimmed roots and avoid the mud/soil particles while delivering to which ever green leafy required.
- 2) Not to be supplied in disposable plastic bags/covers/wrapped in newspaper/gunny bags
- 3) No rubber band/jute thread to be tied to the bunches.

SI NO	COMMON NAMES	IMAGE	SPECIFICATIONS	UOM
1	Coriander Leaves		<ul style="list-style-type: none"> • Appearance - Bright green, fresh, wide leaves, standing leaves not wilted with fresh aroma. Should be without flowers and trimmed of any root. • Minimum 100 g in a bunch 	Bunch/ Kg
2	Curry Leaves		<ul style="list-style-type: none"> • Appearance - Leaves must be wide with a fresh aroma, mature. • Leaves to be free of black spotting, white patches and any worm /pest infestation. • Should be given in uniform size/trimmed with proper main stem in it 	Bunch/ Kg
3	Dil leaves		<ul style="list-style-type: none"> • Appearance - Bright green, fresh, standing leaves not wilted with fresh aroma. • The leaves to be soft and reminiscent of small needles/fibre like which are arranged into open cone. • Should be without flowers (white/yellow) and trimmed of any root. • Minimum 100 g in a bunch 	Bunch/ Kg
4	Methi leaves		<ul style="list-style-type: none"> • Appearance - Fresh wide leaves green, slender leaves, minimum stem, no browning or wilted leaves. • 100 g minimum weight of bunch 	Bunch/ Kg



5	Mint		<ul style="list-style-type: none"><input type="checkbox"/> Appearance - Wide dark green leaves and not wilting. There is sharp aroma when leaf is crushed.<input type="checkbox"/> Stems should be trimmed above the roots and mint should not have been soaked in water to increase weight.<input type="checkbox"/> Minimum 100 g each bunch.	Bunch /Kg
6	Palak/Spinach		<ul style="list-style-type: none"><input type="checkbox"/> Appearance -Bright green, triangular or ovate and flat leaves with larger leaves at the base of stem.<input type="checkbox"/> Should be free from black spots/worm infestation in the leaves.<input type="checkbox"/> Minimum 100 -200 g each bunch	Bunch / Kg
7	Onion -Spring		<ul style="list-style-type: none"><input type="checkbox"/> Appearance - Even spherical or oval shaped bulb with juicy pulpy leaves.<input type="checkbox"/> Colour should be white without traces of purple except on stems. Leaves should be unbroken, bright green with up to 7-10 Inches	Bunch /Kg



QFS/PR/03 Issue No 01 Revision -1 Issue date -10/09/2021

COMMONLY USED FRUITS

SI NO	COMMON NAMES	PREFERED VARITIES	SPECIFICATIONS	UOM
1	Apple -	a) Shimla/Kashmiri b) Fuji/Gala/Washington c) Green apple d) Any other local variety apple specific to geographical region need to be discuss and approval needed from Corporate Chef/Unit Chef/Unit Head Prefer Grade A & B types based on Unit requirement	<ul style="list-style-type: none">• General Appearance - Bright brick red /Green in colour without any discoloration or cracks.• Crisp pulp with typical flavour, No any bruises or injury.• No any worm hole.• Ideal size - 5-7 in a kilo.	Kg
2	Avocado	Nil	<ul style="list-style-type: none">• General Appearance Mid -dark green skin Oval to round oval, slightly pear shaped,• Fruit needs to be clean, bright, fresh and firm, even colour and uniform shape.• Ideal size requirement - Medium size, 4-5 in a kilo.	Kg
3	Banana - Chef/Unit Chef	a) Yellaki b) Robusta c) Cavendish d) Rastali e) Malbhog f) Poovan g) Karpoorvali	<ul style="list-style-type: none">• General Appearance - Should be yellow in colour, skin thin, no bruises, blemishes or black patches.• Flesh should be soft yet firm and sweet• Ideal size -Varies from each variety. Should be even & medium size.	Kg



4	Grapes	Seedless (Green /Black)	<ul style="list-style-type: none">• Colour purple black, full bunches/Colour yellow to green, full bunches.• Each bunch of even conical shapes, firmly attached to the stem.• No loose squashed, over ripe brown/green grapes to be accepted.	Kg
			<ul style="list-style-type: none">□ Skin should be thin. Pulp juicy and sweet.□ Ideal weight of each bunch - min 100 to 250 g	
5	Kiwi	Nil	<ul style="list-style-type: none">□ Appearance -About the size of a chicken egg, with brown fuzzy skin, vibrant green or yellow flesh, small black seeds and a tender white core.□ Ideal weight of per kiwi- min 75-90 g	Kg
6	Mangoes (Seasonal)	a)Alphonso b)Bagepalli c)Dusshera d) Raspuri e) Langara	<ul style="list-style-type: none">□ Appearance - Bright orange/yellow/green with thin skin, smooth surface, no blemishes, firm and resilient to gentle pressure.□ Should have a typical flavour, very sweet and strong, free from any whitish powder on its surfaces.□ Ideal size varies from varieties -3-7 in a Kg.	Kg



7	Musk melon	With Strip –Green type Without strip -Whitish	<ul style="list-style-type: none"><input type="checkbox"/> Appearance - ribbed, tan skin and a sweet, musky flavor and aroma. Color may vary from whitish to green stripped appearance, Smooth surface, firm and resilient to gentle pressure.<input type="checkbox"/> Should be free from any whitish powder on its surfaces.<input type="checkbox"/> Ideal size of of one fruit 500 g upto 1.2 Kg	Kg
8	Oranges (Seasonal)	a)Coorg b)Nagapuri c)Kamala	<ul style="list-style-type: none"><input type="checkbox"/> Bright orange colour, not over ripe, semi green, acceptable off season.<input type="checkbox"/> No discoloration or browning or dry patches. Spherical, firm and	Kg
			<ul style="list-style-type: none">resilient to thumb pressure.<input type="checkbox"/> Squashed not to be accepted.<input type="checkbox"/> Should be ripe, sweet and juicy.<input type="checkbox"/> Approx. 5 -7 number / kg,	
9	Papaya	a)With seed b)Seedless	<ul style="list-style-type: none"><input type="checkbox"/> Orange yellow colour, traces of green permitted. Softness at the apex of the fruit.<input type="checkbox"/> Interior should have a bright orange colour without orange traces Ideal weight - 1 to 1.5 kilo per no	Kg

10	Pineapple	Nil	<ul style="list-style-type: none"> <input type="checkbox"/> Appearance greenishyellow from outside with green-gray to yellow as it ripens, so as a general rule, the more yellow a pineapple's exterior is, the riper the fruit will be. Cylindrical in shape with diamond pattern skin and spine, cactus like leaves and a sweet, yellow, tangy fiber like flesh that is quite juicy with a characteristic fragrance. <input type="checkbox"/> Ideal weight of one fruit -750 to 900 g 	Kg
11	Pears	Indian variety US variety	<ul style="list-style-type: none"> <input type="checkbox"/> Clean, bright and typically colour for the variety, soft, juicy flesh and good flavour, not mis-shaped, wrinkled or soft to touch. Flesh to be firm without scars, dents insect or worm injury <input type="checkbox"/> Approx. - 5-6 number / kg, 	Kg
12	Pomegranate/ Anar	Nil	<ul style="list-style-type: none"> <input type="checkbox"/> Ideally pomegranate to be about 5–12 cm (2–5 inches) in diameter. <input type="checkbox"/> Red, round and looks kind of like a red apple. <input type="checkbox"/> The skin should be thick and loose and dry. <input type="checkbox"/> Average weight -200250 g/piece 	Kg
13	Sweet lime or Moosumbi	Nil	<ul style="list-style-type: none"> <input type="checkbox"/> Bright greenish yellow colour, thin skin, sweet juice. Should be firm and but not raw/hard. <input type="checkbox"/> Approx. -5-6 number / kg, 	



13	Sapoto/Chiku		<ul style="list-style-type: none"><input type="checkbox"/> Dark brown, thin skin, firm surface, no bruises or soft patches, Pulp should be<input type="checkbox"/> dark brown. Should not be very hard like ball and also soggy when delivered.<input type="checkbox"/> Approx. 8 to10 number / kg	Kg
14	Water melon	<ul style="list-style-type: none">a) Kiran -Available throughout the yearb) Green strip (Seasonal)	<ul style="list-style-type: none"><input type="checkbox"/> Smooth white rind which is yellow at maturity.<input type="checkbox"/> Flesh must be thick, greenish, fine grain, juicy and sweet.<input type="checkbox"/> Sour smell indication of over ripeness.<input type="checkbox"/> Ideal Size - One fruit ideally be 1 kg and above.	Kg

QFS/PR/04 Issue No 01 Revision -1 Issue date -10/09/2021

COMMONLY USED DAIRY BASED PRODUCTS

Below is the listed brand of commonly used brands which compile to FSSAI requirements.

- 1) Nandini /Heritage/Dodala/ Milky mist / Cavin Care –Mainly in southern region of India.
- 2) Amul/ Mother Dairy/ President – Throughout India.
- 3) Verka-North Region of India.
- 4) Govardhar –South and Western region of India.
- 5) Dreamery - Throughout India.

General instructions

- To ensure FSSAI licence copy is shared.
- At the time of delivery the supplier/distributor should ensure that delivered products have proper visible labelling with mfg. and expiry date.
- Milk/milk product testing reports to be shared biannually or as and when demanded.
- A copy certification of packing material details should compile to FSSAI packing & labelling Regulations 2011.1.12 to be shared.

SI NO	ITEM	TYPES	REQUIRED SPECIFICATION	UOM
1	Butter	a) Low Fat b) Salted c) Unsalted	<ul style="list-style-type: none"> • “Butter” means the fatty product principally in the form of an emulsion of the type water-in-oil derived exclusively from milk or milk products, or both. • Butter must arrive in original packing and should not have been found tampered or moist packing and soggy at the time of delivery. 	Packet in g/Kg
2	Butter	Chiplet	<ul style="list-style-type: none"> ☐ Butter Chiplets must arrive in original packing and should not have been found tampered or moist packing 	Chiplet of 5 g



3	Cheese	Slices/ Block/ Mozzarella (Block type)	<ul style="list-style-type: none"><input type="checkbox"/> Cheese slices/blocks must arrive in original packing and should not have been found tampered or moist<input type="checkbox"/> packing. Shall be creamy brown to whitish in appearance No offensive odour should be felt.<input type="checkbox"/> Firm texture and shall not be soggy/watery at the time of delivery	Packet in g/Kg
4	Paneer	Plain	<ul style="list-style-type: none"><input type="checkbox"/> Paneer means the product obtained from any variant of milk, with or without added milk solids, by precipitation with permitted acidulates and heating.<input type="checkbox"/> Permitted ingredients in it - Acidulants such as lactic acid, citric acid, malic acid, vinegar, glucono delta lactone, sour whey.<input type="checkbox"/> Paneer packet must arrive in original packing and should not have been found tampered or moist packing. No offensive odour should be felt.<input type="checkbox"/> Paneer to be creamy white and should not crumble on cutting	Packet in g/kg
5	Tofu –Soy Paneer	Soy based –Fermented	<ul style="list-style-type: none"><input type="checkbox"/> Should be made from soya milk. Colour should be creamy white and should not crumble on cutting.	Packet in g/kg
6	Cream	a) Fresh b) Whipping Cream	<ul style="list-style-type: none"><input type="checkbox"/> Cream defined in fssai regulation & refers to Cream, Reconstituted cream, Recombined Cream, “Prepared creams” “pre-packaged liquid cream, “whipping cream” “cream packed under pressure” “whipped cream “fermented/cultured/sour cream” “acidified cream”<input type="checkbox"/> Should not have curdle texture when opened	Packet in Lt

6	Milk	a) Toned milk - Min 3% fat content b) Double toned milk Min 1.5% fat c) Skim Milk not more than 0.5% fat content	<ul style="list-style-type: none"> <input type="checkbox"/> .The milk should be fresh, clean only from dairy cows/buffalo, free from objectionable odour or flavour. <input type="checkbox"/> The packets should not be bloating at the time of delivery. <input type="checkbox"/> Ideal Receiving temperature - at 5°C or less. 	Packet in ml/Lt
7	Curd	Regular usage	<ul style="list-style-type: none"> <input type="checkbox"/> Curd - Microbes Cultures specified as per FSSAI - Symbiotic cultures of Streptococcus thermophiles and Lactobacillus delbruecki sub sp. Bulgaricus. <input type="checkbox"/> Shall have smooth texture and no watery. No leakage/bloating in the packet. 	Packet in ml/Lt
8	Curd	Cup type/Set Curd	<ul style="list-style-type: none"> <input type="checkbox"/> Curd - Microbes Cultures specified as per FSSAI - Symbiotic cultures of Streptococcus thermophilus and Lactobacillus delbrueckii sub sp. Bulgaricus. <input type="checkbox"/> Shall be thick and smooth texture. No leakage/bloating in the cups. <input type="checkbox"/> There shall not be any opening in the seal. 	
9	Ghee	Regular usage	<ul style="list-style-type: none"> <input type="checkbox"/> The ghee should be fresh, clean only from dairy cows, free from objectionable odour or flavour. <input type="checkbox"/> Should have smooth /crystalline texture and whitish to mild yellow appearances. 	Packet in ml/Lt
11	Khova/ Mawa	Regular usage	<ul style="list-style-type: none"> <input type="checkbox"/> It shall be free from added starch and added sugar. Raw <input type="checkbox"/> materials- Milk and milk powders, cream and cream powder and milk fat products. <input type="checkbox"/> Should have smooth texture with creamy white yellow 	Packet in g/Kg

Reference - www.foodsafetyhelpline.com

QFS/PR/05 Issue No 01 Revision -0 Issue date -10/09/2021

COMMONLY USED SEA FOODS BASED PRODUCTS

Below are the listed sea foods commonly used across Pan India.

Fish – Basa, Bangda, Pomfret, Seer

Any other local variety apart from this specific to geographical region same need to discuss and approval needed from Corporate Chef/Unit Chef/Unit Manager

Prawns – Tiger prawns.

General instruction

- To ensure FSSAI licence copy is shared.
- At the time of delivery the supplier/distributor should ensure that delivered products have proper visible labelling with mfg. and expiry date.
- Testing reports to be shared biannually or as and when demanded.
- A copy certification of packing material details should compile to FSSAI packing & labelling Regulations 2011.1.12 to be shared.

SI NO	ITEM	TYPE	REQUIRED SPECIFICATION	UOM
1	Basa	Frozen	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as sand, dirt and insects, objectionable odour, or flavour. • Display on the label must mention that the product (name) shall be stored at -18°C or lower. 	Kg
2	Bangda	Whole & Fresh	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as sand, dirt and insects, objectionable odour, or flavour. • Should be 2 days aged after catching. □ Ideal size -10-12 piece/Kg 	Kg
3	Pomfret	Whole & Fresh	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as sand, dirt and insects, objectionable odour, or flavour. • Should be 2 days aged after catching. □ Ideal size -7-10 piece/Kg 	Kg
4	Seer	Sliced & Fresh	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as sand, dirt and insects, objectionable odour, or flavour. • Should be 2 days aged after catching. 	Kg



			<input type="checkbox"/> Ideal size -80-100 g/slice	
5	Prawns	Nil	<input type="checkbox"/> The product shall be free from foreign materials such as sand, dirt and insects, objectionable odour, or flavour. <input type="checkbox"/> Display on the label must mention that the product (name) shall be stored at -18°C or lower	Kg

COMMONLY USED MEAT BASED PRODUCTS

Below are the listed commonly used meat based products across Pan India.

Meat – Mutton, Poultry – Chicken & Egg

General instruction

- To ensure FSSAI licence copy is shared.
- At the time of delivery the supplier/distributor should ensure that delivered products have proper visible labelling with mfg. and expiry date.
- Testing reports to be shared biannually or as and when demanded.
- A copy certification of packing material details should compile to FSSAI packing & labelling Regulations 2011.1.12 to be shared.

SI NO	ITEM	TYPES	REQUIRED SPECIFICATION	UOM
1	Mutton/ Goat meat	Fresh	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as sand, dirt and objectionable odour, or flavour. • Can be with bone/boneless. • Flesh red colour in appearance, less of fat. 	Kg
2	Chicken	a)Broiler b)Country Shall be fresh	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as sand, dirt and objectionable odour, or flavour. • Neck and head to be avoided. Whole chicken 900 g -1.2 Kg, • Skin should be uniform without any bruises. Without blood clot and physical injury. • If pieces -40-50 g or as per site requirement 	Kg
3	Egg –	Hen	<ul style="list-style-type: none"> • Eggs should be fresh, clean with unbroken shell and white in colour cell. Should be free from blood spots/feather residues/faecal matters. • Ideal requirement - does not exceed 3mm in diameter • Approximately. 50-60 g/Egg At the time of delivery egg should not be more than 2-4 day. 	Number

QFS/PR/07 Issue No 01 Revision -0 Issue date -10/09/2021

COMMONLY USED FROZEN PRODUCTS

Below are the listed commonly used frozen products used across Pan India.

- 1) Frozen peas
- 2) Frozen French Fries/potato wedged
- 3) Frozen American corn

General instruction

- To ensure FSSAI licence copy is shared.
- At the time of delivery the supplier/distributor should ensure that delivered products have proper visible labelling with mfg. and expiry date.
- Testing reports to be shared biannually or as and when demanded.
- A copy certification of packing material details should compile to FSSAI packing & labelling Regulations 201.1.12 to be shared.

SI NO	ITEM	PREFERED BRANDS	REQUIRED SPECIFICATION	UOM
1	Frozen Peas	Safal preferred one Any brand compiling to FSSAI standards	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as worm/any physical pieces/any odour • Uniform green colour • Packets at the time of delivery shall not be soggy/watery and should be firm 	Kg
2	Frozen French fries/ Potato wedges	a)Mc cain b)Sumeru c)Any brand compiling to FSSAI standards	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as worm/any physical pieces/any odour • Uniform colour • Packets at the time of delivery shall not be soggy/watery and should be firm 	Kg
3	Frozen corn	a)Safal b)American garden c)Any brand compiling to FSSAI standards	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as worm/any physical pieces/any odour • Uniform golden yellow colour • Packets at the time of delivery shall not be soggy/watery and should be firm 	Kg

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COMMON SPECIFICATIONS OF CEREALS/PULSES & OTHER DRY GROCERIES

Food Hygiene - The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006.

The product shall conform to the microbiological requirement given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011

Packaging & Labelling - The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging & Labelling) Regulation, 2011

SL	ITEM DESCRIPTION	TYPES/VARIETIES	SPECIFICATION / BRAND	UOM
A	CEREALS/PULSES			
1	Rice -	a) Sona masuri b) Basmathi c) Bullet rice d) Red Rice e) Jeera rice f) Brown rice Commonly preferred varieties	<ul style="list-style-type: none"> • Free from waste part (husk), foreign particles and infestation. • No mixing of the other type of grains. • No broken pieces • Free from weevils/any worms • Specification for Basmathi - Ideally • Ideally 9 months to 2 year aged rice. • Basmati rice shall possess natural fragrance, characteristic of basmati rice both in raw and cooked forms. • It shall be free from artificial coloring, polishing agents and artificial fragrances. • It shall also be free from obnoxious smell. 	Pack of 25 Kg

2	Flatten Rice flake/Poha	Depending on menu requirement the flakes thicknesses may vary (flat/thin/thick).	<ul style="list-style-type: none"> • Also called Poha is rice that has been parboiled, rolled, flattened and then dried to produce flakes. • Color -Greyish white in color 	Pack of 5-10 Kg
3	□ Rava	Sooji Rava. Lapsi Rava - Bansi Rava - Rice Rava- As the name says, it is made using rice grain	<ul style="list-style-type: none"> □ Colour –May vary from whitish/creamy/light brown colour. □ Free from white worms/weevils means the product prepared from clean wheat free from rodent hair and excreta by process of grinding and bolting. It shall be free from musty smell and off-odor and shall be creamy yellow in color. 	Pack of 5-10 Kg
4	Vermicelli/Semiya	Wheat/Ragi/Rice based	<ul style="list-style-type: none"> □ Should be stiff and firm, hard and not broken pieces. □ Colour –Brownish to white 	Pack of 1-5 Kg
5	Toor Dhal	Nil	<ul style="list-style-type: none"> □ Free from waste part (husk), foreign particles and infestation like black spots. □ No mixing of the other type of grains. No broken pieces. □ Colour should bright yellow. 	Pack of 5-10 Kg
6	Moong Dhal	Spilt	<ul style="list-style-type: none"> □ Free from waste part (husk), foreign particles and infestation. □ No mixing of the other type of grains. □ Colour should bright yellow. 	Pack of 5-10 Kg
7	Moong Dhal	Whole	<ul style="list-style-type: none"> □ Free from waste part (husk), foreign particles and infestation. □ No mixing of the other type of grains. □ Colour should be bright green/Black 	Pack of 5-10 Kg

8	Chana Dhal	Nil	<ul style="list-style-type: none"> <input type="checkbox"/> Free from waste part (husk), foreign particles and infestation like black spots. <input type="checkbox"/> No mixing of the other type of grains. No broken pieces. <input type="checkbox"/> Colour should bright yellow. 	Pack of 5-10 Kg
9	Red Chana	Nil	<ul style="list-style-type: none"> <input type="checkbox"/> Free from waste part (husk), foreign particles and infestation like black spots. <input type="checkbox"/> No mixing of the other type of grains. No broken pieces. Colour <input type="checkbox"/> should dull red to dark red 	Pack of 5-10 Kg
10	Urad Dhal	Whole/Split	<ul style="list-style-type: none"> <input type="checkbox"/> Free from waste part (husk), foreign particles and infestation like black spots. <input type="checkbox"/> No mixing of the other type of grains. No broken pieces or powdery form. <input type="checkbox"/> Colour should dull whitish black skins covering creamy white interiors 	Pack of 5-10 Kg
11	Moth Beans /Matki -	Whole	<ul style="list-style-type: none"> <input type="checkbox"/> Free from waste part (husk), foreign particles and infestation like black spots. <input type="checkbox"/> No mixing of the other type of grains. No broken pieces or powdery form. <input type="checkbox"/> Colour ranges from light brown through to tan. The inner part of the bean is yellow 	Pack of 5-10 Kg
12	Masoor Dhal	Nil	<ul style="list-style-type: none"> <input type="checkbox"/> Free from waste part (husk), foreign particles and infestation like black spots. <input type="checkbox"/> No mixing of the other type of grains. No broken pieces or powdery form. <input type="checkbox"/> Colour ranges from light orange to yellow. 	Pack of 5-10 Kg
13	Red/white Kidney beans	Commonly called as Rajma bean used in Rajma preparation.	<ul style="list-style-type: none"> <input type="checkbox"/> It should be dry, hard, and shiny/dull without any pest infestation. <input type="checkbox"/> Shape – Kidney shape <input type="checkbox"/> Colour –Bright red to white 	Pack of 5-10 Kg

14	Dry Peas/Vatana -	White/Green	<input type="checkbox"/> Free from waste part (husk), foreign particles and infestation. <input type="checkbox"/> No mixing of the other type of grains. No broken pieces. <input type="checkbox"/> Colour should dull green to white	Pack of 5-10 Kg
15	Chick Peas / Kabuli channa	Nil	<input type="checkbox"/> Free from waste part (husk), foreign particles and infestation. <input type="checkbox"/> No mixing of the other type of grains. No broken pieces. Colour should whitish	Pack of 5-10 Kg

B	FLOURS			
16	Atta/Whole wheat flour	Brands preferred 1) Ashirwad 2) Ice/Orange 3) Pillsbury 4) Samrat 5) LT foods Any local/regional brand which complies to FSSAI standards	<input type="checkbox"/> Colour –Brownish, Smooth texture. Not adulterated with maida. means the coarse product obtained by milling or grinding clean wheat free from rodent hair and excreta	Kg
17	Maida/Plain flour/Allpurpose flour	Any local/regional brand which complies with FSSAI standards	<input type="checkbox"/> Maida should have a soft, creamy appearance. <input type="checkbox"/> Should not have rancid/any offensive odour. <input type="checkbox"/> Free from rodent hairs/excreta. Any local/regional brand which complies with FSSAI standards.	Kg
18	Rice flour	Any local/regional brand which complies with FSSAI standards	<input type="checkbox"/> Rice flour shall have mild taste , sand-like texture. <input type="checkbox"/> Should not have rancid/any offensive odour. <input type="checkbox"/> Free from rodent hairs/excreta.	Kg

19	Ragi flour	Any local/regional brand which complies with FSSAI standards	<input type="checkbox"/> Ragi flour shall be free from added coloring matter, flavoring substances, molds, weevils, obnoxious substances, discoloration, and all other impurities <input type="checkbox"/> It shall be free from rodent hair and excreta.	Kg
20	Corn flour/Makki flour	Any local/regional brand which complies with FSSAI standards	<input type="checkbox"/> It shall be odorless and white to pale yellow color free flowing powder. <input type="checkbox"/> It shall contain no added color, flavors or other chemicals. It shall also be free from dirt, insects, larvae and impurities or other extraneous matter.	Kg
21	Gram flour/Besan	Tata Bhagyalakshmi Any local/regional brand which complies with FSSAI standards	<input type="checkbox"/> It shall be odorless/free from rancid odor and yellowish in appearance. <input type="checkbox"/> It shall contain no added color, flavors or other chemicals. It shall also be free from dirt,	Kg

			insects, larvae and impurities or other extraneous matter	
C	NUTS			
22	Cashew nut	Whole 2 piece 4 Piece Powder Any local/regional brand which complies with FSSAI standards	<input type="checkbox"/> Cashew kernels shall be free from any rancidity, shell liquid, foreign smell and/or taste, living insects, mites and molds. <input type="checkbox"/> It shall also be free from any, dead insects, rodent contamination, insect fragments and damage caused by insects, mites or other parasites visible to the naked eye.	Kg
23	Charmagaz	Any local/regional brand which complies with FSSAI standards	<input type="checkbox"/> Free from waste part, foreign material and <input type="checkbox"/> infestation. . No broken pieces and no powdery	Kg/g

24	Dates	Seedless Any local/regional brand which complies with FSSAI standards	<input type="checkbox"/> Free from waste part, foreign material and infestation. <input type="checkbox"/> Shall not contain any artificial colour and shall not be shiny in nature.	Kg/g
24	Walnut -	Any local/regional brand which complies with FSSAI standards	<input type="checkbox"/> Free from waste part, foreign material and infestation.	Kg/g
25	Almond	Any local/regional brand which complies with FSSAI standards	<input type="checkbox"/> Free from waste part, foreign material and infestation.	Kg/g
26	Pista	Salted/Unsalted Any local/regional brand which complies with FSSAI standards	<input type="checkbox"/> The product shall be free from foreign matter, living insects, mold, dead insects, insect fragments and rodent contamination. <input type="checkbox"/> The product shall be free from food additives.	Kg/g
27	Raisins	1st quality, big size 0.450 gms	<input type="checkbox"/> Raisins means the product obtained by drying sound, clean grapes of proper maturity belonging to <i>Vitis vinifera</i> L. <input type="checkbox"/> The product may be washed, with or without seeds and stems and may be bleached with Sulphur Dioxide.	<input type="checkbox"/> Kg/g
			<input type="checkbox"/> The product shall be free from foreign matter, living insects, mold, dead insects, insect fragments and rodent contamination. <input type="checkbox"/> The product shall have uniform color, pleasant taste and flavor, free from odor and taste and evidence of fermentation. <input type="checkbox"/> The product shall be free from added coloring matter Moisture (m/m) Not more than 15.0 percent	
D	OTHERS		<input type="checkbox"/>	<input type="checkbox"/>

28	Sauf	Lucknow variety Badi sauf Regular sauf	<ul style="list-style-type: none"> <input type="checkbox"/> It shall have characteristic aromatic flavor and shall be free from mustiness. <input type="checkbox"/> It shall be free from mold, living and dead insects, insect fragments, and rodent contamination. <input type="checkbox"/> The product shall be free from added coloring matter and harmful substances. 	Kg/g
29	Custard Powder	Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> <input type="checkbox"/> Custard powder means the product obtained from maize (<i>Zea mays</i> L.) or sago/tapioca with or without the addition of small quantities of edible starches obtained from arrowroot, potato or jawar (<i>sorghum vulgare</i>) and with or without the addition <input type="checkbox"/> of edible common salt, milk and aluminous matter. It may contain permitted colors and flavors. It shall be free from any other foreign matter. It shall be the form of fine powder, free from rancidity, fermented and musty odor. 	Kg
30	Jaggery	Round/Square shaped/Bucket variety But not be powdery/whitish at the time of receiving	<ul style="list-style-type: none"> <input type="checkbox"/> Jaggery means the product obtained by boiling or processing juice pressed out of sugarcane or extracted from palm, date palm or coconut palm. 	Kg
		Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> <input type="checkbox"/> It shall be free from substances deleterious to health. <input type="checkbox"/> Colour -Dull brown to dark brown <input type="checkbox"/> Free from any infestation. 	

31	Salt –	<p>Powder Crystalline /rock Iodised</p> <p>Tata I Shakti Annapoorna Ashrivada</p> <p>Salt must be free flowing</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Iodized Salt means a crystalline salt, white or pale, pink or light grey in color, free from contamination with clay, grit, and talc and other extraneous adulterants and impurities. <input type="checkbox"/> Iodine –content Not less than 30 parts per million on dry weight basis <input type="checkbox"/> Sodium Chloride (Nacl) Not less than 96.0 per cent by weight on dry basis. 	Kg
32	Salt	Black/powder form	<ul style="list-style-type: none"> <input type="checkbox"/> Black in colour and free from adulteration. 	Kg
33	Sugar	<p>Size of granules must be small to medium</p> <p>Any local/regional brand which complies with FSSAI standards</p>	<ul style="list-style-type: none"> <input type="checkbox"/> White colour, particles with uniformity and without any foreign matter. <input type="checkbox"/> It shall be free from dirt, filth, iron filings and added coloring matter. 	Kg
34	Coconut powder	Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> <input type="checkbox"/> No offensive odour/rancid odour 	Packet/Kg
35	Honey	Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> <input type="checkbox"/> Honey means the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of plants which honey bees collect, transform store in honey combs for ripening. <input type="checkbox"/> When visually inspected, the honey shall be free from any foreign matter such as mold, dirt, scum, pieces of beeswax, the fragments of bees and other insects and from any other extraneous matter. 	Bottle/MI
36	Pickle	Regional /Unit Specific	<ul style="list-style-type: none"> <input type="checkbox"/> Shall compile to FSSAI food grade regulations. 	Bottle/Kg

			<ul style="list-style-type: none"> □ Avoid pickle with bottle/carton box based packing. 	
37	Kewra water	Shall compile to FSSAI food grade regulations.	Nil	Bottle/MI
38	Rose water	Dabur	<ul style="list-style-type: none"> □ Shall compile to FSSAI food grade regulations and no cosmetic type to be opted 	Bottle/ml
39	Ground nut	No small size. Should be of even regular medium to large size seeds	<ul style="list-style-type: none"> □ No offensive odour/rancid odour, no powdery. Free from □ worms/weevils Shall compile to □ FSSAI food grade regulations 	Kg
40	Tamarind	Deseeded/Pulp Shall compile to FSSAI food grade regulations	<ul style="list-style-type: none"> □ Preferably deseeded, Black and shall not be sticky. 	Kg
41	Coffee powder (with Chicory mixture)	Bru/Nescafe/Cottas Malgudi/LOI Shall compile to FSSAI food grade regulations	<ul style="list-style-type: none"> □ Coffee — Chicory Mixture means the product prepared by mixing roasted and ground coffee and roasted and ground chicory and shall be in a sound, dry and dust free condition with no rancid or obnoxious flavor. It shall be in the form of a free flowing powder having the color, taste and flavor characteristic of coffee - chicory powder. □ It shall be free from any impurities and shall not contain any other added substance. The coffee content in the mixture shall not be less than □ 51 per cent by mass 	Kg

42	Tea leaves	Kannan Devan Broke Bond Taj Mahal Red Labels 3 Roses Tata -Agni	<ul style="list-style-type: none"> ☐ TEA means tea other than Kangra tea obtained by acceptable processes, exclusively from the leaves, buds and tender stems of plant of the Camellia sinensis (L) O. Kuntze. ☐ It may be in the form of black or oolong tea. ☐ The product shall have characteristic flavor free from any off odor, taint and mustiness. It shall be free from 	Kg
			<p>living insects, molds, dead insects, insect fragments and rodent contamination visible to the naked eye.</p> <ul style="list-style-type: none"> ☐ The product shall be free from extraneous matter, added coloring matter and harmful substances. ☐ Tea may contain “natural flavors” and “natural flavoring substances” which are flavor preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processes from materials of plants origin either in their natural state or after processing for human consumption in packaged tea only. ☐ It may also contain 0.2 per cent Pectinase enzyme 	
43	Tea Bags – Flavours as per requirement of individual sites	Lipton Taj Tetley Typhoon	<ul style="list-style-type: none"> ☐ Staple free bags 	Boxes/Packs

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SPICES MASALA/POWDER/WHOLE

Preferred brands are mentioned in the list - Any other local brands apart from these need to be approved from Corporate Chef/Unit Chef/Unit Manager

As a thumb rule whole spices shall be free from adulteration/foreign residues/soil/worms/ mold, living and dead insects, insect fragments, and rodent contamination.

Supply shall be made with proper labeling details compiling to FSSAI standards of packing and with clear mention of date of packing/manufacturing and best before date (Ideally 6 months to 12 months)

The packing materials shall be air tight for retention of aroma and free from any cut/holes/leakage at the time of receiving.

Items shall not be supplied in disposable plastic bags/wrapped in newspaper/Jute bags.

SPICES MASALA/POWDER

Si no	Name	Prefer Brands	Specification
1	Amchur powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"> <input type="checkbox"/> Means the powder obtained by grinding clean and dried mango slices having characteristic taste and flavour. Shall be <input type="checkbox"/> free from musty odour and objectionable flavour, rodent contamination, mould, fungus and insect infestation, extraneous matter and added colouring, flavouring matter. Shall also be free from deleterious substances injurious to health. It shall not contain any preservative except edible common salt which may be added to the extent of 5 per cent by weight on dry base.
2	Asafoetida /Hing	1) LG 2) Everest 3) Eastern 4) MDH 5) MTR	<ul style="list-style-type: none"> <input type="checkbox"/> Shall not contain any colophony resin, galbanum resin, ammoniacum resin or any other foreign resin. <input type="checkbox"/> Free from soap stones or other earthy materials Soap stone, foreign resins It <input type="checkbox"/> may contain any cereal like rice/maida flour in it as part of processing.



3	Black pepper powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"><input type="checkbox"/> Black pepper powder means the powder obtained by grinding dried berries of <i>Piper nigrum</i> L without addition to any other matter.<input type="checkbox"/> Shall be free from mould, living and dead insects, insect fragments, and rodent contamination.<input type="checkbox"/> The powder shall be free from added colouring matter, mineral oil and any other harmful substances
4	Coriander/ Dhaniya powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"><input type="checkbox"/> The powder must be yellowish to reddish brown in colour with characteristic odour and flavour and must be free from off flavour and mustiness.<input type="checkbox"/> It must be free from mould, living and dead insects, insect fragments, and rodent contamination, added colouring matter, foreign vegetable matter and other harmful substances.<input type="checkbox"/> Free from Cow dung powder, Common salt, and sawdust.
5	Jeera/Cumin – Powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"><input type="checkbox"/> It shall have characteristic aromatic flavour free from foreign odour and mustiness<input type="checkbox"/> Shall be free from mould, living and dead insects, insect fragments, and rodent contamination.
6	Kasuri Methi	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"><input type="checkbox"/> It shall have characteristic aromatic flavour free from foreign odour and mustiness<input type="checkbox"/> Shall be free from mould, living and dead insects, insect fragments, and rodent contamination.
7	Mixed masala powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"><input type="checkbox"/> It shall have characteristic aromatic flavour free from foreign odour, mustiness or rancidity.



8	Red Chilli powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"> <input type="checkbox"/> It shall be free from mould, living and dead insects, insect fragments, and rodent contamination. <input type="checkbox"/> The powder shall be dry, free from dirt, extraneous colouring matter, and brick powder, dye, flavouring matter, mineral oil, rice husk and other harmful substances.
			<ul style="list-style-type: none"> <input type="checkbox"/> The chili powder may contain any edible vegetable oil to a maximum limit of 2.0 percent by weight under.
9	Turmeric powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"> <input type="checkbox"/> Free from colour, saw dust, Lead chromate, metallic yellow, Chalk powder or yellow soapstone powder
10	White pepper powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"> <input type="checkbox"/> White pepper means the powder obtained by grinding dried berries of Piper nigrum L. from which the outer pericarp is removed and to which no foreign matter is added. <input type="checkbox"/> Shall have characteristic aromatic flavour and shall be free from mustiness. <input type="checkbox"/> Shall be free from mould, living and dead insects, insect fragments, and rodent contamination. <input type="checkbox"/> The powder shall be free from added colouring matter and any other harmful substances. However cereals like rice flour/maida may be part of its composition.

WHOLE SPICES

Si no	Name	Labelling details	Specifications
1	Ajwain (Bishop Seeds)	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> <input type="checkbox"/> It shall have characteristic aromatic flavour and shall be free from mustiness, mould, living and dead insects, insect fragments, and rodent contamination.



2	Bay leaves/ Tej Patta	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"><input type="checkbox"/> Tejpat means the dried leaves of the tree Cinnamomumtamala, Nees and Ebermof family lauraceae.<input type="checkbox"/> It shall have characteristic aroma.<input type="checkbox"/> It shall be free from admixture of leaves other than Tejpat
3	Black pepper – Whole	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"><input type="checkbox"/> These are long, deep red and wrinkled, uniform pieces and without bruises. It shall be dried berries having unbroken pericarp. The product shall be whole with globular shape and wrinkled pericarp and shall have diameter of minimum 2.0 mm.<input type="checkbox"/> It shall be brownish to dark brownish or blackish in colour.<input type="checkbox"/> It should be free from mixing of Papaya seeds, light berries and may even filler such as sawdust
4	Black Cumin /Kalonji	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"><input type="checkbox"/> Means the seeds of Nigella sativa L. It shall have characteristic aromatic flavour free from mustiness. Shall be free from mould,<input type="checkbox"/> living and dead insects, insect fragments, and rodent contamination.



5	Cinnamon /Dalchini - Whole	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<input type="checkbox"/> It shall have characteristic sweetish flavour free from foreign odour, mustiness and rancidity. <input type="checkbox"/> Shall not be adulterated with cassia <input type="checkbox"/> It shall be free from mould, living and dead insects, insect fragments, rodent contamination
5	Cardamom - Green/Black	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<input type="checkbox"/> Shall have characteristic sweetish flavour free from foreign odour, mustiness and rancidity. <input type="checkbox"/> Shall be free from mould, living and dead insects, insect fragments, rodent contamination
6	Cloves	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<input type="checkbox"/> It shall be of a reddish brown to blackish brown color with a strong aromatic odour free from off flavour, mustiness, mould, living and dead insects, insect fragments, and rodent contamination and from added colouring matter.
7	Cumin/Jeera - Shahi Jeera	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<input type="checkbox"/> Shall be free from grass seeds coloured , charcoal dust, powder & sawdust



8	Mace (Javathri)	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<input type="checkbox"/> Both Mace whole and powder shall be free from mould, living and dead insects, insect fragments, rodent contamination, and any added colouring matter <input type="checkbox"/> Shall be free from Addition of Argemone seed. <input type="checkbox"/> It shall have characteristic aromatic flavour free from foreign odour, mustiness or rancidity.
9	Mustard Black/Yellow	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<input type="checkbox"/> It shall be free from mould, living and dead insects, insect fragments, and rodent contamination Size <input type="checkbox"/> might vary from small to large seeds
10	Nutmeg - Whole	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<input type="checkbox"/> It shall have characteristic aromatic flavour free from foreign odour and mustiness. <input type="checkbox"/> It shall be free from mould, living and dead insects, insect fragments, and rodent contamination.
11	Star anise	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing	<input type="checkbox"/> Star Anise means the dried mature fruit of the tree Illiciumverum hook of the family Illiaceae.
		Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none">• The fruit shall comprise of boat-shaped follicles arranged radially around a central stalk.• The colour of star anise shall be brownish red or reddish brown.



12	Sesame seeds /Till seeds - White/Black	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none">• It shall have characteristic aromatic flavour free from foreign odour and mustiness.• It shall be free from mould, living and dead insects, insect fragments, and rodent contamination.• The colour of the same can vary from black to white based on menu/unit requirement.
13	Red Chillies whole-	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	Preferred types /varieties of it 1) Bedagi 2) Kashmiri. 3) Guntur 4) Round type 5) Any other regional varieties need Corporate/Unit Chef approval <ul style="list-style-type: none">• The chilled shall be dry and firm with stalk.• Free from moisture

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SOP –PROCUREMENT

PURPOSE -To ensure best quality raw materials are sourced from reputed/well established suppliers compiling to FSSAI & other required standards.

SCOPE: Scope of procurement function is as below

- a) Planning & Purchase committee meeting
- b) Ordering
- c) Introduction of new products & new brands
- d) Vendor management

RELEVANT STAKE HOLDERS

S.No	Process step	Responsibility	Authorized by
1	Purchase committee meeting	Purchase Team	Purchase Head
2	Quotation Collection	Purchase Team	Purchase head
3	Ordering the purchase requirement	Store in-charge	Unit head/ Chef
4	Indenting	Store In-charge	Unit head/ Business finance head
5	Receiving & communication to purchase team	Store in-charge	Unit chef/ Chef
6	Introduction of new vendor	Purchase Team	Corporate chef/Unit Chef
7	Evaluation of vendor	Purchase head & Quality Team	Head of finance
8	Vendor rating & Rejection of vendor	Purchase head & Quality Team	Purchase head

PROCEDURE:

a) Planning & purchase committee meeting

- Purchase volume of each unit is planned based on the last 3 months average consumption.
- Purchase team invites minimum 2 quotation for all the category of materials with the sample of ingredients by last week of every month.

(The committee includes Purchase head, Business finance head, Business head, regional purchase in-charge, regional operation heads)

- The quotations are finalized and approved by business finance head & purchase head.

- Concern purchase in-charge shall coordinate & ensure the approved rates are updated in the system/software by the last day of the month.
- A copy of approved price is shared with the store in-charge, site account in-charge, internal auditor, and business finance head
- Change in cost of any materials needs to be approved by Business finance head & purchase head and the same shall be updated in system/software and communicated to all relevant stake holders.

b) Ordering

- Order shall be always be placed with approved vendors provided with approved price list. It is placed by the store in-charge on authorization of unit head keeping purchase in loop
- Perishables (Vegetable, fruit, dairy products, non-veg products etc.) are ordered daily based on the requirement.
- The lead time for purchase order placement is as below:
 - Dairy products, bakery & sweet items, Meat & poultry – 1 -2 day before
 - Vegetables & fruits – 2 -3working days before
 - Dry provision – 4 -5 working days before
- Non availability of any materials shall be communicated by the vendor in prior.
- In case of non-availability of any materials Store in-charge can change the requirement with consultation of Unit chef & Unit head and raise a fresh order to the vendor. The confirmation of change in materials needs to be recorded in the mail internally and will be considered for vendor evaluation as well.
- Any kind of concerns in ordering needs to be communicated internally & externally by mail. When the purchase needs to procure from an unapproved source, the same shall be approved prior to effecting purchase from business finance head.

c) Introduction of new products & new brands

- Introduction of new products/brand is initiated in case of any one of the reason mentioned below
 - Repeated rejections
 - Repeated delay in delivery
 - If any opportunity of cost saving without compromising quality
 - In case of new product/brand to be introduced as per client requirement
 - If vendor performance score is equal or less than 70% for 2 consecutive quarter.
- Change in product/brand is first intimated & discussed with the Corporate/Unit Chef.
- Purchase team shall provide the required licenses, certificates, analysis reports & sample of the product to Quality team relevant to the product/brand.
- Purchase team shall coordinate vendor & Quality team/Ops team for process audit. The audit report shall be submitted to purchase team by Quality team/Ops Team.

- On successful clearance of vendor qualifying process the vendor will be added in the approved vendor list.

d) Vendor Management

Introduction of new vendor - Introduction of a new vendor is initiated in case of any of the following reasons:

- If the vendor is not complying to the legal & statutory requirement,
 - If the vendor performance rating is not acceptable against the desired.
 - If there is repeated quality & delivery issues of existing vendor,
 - If there is an opportunity of cost saving keeping the quality specification right or exceeding it.
- Introduction of a new vendor or change in vendor will be decided in the purchase committee meeting after thorough discussion in the team and with agreement of the Ops team.
 - On agreeing upon the criteria there will be a vendor evaluation done by the Quality team/Ops team & purchase team.
 - During vendor evaluation, mandate legal requirements, like FSSAI license, Trade license, GST Certificate, metrology compliance, FSSAI license for transport services & standard compliance are verified.
 - On successful clearance of vendor qualifying process the vendor will be added in the approved vendor list

Supplier performance evaluation

- Supplier will be audited timely by the Quality team /Ops team with coordination of purchase team to verify the compliance.
- Major supplier shall be audited once in 6 months and all rest required other supplier once in a year subjected to geographical location and availability of Quality team.
- Uninformed supplier audit will be conducted by Quality team in case of emergencies with coordination of purchase in-charge
- Supplier performance is evaluated using standard format compiling to FSSAI guidelines
- If the supplier rating comes below 80% the vendor will be asked for corrective action and improvement will be monitored for next 30 days.
- If any supplier rating comes below 70% for two successive audits then the vendor will be considered as blacklisted vendor and will be removed from authorized vendor list which shall be discussed in purchase committee meeting & finalized

GENERAL INSTRUCTIONS TO BE COMMUNICATED TO VENDOR

- The vendors/suppliers shall be registered/licensed under Food Safety and Standards (Licensing and Registration of Food Business) Regulations 2011 & should share the license.

- Raw materials supplied shall be free from adulteration and should compile to FSSAI labelling details, fruits and vegetables delivered shall be free from colouring matter, mineral oils or any other harmful chemicals.
- Eating, chewing, smoking, spitting shall be prohibited within the supplier premises especially while handling/transporting raw materials.
- The transport vehicle used shall be free from pest, holes, objectionable odor and visible molds. It should be clean and hygienic.
- Raw materials shall not be received/supplied in gunny bags/disposable plastic covers/wrapped with newspaper/tied with jute threads/rubber bands.
- Stickers without any relevant information such as traceability, grade, price, barcode, etc. should not be used directly on fruits and vegetables.
- Vegetables/Fruits to be received in clean and good condition crates.
- Vegetable/fruits size range shall be from medium to large size for smooth operation.
- No rotten, damaged, inferior/low quality vegetables/fruits should not be given.
- Vegetables/fruits should be free from worm/insect infestation, free from molds and soil Or mud residues on the surfaces

Records:

Format/ Record name	Format number	Responsible
Raw Material specification	QFS/HC/PRO/ANX/01	Procurement team/Quality Team
Approved supplier List	QFS/HC/STR/ANX/02	Store In charge
Supplier performance evaluation and Rating	Compile to FSSAI guidelines	Quality Team/Purchase in-charge



Manipal University Jaipur Protects Ecosystems and Biodiversity

Manipal University Jaipur stands as a beacon of knowledge, innovation, and responsibility, in academia and in the preservation and expansion of our planet's diverse ecosystems and their intricate web of plant and animal life. In the face of mounting environmental challenges, Manipal University Jaipur has taken a proactive role in directly maintaining, nurturing, and extending existing ecosystems, promoting biodiversity as a fundamental goal. Manipal University Jaipur is actively engaged in conserving and enhancing the natural world around us.

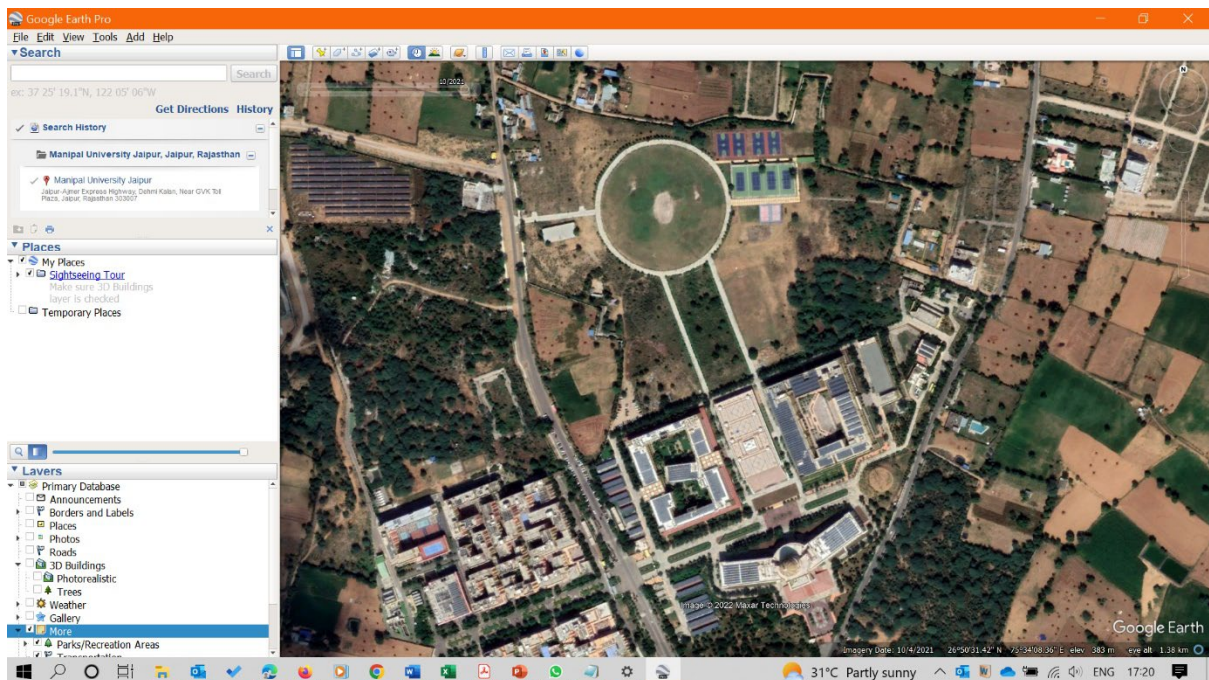
Manipal University Jaipur boasts a lavish campus, which transformed it into living laboratories for biodiversity conservation. Manipal University Jaipur prioritizes native plant landscaping, wildlife habitat creation, and sustainable land management practices, serving as inspirational examples for their communities. The heart of every university is a commitment to research and discovery. Manipal University Jaipur's professors, researchers, and students work dedicatedly to investigate ecosystems, study endangered species, and develop conservation strategies. Manipal University Jaipur actively engages in on-the-ground conservation efforts. It initiated restoration and rehabilitation projects in collaboration with local conservation organizations. These projects focus on rejuvenating degraded ecosystems, planting native species, and removing invasive plants or animals that threaten biodiversity. Manipal University Jaipur takes a step further by establishing and maintaining protected natural reserves. These areas become havens for local flora and fauna, allowing species to thrive undisturbed. These reserves also serve as outdoor classrooms, offering students a hands-on learning experience. Students play a pivotal role in university-led efforts to preserve biodiversity. Manipal University Jaipur encourages students to initiate and lead conservation projects, from organizing tree planting events to conducting wildlife surveys. This active involvement not only contributes to the projects' success but also fosters a sense of environmental responsibility among students. Manipal University Jaipur actively engages with the broader community. Through public outreach programs, nature walks, workshops, and educational campaigns, university raises awareness about biodiversity conservation, inspiring individuals and communities to join the cause. Manipal University Jaipur, with its blend of academic expertise, research capabilities, and a wealth of young, passionate minds, are powerful agents of change in the realm of biodiversity conservation. Through research, on-site initiatives, student involvement, public education, and partnerships, they are at the forefront of efforts to maintain, nurture, and extend existing ecosystems and their rich biodiversity.

Maintain and extend current ecosystem's Biodiversity

Life on Land



Earth Image of Barren Land before Manipal University Jaipur



Greenery – Trees- Plants after Muj establishment as on day

Vegetation at MUJ

Regular Tree Plantation and Landscape
at campus



Tree Plantation at road side in vicinity



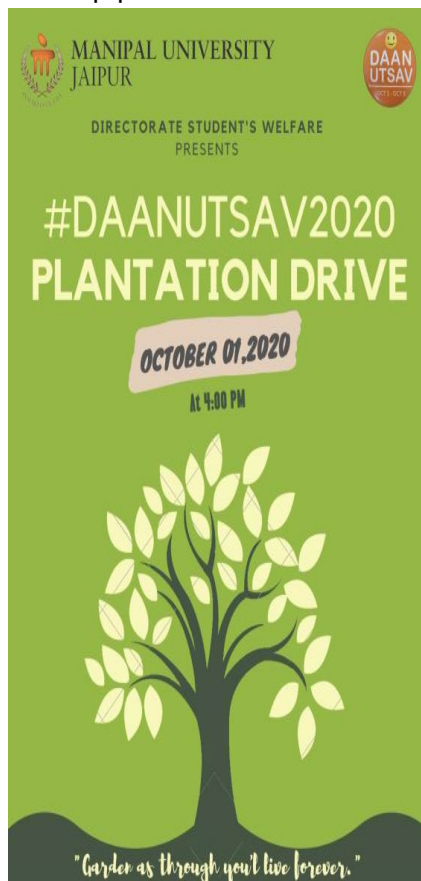
Tree Plantation during Student Induction program in campus

Directorate of Students' Welfare, Sports actively supported in the induction program of Engineering and Non-engineering students organized. Deputy Director with the help of nucleus members and Sports Officer engaged the students in an enthusiastic manner in the plantation, sports activities and class activities.



Tree Plantation Drive- in nearby villages

There is only one experienced '**Divine Reality**' with us that is nothing but our 'breaths'. We can live without food for one or two weeks, we can live without water for one or two days, but we cannot live without breath for more than one minute. And our trees are the one and only source who selflessly providing us those breaths. Thus, planting a tree is not only an act of plantation but also an act of planting divinity. Such kind auspicious act has done by a group of faculties (from DSW Society Connect) and Green Club of MUJ as a part of DAAN UTSAV in the campus of Government Primary School, Ramsinghpura, Jaipur, Rajasthan. The group has planted more than hundred trees (Mango, Neem etc.) and donated two water pipes to connect the trees plants.



Biodiversity at MUJ



Unit	Academic	Hostel	Housing	total Green Area	Tree per capita
Area Green Cover in Sq Mtr	33,324.44	19,395.86	13,500.00	66,220.30	4.70

Plant and Tree Species

Sr. No.	Name Of Tree
1	Delbergia Sisoo
2	Terminalia Arjuna
3	Allestonia
4	Bhuhania balkenia
5	Silver Oak
6	Jcaranda Memumsfolia
7	Chakresic
8	Karanj
9	Ficus Verins
10	Delonix Regia
11	Terminalia Chattapa
12	Azadrichata Indica
13	Dates Palm
14	Lagerstromia Indica
15	Golden Bamboo

	Occupied Green Area	Sq. Mtr
a	lawn	26488.1197
b	tree covered	2648811.97
c	hedges	13244.05985
d	potted plant	1000

Name Of Plant	
1	Murraya Exotica
2	Nerum Olegander Dwarf
3	Vernonia Elegfolia
4	Clerodenrum Inermie
5	Bougainvillea Subra Whir
6	Euphorbia Milli Pimk
7	Ficus Panda
8	Alamanda Dwarf- Yellow
9	Ixora Dwarf- Pink
10	Plumeria Alba
11	Cycas Revoluta
12	Rhoeo Discolor
13	Raphes Palm
14	Barleria Ubusa
15	Gulfumia Guluska
16	Railway Creeper

Plants Category and record keeping at MUJ

T6 Karanja *Millettia pinnata*

Indian sub continent & Southeast Asia

Planted by - Shree Abhay Jain

Year of Plantation - 21st March 2012

Family- Fabaceae



Nature - Evergreen
Climate - Humid & Sub Tropical Region

Leaf Texture - Soft & Shiny

Leaf Shape & Colour - Round & Glossy
Deep Green

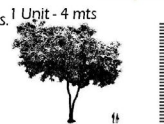
Foliage Shape - Round

Soil Type -Sandy stony & clayey

Tree Height - 15 to 25 mts.

Bark Diameter - 50 cms.

Region - Temperate Asia, Australia



Uses

- It is used for landscaping purpuss due to large canopy & snowy fragrant flowers.
- The bark can be used to treat wounds caused by poisonous fish.
- The fruits & sprouts are used in many traditional remedies.
- Its oil known as Pongamia oil is used in soap making & as a lubricant.
- The residue of oil extraction is used as a fertilizer.

T45 Kachnar *Bauhinia variegata*

Eastern Africa

Planted by - Shri Sunil Arora

Year of Plantation - 16-04-2012

Family- Leguminosae - Legumes



Nature - Deciduous

Climate- The desert/desert terrain plain of Western or Eastern Ghats.

Plateaus, plains of Ganges, Doab

Punjab, eastern ranges, north east zone, high altitudes.

Shape & Colour of tree - Twigs of tree are slender, light green, angled, hairy and brownish grey in colour.

Foliage of tree -Spreading crown and a short bole.

Soil Type - Acid and Neutral

Height of tree - Small to medium upto

15 M



Zoomed image



Leaf type



Flower type



Uses

- Treat hypothyroidism
- Controls blood sugar
- Treatment of digestive system problems

T9 Jamun *Eugenia jambolama*

Indian sub continen

Planted by - Brig(Dr.) P.S.Siwach(Retd.)

Year of Plantation - 21st March 2012

Family- Myrtaceae



Nature - Evergreen

Climate - Tropical & Sub Tropical Region

Leaf Texture - Smooth, Leathery

Leaf Shape & Colour - Glossy
Dark Green,Long with Pointy tips

Foliage Shape - Round

Soil Type - Deep Loamy

Tree Height - 30 mts.

Bark Diameter - 40-100 cms

Region - India, Myanmar & Srilanka



Uses

- Jambolan fruits can be eaten raw or are made into jams.
- Fruits have great nutritionl value.
- Jambolan is used in medicine for diabeties, swelling of the stomach, constipation, diarrhea & other conditions.
- Jamun fruit is used in treating common cold, cough & flu.
- Jamun fruit helps in regulating blood pressure.
- The tree bark can be used for decoration.

T15 Maulsari *Minusops elengi*

South Asia

Planted by - Ms Krishna Poonia

Year of Plantation - 18-01-2017

Family- Sapotaceae (Mahua family)



Fruit type

Nature -Evergreen

Climate - Summer season

Shape & Colour - **Bark**: Thick bark and appears dark brown in color

Foliage of tree - Glossy, dark green leaves

Soil Type -Rich free draining loamy and sandy soil with PH of 5.5-8.5

Height of tree- 9-18 m (30-59 ft)

Diameter of trunk -1m (3ft 3in)

Region - Tropical forest in South Asia, Southeast Asia and northern Australia



Zoomed image



Flower type



Leaf type



Uses

- Treatment and maintenance of oral hygiene
- Rinsing mouth with water solution made with bakul helps in strengtheing the teeth
- Prevents bad breath
- Keeps gums healthy

T44 Gulmohar Fabaceae

Planted by - Shri Purushottam Agarwal
Year of Plantation - 2014
Family- Leguminosae - Leguminosae

Nature - Deciduous
Climate - Temperate and tropical
Texture of leaf - wrinkled pubescent
Shape & Colour of leaf - Range from pinnately or palmately compound to simple. Green

Foliage of tree - Dense


Soil Type - soil that is above freezing temperatures and offers enough warmth

Height of tree - 10-15m
Diameter of trunk - 2 inches

Region - predominant outside the tropics

Uses

- Anti-diabetic activity
- To treat polymenorrhea, anemia, ulcers and menorrhagia (during pregnancy).
- In the treatment of diarrhoea, in overcoming the protein deficiency Kwashiorkor and can also impact hypocholesterolaemic conditions, and thyroxine-induced hyperglycaemia.



T40 Rugtoora Spathodea campanulata

Planted by - Shri N.R Narayan Murthi
Year of Plantation - 2018
Family- Bignoniaceae

Nature - Deciduous
Climate - Cooler tropical climate
Shape & Colour - Bark: when young is pale grey-brown and smooth which turns to grey-black.

Foliage of tree - Compact, round crown of dense and dark green foliage
Height of the tree - 7-25 m
Region - West coast from Guinea to Angola, and inland across the tropical rainforest region to southern Sudan and Uganda

Uses

- Cure rashes and inflamed skin,
- Lower blood sugar levels,
- Treat ulcers,
- Treat diabetes,
- Cure glaucoma



T43 Kadamb Neolamarckia cadamba

Planted by - Smt. Vasanti Pai
Year of Plantation - 2012
Family- Madder family

Nature - Evergreen
Climate - Tropical
Shape & Colour - Flowers: flowers are sweetly fragrant, red to orange in colour, occurring in dense

Foliage of tree - broad crown and straight cylindrical bole


Soil Type - It grows well in deep moist alluvial soils, often along river banks.

Height of tree - up to 45 m
Diameter of trunk - 100cm

Region - South and Southeast asia

Uses

- Low-grade timber and paper
- Timber is used for plywood and light construction.



T39 Sheesham Dalbergia sissoo

Planted by - Shri G.S. Sandhu (IAS)
Year of Plantation - 2014
Family- Leguminosae - Mimosoideae

Nature - Deciduous Tree
Climate - Indian subcontinent and southern Iran
Texture of trunk: are often crooked when grown in the open. Leaves are leathery

Foliage of tree - Round foliage
Soil Type - Soils range from pure sand and gravel to rich alluvium of river banks.

Height of tree - 25 m (82 ft)
Diameter of trunk - 2-3 m

Region - Native to India, Pakistan and Nepal

Uses

- Decoration of leaves is useful in gonorrhoea.
- Wood is astringent, useful in leprosy, boils, eruptions and to ally vomiting.
- The wood is used for making doors, window frames, furniture, especially cabinets and much more.
- The pulp of wood is also used for making papers.



T10 Saat Patti Alstonia scholaris

Planted by - Dr. Ajay Kumar
Year of Plantation - 21st March 2012
Family- Apocynaceae

Nature - Evergreen
Climate - Tropical
Leaf Texture - Glossy & Greyish
Leaf Shape & Colour - Flattened roots similar to buttresses.

Foliage Shape - Slightly round.


Leaf type - Pinnate

Tree Height - 20-40 mts.
Bark Diameter - 100-200cmts.

Region - Malaysia Pakistan

Uses

- Alstonia scholaris has been used in different system of traditional medication for the treatment of diseases.
- The wood of Alstonia scholaris has been recommended for the manufacture of pencils.
- Wood close to the root is very light and of white color, and is used for net floats, household utensils, trenchers, carts, etc.
- Used for landscape purpose.



T17 Neem Azadirachta indica

Planted by - Dr. Kiran Mazumdar Shan
Year of Plantation - 9th August 2014
Family- Mahogany family, Meliaceae


Nature - Evergreen
Climate - Tropical & Semi-Tropical Region
Leaf Texture - Mildly soft
Leaf Shape & Colour - Long medium to dark green

Foliage Shape - florid
Soil Type - All types
Tree Height - 15 to 20 mts.
Bark Diameter - 30-80 cmts.

Region - Burma, Iran, India, and Pakistan

Uses

- The neem tree is noted for its draught resistance. It can grow in many different type of soil.
- Dried neem leaves prevents insects from eating clothes and can also be used in storing rice.
- The flowers and the shoot are eaten as a vegetable.
- Products made from neem tree can be used as medicine.
- Neem is a key ingredient in pesticides.



T19 Bottle Brush Callistemon

Planted by - D.S.Chauhan
Year of Plantation - 18-01-2017
Family- Myrtle

Nature - Evergreen
Climate - Temperate regions
Texture of flower - Furry
Shape & Colour - Flower: Red flower spikes

Foliage of tree - Crown is rounded to buttresses.

Soil Type - Well-drained, sandy soil. Also grow in clay or loam

Height of tree - 10-15 ft
Diameter of tree - 10 to 15m

Region - Western North America and in colder regions in greenhouses

Uses

- Ornamental landscaping
- Common remedies for treatment of diarrhoea, dysentery and rheumatism



T24 Ashoka Saraca asoca

Planted by - Shri J.C.Mohanty
Year of Plantation - 18-01-2017
Family- Legumes

Nature - Evergreen
Climate - Rain-forest tree. Central areas of Deccan plateau.
Texture of Bark: Warty surface

Shape & Colour - Leaf: Green colored leaves with oblong shape.

Foliage of tree: Shiny foliage

Height of the tree - 10' 15' tall
Diameter of trunk: 3m

Region - Central areas of the Deccan plateau

Uses

- Reduces acne, pimple
- Very useful in gynaecological conditions
- Boosts memory power
- Beneficial in diabetes



T15 Mulsari Minusops elengi

Planted by - Ms Krishna Poonia
Year of Plantation - 18-01-2017
Family- Sapotaceae (Mahua family)

Nature - Evergreen
Climate - Summer season
Shape & Colour - Bark: Thick bark and appears dark brown in color

Foliage of tree - Glossy, dark green leaves

Soil Type - Rich free draining loamy and sandy soil with pH of 5.5-8.5

Height of tree - 9-18 m (30-59 ft)
Diameter of trunk - 1m (38.5in)

Region - Tropical forest in South Asia, Southeast Asia and northern Australia

Uses

- Treatment and maintenance of oral hygiene
- Rinsing mouth with water solution made with bark helps in strengthening the teeth
- Prevents bad breath
- Keeps gums healthy



T42 Bargad Ficus benghalensis

Planted by - Dr. Ramdas M. Pai
Year of Plantation - 21-03-2012
Family- Moraceae

Nature - Evergreen
Climate - Monsoon and rain forests
Texture of leaf - leathery

Shape & Colour - Heart and green

Foliage of tree - Round Foliage

Soil Type - high moisture

Height of tree - up to 30m (100 ft)

Diameter of trunk - spreads laterally indefinitely

Region - south eastern region of India

Uses

- Boosts immunity
- Prevents depression
- Treats vomiting
- Lowers cholesterol
- Prevents inflammation



T19 Bottle Brush Callistemon

Planted by - D.S.Chauhan
Year of Plantation - 18-01-2017
Family- Myrtle

Nature - Evergreen
Climate - Summer season
Texture of flower - Furry
Shape & Colour - Flower: Red flower spikes

Foliage of tree - Crown is rounded

Soil Type - Well-drained, sandy soil. Also grow in clay or loam

Height of tree - 10-15 ft
Diameter of tree - 10 to 15m

Region - Western North America and in colder regions in greenhouses

Uses

- Ornamental landscaping
- Common remedies for treatment of diarrhoea, dysentery and rheumatism



T8 Peela Gulmohar Peltophorum pterocarpum

Planted by - Dr. D. Srikanth Rao
Year of Plantation - 21st march, 2012
Family- Legumes

Nature - Deciduous
Climate - Tropical warm climate.
Leaf Texture - Fern like leaves

Leaf Shape & Colour - Rusty red tomentose.

Foliage Shape - Round
Soil Type - moist, but well drained soil.

Tree Height - Approx. 10 mts.
Bark Diameter - 20-25 mts.

Region - Sri Lanka, the Andamans & Australia.

Uses

- Gulmohar is well known for its beautiful flowers.
- It also has some medicinal properties like Anti-diabetic activity, Anti-bacterial activity, Anti-diarrheal property, Hepatoprotective/Cytotoxic property, Anti-microbial activity, Anti-inflammatory activity



Birds at MUJ – Nature Smiles at MUJ

Birds of Prey, Owls, Nightjars

Habitat: Woodlands



Pigeon Sized Birds

Habitat: Near Human Habitation



..... Crow Sized Birds

Habitat: Urban area + Forest Edges



..... Sparrow/Bulbul/Myna Sized Birds

Habitat: Gardens+ Scrublands+ Groves



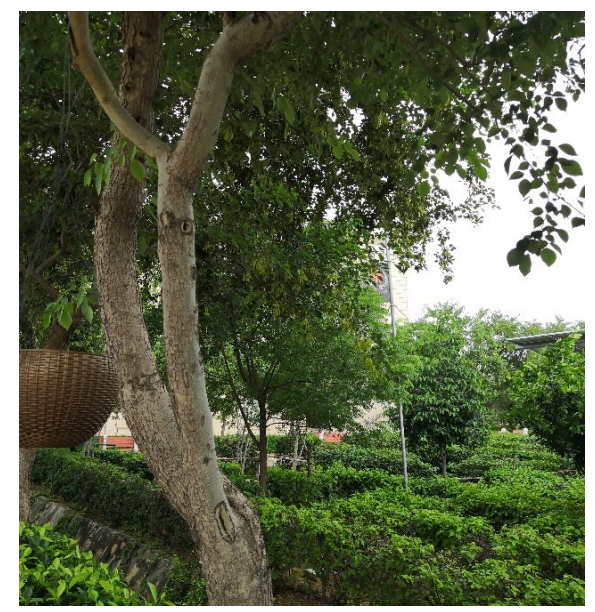
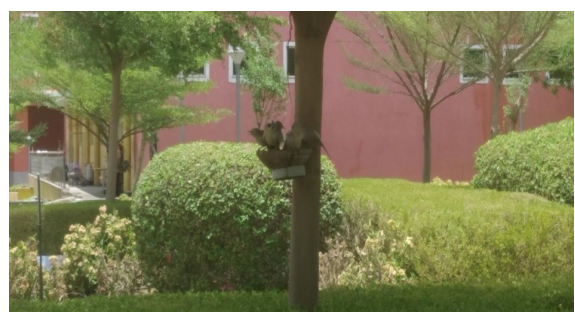
Ground Dwelling Birds

Habitat: Fields and Forest Edges





Food grain pots for Birds in Campus



Birds Habitat at MUJ-

<https://www.youtube.com/watch?v=vmuSabE94LE>



The Rose Ringed Parakeet perches on branches of Shisham and Neem tree

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Habitat For Birds, Manipal University Jaipur



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Habitat For Birds, Manipal University Jaipur



The oriental magpie bird caught singing while perching on a tree

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Habitat For Birds, Manipal University Jaipur



The jungle babbler chirps while perching on the branches of Neem Tree

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Habitat For Birds, Manipal University Jaipur



Red Wattle Lark, Jungle Babbler, Rose-Ringed Parakeet and Oriental Magpie Robin are seen on the site

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Habitat For Birds, Manipal University Jaipur



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Nature smiles at MUJ-

<https://www.youtube.com/watch?v=Xg6XOKuUtkM>



Manipal University Jaipur Offer Educational Programs on Ecosystems

Ecosystems are the intricate and interdependent communities of living organisms and their physical environments that shape the world we inhabit. They provide essential services, from clean air and water to pollination and climate regulation. Manipal University Jaipur recognizes the pivotal role that ecosystems play in sustaining life; Manipal University Jaipur has embraced the responsibility of educating future generations about these complex systems. Manipal University Jaipur offers educational programs on ecosystems, preparing students to become informed stewards of the environment. Manipal University Jaipur is offering programs on ecosystems typically providing a comprehensive curriculum that encompasses various aspects of ecology, environmental science, and conservation biology. These programs aim to equip students with a deep understanding of the structure, function, and dynamics of ecosystems. Programs having compulsory Courses such as Environmental Studies, Climate Responsive Architecture, Building Codes & Bye Laws, Landscape Architecture along with Design Studios related to universal accessibility and enhancing quality of life through design of apt built environments. Manipal University Jaipur offers a specialized post-graduate degrees in fields related to ecosystems, Master of Architecture (Landscape Architecture). This program provides students with the knowledge and skills needed to analyze, protect, and restore ecosystems. Manipal University Jaipur often organizes field trips and outdoor experiences that allow students to observe ecosystems firsthand. These experiences enhance students' understanding of ecological concepts and give them practical skills for ecosystem assessment and monitoring. Ecosystems are complex, and their study often requires an interdisciplinary approach. Manipal University Jaipur encourages students to draw from various fields, including biology, geology, chemistry, and sociology, to address ecosystem-related challenges comprehensively. Beyond the classroom, Manipal University Jaipur engages with local communities and conservation organizations to promote ecosystem awareness and conservation. It often organizes workshops, seminars, and outreach programs that involve students and faculty in community-based ecosystem projects. Ecosystem education extends beyond scientific knowledge; it also includes discussions about environmental ethics and sustainability. Manipal University Jaipur encourages students to consider the ethical implications of ecosystem management and explore solutions that prioritize long-term sustainability. Ecosystem programs prepare students for a wide range of careers in conservation, environmental consulting, research, and policy-making. Manipal University Jaipur offers career guidance and internships to help students gain practical experience and secure relevant positions upon graduation.

Manipal University Jaipur, by offering educational programs on ecosystems are playing a crucial role in shaping the future of environmental stewardship. By providing comprehensive curricula, hands-on experiences, research opportunities, and a commitment to interdisciplinary learning, Manipal University Jaipur prepares students to understand, protect, and restore ecosystems in a rapidly changing world.



A. List of educational programs offered on ecosystem:

Sr. No.	Course code	Name of course	Web link of Scheme
1	B.Arch 01	Fundamentals of Net Zero Buildings	https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/M%20Arch%20(Landscape)%20Course%20Scheme%202019-20.pdf
2	CY1003	Environmental Studies	https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/M%20Arch%20(Landscape)%20Course%20Scheme%202019-20.pdf
3	AR6102	Regional Ecology I	https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/M%20Arch%20(Landscape)%20Course%20Scheme%202019-20.pdf
4	AR6203	Planting Design	https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/M%20Arch%20(Landscape)%20Course%20Scheme%202019-20.pdf
5	AR6242	Rural Landscape Planning	https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/M%20Arch%20(Landscape)%20Course%20Scheme%202019-20.pdf
6	AR5245	Bamboo Architecture	https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/M%20Arch%20(Landscape)%20Course%20Scheme%202019-20.pdf
7	AR 6202	Regional Ecology II	https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/M%20Arch%20(Landscape)%20Course%20Scheme%202019-20.pdf
8	BT 6202	Plant Biotechnology	https://jaipur.manipal.edu/content/dam/manipal/muj/fos/Documents/CourseStructures/MSc%20Biotech.pdf



9	BT 6103	Bio-analytical Techniques	https://jaipur.manipal.edu/content/dam/manipal/muj/fos/Documents/CourseStructures/MSc%20Biotech.pdf
10	BT 1101	Diversity of Lower Plants	https://jaipur.manipal.edu/content/dam/manipal/muj/fos/Documents/CourseStructures/BSc%20Micro.pdf
11	BT 1201	Mycology, and Plant Pathology	https://jaipur.manipal.edu/content/dam/manipal/muj/fos/Documents/CourseStructures/BSc%20Micro.pdf



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JAIPUR**

MUJ/Q&C/021/F/1.01



**MANIPAL UNIVERSITY
JAIPUR**

FACULTY OF MANAGEMENT AND COMMERCE

SCHOOL OF BUSINESS AND COMMERCE

DEPARTMENT OF COMMERCE

ROAD SAFETY AWARENESS AND ANIMAL WELFARE CAMPAIGN

21/06/2022

S. S. S. S.
Head
Department of Commerce
Manipal University Jaipur



1. Introduction of the Event

School of Business and Commerce conducted a road safety awareness and Animal welfare campaign and in association with Rotary Club Jaipur and Help Suffering Lives.

2. Objective of the Event

The event was conducted with a view to enhance road safety awareness among students. The students were made aware of road safety measures by Mr. Sanjeev Sankhla who is an expert from the NGO Help Suffering Lives. They learnt about significance of Helmet, seat belts and traffic signals. The objective of the event was to enhance road safety knowledge among students so that they may be more sensible on roads. Also during the event, animal welfare and its need during the current times were discussed.

3. Beneficiaries of the Event

- Students
- Faculties
- General Public
- Police and Administration

4. Details of the Guests

1. Dr Jawahar Mal Jangir, Director and Provost, School of Business and Commerce, Manipal University Jaipur
2. CA Durgesh Purohit, Rotary Club Jaipur
3. Mr Sanjeev Sankhla, Founder, Help Suffering Lives
4. Dr Nupur Ojha, Event Coordinator
5. Dr Ankit Singh Patel, Event Coordinator

5. Brief Description of the event

The event was conducted on 21st June 2022. During the event, the experts conducted a session for the students in which they discussed various road safety measures like wearing helmet, seat belt, traffic signals, road signs etc. In the session, the students interacted with the experts and their doubts were clarified by the experts. Also, it was discussed that why is it important to take care of stray animals and what can be done to improve the condition of these helpless creatures. Mr Sanjeev Sankhla interacted with the students and made them aware about NGOs role and functions and how students can also be a part of various social initiatives.

6. 3 to 5 photographs of the event or screenshots of the event (if online) with captions





7. Schedule of the event

The event was conducted on 21st June 2022 between 11.00-1.00 pm

8. Attendance of the Event

Total attendee- 67

S.No.	Name of Student	Class	Section	Attendance
1	Pragya jain	B.Com. Hons. II Sem	NA	Present
2	Harsh Kumar Singh	B.Com. Hons. II Sem	NA	Present
3	Varsha Agarwal	B.Com. Hons. II Sem	NA	Present
4	kartik Khatri	B.Com. Hons. II Sem	NA	Present
5	Avani Goenka	B.Com. Hons. II Sem	NA	Present
6	Palak Agarwal	B.Com. Hons. II Sem	NA	Present
7	Rishik Saraf	B.Com. Hons. II Sem	NA	Present
8	Ansh garg	B.Com. Hons. II Sem	NA	Present
9	Bharti vyas	B.Com. Hons. II Sem	NA	Present
10	Paranjali Pisal	B.Com. Hons. II Sem	NA	Present
11	Manan Sachdeva	B.Com. Hons. II Sem	NA	Present
12	Neeraj Jangid	B.Com. Hons. II Sem	NA	Present
13	Pratham Choudhary	BBA II SEM	D	Present
14	Praduman Singh	BBA II SEM	D	Present
15	Sanjay Dhaker	BBA II SEM	D	Present
16	Sanjay Singh Sisodiya	BBA II SEM	D	Present
17	Prem Jain	BBA II SEM	D	Present
18	Sanjay Choudhary	BBA II SEM	D	Present
19	Saksham Agarwal	BBA II SEM	D	Present
20	Pranjal Jain	BBA II SEM	D	Present
21	Pranav Agarwal	BBA II SEM	D	Present
22	Rachit Chittora	BBA II SEM	D	Present
23	Pranshav vyas	BBA II SEM	D	Present
24	MAIVYA SAINI	BBA II Sem	C	Present
25	HITESH MAKHIJANI	BBA II Sem	C	Present
26	MOHIT CHANDRA SHEKHAR BHIWANIWALA	BBA II Sem	C	Present
27	NITIN KUMAR SHARMA	BBA II Sem	C	Present
28	MANAV SANKHLA	BBA II Sem	C	Present
29	MANAV PILANIA	BBA II Sem	C	Present



MANIPAL UNIVERSITY JAIPUR

30	HRIDYANSH RAMAWAT	BBA II Sem	C	Present
31	MANSI BAGARIA	BBA II Sem	C	Present
32	NIHAL	BBA II Sem	C	Present
33	VIVEK BOHARA	BBA II Sem	C	Present
34	NAVYA KHETAN	BBA II Sem	C	Present
35	ISHITA RAJPAL	BBA II Sem	C	Present
36	MOHIT AGARWAL	BBA II Sem	C	Present
37	NAVAL KISHOR ACHARYA	BBA II Sem	C	Present
38	KUSH BHARDWAJ	BBA II Sem	C	Present
39	JAYATIRAJ SINGH	BBA II Sem	C	Present
40	KARTIKEY GUPTA	BBA II Sem	C	Present
41	jasmine	BBA II Sem	C	Present
42	Daiwik Madan	BBA II Sem	B	Present
43	Harshit Hirawat	BBA II Sem	B	Present
44	Harsh Karnani	BBA II Sem	B	Present
45	Harsh Airen	BBA II Sem	B	Present
46	Gaurvi Gupta	BBA II Sem	B	Present
47	Jaypal Singh	BBA II Sem	B	Present
48	Chirag saraf	BBA II Sem	B	Present
49	Harsh Agarwal	BBA II Sem	B	Present
50	Harsh Soni	BBA II Sem	B	Present
51	Charchita tanwar	BBA II Sem	B	Present
52	Dhruvi Chaudhary	BBA II Sem	B	Present
53	Geetika Sharma	BBA II Sem	B	Present
54	Garvit Agarwal	BBA II Sem	B	Present
55	Bhumika Chaudhary	BBA II Sem	B	Present
56	Harshit Singh	BBA II Sem	B	Present
57	Chirag Mehta	BBA II Sem	B	Present
58	Gaurang Paliwal	BBA II Sem	B	Present
59	Jayant kachhawa	BBA II Sem	B	Present
60	Bhoomi Lodha	BBA II Sem	B	Present
61	Divy Dusad	BBA II Sem	B	Present
62	Gautmi Rathore	BBA II Sem	B	Present
63	Devraj Singh Rathore	BBA II Sem	B	Present
64	Gourang Paliwal	BBA II Sem	B	Present
65	Bhavya Khandelwal	BBA II Sem	B	Present
66	Ayush Kumar	BBA II Sem	A	Present
67	Abaan Murtuza	BBA II Sem	A	Present



MANIPAL UNIVERSITY
JAIPUR

MUJ/Q&C/021/F/1.03



MANIPAL UNIVERSITY
JAIPUR

FACULTY OF ENGINEERING

School of Civil & Chemical Engineering

Department of Civil Engineering

Societal Connect Activity

On

Getting Acquainted with social welfare centre/shelter for animal- A visit to Gaushala

Date of Event 13th Dec. 2021



MANIPAL UNIVERSITY JAIPUR

Content of Report

1. Introduction of the Event
2. Objective of the Event
3. Beneficiaries of the Event
4. Details of the Guests
5. Brief Description of the event
6. Photographs
7. Brochure or creative of the event
8. Schedule of the Event
9. Attendance of the Event
10. News Publication
11. Feedback of the Event
12. Link of MUJ website



1. Introduction of the Event

Department of Civil Engineering SCCE, had organized a visit to a **social welfare centre/shelter for animal “Gaushala”** under the Environmental Awareness programme. The activity includes understanding the operation of the Welfare centre/shelter. The students also fed jaggery to the animal at the shelter. The planned and coordinated by Mr Sagar Gupta, Assistant Professor, Civil Engineering Department, Dr Tej Bahadur, Associate professor, Civil Engineering Department, Mr Mukesh Verma, Assistant Engineer, Civil Engineering Department and Mr Kan Singh Chauhan, Junior Assistant, Civil Engineering Department. Along with Mr Sanchit Anand from DSW Directorate and Department of Civil Engineering.

2. Objective of the Event

- The activity was designed to raise conscious related to society and animal interactions in environment.
- Get to know how shelter operates and sustain

3. Beneficiaries of the Event

4. The activity includes understanding the operation of the Welfare centre/shelter. The students also fed jaggery to the animal at the shelter.

5. Details of the Guests

- a. **Mr Sagar Gupta, Assistant Professor, Department of Civil Engineering**
- b. **Mr Sanchit Anand, Assistant Professor, Nucleus Member DSW, Department of Civil Engineering**
- c. **Dr Tej Bahadur, Associate Professor, Department of Civil Engineering**
- d. **Mr Kansigh Chauhan, Junior Assistant, Department of Civil Engineering**
- e. **Mr Mukesh Verma, Assistant Engineer, Department of Civil Engineering**

6. Brief Description of the event

The societal Connect is platform of connecting student with societal needs and working for holistic development of the students. The department of civil engineering keeping this agenda in centre planned and organized a visit to a **social welfare centre/shelter for animal “Gaushala”** under the Environmental Awareness programme. The event include visit to Guashala and feeding of jaggery to the animals.



7. Brochure or creative of the event

MANIPAL UNIVERSITY JAIPUR
School of Civil & Chemical Engineering
Department of Civil Engineering

Date – 13.12.2021

Note sheet

This is with reference to the conduction of societal activity at Gaushala at Sanjharia. In order to conduct this event we would like to seek your approval. The details of place and timing for the event is mention below.

Title- Getting Acquainted with society welfare centre for animal- A visit to Gaushala
Place- Gaushala Sanjharia

Date, Day & Time- 14th Dec 2021, Monday & 10:30 am to 11:30am

There no cost incurred for the department. university.

Department Coordinator

(Civil Engineering)

Head of Department, Civil Engineering

Recommended

Director, SCCE

① Approved for conduction of activity. ^{13/12/2021}
② Forwarded for participation of DSW Team.

- Forwarded your approval and information ^{Plaus} 13/12/21
- No financial Requirment is there

Director, DSW

14/12/21
(Nemant Kumar)

14/12/2021
9:02 am

8. Attendance of the Event

Total attendee- 20

Manipal University Jaipur		
School of Civil & Chemical Engineering		
Department of Civil Engineering		
Societal Connect Activity Getting Acquainted with social welfare centre/shelter for animal- A visit to Gaushala		
Duration	1 days, Dec. 13, 2021	
Attendance List		
S. NO.	Name	Email
1	Romir More	189102006
2	Prajjal Chowdhary	189102010
3	Palak	189102048
4	Madhu Saidu	189102029

9. Photograph



Pic no.1 Students and Faculty at Sanjharia gaushala



Pic no.2 Students and Faculty at Sanjharia gaushala



Pic no. 3 Student feeding cattles



Pic no.4 Student feeding cattles



Manipal University Jaipur's Educational Outreach on Land Management for Agriculture and Tourism

Sustainable land management is essential to protect valuable natural resources like soil, water, and biodiversity. It ensures that these resources are conserved for future generations while meeting the present needs of agriculture and tourism. Manipal University Jaipur offers educational programs and outreach initiatives focused on sustainable land management for agriculture and tourism. Sustainable land practices can help mitigate the effects of climate change. These practices, such as reforestation and organic farming, sequester carbon, reduce greenhouse gas emissions, and enhance ecosystem resilience. Manipal University Jaipur has the expertise to develop educational programs that encompass the latest research findings and best practices in sustainable land management. Manipal University Jaipur has a strong presence in local and national communities. It leverages its connections to engage with farmers, tourism operators, and policymakers, disseminating knowledge and fostering collaboration. Manipal University Jaipur organizes workshops and training sessions for local farmers and tourism operators. These sessions cover topics such as organic farming techniques, agroforestry, sustainable tourism practices, and waste management. Manipal University Jaipur collaborates with local communities on research projects related to sustainable land management. The partnerships provide valuable data and insights for both academics and practitioners. With the advancement of technology Manipal University Jaipur offers online courses that are accessible to a broader audience, including individuals interested in sustainable land management from across the nation. Manipal University Jaipur established demonstration farms that showcase sustainable agricultural practices. These farms serve as models for local farmers, allowing them to witness the benefits of sustainable techniques firsthand. Educational programs empower local farmers and tourism operators with the knowledge and skills needed to enhance their practices. This can lead to increased income and improved livelihoods.

Through educational outreach initiatives, Manipal University Jaipur empowers local and national communities with the knowledge and tools to make environmentally responsible choices. By fostering a culture of sustainability, Manipal University Jaipur contributes to the well-being of communities, the preservation of natural resources, and the long-term health of our planet.



Sustainable management of land for agriculture and Tourism

A. List of educational programs offered:

Sr. No.	Course code	Name of course	Web link of Scheme
1	HA1131	Food Production Lab -I	https://jaipur.manipal.edu/content/dam/manipal/muj/fom/documents/hotelmanagement-eventlist/BHM%20Course%20Structure_2023-27.pdf
2	HA1201	Food Production Foundation -II	https://jaipur.manipal.edu/content/dam/manipal/muj/fom/documents/hotelmanagement-eventlist/BHM%20Course%20Structure_2023-27.pdf
3	HA1231	Food Production Lab -II 0	https://jaipur.manipal.edu/content/dam/manipal/muj/fom/documents/hotelmanagement-eventlist/BHM%20Course%20Structure_2023-27.pdf
4	HA2103	Accommodation Management -I	https://jaipur.manipal.edu/content/dam/manipal/muj/fom/documents/hotelmanagement-eventlist/BHM%20Course%20Structure_2023-27.pdf
5	HA2202	Food &. Beverage Management	https://jaipur.manipal.edu/content/dam/manipal/muj/fom/documents/hotelmanagement-eventlist/BHM%20Course%20Structure_2023-27.pdf
6	HA2133	Accommodation Management Lab 0	https://jaipur.manipal.edu/content/dam/manipal/muj/fom/documents/hotelmanagement-eventlist/BHM%20Course%20Structure_2023-27.pdf
7	HA1203	Travel Agency & Tour Operations	https://jaipur.manipal.edu/content/dam/manipal/muj/fom/documents/hotelmanagement-eventlist/BHM%20Course%20Structure_2023-27.pdf



8	HA4101	Safety, Security and Travel Documentation	https://jaipur.manipal.edu/content/dam/manipal/muj/fom/documents/hotelmanagement-eventlist/BHM%20Course%20Structure_2023-27.pdf
9	HA4102	Hospitality Organizational Behavior	https://jaipur.manipal.edu/content/dam/manipal/muj/fom/documents/hotelmanagement-eventlist/BHM%20Course%20Structure_2023-27.pdf

MUJ/Q&C/FoMC/SHTM/2022/Workshop - Millets



**MANIPAL UNIVERSITY
JAIPUR**

FACULTY OF MANAGEMENT & COMMERCE

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

in collaboration with



**HUMANE SOCIETY
INTERNATIONAL**
INDIA

has organized

a 2-days

Plant Based Workshop

MILLETS AN EMBELLISHING SOURCE OF PLANT-BASED NUTRITION

on the occasion of

INTERNATIONAL YEAR OF MILLETS

10th & 11th May 2022

(10:00 – 13:00)

ZOOM (online)



Content of Report

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7. Schedule of the Event
8. Attendance of the Event
9. Feedback of the Event
10. Correspondence Letter and Certificates

1. Introduction

Humane Society International/India is a non-profit organization working for the protection of all animals - farm animals, animals in laboratories, wild animals, and companion animals - through advocacy, education, and hands-on programs. Globally, HSI has worked with over 500 institutions to develop, adopt, and implement animal welfare policies in their supply chains. The institution conducts plant-based awareness programs in schools and colleges across the Indian sub-continent, calling for more sustainable and humane consumption patterns.

Millets are the cereal grasses and are used as cereal crops and grains for human and animal consumption. The awareness about the goodness of millets are not much known to the people.

2. Objective of the Event

The areas of addressing via plant-based culinary workshop cum training webinar session will be-

1. The significance of plant-based industry for culinary and hospitality students & staff.
2. Animal welfare and HSI/India farm animal as well as plant-based policy work.
3. Plant-based diet patterns and millets an embellishing source of nutrition.



4. Innovation and development skill requisition for culinary and hospitality academic students.
5. Assignment at the end of day 1 to assess learning outcome and prior understanding for training session on the day 2.
6. Plant-based recipe execution and food culture training.
7. Q&A for brainstorming participants and resorting their queries with burgeoning plant nutrition industry.

3. Details of the Guests

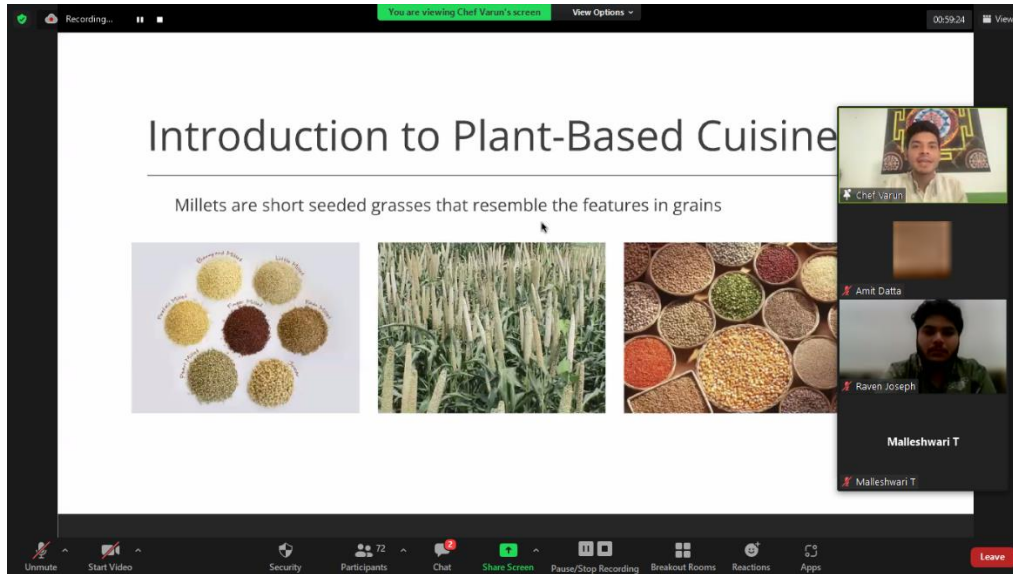
- a) Mr. **Raven Edward Joseph**, Institutional Meat Reduction Campaigner, Eat Kind India Campaign. HSI-India. (E): rjoseph@hsi.org, P- 902-474-8313
- b) Chef Varun Sharma, Founder – Bodhi Greens: The organic vegan café, Dharamshala
- c) Mr. Siddharth Sharma, Assistant Manager, Institutional outreach, Eat Kind India Campaign. HSI-India

4. Brief Description of the event

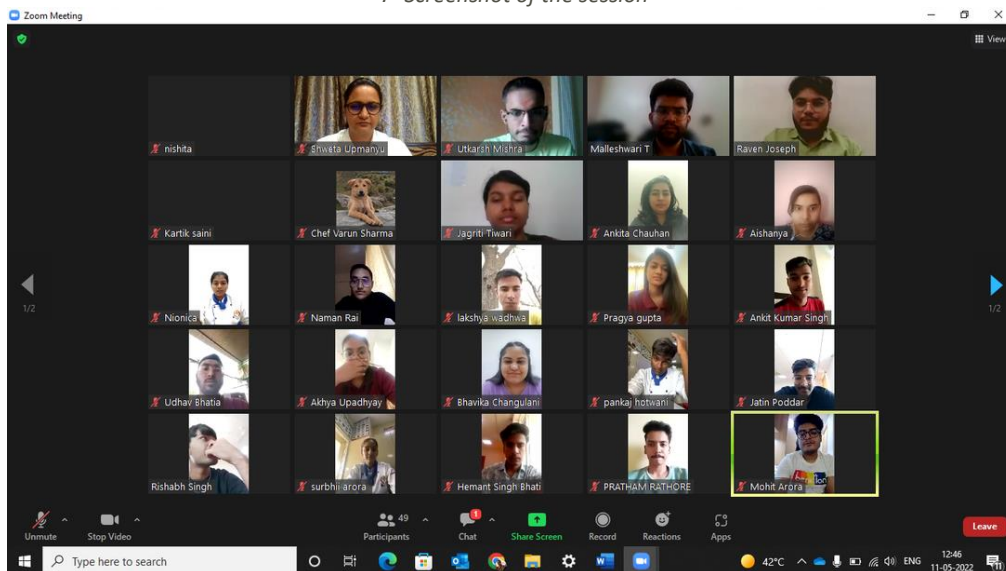
This AY is celebrated as International Year of Millet. Based on the guidelines sent by UGC to all HE institutions, School of Hospitality and Tourism Management of Manipal University Jaipur had organized a 2-day culinary workshop titled ‘Millets an embellishing source of plant-based nutrition’ on 10th and 11th May 2022. The webinar was held online on Zoom platform. The workshop was conducted in collaboration with the Humane Society International – India.

Total participants were 179 of students and faculty members of hotel management department from MUJ (101) and other institutions (78). The session enhanced the information about millets and how this corps may substitute the animal source. The resource persons demonstrated the various uses of the millets and the role it can play in providing nutrition for humans. The chef demonstrated various preparation of dishes out of millets. The 2-day session ended with vote of thanks by Ms Nionica, student of BHM program of MUJ.

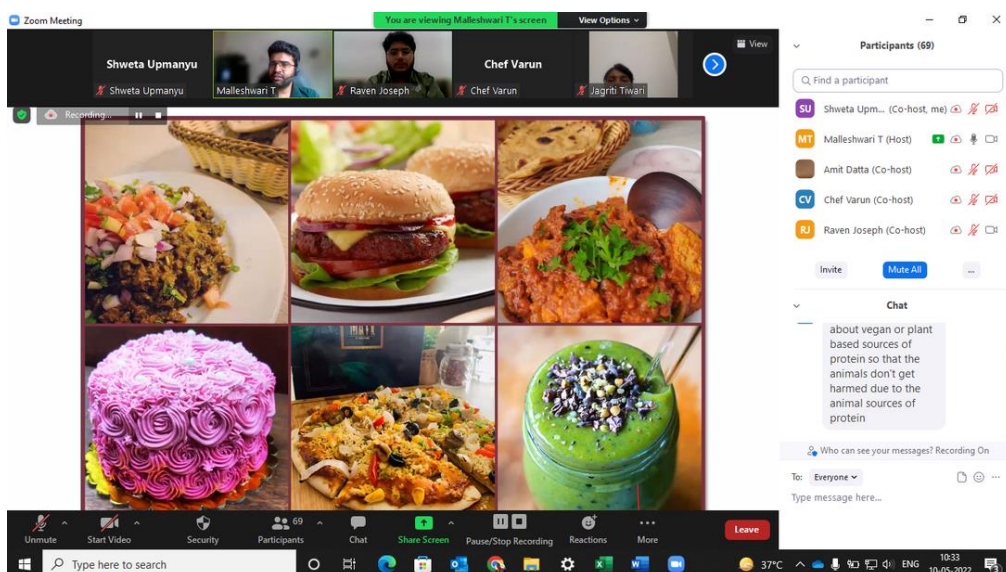
5. Photographs/ screenshots of the event



1 Screenshot of the session



2 Screenshots of slides



3 Screenshot of question answer session

6. Brochure or creative of the event



International Year Of Millets

**Plant-based workshop: Millets An Embellishing
Source Of Plant-based Nutrition**

With Chef Varun Sharma (Owner, Bodhi Greens)

Date: 10th & 11th May, 2022 | Time: 10 AM to 1 PM | Platform: Zoom

4 Brochure

7. Schedule of the event

Day 1: 10th May 2022

10:00 am to 10:20 am

- Humane Society International/India Introduction.
- Why/How we do, what we do

By Siddharth Sharma (Assistant Manager, Institutional outreach, Eat Kind India Campaign)

10:20 to 10:30 am: Q/A with Siddharth

10:30 am to 11:45 am: Webinar By Vegan Chef and Entrepreneur Varun Sharma from Bodhi Green Organic and Vegan restaurant

11:45 am to 12:30pm: Q/A with Chef Varun

DAY 2: 11th May 2022

10:00am to 12:30pm: Live cooking demonstration by Chef Varun (Simultaneous Q/A with attendees)

12:30pm to 1:00pm: Vote of Thanks

Join Zoom Meeting:

<https://hsi.zoom.us/j/99075561928?pwd=UDE0MTRYak96UldvNVNhhZ1BVYXJydz09#success>



8. Attendance of the Event

Total attendee – 179 {101: MUJ + 78: other institutions (highlighted)}

SN	Username	Name of the participant	College/University	course
1	rohitbhatttrak@gmail.com	Rohit Bhatt	MUJ	BHM
2	gargvarnika7@gmail.com	varnika garg	MUJ	Bba h&t
3	mailtoankita02@gmail.com	Ankita Chauhan	MUJ	BHM
4	lakshyawadhwa1205@gmail.com	Lakshya Wadhwa	MUJ	BHM
5	takshlikasharma.25@gmail.com	Takshlika Sharma	MUJ	BHM
6	jahandaru47523@gmail.com	Jahan daruwala	MUJ	BHM
7	shubhamkohar2002@gmail.com	Shubham kochar	MUJ	BHM
8	alvinpappa111@gmail.com	Alvin k Pappachan	MUJ	BHM
9	riturajsinghbhatikalasar1@gmail.com	Rituraj Singh Bhati	MUJ	BHM
10	singhnishita36@gmail.com	Nishita Singh	MUJ	BHM
11	tanay.200801007@muj.manipal.edu	Tanay Sardana	MUJ	BHM
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13	jtnpddr@gmail.com	Jtn Pddr	MUJ	BHM
14	ishanbhargava0@gmail.com	Ishan Bhargava	MUJ	BHM
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37	vikas.210801016@muj.manipal.edu	Vikas mahawar	MUJ	BHM
38	hardikchachan40@gmail.com	Hardik chachan	MUJ	BHM
39	banerjershantanu@gmail.com	Shantanu Banerjee	MUJ	BHM
40	manav.210801030@muj.manipal.email	Manav Sharma	MUJ	BHM



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47	nishanelson293@gmail.com	Nisha Nelson	MUJ	BHM	
48	pk5649604@gmail.com	Pawan Kumar	Jecrc University	B.sc hospitality & HM	1
49	tanaypurohit405@gmail.com	Tanay purohit	Jecrc university	BHMCT	2
50	baliakshita5@gmail.com	Aayushi vishu	JECRC University	BHMCTAN	3
51	sakshunna@gmail.com	Akshunna Sharma	Jecrc university	Hotel management	4
52	shailehsaxena459@gmail.com	Shailesh Saxena	M.J.P.R.U.	B.H.M.C.T.	5
53	pandeysheelu399@gmail.com	Sheelu pandey	MJPRU	BHM&CT	6
54	madhuvyas423@gmail.com	Madhu Vyas	MJPRU	Hotel Management	7
55	harshmethi@gmail.com	Harsh Methi	Jecrc University	B.sc hospitality & HM	8
56	drkirtijoshi@jvwu.ac.in	Dr. Kirti Joshi	Jayoti Vidyapeeth Women's University	NA	9
57	shivang7799@gmail.com	Shivang Dhawan	Jecrc university	HÃ'tel management	10
58	namanrai7607167163@gmail.com	Naman rai	MUJ	BHM	
59	amit.datta@jaipur.manipal.edu	Amit Datta	MUJ	BHM	
60	teenamroy@gmail.com	Teenam Roy	MUJ	BBA in H&T	
61	punitsaini0311@gmail.com	Punit Saini	Jecrc university	Hotel managment	11
62	abhay.kashyap@jaipur.manipal.edu	Abhay Kashyap	MUJ	Not applicable	
63	govil.bakul87@gmail.com	Bakul Govil	GATE college	PHD	12
64	vijaysuri549@gmail.com	Vijay suri	Mahatma Jyotibi phule rohilkan University	Bhmct	13
65	examination@riginstitute.com	Yazuvendra Singh	RIG Institute of Hospitality & Management	B.Sc H&HA	14
66	sonali0820@gmail.com	Sonali Das	Makaut	Dietetics and nutrition	15
67	aravindkumar.rai@jaipur.manipal.edu	Aravind Kumar RAI	MUJ	BHM	
68	manan.sil90@gmail.com	Manan Sil	IHM	BSc	16
69	noonwal7@gmail.com	Vijender Noonwal	Global Group of Institutes	Faculty	17
70	nikkhil.sharmaa@gmail.com	Nikhil Sharma	Banarsidas Chandiwala Institute of Hotel Management and Catering Technology	Hotel Management	18
71	arpit.210803003@mu.j.manipal.edu	Arpit Gupta	MUJ	BBA in H&T	



72	ishumax2000@yahoo.co.in	Abhimanyu Awasthi	Amity University Haryana	Assistant Professor	19
73	anmolmathur841@gmail.com	Anmol Mathur	JECRC University	BHM	20
74	NIKITA96805@GMAIL.COM	NIKITA SAINI	Jecrc university	B.sc in hospitality and hm	21
75	sahdev944@gmail.com	Sahdev bhardwaj	MUJ	BHM	
76	ramkumar.subramani@gmail.com	S RAM KUMAR	haindavi College of hotel management	N A	22
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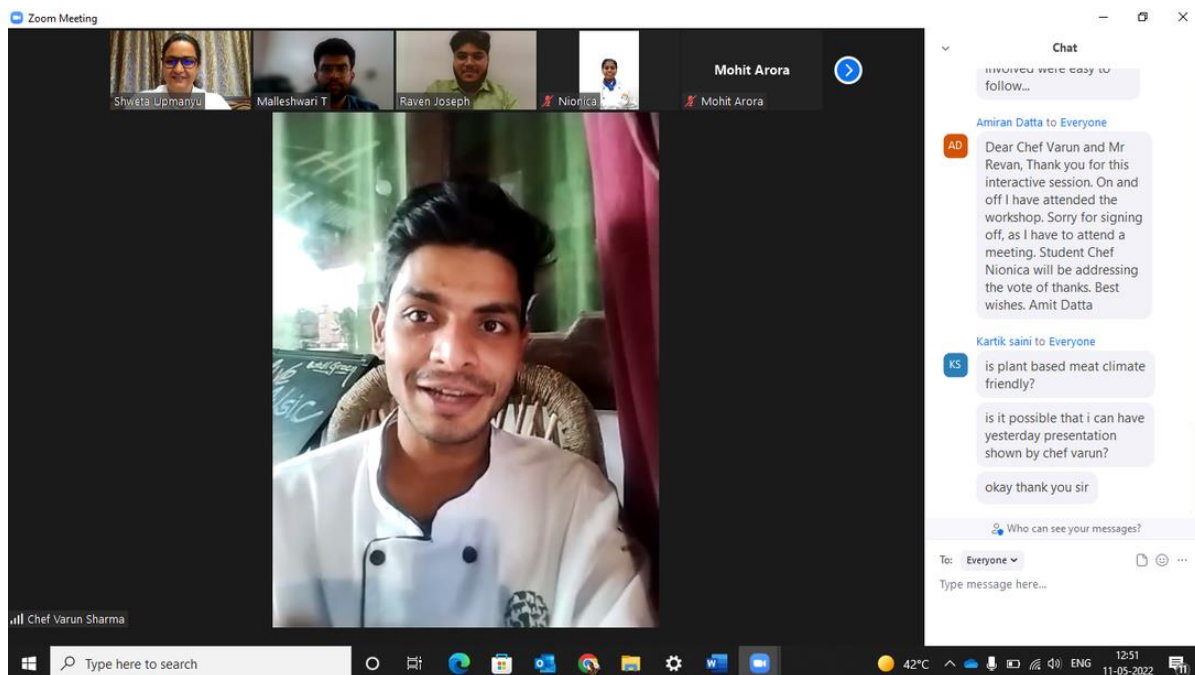


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9. Feedback of the Event

The session was interesting and will benefit the student's learnings about the database. It will also help the students who wishes to become researchers. Similar views were also expressed by the students after the session was completed.



10. Letter of Correspondence and Certificates

Sub: A 2-days online workshop on "Millets an embellishing source of plant-based nutrition" to celebrate International Year of Millet

- In reference to the UGC notification for HEIs to observe year 2022-23 as "International year of Millet", the School of Hospitality and Tourism Management, MUJ has organized the above-mentioned workshop in association with Humane Society International (HIS).
- The scheduled date of the workshop is on 10th -11th May 2022, from 10 am – 1 pm, and it will be conducted online.
- The workshop includes live culinary demonstration of dishes that include millets as a plant-based nutritious food and further how these may substitute meat-based dishes.
- The workshop is co-hosted by MUJ and HIS and other students of HM institutions will be invited to participate.
- The entire workshop is sponsored by the HIS and hence there is no financial requirement from MUJ's end.
- Placed for approval, please.

Amit Datta

Amit Datta, HoD, SHTM

Sudhendar. X

Dean, FoMC

Approved.

Registrar, MUJ

OB
05/05/2022

Dr. Amit Datta [MU - Jaipur]

From: Raven Edward Joseph <rjoseph@hsi.org>
Sent: 02 May 2022 15:38
To: Dr. Amit Datta [MU - Jaipur]
Cc: Shweta Upamanyu [MU - Jaipur]
Subject: RE: [EXTERNAL] RE: Query resolution and discussion for the upcoming plant-based culinary training and workshop.

Hello! Greetings of the day

I would like to share the information with you sir that the program has been scheduled for 10th and 11th of May 2022.

As per my discussion with you @Dr. Amit Datta [MU - Jaipur] sir the chosen topic of the plant-based culinary workshop cum training can be- "Millets an embellishing source of plant-based nutrition". This will cover the plant-based as well as millets theme inclusively.

As per your suggestions that speaker, timings as well as the logo which you shared sir are added on the poster as per the HOD's guidance and the poster is being prepared by our Media Team.

Also the details of the topic to be emphasised and reflected is shared with the Chef to customize the session as per the theme of celebrating 'Millets Year'.

The proposal will be shared with you in sometime once approved by final higher authority of HSI/India

Please contact me further for any clarifications or queries.

Thanks in anticipation and eagerly waiting for this session to be a academic success.

From: Dr. Amit Datta [MU - Jaipur] <amit.datta@jaipur.manipal.edu>
Sent: 25 April 2022 14:23
To: Raven Edward Joseph <rjoseph@hsi.org>
Cc: Shweta Upamanyu [MU - Jaipur] <shweta.upamanyu@jaipur.manipal.edu>
Subject: [EXTERNAL] RE: Query resolution and discussion for the upcoming plant-based culinary training and workshop.

Dear Sir,

As discussed, the seminar may be conducted in between 9th – 11th May 2022. The timing may be any, preferably pre-lunch.

Since we are associating with the 'International year of Millet' the theme should be related with it.

Request you to confirm, along with the title of the seminar, timing and speaker name.

Please feel free to communicate with me for further queries.

Regards,

Amit Datta
HoD, SHTM

From: Raven Edward Joseph <rjoseph@hsi.org>
Sent: 19 April 2022 17:47
To: Dr. Amit Datta [MU - Jaipur] <amit.datta@jaipur.manipal.edu>
Subject: Query resolution and discussion for the upcoming plant-based culinary training and workshop.

Hello! Greetings of the day.

Amit Datta
HoD, SHTM

As per our conversation and query resolution discussion, I have addressed the following with my team and we have come to the conclusion as follows-

1. Day and Date

The day and date of the session **can be scheduled as per your and our convenience**. I have discussed the time frame of 17-21 April with the team. We have also asked the Plant-based chef Varun for the availability and compliance of the time frame, he has said that since he is working on several new projects he will look at his schedule of projects and prior commitment firstly and then update us regarding his availability. I hope a slight change of dates will not make a difference and give us good enough time help us to make this session a more effective and innovative for the students. **Meanwhile we can also include the universities with you have a tie up. This will enhance and make the session to cover wider group of students.**

2. Time frame

As per your kind suggestions and retention criteria dimensions, I have put forward the idea of shortening the time frame with my team. The only thing is that we during the sessions cover different sections of plant-based industry dynamics such as plant-based market **animal agriculture, sustainability, food industry gap analysis, opportunities for the nuances, scope for hospitality and management businesses, upcoming trends, statistical evidences, growth of industry, practical culinary training, plant-based culinary operations in kitchen**, etc. So I don not believe we can be able to wind up these in one day. At **least two days of 2-2.5 hrs duration is necessary for the session to be student informative, interactive, involving and awareness propogative**. Also, at the end of the first day we will be sending students a questionnaire cum assignment so that the chef can have a clear picture regarding the understanding of plant-based skill set and understanding among the students.

3. Millets year incorporation to the session

Incorporating millets as an ingredient during the culinary training practical depiction session and assimilating it in the entire session will be not an issue, its just **we require proper time frame and preparation to execute this as successfully and educational as possible for the betterment of the audience in interaction.**

I hope I have covered the major sections of query clarification, please feel free to contact me for any further feedback or ambiguity. Your queries and feedback will help me personally and HSI/India to make this session one of a kind full of enlightenment, skilful and polished. **Looking forward to have this collaborative culinary training cum workshop session.**

Thanks in anticipation

Raven Edward Joseph

Institutional Meat Reduction Campaigner, Eat Kind India Campaign

rjoseph@hsi.org

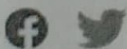
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hsi.org



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INTERNATIONAL
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Humane Society International is the world's most effective animal protection organization, defending all animals for more than 25 years, working around the globe to promote the human-animal bond and confront cruelty to animals in all its forms. To support our work, please make a monthly donation or help in another way.





ज्ञान-विज्ञान विमुक्तये

सचिव

Secretary



सत्यमेव जयते

विश्वविद्यालय अनुदान आयोग
University Grants Commission

(शिक्षा मंत्रालय, भारत सरकार)
(Ministry of Education, Govt. of India)

बहादुरशाह जफर मार्ग, नई दिल्ली-110002
Bahadur Shah Zafar Marg, New Delhi-110002

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D.O.No.2-5/2021(CPP-II)

November, 2021

Subject : Observing the year 2023 as "International Year of Millets". 29 NOV 2021

Respected Madam/Sir,

On the proposal of India the United Nations has agreed to celebrate 'International Year of Millets' in 2023. The basic idea behind the move is to create awareness and inspire all stakeholders to work towards improving production and productivity of the climate-resilient and nutritious millets across the globe. The Ministry of Education, Government of India vide its O.M. No. 11018/4/2021-CDN dated 11.11.2021 and 17.11.2021 has desired universities and colleges to organize activities to celebrate International year of Millets.

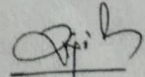
Accordingly, all Higher Education Institutions are requested to observe the year 2023 as "International Year of Millets" and to take following actions:

- i. Awareness programmes on the benefits and nutritional values of Millets which can help tackle life style problems and health challenges such as obesity and diabetes.
- ii. Propagation of benefits of consumption of Millets by displaying banners in and around campuses of universities / colleges / institutions.
- iii. Organizing workshops / seminars / conferences on millets. ✓
- iv. Health talks / debates on the benefits of Millets.
- v. To add millets in the diet charts of HEIs canteens.
- vi. To include a chapter on nutritional values of Millets in Home Science Departments of HEIs.
- vii. Importance of improving production and productivity of the climate resilient millet in relevant department like Agriculture, Home Science, Food processing, Nutrition Science, Hotel Management, Catering Science, Culinary Arts, Community Health etc. in HEIs.

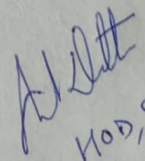
This initiative may also be brought into the notice of the affiliated colleges / institutions of your university.

With kind regards,

Yours sincerely,


(Rajnish Jain)

The Vice-Chancellors of All Universities
The Principals of all Colleges / Institutes


MOD, SHTM



**MANIPAL UNIVERSITY
JAIPUR**
(University under Section 2(f) of the UGC Act)



**HUMANE SOCIETY
INTERNATIONAL**
INDIA

CERTIFICATE

OF PARTICIPATION

This certificate is presented to

Jahan Daruwala

for participation in the 2-day Plant-Based Culinary Workshop,
organized on the 10th & 11th May 2022, by Humane Society
International/India and Manipal University Jaipur.

Dr Amit Datta
HoD, SHTM
Manipal University Jaipur

Sumanth Bindumadhav
Acting Country Director,
HSI/India



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Manipal University Jaipur

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FACULTY OF DESIGN

SCHOOL OF ARCHITECTURE AND DESIGN

“Tree Plantation Drive” at Govt. School, Bagru

ON 13 Dec 2022

Date of Event 13 Dec 2022



Content of Report

1. Introduction of the Event
2. Objective of the Event
3. Beneficiaries of the Event
4. Details of the participants
5. Photographs
6. Brochure or creative of the event
7. Attendance of the Event

1. Introduction of the Event

As part of Society Connect Initiative, Directorate of Student Welfare, School of Architecture & Design and NSS organized a TREE PLANTATION DRIVE at Govt. School Bagru. The Directorate of Student Welfare and students of School of Architecture & Design played an important role in this campaign. The plantation was done under the patronage of Ar. Sidharth Soni, Assistant Professor from School of Architecture and Design. The event was attended by students of MUJ and students from School.

2. Objective of the Event

- To conduct plantation drive in local schools for environmental conservation.
- To involve students of MUJ and students from local school to develop a sense of belongingness.

3. Beneficiaries of the Event

Students, and staff members of Govt. School, Bagru

4. Details of the Participants

1	Asst. Prof.	SIDHARTH SONI
2	220501001	ANANYA TANDON
3	220501002	SAJAL PANWAR
4	220501003	RIJUL CHAUDHARY
5	220501004	DAKSH RUPANI
6	220501005	MOULESH M R
7	220501008	PRANAT KOTHARI
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16	220501019	RISHABH PATHAK
17	220501020	TANYA NIKHIL PURI
18	220501021	IKSHITA BAGLA
19	220501022	ARGHYA B S BHAGWAT
20	220501023	VANSHIKA SHARMA



5. Photographs of the event or screenshots of the event with captions



Students of MUJ planting tree saplings with faculty members from MUJ at Govt. School Bagru on 9th Dec 2022



6. Brochure or creative of the event



7. Attendance of the Event

1	Asst. Prof.	SIDHARTH SONI
2	220501001	ANANYA TANDON
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Govt. High Secondary School, Bagru

Letter of Appreciation

On 13th December 2023, Manipal University Jaipur organized a TREE PLANTATION DRIVE in association with NSS (National Service Scheme), DSW (Directorate of Student Welfare, MUJ) and SA&D (School of Architecture & Design) in the campus of Govt. School Sanjharia, Bagru.

Tree plantation drive was conducted by Ar. Sidharth Soni, MUJ alongwith Students's of first yr. Architecture and Students from the Govt. School, Bagru.

We highly appreciate efforts of Manipal University Jaipur for conducting TREE PLANTATION DRIVE in the campus of Govt. School Bagru, Jaipur.

Govt. School, Bagru

Date

10/12/2022

PRINCIPAL

MAHATMA GANDHI

GOVT.SCHOOL, SANGANER

NP BAGRU, JAIPUR 08121216008

Link of the Report:

[https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/eventlist/Tree
%20 Plantation-%20Bagru%201.pdf](https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/eventlist/Tree%20Plantation-%20Bagru%201.pdf)



**MANIPAL UNIVERSITY
JAIPUR**
(University under Section 2(f) of the UGC Act)

FACULTY OF DESIGN

SCHOOL OF ARCHITECTURE AND DESIGN

**“Tree Plantation Drive” at Govt. School, Begas
ON 09 Dec 2022**

Date of Event 09 Dec 2022

Content of Report

1. Introduction of the Event
2. Objective of the Event
3. Beneficiaries of the Event
4. Details of the participants
5. Photographs
6. Brochure or creative of the event
7. Attendance of the Event

1. Introduction of the Event

As part of Society Connect Initiative, Directorate of Student Welfare, School of Architecture & Design and NSS organized a TREE PLANTATION DRIVE at Govt. School Begas. The Directorate of Student Welfare and students of School of Architecture & Design played an important role in this campaign. The plantation was done under the patronage of Ar. Sidharth Soni, Assistant Professor from School of Architecture and Design. The event was attended by students of MUJ and students from School.

2. Objective of the Event

- To conduct plantation drive in local schools for environmental conservation.
- To involve students of MUJ and students from local school to develop a sense of belongingness.

3. Beneficiaries of the Event

Students, and staff members of Govt. School, Begas

4. Details of the Participants

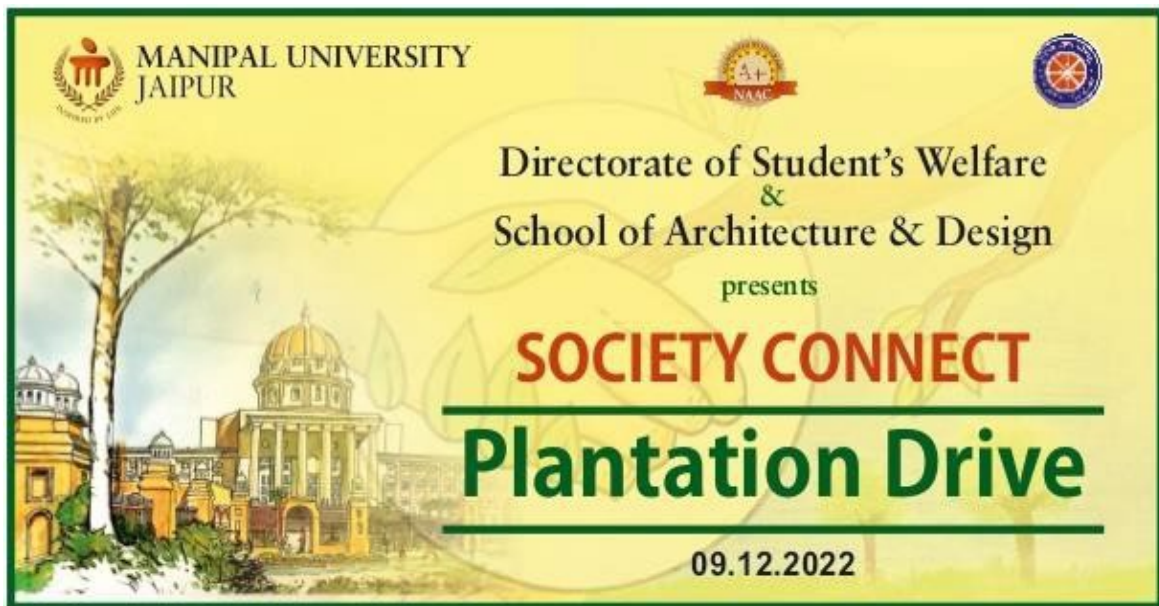
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20	220501023	VANSHIKA SHARMA

5. Photographs of the event or screenshots of the event with captions



Students of MUJ planting tree saplings with faculty members from MUJ at Govt. School Begas on 9th Dec 2022

6. Brochure or creative of the event



7. Attendance of the Event

1	Asst. Prof.	SIDHARTH SONI
2	220501001	ANANYA TANDON
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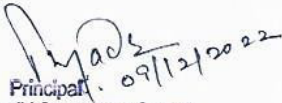
Mahatma Gandhi Govt. School, Begas

Letter of Appreciation

On 9th December 2023, Manipal University Jaipur organized a TREE PLANTATION DRIVE in association with NSS (National Service Scheme), DSW (Directorate of Student Welfare, MUJ) and SA&D (School of Architecture & Design) in the campus of Mahatma Gandhi Govt. School, Begas, Jaipur.

Tree plantation drive was conducted by Ar. Sidharth Soni, MUJ alongwith Students's of first yr. Architecture and Students from the Mahatma Gandhi Govt. School, Begas.

We highly appreciate efforts of Manipal University Jaipur for conducting TREE PLANTATION DRIVE in the campus of Mahatma Gandhi Govt. School, Begas.


Principal. 09/12/2022
Mahatma Gandhi Government School
(English Medium)
Begas

Mahatma Gandhi Govt. School, Begas

Date

Link of the report:

<https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/eventlist/Tree%20Plantation-%20Begas.pdf>





**MANIPAL UNIVERSITY
JAIPUR**
(University under Section 2(f) of the UGC Act)

FACULTY OF DESIGN

SCHOOL OF ARCHITECTURE AND DESIGN

**“Tree Plantation Drive” at Govt. School, Dehmikalan
ON 09 Dec 2022**

Date of Event 09 Dec 2022



Content of Report

1. Introduction of the Event
2. Objective of the Event
3. Beneficiaries of the Event
4. Details of the participants
5. Photographs
6. Brochure or creative of the event
7. Attendance of the Event



1. Introduction of the Event

As part of Society Connect Initiative, Directorate of Student Welfare, School of Architecture & Design and NSS organized a TREE PLANTATION DRIVE at Govt. School Dehmikalan. The Directorate of Student Welfare and students of School of Architecture & Design played an important role in this campaign. The plantation was done under the patronage of Ar. Sidharth Soni, Assistant Professor from School of Architecture and Design. The event was attended by students of MUJ and students from School.

2. Objective of the Event

- To conduct plantation drive in local schools for environmental conservation.
- To involve students of MUJ and students from local school to develop a sense of belongingness.

3. Beneficiaries of the Event

Students, and staff members of Govt. School, Dehmikalan

4. Details of the Participants

1	Asst. Prof.	SIDHARTH SONI
2	220501001	ANANYA TANDON
3	220501002	SAJAL PANWAR
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19 220501022	ARGHYA B S BHAGWAT
20 220501023	VANSHIKA SHARMA

5. Photographs of the event or screenshots of the event with captions



Students of MUJ planting tree saplings with faculty members from MUJ at Govt. School Dehmikalan on 9th Dec 2022

6. Brochure or creative of the event



7. Attendance of the Event

1	Asst. Prof.	SIDHARTH SONI
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Govt. High Secondary School, Dehmikalan

Letter of Appreciation

On 9th December 2023, Manipal University Jaipur organized a TREE PLANTATION DRIVE in association with NSS (National Service Scheme), DSW (Directorate of Student Welfare, MUJ) and SA&D (School of Architecture & Design) in the campus of Govt. School Dehmikalan, Jaipur.

Tree plantation drive was conducted by Ar. Sidharth Soni, MUJ along with Students' of first yr. Architecture and Students from the Govt. School Dehmikalan.

We highly appreciate efforts of Manipal University Jaipur for conducting TREE PLANTATION DRIVE in the campus of Govt. School Dehmikalan, Jaipur.



PRINCIPAL
Govt. School Dehmikalan
M.G.S. (Eng. Med.)
DAHMI KALAN, JAIPUR

Date: 09 Dec 2022

Link of the Report:

[https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/eventlist/Tre
e%20 Plantation-%20DehmiKalan.pdf](https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/eventlist/Tre%20Plantation-%20DehmiKalan.pdf)





**MANIPAL UNIVERSITY
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FACULTY OF DESIGN

SCHOOL OF ARCHITECTURE AND DESIGN

“Tree Plantation Drive” at Govt. School, Sanjharia

ON 09 Dec 2022

Date of Event 09 Dec 2022



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1. Introduction of the Event
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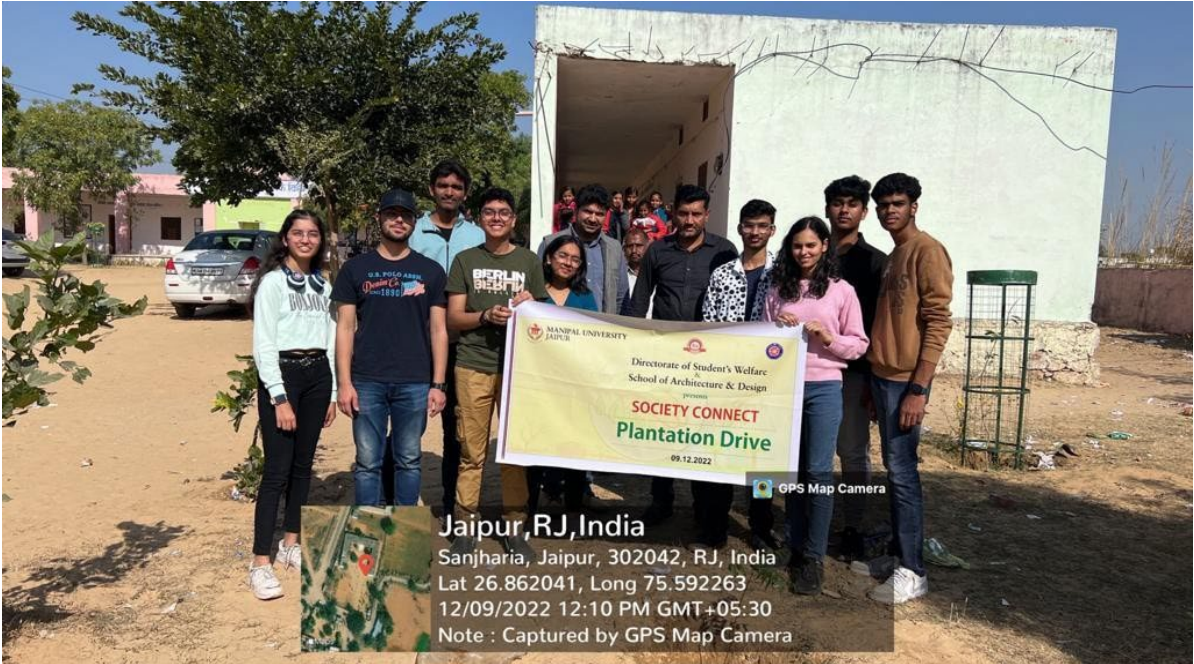
3. Beneficiaries of the Event

Students, and staff members of Govt. School, Sanjharia

4. Details of the Participants

1	Asst. Prof.	SIDHARTH SONI
2	220501001	ANANYA TANDON
3	220501002	SAJAL PANWAR
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Students of MUJ planting tree saplings with faculty members from MUJ at Govt. School Sanjharia on 9th Dec 2022.

6. Brochure or creative of the event





7. Attendance of the Event

1	Asst. Prof.	SIDHARTH SONI
2	220501001	ANANYA TANDON
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Govt. High Secondary School, Sanjharia

Letter of Appreciation

On 9th December 2023, Manipal University Jaipur organized a TREE PLANTATION DRIVE in association with NSS (National Service Scheme), DSW (Directorate of Student Welfare, MUJ) and SA&D (School of Architecture & Design) in the campus of Govt. School Sanjharia, Jaipur.

Tree plantation drive was conducted by Ar. Sidharth Soni, MUJ alongwith Students's of first yr. Architecture and Students from the Govt. School, Sanjharia.

We highly appreciate efforts of Manipal University Jaipur for conducting TREE PLANTATION DRIVE in the campus of Govt. School Sanjharia, Jaipur.


प्रधानाचार्य
रा.उ. मा. वि. सौंझरिया
संभाकर, जयपुर

Govt. School, Sanjharia

Date 09 Dec 2022

Link of the Report:

[https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/eventlist/Tree%20 Plantation-%20Sanjharia.pdf](https://jaipur.manipal.edu/content/dam/manipal/muj/fod/Document/eventlist/Tree%20Plantation-%20Sanjharia.pdf)



**FACULTY OF MANAGEMENT AND
COMMERCE SCHOOL OF BUSINESS
AND COMMERCE BUSINESS
ADMINISTRATION**

Plantation Drive

09/09/2022

1. Introduction of the Event

School of Business and Commerce organized a plantation drive in association with Directorate of Student welfare and NCC and NSS on 9th September 2022.

2. Objective of the Event

School of Business and Commerce in association with Directorate of Student Welfare, NCC and NSS organised a plantation drive on 9/09/22. The event was organised to create awareness about the ecological balance and to highlight the importance of plantation.

3. Beneficiaries of the Event

- Students
- Faculties
- General Public

4. Details of the Guests

During the event, Group captain Neeraj Amba, 1Raj Air SQN NCC Jaipur was the chief guest. Faculties of school of business and commerce were also present with the students. NCC officer Mr. Sanjeev Sharma was the coordinator from NCC and NSS.

5. Brief Description of the event

The event was conducted on 9th September 2022. During the event students of School of Business and commerce along with NCC and NSS volunteers planted trees in the NCC Jaipur Campus. The chief guest of the event was Group captain Neeraj Amba, 1Raj Air SQN NCC Jaipur. The plantation drive started with a welcome speech by the chief guest in which he encouraged the students to participate in community services and social welfare. Then students and teachers planted trees across the campus. The drive emphasised on creating more and more green spots in the city and contribute towards the environment protection.

6. Photographs of the event



Figure 1MUJ students walk for Plantation Drive



Figure 2 Planting the trees



Figure 3 Understanding the importance of nature

7. Attendance of the Event Total attendee- 83

S.NO	NAME	CLASS
1	Devesh Kumpawat	BBA III-D
2	Jaytiraj Singh	BBA III-D
3	Pranjal Sethi	BBA III-D
4	Harsh Mittal	BBA III-D
5	Dev Gupta	BBA III-D
6	Pulkit Arora	BBA III-D
7	Rahul Choudhary	BBA III-D
8	Naman Gupta	BBA III-D
9	Divyansh Bubana	BBA III-A
10	Mansi Bagaria	BBA III-B
11	Mishu Mathur	BBA III-B
12	Akshita Manuel	BBA III-B
13	Jasmine Tansukhani	BBA III-B
14	Bhavya Khandelwal	BBA III-B
15	Charchita Tanwar	BBA III-E
16	Manav Sankhla	BBA III-E
17	Hitesh Makhijani	BBA III-E
18	Nihal Singh	BBA III-E
19	Pranjal Jain	BBA III-D
20	Jayansh Sharma	BBA III-C
21	Sanskriti Sharma	B.com Honours III-A
22	Riya Lohia	B.com Honours III-A
23	Simran Kaur	B.com Honours III-A
24	Dhruvi Choudhary	BBA III-D
25	Pragya Jain	B.com Honours III-B
26	Harsh Kumar Singh	B.com Honours III-B
27	Palak Agarwal	B.com Honours III-B
28	Varsha Agarwal	B.com Honours III-B
29	Divyansh	B.com Honours III-A
30	Ashish	B.com Honours III-A
31	Deepak	B.com Honours III-A
32	Ambudhi	B.com Honours III-A
33	Tanisha	B.com Honours III-A
34	Sarjan Mahajan	BBA III-A
35	Harshit Hirawat	BBA III-A
36	Divyanshu Patodia	BBA III-A
37	Sanjay Choudhary	BBA III-A
38	Abhay Pratap Singh	B.com Honours V
39	Saksham Jain	BBA V-C
40	Urvashi T Purswany	BBA V-C
41	Tejesvi Purohit	BBA V-C
42	Lakshay Mahipal	BBA V-C
43	Devansh Goyal	BBA V-C
44	Prakhar Modi	BBA V-C
45	Tarun Agarwal	BBA III-D



S.NO	NAME	CLASS
46	Yajat tak	BBA III-C
47	Aditijain	BBA III-C
48	Pakhi Agrawal	BBA III-C
49	Tanishq halidiya	BBA III-C
50	Shyam sundar	BBA III-C
51	Devansh khurana	BBA III-C
52	Shreyansh Maheswari	BBA III-C
53	Ramay Mehta	BBA III-C
54	Mohit Bhiwaniwala	BBA III-D
55	Geetika Sharma	BBA III-D
56	Yash Agarwal	BBA III-D
57	Aditi Jain	BBA III-D
58	Vishal Agarwal	BBA III-D
59	Ishaan gill	BBA III-D
60	Akshat choudhary	BBA III-D
61	Ishita Rajpal	BBA III-D

B. Patel

Head
Department of Business Administration
Manipal University Jaipur



MANIPAL UNIVERSITY
JAIPUR

MUJ/DSW/SC/1-7 Sept 2022



MANIPAL UNIVERSITY
JAIPUR

DIRECTORATE OF STUDENT'S WELFARE

(SOCIETY CONNECT)

Rotaract Club MUJ

Presents

Nutrition Week 2022

Date of Event : 1st - 7th September 2022

Time :12pm onwards

Venue : Instagram



INDEX

<u>S.No</u>	<u>Activity Heads</u>	<u>Page No.</u>
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3.	Beneficiaries of the Event	3
4.	Brief Description of the Event	3
5.	Brochure or Creative of the Event(as per MUJ Brand Guidelines	4
6.	Schedule of the Event	5
7.	Link of MUJ website	5
8.	Attendance	5-6



1. Introduction of the Event

The Rotaract club of MUJ brings you an online remote event on this Nutrition Week to bring awareness for health and adopt healthy practices when it comes to nutrition. This 7 day event will focus on user interaction to test their knowledge about the healthy practices one should adopt, through instagram putting up interactive polling stories and on the 7th day having an instagram live interaction to end the week on a high.

2. Objectives of the Event

- Inspirational Talk.
- To understand nutrition.
- To bring awareness among young minds to adopt healthy practices..

3. Beneficiaries of the Event

Rotaract Club MUJ instagram followers.

4. Details of the Guest

Rotary Club Jaipur Bapu Nagar

Rotary started with the vision of one man — Paul Harris. The Chicago attorney formed the Rotary Club of Chicago on 23 February 1905, so professionals with diverse backgrounds could exchange ideas and form meaningful, lifelong friendships.

Over time, Rotary's reach and vision gradually extended to humanitarian service. Members have a long track record of addressing challenges in their communities and around the world.



5. Brief Description of the Event

Nutrition Week 2022 - Rotaract Club, MUJ organized an event wherein interactive Instagram stories were posted for the students to engage about nutrition. The students had varied views regarding the nutrition of different meals from iconic movies which showed how much spreading awareness about this was important. This event helped the students to understand various nutrition facts and where they were lacking the nutritional value.

On the 7th day there was an Instagram live that was organized wherein we interacted with the students regarding the same.

6. Brochure or creative of the event



6. Schedule of the Event

The event was held from 1st to 7th September 2022 on Instagram.



8. Attendance

S. No.	Name of Institution	Reg. No	Full name	Year	Branch
1	Manipal University Jaipur	200901164	Pratham Kapoor	3rd	BBA
2	Manipal University Jaipur	209403025	Akshvin K Singhal	3rd	B.Tech Mechatronics
3	Manipal University Jaipur	209303107	Ansh Chawla	3rd	CCE
4	Manipal University Jaipur	199303074	Vaibhav Vats	4th	CCE
5	Manipal University Jaipur	201103019	Vani Ghai	3rd	BA Hons Psychology
6	Manipal University Jaipur	201105005	Yasha Taneja	3rd	BA Libral Arts
7	Manipal University Jaipur	201002005	Abhinav Wadhwa	3rd	Bsc.Biotechnology
8	Manipal University Jaipur	201007034	Garima Mahaur	3rd	Bsc. Psychology
9	Manipal University Jaipur	200901113	Aditya Mathur	3rd	BBA
10	Manipal University Jaipur	201103042	Navneet Bhukmariya	3rd	BA Hons Psychology
11	Manipal University Jaipur	209301040	Chandraveer Mathur	3rd	CSE
12	Manipal University Jaipur	201105015	Deepti Meena	3rd	BA Libral Arts
13	Manipal University Jaipur	209403017	Lohit Shandiliya	3rd	B. Tech Mechatronics
14	Manipal University Jaipur	209303345	Sejal Shrisale	3rd	CCE
15	Manipal University Jaipur	209303088	Atharva Chaudhari	3rd	CCE
16	Manipal University Jaipur	209302183	Siddharth Dhaka	3rd	B. Tech IT



MANIPAL UNIVERSITY JAIPUR

17	Manipal University Jaipur	209302354	Raghav Ruia	3rd	B. Tech Mechatronics
18	Manipal University Jaipur	209301186	Aryan Bansal	3rd	CSE
19	Manipal University Jaipur	209301496	Pranav Shrivastava	3rd	CSE
20	Manipal University Jaipur	209302323	Priyam Agarwal	3rd	B. Tech IT
21	Manipal University Jaipur	209402037	Apar Gupta	3rd	Mechanical
22	Manipal University Jaipur	209301160	Vaibhav Shoree	3rd	CSE
23	Manipal University Jaipur	201007007	Ayushi Gupta	3rd	Bsc. Hons. Psychology
24	Manipal University Jaipur	201015039	Parth Sharma	3rd	BCA
25	Manipal University Jaipur	209309042	Vikramaditya Hiran	3rd	DSE
26	Manipal University Jaipur	209303087	Akash Shedage	3rd	CCE
27	Manipal University Jaipur	209301086	Urvi Dhasmana	3rd	CSE
28	Manipal University Jaipur	201003007	Garima Ghaley	3rd	Bsc. Hons. Microbiology
29	Manipal University Jaipur	209303333	Nivedita Ramaesh	3rd	CCE
30	Manipal University Jaipur	201101037	Aishwarya Seth	3rd	BA-Economics
31	Manipal University Jaipur	219302360	Disha Agarwal	2nd	IT
32	Manipal University Jaipur	219302421	Bhavin Sehrawat	2nd	B.Tech IT
33	Manipal University Jaipur	219301155	Nishita Gogia	2nd	Btech CSE (Core)
34	Manipal University Jaipur	219311125	Yash verma	2nd	Cse iot
35	Manipal University Jaipur	210901018	Pratham choudhary	2nd	BBA
36	Manipal University Jaipur	219311161	Anisha Lamba	2nd	BTech in CSE



MANIPAL UNIVERSITY JAIPUR

37	Manipal University Jaipur	229403013	Gunn Verma	1st	Mechatronics
38	Manipal University Jaipur	229302083	Vedic Varma	1st	CSE (CORE)
39	Manipal University Jaipur	229303191	Krishang Shukla	1st	BTech CCE
40	Manipal University Jaipur	229302371	Rishika Bhagawati	1st	Btech IT
41	Manipal University Jaipur	229309218	Kartikey Sharma	1st	Btech data science
42	Manipal University Jaipur	221305021	Nehal Dashottar	1st	BBA LLB
43	Manipal University Jaipur	220113244	Daksh sharma	1st	BBA LLB
44	Manipal University Jaipur	229309035	Krishang Goel	1st	IT
45	Manipal University Jaipur	229311254	Gargi Arora	1st	CSE (IoT and IS)
46	Manipal University Jaipur	229303405	anav lamba	1st	CCE
47	Manipal University Jaipur	200901298	Rajeev Sharma	3rd	BBA
48	Manipal University Jaipur	209303239	Abhinav Jindal	3rd	IT
49	Manipal University Jaipur	209301053	Nadella Rutvik Ramana	3rd	CSE
50	Manipal University Jaipur	211007071	Anuja pol	2nd	Bsc psychology honors
51	Manipal University Jaipur	211007003	Lakshita	2nd	Bsc psychology honors
52	Manipal University Jaipur	219303064	Shobhit Bansal	2nd	CCE
53	Manipal University Jaipur	210903065	Prerana Singh	2nd	Bcom Accounting
54	Manipal University Jaipur	219301331	Ayush Goyal	2nd	CSE
55	Manipal University Jaipur	219310146	Yoshe vijay	2nd	BTech CSE
56	Manipal University Jaipur	210901317	Pranav Agarwal	2nd	BBA



MANIPAL UNIVERSITY JAIPUR

57	Manipal University Jaipur	219309129	Nayonika Sharma	2nd	Btech Data Science
58	Manipal University Jaipur	219311064	Khushboo Tewari	2nd	CSE
59	Manipal University Jaipur	210901184	Nihal	2nd	BBA
60	Manipal University Jaipur	219303126	Divyanshee Saxena	2nd	Btech CCE
61	Manipal University Jaipur	219301388	Madhur Dhingra	2nd	CSE
62	Manipal University Jaipur	219302301	Vanshika Singh Andotra	2nd	IT
63	Manipal University Jaipur	211103012	Jessica Agarwal	2nd	BA -psychology
64	Manipal University Jaipur	219310180	harshit shah	2nd	CSE
65	Manipal University Jaipur	211007011	Kashish parmar	2nd	Bsc psychology
66	Manipal University Jaipur	219403030	rupansh goyal	2nd	mechatronics
67	Manipal University Jaipur	219303120	Pravartika mishra	2nd	Btech IT
68	Manipal University Jaipur	219303066	Sivam Pratik	2nd	IT
69	Manipal University Jaipur	219301133	Soham Dixit	2nd	Btech CSE
70	Manipal University Jaipur	219301208	Divyansh Jain	2nd	Cse core
71	Manipal University Jaipur	219107001	Mohd kaif	2nd	Civil
72	Manipal University Jaipur	211201059	Madhav Methi	2nd	BAJ&MC
73	Manipal University Jaipur	219301390	Tanay Daga	2nd	Btech CSE
74	Manipal University Jaipur	219310182	Garvit Narula	2nd	BTECH CSE
75	Manipal University Jaipur	211007024	Arundhati de	2nd	bsc psychology
76	Manipal University Jaipur	210901118	Manan Vyas	2nd	BBA



MANIPAL UNIVERSITY JAIPUR

77	Manipal University Jaipur	219301009	Aryav Goyal	2nd	Btec Cse
78	Manipal University Jaipur	210901140	Bhoomi Lodha	2nd	BBA
79	Manipal University Jaipur	219301137	Aditya Pandey	2nd	CSE
80	Manipal University Jaipur	211007008	Trishita Banerjee	2nd	BSc Psychology
81	Manipal University Jaipur	210901341	Kanika Mahajan	2nd	BBA
82	Manipal University Jaipur	211103028	Avni Singh	2nd	BA-Psychology
83	Manipal University Jaipur	219301268	Datla Sai Prabhath Varma	2nd	CSE
84	Manipal University Jaipur	211007036	Manoj kumawat	2nd	B.sc Psychology
85	Manipal University Jaipur	210903075	Siddhant Garg	2nd	B. Com
86	Manipal University Jaipur	219301134	Astitva Goel	2nd	CSE
87	Manipal University Jaipur	210901112	Tejashwini Joshi	2nd	BBA
88	Manipal University Jaipur	219310063	N.Nikhil	2nd	CSE
89	Manipal University Jaipur	219302056	Harsh Pratap Singh	2nd	IT
90	Manipal University Jaipur	219301231	Devanshu Kejriwal	2nd	CSE
91	Manipal University Jaipur	219302116	sarthak garg	2nd	B.tech IT
92	Manipal University Jaipur	219301008	Isha goel	2nd	Btech CSE
93	Manipal University Jaipur	219301207	Rishabh bassi	2nd	CSE
94	Manipal University Jaipur	219310002	Purusharth Agarwal	2nd	Btech cse
95	Manipal University Jaipur	219309114	Vitika Vora	2nd	Data Science
96	Manipal University Jaipur	211103019	Aishani Dutta	2nd	Ba psychology



MANIPAL UNIVERSITY JAIPUR

97	Manipal University Jaipur	219301078	Saurav Yadav	2nd	CSE
98	Manipal University Jaipur	211007043	Varnima Singh	2nd	Bsc. Psychology
99	Manipal University Jaipur	219309139	Radhika sharma	2nd	CSE
100	Manipal University Jaipur	219302203	Shreyans Jain	2nd	IT
101	Manipal University Jaipur	219311264	Manu Kabra	2nd	BTech , CSE
102	Manipal University Jaipur	219309057	Varun Mandloi	2nd	IT
103	Manipal University Jaipur	219301660	Shashwat Durugkar	2nd	CSE
104	Manipal University Jaipur	219310123	Chirag chetwani	2nd	CSE
105	Manipal University Jaipur	211301067	Paavni chadha	2nd	Ba.llb
106	Manipal University Jaipur	219301238	Pulkit Kohli	2nd	CSE
107	Manipal University Jaipur	219311289	Khushi Shukla	2nd	CSE IOT
108	Manipal University Jaipur	219302080	Nikshith Martha	2nd	IT
109	Manipal University Jaipur	219302198	Gautam Vhavle	2nd	IT
110	Manipal University Jaipur	219301235	Pratham Hariani	2nd	CSE
111	Manipal University Jaipur	219301588	Dhruv Kumar Pandey	2nd	CSE
112	Manipal University Jaipur	219302408	Shivansh Tyagi	2nd	IT
113	Manipal University Jaipur	219311321	Vaibhav Yadav	2nd	CCE
114	Manipal University Jaipur	219403013	Chirayu garg	2nd	Mechatronics
115	Manipal University Jaipur	210901028	Apoorva	2nd	Bba
116	Manipal University Jaipur	219302009	Ishaan Gulrajani	2nd	IT



MANIPAL UNIVERSITY JAIPUR


117	Manipal University Jaipur	210901167	Archie Agrawal	2nd	BBA
118	Manipal University Jaipur	219302235	Prakhar Goel	2nd	IT
119	Manipal University Jaipur	211103001	Nikeeta Chaudhary	2nd	BA Psychology
120	Manipal University Jaipur	210901025	Parv Kumar Singh	2nd	BBA
121	Manipal University Jaipur	219302476	Manan Tola	2nd	BTech -IT
122	Manipal University Jaipur	211015087	Pratyaksh Bhandari	2nd	BCA
123	Manipal University Jaipur	219310330	Tanu Rathee	2nd	CSE AI-ML
124	Manipal University Jaipur	219311006	Mayank Shekhar Pal	2nd	CSE(Iot and IS)
125	Manipal University Jaipur	219301270	Paramesh Gurbaxani	2nd	CSE Core
126	Manipal University Jaipur	219302117	Shubhi Talati	2nd	Cse(aiml)
127	Manipal University Jaipur	229303369	Gourish G Pillai	1st	CCE
128	Manipal University Jaipur	229309232	Anshul Nag	1st	DSE
129	Manipal University Jaipur	221002055	Ojas bathla	1st	Bsc biotechnology
130	Manipal University Jaipur	229301673	Arnav Praneet	1st	B. Tech CSE Core
131	Manipal University Jaipur	224901003	Aseem Gupta	1st	Automobile
132	Manipal University Jaipur	229403011	Vibhor Agarwal	1st	Btech Mechatronics
133	Manipal University Jaipur	229202021	Ankita Singh	1st	IT
134	Manipal University Jaipur	229309063	Rishabh Karnwal	1st	Data science
135	Manipal University Jaipur	229303252	Tushar Singhal	1st	CCE
136	Manipal University Jaipur	229301360	Dev Dhiren Faldu	1st	CSE



137	Manipal University Jaipur	229301635	Nishant Thottarath	1st	BTech CSE
138	Manipal University Jaipur	229301386	Yug Sahni	1st	Btech CSE
139	Manipal University Jaipur	220901414	Ayush Jain	1st	BBA
140	Manipal University Jaipur	229302583	Shreyansh Agarwal	1st	B.TECH
141	Manipal University Jaipur	229311250	Abhed Agarwal	1st	CSE
142	Manipal University Jaipur	229102003	Ananya singh	1st	Civil engineering

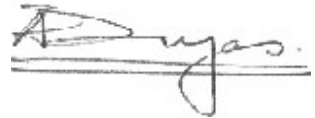
8. Post event link

<https://jaipur.manipal.edu/muj/life-at-muj/Student-CLUBS.html>

 Rotaract Club President	 Faculty Head Rotaract Club
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(Hemant Kumar)
Assistant Director, Society Connect
Directorate of Student's Welfare



(Prof. AD Vyas)
Director, Directorate of Student's Welfare

MUJ/Q&C/FoMC/SHTM/2022/Event-Industry Visit -The Leela, Goa



**MANIPAL UNIVERSITY
JAIPUR**

FACULTY OF MANAGEMENT & COMMERCE

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

Department of Hotel Management

Organized a

INDUSTRY VISIT

The Leela Goa

02/05/2022

(14:00 – 17:00)



Content of Report

1. Introduction of the Event
2. Objective of the Event
3. Brief Description of the event
4. Photographs
5. Brochure or creative of the event
6. Schedule of the Event
7. Attendance of the Event
8. Feedback of the Event
9. Correspondence Letter and Certificates

1. Introduction

School of Hospitality & Tourism Management organized an industry visit to The Leela Goa on 03rd 2022.

2. Objective of the Event

- To Helps the students to understand the functioning of the industry
- To Provides an insight into the real working environment
- To provide opportunity to interact with the experts
- To Helps to enhance their interpersonal skills
- To Developed Confidence
- To Helps to understand the dos and don'ts of the industrial practice
- To give hands on training of manufacturing of single malt whisky.

3. Brief Description of the event

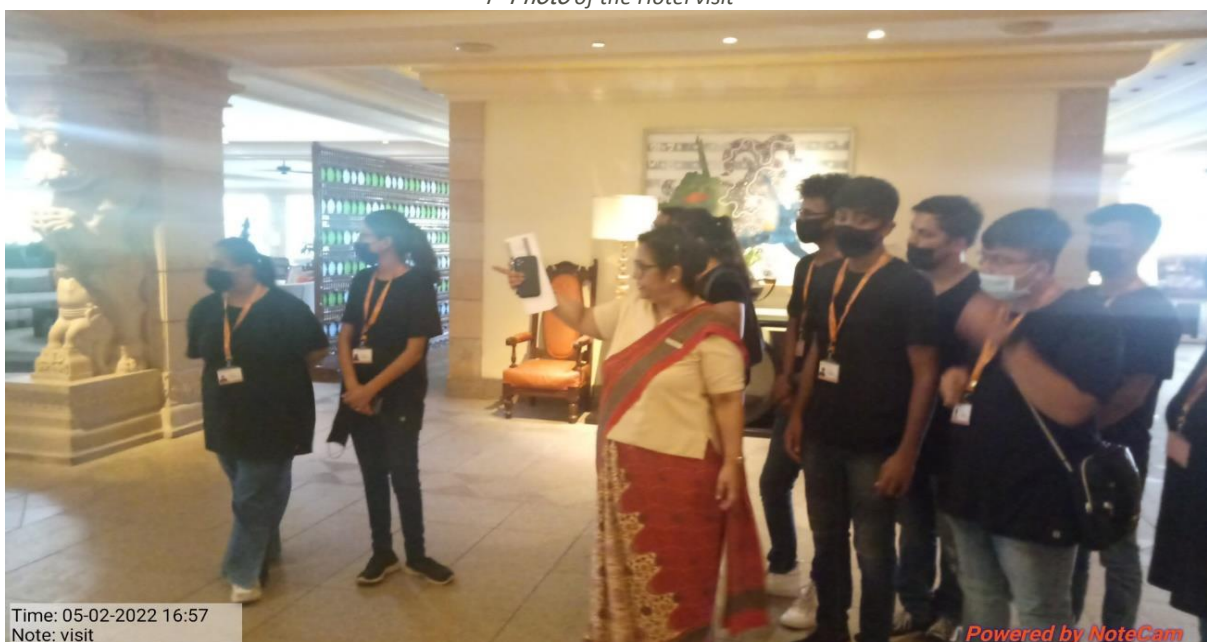
The Leela Goa is a unique property sprawled across 75 acres of lush landscapes and beautiful lagoons with a winding river on one side and the azure blue sea on the other. The resort is as enchanting as it is unique. If you are looking for a luxury in a beachside setting, then The Leela

Goa is perfect choice for hotel visit so School of Hospitality & Tourism Management organized a Hotel visit to The Leela Goa on 2nd May 2022. The industry tour was organized for students to experience and learn the how the various department of the hotel works the students visited all the hotel outlet. Apart from the visiting the hotel the Head HR given the presentation about the Leela goa and during the presentation the students enquired about the internship & Job

4. Photographs of the event



1 Photo of the Hotel visit



2 Photo of Hotel visit



3 Photo of the guest lecture session of Ms Sheetal Bale Deputy Head HR



4 Group photo at The Leela Goa

5. Brochure or creative of the event





6. Schedule of the event

Date	Time	Duration	Venue
02nd May, 2022	2:00 PM onwards	03 hours	the Leela, Goa
Industry Expert	Ms Sheetal Bale, Deputy HR Manager, The Leela Goa		

7. Attendance of the Event

Total attendee – (20 +02 faculties) Faculty: Dr Shweta Upamanyu & Dr Mukesh Shekhar

List of Students

S.N	Registration No.	Student Name	Program	Gender
1	200801001	NAMAN RAI	BHM	Male
2	200801004	ANKIT KUMAR SINGH	BHM	Male
3	200801005	SHOBHIT YADAV	BHM	Male
4	200801014	PANKAJ HOTWANI	BHM	Male
5	200801017	LAKSHYA WADHWA	BHM	Male
6	200801019	KARTIK AGARWAL	BHM	Male
7	200801021	JATIN PODDAR	BHM	Male
8	200801025	RISHABH GOHARI	BHM	Male
9	200801029	MANAN SHARMA	BHM	Male
10	200801030	HEMANT SINGH BHATI	BHM	Male
11	200803004	APOORV GUPTA	BBA (H&T)	Male
12	200803008	YATHARTH JAIN	BBA (H&T)	Male
13	210901002	DIVYAM ARAN	BBA (H&T)	Male
14	200801011	BHAVIKA CHANGULANI	BHM	Female
15	200801012	NIONICA SUNIL KURUP	BHM	Female
16	200801013	ANUSHKA GUPTA	BHM	Female
17	200801020	KOPAL JAIN	BHM	Female
18	200801026	LABONI SRINIVAS	BHM	Female
19	200803005	SHRUTI BHARTIA	BBA (H&T)	Female
20	200901135	PARIKSHEETA PURI	BBA (H&T)	Female

AJ Dutt
(HOD, SHTM)

8. Feedback of the Event

The session was interesting and will benefit the student's learnings how the hotel is operational during the busy days the tour of the hotel was very good and the duty manager of the hotel provides the all the information during the visit.



9. Letter of Correspondence and Certificates

Dr. Amit Datta (MU - Jaipur)

From: Sheetal Bale <sheetal.bale@theleela.com>
Sent: 25 April 2022 16:11
To: Dr. Amit Datta (MU - Jaipur)
Subject: RE: Hotel Visit on 2nd May 2022 (post lunch)

Dear Mr. Datta,

As discussed, Hotel visit for 20 students is confirmed on 2nd May 2022.

Thank You

Regards

Sheetal Bale
Deputy HR Manager
The Leela Goa, Mobor, Cavellossim, Goa - 403731, India
Tel: 91 832 662 1234
Fax: 91 832 287 1352
Email: sheetal.bale@theleela.com, www.theleela.com

[For a virtual tour, click here](#)

The Leela Reservations Worldwide Toll Free:
India: 1 800 1031 444 | USA: 8556 703 444 | UK: 08000 261 111
Hong Kong: 800 906 444 | Singapore: 1800 223 4444 | Other: +91 124 4425 444
Facsimile: +91 124 4232 555 | Email: reservations@theleela.com

Stay connected:    

From: Dr. Amit Datta (MU - Jaipur) <amit.datta@jipur.manipal.edu>
Sent: 25 April 2022 14:11
To: Sheetal Bale <sheetal.bale@theleela.com>
Subject: FW: Hotel Visit on 2nd May 2022 (post lunch)

(External Email)

Dear Madam,
please send me the confirmation, so that we can prepare the Itinerary.
Regards
Amit Datta

From: Dr. Amit Datta (MU - Jaipur)
Sent: 14 April 2022 09:49
To: Sheetal Bale <sheetal.bale@theleela.com>
Cc: Shweta Upamanyu (MU - Jaipur) <shweta.upamanyu@jipur.manipal.edu>
Subject: Hotel Visit on 2nd May 2022 (post lunch)

Greetings!
Dear Madam,

An educational trip to Goa is organized for the 20 BHM students of Manipal University Jaipur, next month.
As per the Itinerary on 2nd May 2022, (2-4 pm) a hotel visit is been scheduled.

WORLD TOURISM DAY- 27th September

Since 1980, the **United Nations World Tourism Organisation** has celebrated **World Tourism Day** as international observance on September 27. Every year the theme of this day changes and this year the theme was '*Tourism and Jobs: A better place for all*', host country being India.



This year, **School of Hotel Management, MUJ and Epicurean club** organised an event for awareness towards World Tourism Day among students and faculties of Manipal University Jaipur at 1AB lobby which included poster presentation and fun activities. A beautiful Rangoli was also made by the students depicting world tourism day focusing India.



2nd year students studying regional cuisine this year did poster presentation on the same which included cuisines of **Kerala, Rajasthan, Kashmir, Punjab, Hyderabad, Maharashtra** and **Bengal**. **Pani puri competition, soup shots competition** etc were some of the fun activities. All the dignitaries of the university also participated in the event.



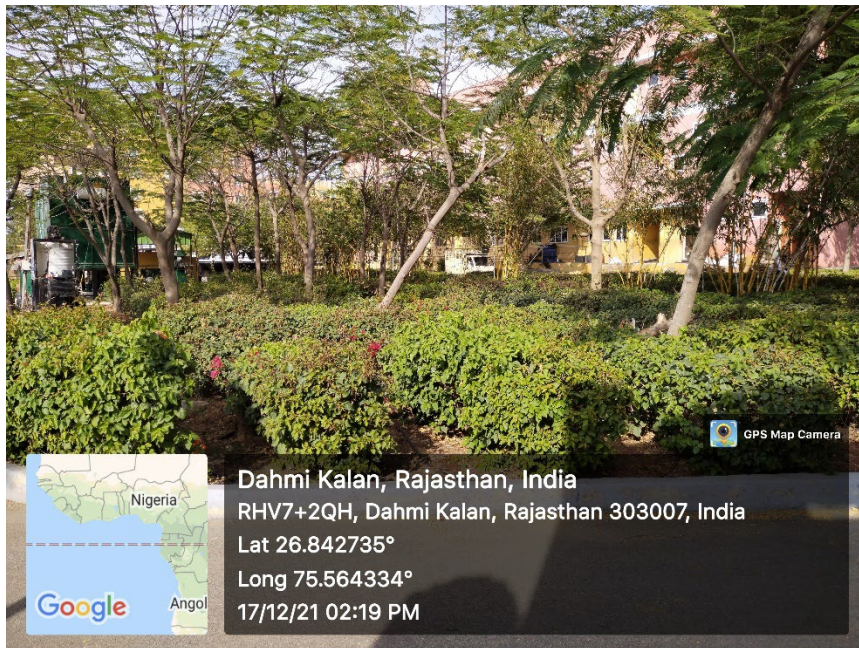
This event was a great exposure to the students as the whole event was organised and lead by the students under the supervision of the SHM faculty. Students not only realised their leadership qualities but also gained confidence on public speaking through poster presentation.



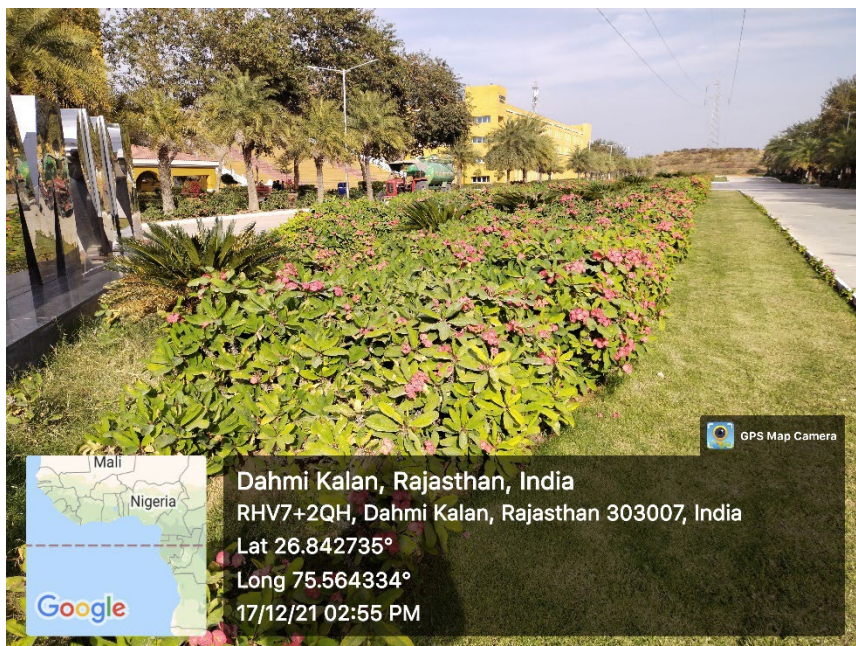
Manipal University Jaipur Initiatives for Conservation and Sustainable use, conservation and restoration of Land

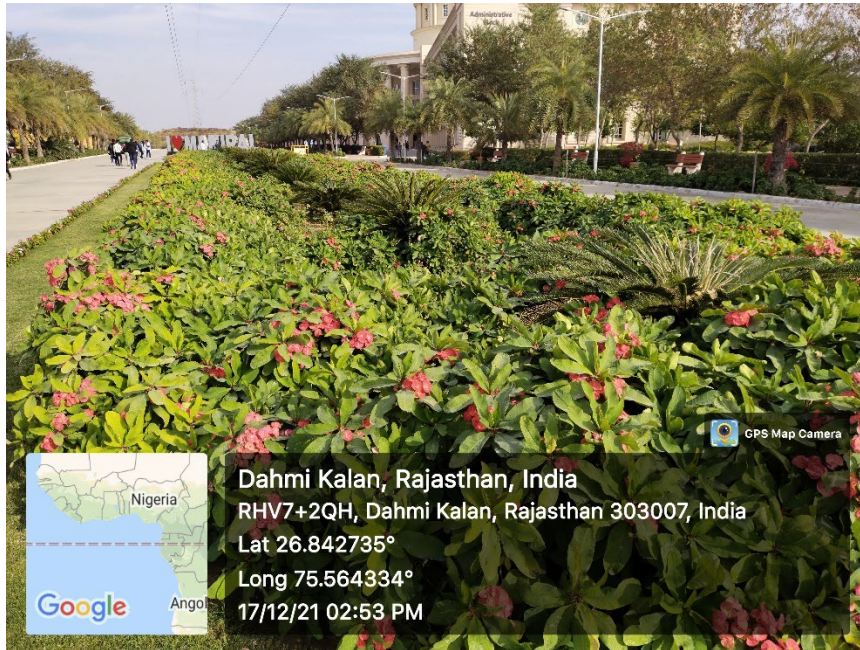
Manipal University Jaipur fosters awareness and actively participates in efforts to conserve and sustainably utilize land, including forests and wild areas. Recognizing the urgency of addressing environmental challenges, Manipal University Jaipur stepped up efforts to organize events and initiatives aimed at promoting conservation and responsible land use. Manipal University Jaipur supports and organizes events that contribute to the preservation of our natural resources.

One of the fundamental ways in which Manipal University Jaipur contributes to conservation and sustainable land utilization is through education and research. Manipal University Jaipur provides students with the knowledge and tools to understand the complex ecological systems that govern our land. Manipal University Jaipur hosts conferences and seminars focused on conservation and sustainable land utilization. These events bring together experts, scholars, and activists from various fields to discuss pressing issues, share knowledge, and propose solutions. These gatherings serve as platforms for networking and collaboration among individuals and organizations committed to environmental conservation. Students, often at the forefront of environmental activism, are encouraged and supported by the university to launch its own conservation initiatives. These initiatives range from reforestation projects to wildlife conservation efforts. Manipal University Jaipur offers resources, mentorship, and funding opportunities to empower students to make a meaningful impact on land conservation. Manipal University Jaipur frequently engages with local communities to raise awareness about the importance of land conservation. They organize outreach programs, workshops, and educational events that involve community members in conservation efforts. Collaboration is key to tackling complex environmental challenges. Manipal University Jaipur often establishes partnerships with government agencies, non-profit organizations, and industry leaders to leverage resources and expertise. These collaborations result in more comprehensive and effective conservation efforts. To lead by example, Manipal University Jaipur adopts sustainable practices on the own campuses. This includes rewilding portions of the campus, implementing energy-efficient technologies, and promoting sustainable land management practices. These initiatives demonstrate the institution's commitment to the cause and inspire students and staff to adopt environmentally friendly habits.

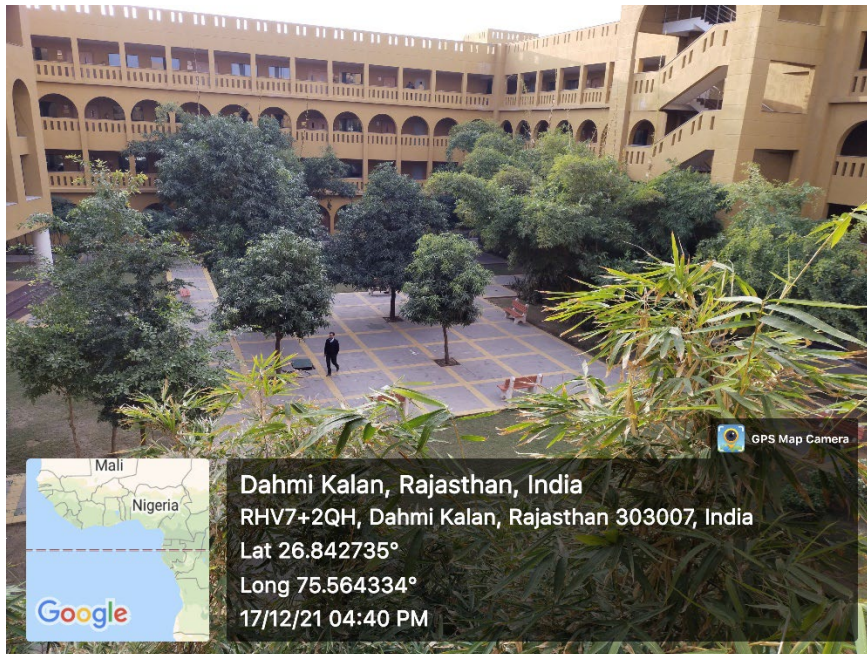


17,500 + plants and trees across the campus to maintain sustainable use of land and construction





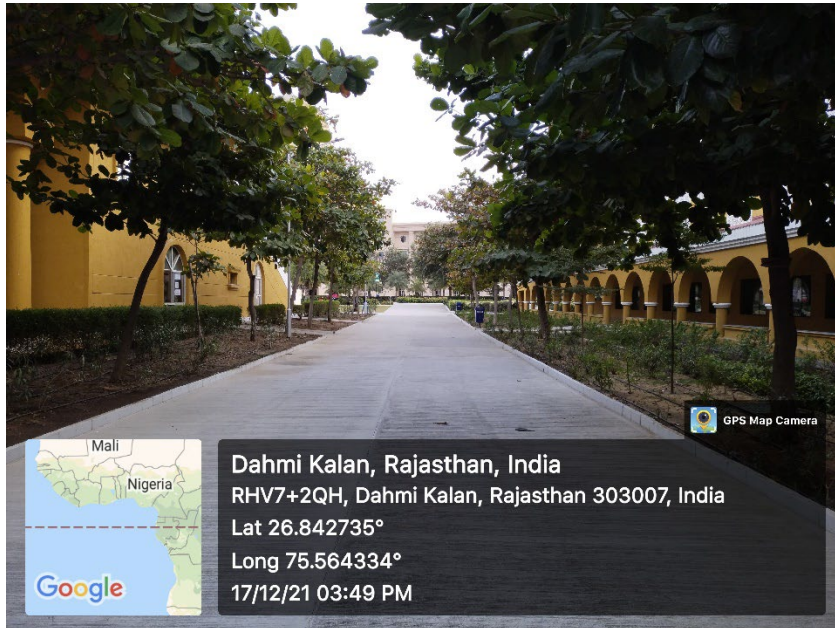
All weather plants in campus by looking at weather condition of MUJ





**MANIPAL UNIVERSITY
JAIPUR**

(University under Section 2(f) of the UGC Act)



EMERGENCE OF MUJ - 2011



Cultural Evening



Administrative Block



Brig. (Dr.) Surjit Singh Pabla
Founder Vice Cancellor



Brig. (Dr) P S Siwach
with MSS Team



Academic Block



Faculty: 2011 -12



Awareness against drug
addiction



Hostels



Workshop on Robotics



Architecture students



SITE PREPARATIONS AT MUJ CAMPUS AT DEHMI KALAN



Stage I



Dr K Kasturirangan
Tree Plantation (28.08.2011)



Stage V



Stage II



Stage VI



Stage III



Stage VII



Stage IV



Press meet (27.07.2011)



Stage VIII



DEVELOPMENT OF ACADEMIC BLOCK



Stage IV



Academic Block



Classrooms



Stage III



Bhoomi Pooja - 27.07.2011



Lobby



Stage II



Labs



Stage I



Courtyard



Cafeteria





Stage IV



Stage III



Stage II



Stage I



Bhoomi Pooja

01.03.2012



Administrative Block



FOD Inauguration

18.08.2013



Hawan Puja - 12.12.2013



Ganapati Sthapana



Dean Office



Classroom



DEVELOPMENT OF FOOD COURT



Stage I



Stage II



Stage III



Stage IV



2nd Orientation Function

12.08.2012



Arial View – Food Court



Fountain



Pooja 29.08.2012



Kitchen



Serving Area



Seating Area



DEVELOPMENT OF HOSTELS



Hostel Bhoomi Pooja
03.11.2012



Inauguration 15.08.2013



Interactive Area



Stage I



Hostel Blocks



Gym Facility -



Stage II



GRIHA Award



Restaurant -



Stage III



Sports Facility



1st CONVOCATION 2014



Dr K Kasturirangan
Chief Guest



Awardee Students



Chancellor, MUJ
awarding Ph. D



Dr Sandeep Sancheti
President, MUJ



Honourable Dignitaries



Chief Guest
awarding Gold Medal



Marching Ceremony



President, MUJ
awarding Gold Medal



Parents



Proceedings



Closing Ceremony





Inauguration By –
Mr. Arindam Das



Inauguration By –
Renowned Ar. Ajay Kulkarni



Inauguration By –
Ar. Hafeez Contractor



1st October 2013

1st October 2012

1st October 2014



INAUGURATION OF ACADEMIC BLOCK



Audience



Dignitaries



Model of MUJ -
Inauguration



Felicitation



Lighting Lamp
Chief Minister Rajasthan
07.04.2013



Cultural Programme



President, MUJ



MUJ Students



Distinguished Guests





MUJ planning and development of infrastructure by maintaining local bio-diversity



G 6				Ground Floor		
Wall Concrete upto grad slab	Grade Slab PCC	Grade Slab RCC	No. of Rooms concreting			
Total Qty in cum	347.8	Total Qty in cum	126	Total Qty in cum	189	31
Completed Qty in cum	348	Completed Qty in cum	126	Completed Qty in cum	189	18
Completion %	100%	Completion %	100%	Completion %	100%	58%

G 5				Ground Floor		
Wall Concrete upto grad slab	Grad Slab PCC	Grad Slab RCC	No. of Rooms			
Total Qty in cum	347.8	Total Qty in cum	126	Total Qty in cum	189	31
Completed Qty in cum	32.5	Completed Qty in cum	0	Completed Qty in cum	32	0
Completion %	9%	Completion %	0%	Completion %	17%	

G 7				Ground Floor		
Wall Concrete upto grad slab	Grad Slab PCC	Grad Slab RCC	No. of Rooms			
Total Qty in cum	130	Total Qty in cum	80	Total Qty in cum	120	15
Completed Qty in cum	130	Completed Qty in cum	75	Completed Qty in cum	94.4	0
Completion %	100%	Completion %	94%	Completion %	79%	



Boys Hostel Blocks						
B 8						
SL NO	Excavation	PCC	Raft and RC wall up to gradeslab			
1	Total Qty in cum	3211	Total Qty in cum	113	Total Qty in cum	1054.775
2	Completed Qty in cum	3211	Completed Qty in cum	113	Completed Qty in cum	948.8
	Completion %	100%	Completion %	100%	Completion %	90%
B 10						
SL NO	Excavation	PCC	Raft and RC wall up to gradeslab			
1	Total Qty in cum	3672	Total Qty in cum	128	Total Qty in cum	1052
2	Completed Qty in cum	3672	Completed Qty in cum	128	Completed Qty in cum	745.8
	Completion %	100%	Completion %	100%	Completion %	71%
B 9						
SL NO	Excavation	PCC	Raft and RC wall up to gradeslab			
1	Total Qty in cum	2940	Total Qty in cum	108	Total Qty in cum	832
2	Completed Qty in cum	2220	Completed Qty in cum	80	Completed Qty in cum	363.5
	Completion %	76%	Completion %	74%	Completion %	44%



Girls Block Food court



Boys Block STP works



Housing site farming



New plantation - AB 3



Forest nursery 17425 plants purchase



MUJ Flower Plants



MUJ Flower Plants



Ground site soil refilling



Awareness for Alien Species Impact reduction

Manipal University Jaipur, we are involving a combination of awareness, monitoring, and intervention strategies. This include educating the university community about the potential threats posed by invasive species, setting up monitoring systems to detect any unusual arrivals, and implementing measures to control or eradicate them if necessary. It's like being the guardian of our campus ecosystem.



**MANIPAL UNIVERSITY
JAIPUR**

MUJ/Q&C/021/F/1.01



**MANIPAL UNIVERSITY
JAIPUR**

FACULTY OF MANAGEMENT AND COMMERCE

SCHOOL OF BUSINESS AND COMMERCE

DEPARTMENT OF COMMERCE

ROAD SAFETY AWARENESS AND ANIMAL WELFARE CAMPAIGN

21/06/2022

S. K. Jain
Head
Department of Commerce
Manipal University Jaipur



1. Introduction of the Event

School of Business and Commerce conducted a road safety awareness and Animal welfare campaign and in association with Rotary Club Jaipur and Help Suffering Lives.

2. Objective of the Event

The event was conducted with a view to enhance road safety awareness among students. The students were made aware of road safety measures by Mr. Sanjeev Sankhla who is an expert from the NGO Help Suffering Lives. They learnt about significance of Helmet, seat belts and traffic signals. The objective of the event was to enhance road safety knowledge among students so that they may be more sensible on roads. Also during the event, animal welfare and its need during the current times were discussed.

3. Beneficiaries of the Event

- Students
- Faculties
- General Public
- Police and Administration

4. Details of the Guests

1. Dr Jawahar Mal Jangir, Director and Provost, School of Business and Commerce, Manipal University Jaipur
2. CA Durgesh Purohit, Rotary Club Jaipur
3. Mr Sanjeev Sankhla, Founder, Help Suffering Lives
4. Dr Nupur Ojha, Event Coordinator
5. Dr Ankit Singh Patel, Event Coordinator

5. Brief Description of the event

The event was conducted on 21st June 2022. During the event, the experts conducted a session for the students in which they discussed various road safety measures like wearing helmet, seat belt, traffic signals, road signs etc. In the session, the students interacted with the experts and their doubts were clarified by the experts. Also, it was discussed that why is it important to take care of stray animals and what can be done to improve the condition of these helpless creatures. Mr Sanjeev Sankhla interacted with the students and made them aware about NGOs role and functions and how students can also be a part of various social initiatives.

6. 3 to 5 photographs of the event or screenshots of the event (if online) with captions





7. Schedule of the event

The event was conducted on 21st June 2022 between 11.00-1.00 pm

8. Attendance of the Event

Total attendee- 67

S.No.	Name of Student	Class	Section	Attendance
1	Pragya jain	B.Com. Hons. II Sem	NA	Present
2	Harsh Kumar Singh	B.Com. Hons. II Sem	NA	Present
3	Varsha Agarwal	B.Com. Hons. II Sem	NA	Present
4	kartik Khatri	B.Com. Hons. II Sem	NA	Present
5	Avani Goenka	B.Com. Hons. II Sem	NA	Present
6	Palak Agarwal	B.Com. Hons. II Sem	NA	Present
7	Rishik Saraf	B.Com. Hons. II Sem	NA	Present
8	Ansh garg	B.Com. Hons. II Sem	NA	Present
9	Bharti vyas	B.Com. Hons. II Sem	NA	Present
10	Paranjali Pisal	B.Com. Hons. II Sem	NA	Present
11	Manan Sachdeva	B.Com. Hons. II Sem	NA	Present
12	Neeraj Jangid	B.Com. Hons. II Sem	NA	Present
13	Pratham Choudhary	BBA II SEM	D	Present
14	Praduman Singh	BBA II SEM	D	Present
15	Sanjay Dhaker	BBA II SEM	D	Present
16	Sanjay Singh Sisodiya	BBA II SEM	D	Present
17	Prem Jain	BBA II SEM	D	Present
18	Sanjay Choudhary	BBA II SEM	D	Present
19	Saksham Agarwal	BBA II SEM	D	Present
20	Pranjal Jain	BBA II SEM	D	Present
21	Pranav Agarwal	BBA II SEM	D	Present
22	Rachit Chittora	BBA II SEM	D	Present
23	Pranshav vyas	BBA II SEM	D	Present
24	MAIVYA SAINI	BBA II Sem	C	Present
25	HITESH MAKHIJANI	BBA II Sem	C	Present
26	MOHIT CHANDRA SHEKHAR BHIWANIWALA	BBA II Sem	C	Present
27	NITIN KUMAR SHARMA	BBA II Sem	C	Present
28	MANAV SANKHLA	BBA II Sem	C	Present
29	MANAV PILANIA	BBA II Sem	C	Present



MANIPAL UNIVERSITY JAIPUR

30	HRIDYANSH RAMAWAT	BBA II Sem	C	Present
31	MANSI BAGARIA	BBA II Sem	C	Present
32	NIHAL	BBA II Sem	C	Present
33	VIVEK BOHARA	BBA II Sem	C	Present
34	NAVYA KHETAN	BBA II Sem	C	Present
35	ISHITA RAJPAL	BBA II Sem	C	Present
36	MOHIT AGARWAL	BBA II Sem	C	Present
37	NAVAL KISHOR ACHARYA	BBA II Sem	C	Present
38	KUSH BHARDWAJ	BBA II Sem	C	Present
39	JAYATIRAJ SINGH	BBA II Sem	C	Present
40	KARTIKEY GUPTA	BBA II Sem	C	Present
41	jasmine	BBA II Sem	C	Present
42	Daiwik Madan	BBA II Sem	B	Present
43	Harshit Hirawat	BBA II Sem	B	Present
44	Harsh Karnani	BBA II Sem	B	Present
45	Harsh Airen	BBA II Sem	B	Present
46	Gaurvi Gupta	BBA II Sem	B	Present
47	Jaypal Singh	BBA II Sem	B	Present
48	Chirag saraf	BBA II Sem	B	Present
49	Harsh Agarwal	BBA II Sem	B	Present
50	Harsh Soni	BBA II Sem	B	Present
51	Charchita tanwar	BBA II Sem	B	Present
52	Dhruvi Chaudhary	BBA II Sem	B	Present
53	Geetika Sharma	BBA II Sem	B	Present
54	Garvit Agarwal	BBA II Sem	B	Present
55	Bhumika Chaudhary	BBA II Sem	B	Present
56	Harshit Singh	BBA II Sem	B	Present
57	Chirag Mehta	BBA II Sem	B	Present
58	Gaurang Paliwal	BBA II Sem	B	Present
59	Jayant kachhawa	BBA II Sem	B	Present
60	Bhoomi Lodha	BBA II Sem	B	Present
61	Divy Dusad	BBA II Sem	B	Present
62	Gautmi Rathore	BBA II Sem	B	Present
63	Devraj Singh Rathore	BBA II Sem	B	Present
64	Gourang Paliwal	BBA II Sem	B	Present
65	Bhavya Khandelwal	BBA II Sem	B	Present
66	Ayush Kumar	BBA II Sem	A	Present
67	Abaan Murtuza	BBA II Sem	A	Present

Silvan
Head
Department of Commerce
Manipal University Jaipur

Manipal University Jaipur Collaborates with the Local Community to Preserve Shared Land Ecosystems

The first step in our collaborative efforts was identifying the shared ecosystems that we, as a university, and the local community are both deeply invested in. These encompass parks, green spaces, and natural reserves that are integral to our region's identity. Manipal University Jaipur collaborates with local environmental organizations and community groups to conduct comprehensive ecosystem assessments. These studies help us understand the current state of these shared ecosystems and identify areas of concern. Engaging with the local community is paramount. We seek input from residents, organizations, and stakeholders to ensure that our preservation efforts align with their values and aspirations. Together with community volunteers, students, and faculty, Manipal University Jaipur engages in habitat restoration projects. These initiatives include removing invasive species, planting native flora, and creating wildlife-friendly environments. Shared ecosystems often come with walking trails and recreational areas. Our collaborative efforts extend to maintaining and enhancing these spaces to ensure safe and enjoyable experiences for all. Manipal University Jaipur strives to set an example by implementing sustainable land management practices. This includes reducing pesticide use, conserving water, and promoting responsible waste disposal in shared ecosystems. Manipal University Jaipur offers educational programs that are accessible to community members of all ages. These programs include guided nature walks, workshops, and lectures on topics related to shared ecosystems. Manipal University Jaipur Collaborative workshops provide community members with the tools and knowledge needed to contribute to ecosystem preservation. Topics range from native plant gardening to wildlife habitat creation. We encourage active public participation through volunteer opportunities, citizen science initiatives, and regular updates on the progress of our collaborative efforts.

Milestones and successes in ecosystem preservation are celebrated with the community through events and gatherings that strengthen the bond between Manipal University Jaipur and our neighbors. Manipal University Jaipur's collaboration with the local community to maintain shared land ecosystems is a testament to our dedication to environmental stewardship and community engagement. Together, we are not only preserving the natural beauty of our region but also building stronger connections among community members, fostering a sense of pride in our shared environment, and paving the way for a more sustainable future.



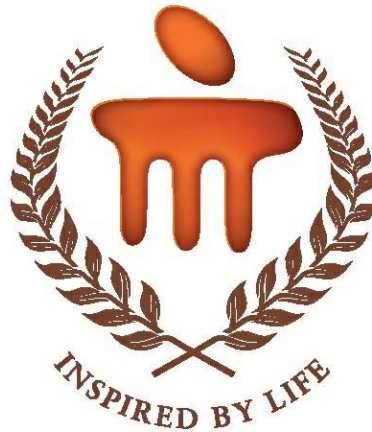
In faculty housing complex the land is shared with local farmers to grow vegetables and crops





Farmers cutting the crop from the shared university land

MUJ/DSW/Student Clubs/2022/Biotech Club MUJ/19th November



DIRECTORATE OF STUDENTS' WELFARE

LIVE WEBINAR

ON

SUSTAINABILITY OVER FACTORY FARMING AND DISEASE

Department of Biosciences & Biotech Club, Manipal University Jaipur

Date of Event (19th November, 2022)

(Platform: Google Meet)



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1. Introduction of the Event

With the growing population size, there is a huge demand of food resources and to cater these resources we are fatally upsetting the environmental balance. In today's scenario where most of our food from farm to fork comes from animal derived sources, the deterioration of natural resources such as air, water, land, etc. is unimaginable. Even if we do not account for textile, biomedical research, fabrics, etc. the data from animal derived food production (meat, eggs & dairy) reflects that animal derived food production in proportion to carbon emissions is unsustainable.

Therefore, The Department of Biosciences & Biotech Club along with Directorate Of Student Welfare & Humane Society International organized a 'Live Webinar' on 19th November, 2022. The convenor – Dr. Mousumi Debnath, Faculty Coordinator, Biotech Club, invited Mr. Raven E. Joseph who is the Institutional Meat Reduction Campaigner for Humane Society International.

Through this webinar we aim to make people realise their responsibility towards a more sustainable approach as our current unsustainable utilization of billions of animals every year results in disease outbreaks, animal cruelty, malfunctioning of animal lives in industrial farms, food borne illnesses, dietary & nutrition imbalance, metabolic disorders, etc.

Objectives of the Event

- To ignite the sensibility of individuals about their liability towards a sustainable one health approach.
- To insightfully aggravate an intellectual set of information to the attendees so that they can understand the grave environmental condition linked to our food culture and practices.
- To enlighten the individuals about the problems associated and solutions that can be utilized in their own individual lives, professions, public circles, environmental setups, etc.
- To make them conscious individuals of a globally sustaining environment

2. Beneficiaries of the Event

- MUJ Students

3. Brief Description of the event

Conducted under the direction of the Founder Faculty Coordinator, Biotech Club, Dr. Mousumi Debnath, Faculty of Biosciences, this Live Webinar solely aimed in motivating people towards a sustainable living.

Mr. Raven E. Joseph, is the Institutional Meat Reduction Campaigner for Humane Society International. was called up to talk on the topic. Anshulika Saxena, the Vice President of the Biotech Club gave a welcoming address at the beginning of the event and introduced the distinguished faculty, the guest speaker, and the webinar's theme.

The event commenced with Mr. Raven acquainting the students with the topic of the webinar. He explained topics which included the working of poultry farms, unfavourable circumstances, and weakening studies performed on animals. He discussed safer and more sustainable food options as well as alternatives to meat generated by animals for the sake of sustainable

development for us and the next generation. The webinar also covered the 3 R Policy, otherwise known as reduction, replacement, and refinement.

This webinar presented a pathway to veganism for the welfare of animals. After the presentation, there was a question-and-answer period in which the speaker was questioned on a range of topics. All of the questions were answered quickly. The event was quite enlightening and instructive.

Photographs

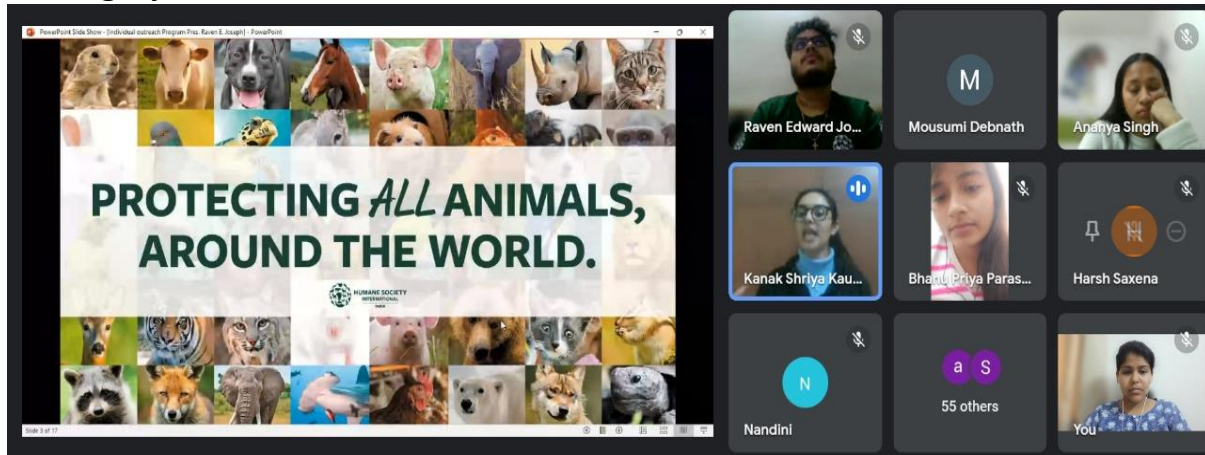


Fig 1: Introduction of the topic of Webinar



Fig 2: Live Webinar on 'Sustainability over factory farming and disease.'



Fig 3: Live Webinar on 'Sustainability over factory farming and disease.'



Fig 4: : Mr. Raven engaging the students to explain the 3-R Policy'

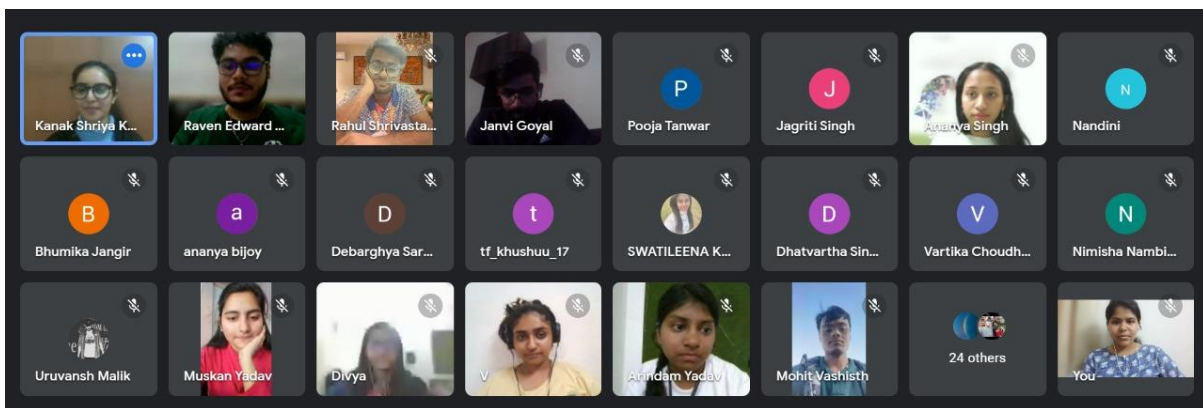


Fig 5: Attendees in the Live Webinar

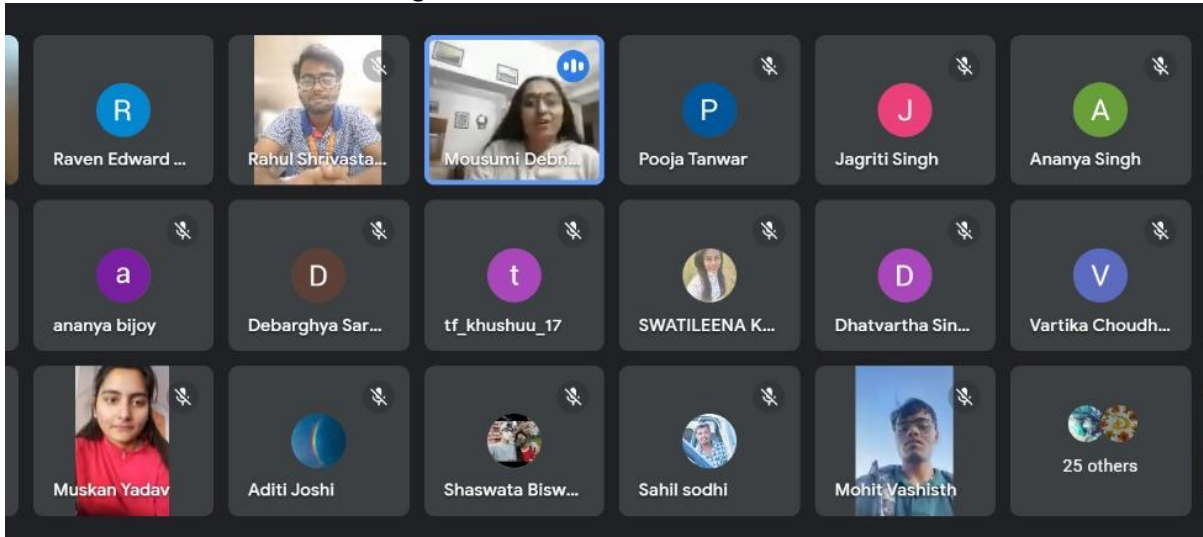


Fig 6: Attendees in the Live Webinar



4. Brochure or Creative of the Eve

 **MANIPAL UNIVERSITY
JAIPUR**
(University under Section 2(f) of the UGC Act)

 **MUJ**
IN HANDS OF EXCELLENCE

 **ACCREDITED WITH GRADE
A+
NAAC**

 **Biotech Club**

 **HUMANE SOCIETY
INTERNATIONAL
INDIA**

**DEPARTMENT OF BIOSCIENCES AND BIOTECH CLUB
ALONG WITH
DIRECTORATE OF STUDENT WELFARE &
HUMANE SOCIETY INTERNATIONAL | INDIA
PRESENTS
A LIVE WEBINAR
ON
SUSTAINABILITY OVER FACTORY FARMING AND DISEASE
JOIN US ON: Google Meet | 19th November | Saturday | 3PM to 4PM**



OUR SPEAKER
Mr. Raven E. Joseph
Institutional Meat Reduction Campaigner

CONVENOR: Dr. Mousumi Debnath
Faculty Coordinator, Biotech Club

Register now!



For any queries contact:
biotechclubmuj@gmail.com
Ananya Singh 9423043461
Harsh Saxena 7007027383



5. Schedule of the event

The event was on the 19th November, 2022 from 3:00 PM- 4:00 PM on Google Meet.

8. Attendance of the event:

S.No.	Name	Registration No.
1.	Nimisha Nambiar	211002001
2.	Vanshika Singh Chauhan	211002055
3.	Gaurav Vishwakarma	211002033
4.	Nandini Tungaria	211003001
5.	Debaghya Sarkar	211002015
6.	Divya	211002056
7.	Sneha Srivastava	211002042
8.	Suhani pareek	211002062
9.	Priyasha Paul	211002035
10.	Anshulika SAXENA	211002053
11.	Saloni	211002057
12.	Yachna Jain	221003007
13.	Prachi Jain	221002016
14.	Vedica Nathawat	221003006
15.	Sylvia Parveen	211003009
16.	Raghav Kochar	221002062
17.	Vishnu Priya	211002028
18.	Anushka Singh	211002004
19.	Sakshi Nirmal	211002060
20.	Sowvhik parvej	211002007
21.	AKASH CHANDRA	221002028
22.	Aditi Joshi	221002029
23.	Manisha Verma	211002010
24.	Anvarshu Gopal	211002011
25.	Priya Agarwal	211002006



26.	Muskan Yadav	211002040
27.	Ananya Singh	201002002
28.	Ayushi Gupta	201002029
29.	Shashwata Biswas	211002017
30.	Pooja Tanwar	221002068
31.	Ojas bathla	221002055
32.	Harsh Saxena	201003004
33.	Labhanshi sharma	211002058
34.	Aryan Singh	211002032
35.	Rochita Bani	211002039
36.	Archita Vyas	211003006
37.	Nikita Sharma	201002012
38.	Agnivesh Singh	221002051
39.	Divyanshu joshi	221002056
40.	Uruvansh Malik	
41.	Tanya Barua	221002065
42.	Shashi Anand	201003010
43.	Ayush Rathore	211003012
44.	Soumya Sharma	221002066
45.	Harshita singh	221002070
46.	Krishna Kuntal	221007043
47.	Arindam Yadav	221003015
48.	Shivani Tiwari	211002002
49.	Yashashwani Mahajan	221002031
50.	Yatika Pareek	221002073
51.	Anshi Agarwal	211002008
52.	Mayuri Rath	221002021
53.	Ananya Bijoy	201002026
54.	Ishita Jha	211002030
55.	Bhanu priya	211014013



56.	Alok Kumar	
57.	Nandini Singh Shekhawat	221002048
58.	Aanchal Singh	221002026
59.	DHATVARTHA SINGH BAGHELA	221014013
60.	Tarini Rajput	211012019
61.	Rahul Shrivastava	211002050
62.	Vartika Choudhary	221002040
63.	Sana Dhebar	221007041
64.	Jay Bharti	211002046
65.	Bhumika Jangir	221014010
66.	Sakshi	201002031
67.	Jagriti Singh	221002042
68.	Sakshi Priya Kousik	221002018
69.	Pooja Tanwar	221002068
70.	Abhi Anand	211002049
71.	BVSS Chandra	
72.	Prisha Jain	221002061
73.	Shashank goyal	211002043
74.	Udita Rajput	221002049
75.	Jacqueline Pinto	221007044
76.	Gilchrist Singh Wahengbam	201002021
77.	Vedanshi Kakani	201002006



9. Event link:

<https://jaipur.manipal.edu/muj/life-at-muj/Student-CLUBS.html>

Ananya Singh


President, Biotech Cub MUJ

Signature of the Student Coordinator

Dr. Mousumi Debnath

School of Basic Science

Signature of the Faculty Coordinator

<p>DIRECTOR STUDENT WELFARE & PROCTOR MANIPAL UNIVERSITY, JAIPUR</p>	 <p>Dr. Arun Kumar Poonia Asst. Director, DSW Clubs</p>
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**MANIPAL UNIVERSITY
JAIPUR**



MUJ/DSW/NCC/12 August 2022/08

**DIRECTORATE OF STUDENTS'
WELFARE**

Cleanliness Drive

Date of Event: 10 August 2022



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1. Introduction of the Event: -

DSW in collaboration with NCC cadets and NSS conducted a cleanliness awareness drive among the foreigners involving the clean India project at the UNESCO world heritage site The Jantar Mantar, Jaipur. It was a physical activity involving the students from NCC.

2. Objective of the Event: -

- To make the foreign and domestic tourists understand the value and importance of cleanliness at world heritage sites that represent India's rich culture.
- Providing MUJ students exposure to the society around them through such societal connect activities.

3. Beneficiaries of the Event: -

The event was conducted for the local and international tourists at the historical place The Jantar Mantar, Jaipur.

4. Brief Description of the event: -

DSW in collaboration with NCC cadets and NSS conducted a cleanliness awareness drive among the foreigners involving the clean India project at the UNESCO world heritage site The Jantar Mantar, Jaipur 10 August 2022 It was a physical activity involving the students from NCC. To make the foreign and domestic tourists understand the value and importance of cleanliness at world heritage sites that represent India's rich culture. Providing MUJ students exposure to the society around them through such societal connect activities.

5. Photographs of the event with captions: -



Image. FREE COVID VACCINATION DRIVE' with President Sir, Head HR,

6. Brochure of the Event: -

नि.संख्या:114/रासेयो/2021
भारत सरकार
युवा कार्यक्रम एवं खेल मंत्रालय
राष्ट्रीय सेवा योजना क्षेत्रीय निदेशालय
बी-7, देव नगर, टॉक रोड, जयपुर-302018

दिनांक 4 अगस्त, 2022

प्रति

श्रीमान राज्य रासेयो अधिकारी,
शिक्षा गुप-4 अ, शासन सचिवालय,
जयपुर ।

विषय: आज़ादी का अमृत महोत्सव 'आइकोनिक सप्ताह आयोजन' संबंधी।

महोदय,

उपरोक्त विषयांतर्गत रासेयो निदेशालय के पत्रांक पी.24-1/रासेयो/निदेशा/2021 दिनांक 4 अगस्त, 2022 (प्रति संलग्न) के संदर्भ में आपसे अनुरोध है कि आपके कार्य-क्षेत्र में जयपुर (जंतर-मंतर), जोधपुर (सकरानवाड़ फोर्ट), उदयपुर (सोती भूंगरी), भीलवाड़ा (देवपुरा) और जैसलमेर (जैसलमेर फोर्ट) जिले की सभी राष्ट्रीय सेवा योजना इकाइयों को 8 से 14 अगस्त, 2022 तक आज़ादी का अमृत महोत्सव 'आइकोनिक सप्ताह आयोजन' के अंतर्गत संदर्भित पत्र के अनुसार अधिकतम गतिविधियाँ आयोजित करने और आयोजित की गई गतिविधियों की जानकारी (फोटोग्राफ्स, इत्यादि सहित) इस कार्यालय को प्रतिदिन दोपहर 12 बजे तक भिजवाने हेतु आवश्यक निर्देश जारी करने की कृपा करें।

इस संदर्भ में आपसे आगे अनुरोध है कि कार्यक्रम के अंतर्गत की गई गतिविधियों के फोटोग्राफ्स, वीडियो, इत्यादि को संबंधित साइट्स पर अपलोड करने

और इस कार्यालय द्वारा बनाए गए साइट्स गुप्स में भेजने हेतु भी निर्देश जारी करने का काम करें। अपलोड किए गए फोटोग्राफ्स, वीडियो, इत्यादि को निम्नलिखित हैडलस पर टैग किया जाना भी अपेक्षित है:-

- @_NSSIndia
- @NSSRajasthan
- @MOYAS
- #AmritMahotsav
- #IconicWeek

संलग्नक: यथोपरि।

भवदीय,
(एस. पी. भटनगर)
क्षेत्रीय निदेशक

सूचना एवं आवश्यक कार्रवाई हेतु प्रतिनिधि:-

1. राज्य समन्वयक, रासेयो (कॉलेज एजुकेशन), राजस्थान।
2. राज्य समन्वयक, रासेयो (माध्यमिक शिक्षा), राजस्थान।
3. जिला समन्वयक (कॉलेज एजुकेशन), रासेयो, जयपुर, जोधपुर, उदयपुर, भीलवाड़ा और जैसलमेर, राजस्थान।
4. जिला समन्वयक/अतिरिक्त जिला शिक्षा अधिकारी (माध्यमिक शिक्षा), जयपुर, जोधपुर, उदयपुर, भीलवाड़ा और जैसलमेर, राजस्थान।
5. रासेयो समन्वयक, जयपुर, जोधपुर, उदयपुर, भीलवाड़ा और जैसलमेर जिलों के सभी विश्वविद्यालय, राजस्थान।



7. Schedule of the event: -

On 10 August 2022

8. Attendance of the Event

Total attendees- 09 NCC Cadets

Attendance of the Event

S.NO	REG. NO.	CADET NAME	FATHERS NAME
1.	RJ/19/SDF/278450	LALIT SINGH	MR. JAGDISH SINGH
2.	RJ/20/SWF/278459	CHETNA KESI	MR. RAJESH KESI
3.	RJ/20/SDF/278462	DEEPENDRA RATHORE	MR. KUBER SINGH RATHORE
4.	RJ/20/SDF/278469	PRASHANT KUMAR	AJIT SINGH CHOUDHARY
5.	RJ/20/SDF/278473	ABHYUDAY RATHORE	JITENDRA SINGH RATHORE
6.	RJ/21/SWF/2784..	AVANI AHLAWAT	SANDEEP KUMAR AHLAWAT
7.	RJ/21/SWF/2784..	KHUSHI MORE	RAVINDRA MORE
8.	RJ/21/SWF/2784..	LAVANYA RAJAWAT	PADAM SINGH
9.	RJ/20/SWF/2784..	TANYA SINGH THAKUR	KASHMIR SINGH THAKUR

(Sanjeev Sharma)

NCC & Sports Officer DSW

(Prof. AD Vyas)

Signature of Director, DSW



MANIPAL UNIVERSITY
JAIPUR

MUJ/DSW/SC/10 Aug 2022



MANIPAL UNIVERSITY
JAIPUR

DIRECTORATE OF STUDENT'S WELFARE

(SOCIETY CONNECT)

Rotaract Club MUJ

Presents

Biofuel Day 2022

Event Type: Online

Date of Event : 10th August 2022

Time :12pm onwards

Venue : Instagram



INDEX

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7.	Attendance	5
8.	Link of MUJ website	6



1. Introduction of the Event

The Rotaract club of MUJ brings you an online remote event on this BioFuel Day which is observed every year on 10th August to create awareness about the importance of non-fossil fuels as an alternative to conventional fossil fuels and to highlight the various efforts made by the Government in the biofuel sector. This event was delivered through Instagram live.

2. Objectives of the Event

- Inspirational Talk.
- To bring awareness among young minds about biofuels.
- To spread awareness about the disadvantages of using fossil fuels.

3. Beneficiaries of the Event

Rotaract Club MUJ instagram followers.

4. Details of the Guests

Rotary Club Jaipur Bapu Nagar

Rotary started with the vision of one man — Paul Harris. The Chicago attorney formed the Rotary Club of Chicago on 23 February 1905, so professionals with diverse backgrounds could exchange ideas and form meaningful, lifelong friendships.

Over time, Rotary's reach and vision gradually extended to humanitarian service. Members have a long track record of addressing challenges in their communities and around the world.

5. Brief Description of the Event

BioFuel Day 2022 - Rotaract Club, MUJ organized an event wherein interactive Instagram live was done for the students to spread awareness about the



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JAIPUR**

importance of biofuels. 35+ students attended the live session, in the first part of the session the students were introduced as what is biofuel, why do we need biofuel and why is it a better alternative for fossil fuels. At the end there was a QnA session wherein students asked various questions about the same.

6. Brochure or creative of the event



6. Schedule of the Event

The event was held on 10th August 2022 on Instagram.



7. Attendance

Total Students 70

S. No.	Name of Institution	Reg. No	Full name	Year	Branch
1	Manipal University Jaipur	200901164	Pratham Kapoor	3rd	BBA
2	Manipal University Jaipur	209403025	Akshvin K Singhal	3rd	B.Tech Mechatronics
3	Manipal University Jaipur	209303107	Ansh Chawla	3rd	CCE
4	Manipal University Jaipur	199303074	Vaibhav Vats	4th	CCE
5	Manipal University Jaipur	201103019	Vani Ghai	3rd	BA Hons Psychology
6	Manipal University Jaipur	201105005	Yasha Taneja	3rd	BA Libral Arts
7	Manipal University Jaipur	201002005	Abhinav Wadhwa	3rd	Bsc.Biotechnology
8	Manipal University Jaipur	201007034	Garima Mahaur	3rd	Bsc. Psychology
9	Manipal University Jaipur	200901113	Aditya Mathur	3rd	BBA
10	Manipal University Jaipur	201103042	Navneet Bhukmariya	3rd	BA Hons Psychology
11	Manipal University Jaipur	209301040	Chandraveer Mathur	3rd	CSE
12	Manipal University Jaipur	201105015	Deepti Meena	3rd	BA Libral Arts
13	Manipal University Jaipur	209403017	Lohit Shandiliya	3rd	B. Tech Mechatronics
14	Manipal University Jaipur	209303345	Sejal Shrisale	3rd	CCE
15	Manipal University Jaipur	209303088	Atharva Chaudhari	3rd	CCE
16	Manipal University Jaipur	209302183	Siddharth Dhaka	3rd	B. Tech IT
17	Manipal University Jaipur	209302354	Raghav Ruia	3rd	B. Tech Mechatronics



MANIPAL UNIVERSITY JAIPUR

18	Manipal University Jaipur	209301186	Aryan Bansal	3rd	CSE
19	Manipal University Jaipur	209301496	Pranav Shrivastava	3rd	CSE
20	Manipal University Jaipur	209302323	Priyam Agarwal	3rd	B. Tech IT
21	Manipal University Jaipur	209402037	Apar Gupta	3rd	Mechanical
22	Manipal University Jaipur	209301160	Vaibhav Shoree	3rd	CSE
23	Manipal University Jaipur	201007007	Ayushi Gupta	3rd	Bsc. Hons. Psychology
24	Manipal University Jaipur	201015039	Parth Sharma	3rd	BCA
25	Manipal University Jaipur	209309042	Vikramaditya Hiran	3rd	DSE
26	Manipal University Jaipur	209303087	Akash Shedage	3rd	CCE
27	Manipal University Jaipur	209301086	Urvi Dhasmana	3rd	CSE
28	Manipal University Jaipur	201003007	Garima Ghaley	3rd	Bsc. Hons. Microbiology
29	Manipal University Jaipur	209303333	Nivedita Ramaesh	3rd	CCE
30	Manipal University Jaipur	201101037	Aishwarya Seth	3rd	BA-Economics
31	Manipal University Jaipur	219302360	Disha Agarwal	2nd	IT
32	Manipal University Jaipur	219302421	Bhavin Sehrawat	2nd	B.Tech IT
33	Manipal University Jaipur	219301155	Nishita Gogia	2nd	Btech CSE (Core)
34	Manipal University Jaipur	219311125	Yash verma	2nd	Cse iot
35	Manipal University Jaipur	210901018	Pratham choudhary	2nd	BBA
36	Manipal University Jaipur	219311161	Anisha Lamba	2nd	BTech in CSE
37	Manipal University Jaipur	229403013	Gunn Verma	1st	Mechatronics



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38	Manipal University Jaipur	229302083	Vedic Varma	1st	CSE (CORE)
39	Manipal University Jaipur	229303191	Krishang Shukla	1st	BTech CCE
40	Manipal University Jaipur	229302371	Rishika Bhagawati	1st	Btech IT
41	Manipal University Jaipur	229309218	Kartikey Sharma	1st	Btech data science
42	Manipal University Jaipur	221305021	Nehal Dashottar	1st	BBA LLB
43	Manipal University Jaipur	220113244	Daksh sharma	1st	BBA LLB
44	Manipal University Jaipur	229309035	Krishang Goel	1st	IT
45	Manipal University Jaipur	229311254	Gargi Arora	1st	CSE (IoT and IS)
46	Manipal University Jaipur	229303405	anav lamba	1st	CCE
47	Manipal University Jaipur	200901298	Rajeev Sharma	3rd	BBA
48	Manipal University Jaipur	209303239	Abhinav Jindal	3rd	IT
49	Manipal University Jaipur	209301053	Nadella Rutvik Ramana	3rd	CSE
50	Manipal University Jaipur	211007071	Anuja pol	2nd	Bsc psychology hons
51	Manipal University Jaipur	211007003	Lakshita	2nd	Bsc psychology hons
52	Manipal University Jaipur	219303064	Shobhit Bansal	2nd	CCE
53	Manipal University Jaipur	210903065	Prerana Singh	2nd	Bcom Accounting
54	Manipal University Jaipur	219301331	Ayush Goyal	2nd	CSE
55	Manipal University Jaipur	219310146	Yoshe vijay	2nd	BTech CSE
56	Manipal University Jaipur	210901317	Pranav Agarwal	2nd	BBA
57	Manipal University Jaipur	219309129	Nayonika Sharma	2nd	Btech Data Science





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58	Manipal University Jaipur	219311064	Khushboo Tewari	2nd	CSE
59	Manipal University Jaipur	210901184	Nihal	2nd	BBA
60	Manipal University Jaipur	219303126	Divyanshee Saxena	2nd	Btech CCE
61	Manipal University Jaipur	219301388	Madhur Dhingra	2nd	CSE
62	Manipal University Jaipur	219302301	Vanshika Singh Andotra	2nd	IT
63	Manipal University Jaipur	211103012	Jessica Agarwal	2nd	BA -psychology
64	Manipal University Jaipur	219310180	harshit shah	2nd	CSE
65	Manipal University Jaipur	211007011	Kashish parmar	2nd	Bsc psychology
66	Manipal University Jaipur	219403030	rupansh goyal	2nd	mechatronics
67	Manipal University Jaipur	219303120	Pravartika mishra	2nd	Btech IT
68	Manipal University Jaipur	219303066	Sivam Pratik	2nd	IT
69	Manipal University Jaipur	219301133	Soham Dixit	2nd	Btech CSE
70	Manipal University Jaipur	219301208	Divyansh Jain	2nd	Cse core

7. Post event link

<https://jaipur.manipal.edu/muj/life-at-muj/Student-CLUBS.html>

 Rotaract Club President	 Faculty Head Rotaract Club
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MANIPAL UNIVERSITY
JAIPUR

(Hemant Kumar)
Assistant Director, Society Connect
Directorate of Student's Welfare

(Prof. AD Vyas)
Director, Directorate of Student's Welfare

DIRECTOR STUDENT WELFARE & PROCTOR
MANIPAL UNIVERSITY, JAIPUR



DEPARTMENT OF COMPUTER APPLICATIONS

in collaboration with

**DIRECTORATE OF STUDENTS' WELFARE
&
CYPHER CLUB**

Hanging of Prindas

Outreach Activity

Date of Event: 03/06/2022

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10.	Link of MUJ Website	6

1. Introduction of the Event: Taking an initiative for the welfare of birds the cypher club has decided to hang parindas at Omaxe city, Ajmer Road, Jaipur.

2. Objectives of the Event: Due to increasing heat in Jaipur we have realized that it has become a problem for birds to survive and it's difficult for them to adapt this habitat so we are conducting this drive for providing water to quench the thirst.

3. Beneficiaries of the Event:

- Computer Applications student and faculty members

4. Brief Description of the Event:

The drive is done by Cypher Club in association with department of computer application and NGO named as sunshine health and welfare society and we have planted parindas for the birds that are suffering because of the heat waves as many of them are dying because of it and as the concerned member of cypher club under the supervision of our faculty Ma'am Kuntal gaur. We've gotten the opportunity to plant them inside Omaxe city, Jaipur.

5. Brief Description of the NGO:

This is non-government organization of Jaipur stabilized in 2010. Works for social welfare conduct various events related to environment it works primarily in domain of development and health

6. Brochure of the event



7. Photographs:

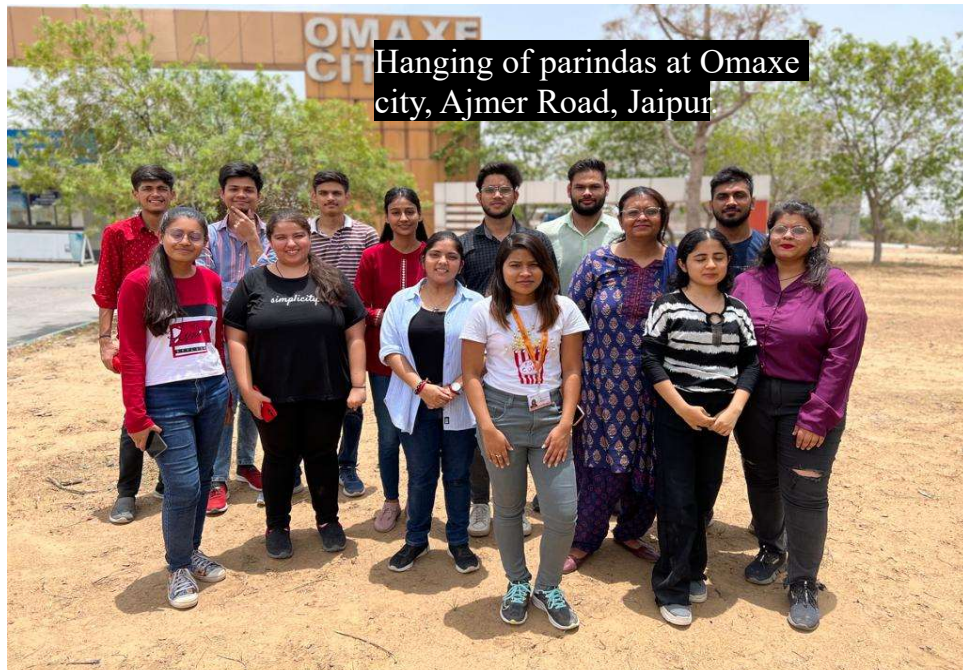


Figure 1. Computer Applications Students



Figure 2. Computer Applications Students

7. Schedule of the Event: 3th June 2022

8. Attendance of the Event:
Total Attendee- 118

S. No.	Registration No.	Name	Course
1	191015002	AAYON MUKHERJEE	BCA
2	191015020	ABHAY VERMA	BCA
3	181015007	ABHINAV JOEL SAHAI	BCA
4	191015044	ADEPU AJAY	BCA
5	191015004	ADITI PRADHAN	BCA
6	191015046	ANAND PAREEK	BCA
7	191015047	ARNET V MATHEW	BCA
8	191015048	ARYAN PAREEK	BCA
9	191015039	ARYAN KALRA	BCA
10	191015014	ARYAN SHARMA	BCA
11	191015003	AVINASH KUMAR	BCA
12	191015049	AVISH LAMBA	BCA
13	191015056	AYUSH SHARMA	BCA
14	191015031	AYUSH VIJAY	BCA
15	191015036	BHAV JAIN	BCA
16	191015021	BHAVYA LUHADIA	BCA
17	191015054	BUDDHA GURUNG	BCA
18	191015033	DEEPANSH SHARMA	BCA
19	191015001	DEVASHISH VASHISHT	BCA
20	191015016	DISHANT SHARMA	BCA
21	191015028	DIVYA LALWANI	BCA
22	191015022	GARVIT YAGGIK	BCA
23	191015025	GAURAV SHARMA	BCA
24	191015042	GHANSHYAM SINGH	BCA
25	191015007	HARDIK KHATRI	BCA
26	190903018	HARSHIT AGARWAL	BCA
27	191015053	ISHAN BHAGNANI	BCA
28	191015018	JAGDISH JAT	BCA
29	191015019	JASHN MALOO	BCA
30	191015027	KHUSHI AGARWAL	BCA
31	191015024	MANU SHARMA	BCA
32	191015038	MEHUL WADHWANI	BCA
33	191015035	NIKITA AGARWAL	BCA
34	191015052	PARTH JANGAM	BCA
35	191015037	PRIYANSH SHAH	BCA
36	191015032	PULKIT JETHIWAL	BCA
37	191015055	RAGHAV BHAYANA	BCA
38	191015005	RAHUL JAKHAR	BCA
39	191015012	RAMESH KUMAR	BCA
40	191015008	ROHIT SHARMA	BCA
41	191015051	ROHIT DEVENDA	BCA
42	191015010	SANYAM JAIN	BCA

43	191015015	SHARDUL TIWARI	BCA
44	191015011	SHUBHAM YADAV	BCA
45	191015043	SHUBHAM KUMAR CHOUDHARY	BCA
46	191015023	SIDDHANT TYAGI	BCA
47	191015050	UTTAM SHARMA	BCA
48	191015030	VAIBHAV RAJ SINGH	BCA
49	191015034	VASU YADAV	BCA
50	191015040	VIJIT KUMAWAT	BCA
51	191015045	VIVEK MISHRA	BCA
52	191015041	YASH KHARE	BCA
53	191015017	YASH KARAN SINGH RATHORE	BCA
54	191015013	YASH S AGHARA	BCA
55	191015026	YUVRAJ SINGH CHOUHAN	BCA
56	201020002	LAKSHAY GUPTA	MCA
57	201020003	ANSH BISWAS	MCA
58	201020004	LOV KUMAR	MCA
59	201020005	SHIVAM MISHRA	MCA
60	201020006	BANITA BARDIYA	MCA
61	201020007	MOHIT PURI GOSWAMI	MCA
62	201020008	ZEESHAN ZAFAR	MCA
63	201020009	KOMAL VIJAY	MCA
64	201020010	RADHAKANT TIWARI	MCA
65	201020011	ASHUTOSH SINGH	MCA
66	201020012	MANISHA MAITY	MCA
67	201020013	AVI NEGI	MCA
68	201020014	DURGESH NANDINI JANGID	MCA
69	201020015	DINESH CHAURASIA	MCA
70	201020016	NAMAN SINGH	MCA
71	201020017	SANJAY SINGH	MCA
72	201020018	AMAN RAGHAV	MCA
73	201020019	RANVIJAY SINGH	MCA
74	201020020	DAKSH MATHUR	MCA
75	211020001	SANTU KUMAR	MCA
76	211020002	ALVIN ABRAHAM	MCA
77	211020003	SHASHANK CHAUHAN	MCA
78	211020004	KUMARI AGRATA	MCA
79	211020005	AISHWARYA SINGH	MCA
80	211020006	PARTH SHARMA	MCA
81	211020007	DUSHYANT GOYAL	MCA
82	211020008	YASHVARDHAN SINGH	MCA
83	211020009	SHUBHAM JINDAL	MCA
84	211020010	SIDDHARTH SAINI	MCA
85	211020011	ANMOL MALIK	MCA
86	211020012	SAMAR KHARE	MCA

87	211020013	SACHIN	MCA
88	211020014	AKASH	MCA
89	211020015	MAHESH BAGRA	MCA
90	211020016	LOKESH NAGA	MCA
91	211020017	SHRABANTI DASADHIKARY	MCA
92	211020018	JIGYASA AGRAWAL	MCA
93	211020019	RAJNI SANWAL	MCA
94	211020020	OMJI	MCA
95	211020021	GUNJAN SHARMA	MCA
96	211020022	MANISHA YADAV	MCA
97	211020023	KUSHAL ANAND	MCA
98	211020024	PRASHANT SINGH	MCA
99	211020025	MUSKAN CHANDNANI	MCA
100	211020026	ADARSH KUMAR	MCA
101	211020027	SAMANYU GUPTA	MCA
102	211020028	KRIKA SHARMA	MCA
103	211020029	RAVISH KUMAR FULWA	MCA
104	211020030	SEHA JAIN	MCA
105	211020031	MAMTA KUMARI	MCA
106	211020032	PRABHU RAJ	MCA
107	211020033	VIKAS SHARMA	MCA
108	211020034	NEHA WADHWANI	MCA
109	211020035	PIYUSH RANJAN KUMAR	MCA
110	211020036	AASHISH KUMAR SAINI	MCA
111	211020038	RAHUL JAIN	MCA
112	211020039	AMAN KAUSHIK	MCA
113	211020040	PRAYAG GAKHAR	MCA
114	211020041	MILISHA JAIN	MCA
115	211020042	ARYAN SHARMA	MCA
116	211020043	SHASHWAT KHARE	MCA
117	211020044	ANURAG ARORA	MCA
118	211020045	HARDIK SAINI	MCA

9. Feedback of the Event: Student felt immense pleasure by hanging the parindas and helping the birds

10. Link of MUJ website:

<https://jaipur.manipal.edu/muj/life-at-muj/Student-CLUBS.html>



HOD
Dr. Devershi Pallavi Bhatt



(Hemant Kumar)
Assistant Director, Society Connect
Directorate of Student's Welfare



(Prof. AD Vyas)
Director, Directorate of Student's Welfare

DIRECTOR STUDENT WELFARE & PROCTOR
MANIPAL UNIVERSITY, JAIPUR





Manipal University Jaipur

Water Quality Standards and Guidelines for Water Discharges

1. Introduction

Manipal University Jaipur is committed to safeguarding the environment, ecosystems, wildlife, and the health and welfare of our campus community. These Water Quality Standards and Guidelines for Water Discharges outline our commitment to responsible water management practices to maintain high water quality standards. All members of our university community are expected to adhere to these standards to protect our environment and ensure the well-being of all.

2. General Water Quality Standards

- a. All water discharges from university operations must comply with local, state, and federal regulations regarding water quality.
- b. Water discharges should not pose a threat to ecosystems, wildlife, or human health and welfare.
- c. The discharge of pollutants into natural water bodies, stormwater drains, or wastewater treatment systems is strictly prohibited without proper authorization.

3. Pollutant Control Measures

- a. All university departments and units must implement measures to minimize the release of pollutants into water discharges. This includes, but is not limited to, controlling chemical, biological, and physical contaminants.
- b. Hazardous materials, including chemicals, oils, and toxic substances, must be securely stored, handled, and disposed of in accordance with relevant regulations.
- c. The university promotes the use of non-toxic, environmentally friendly alternatives whenever possible to minimize pollutant release.





4. Stormwater Management

- a. All campus facilities, construction sites, and open areas must have effective stormwater management systems in place to prevent contamination of natural water bodies.
- b. Stormwater runoff should be directed away from potential pollutant sources and properly managed to reduce sedimentation and pollution.
- c. Any construction or development projects must follow erosion and sediment control practices to prevent soil erosion into stormwater systems.

5. Wastewater Treatment

- a. All wastewater generated on campus must be treated in accordance with local wastewater treatment regulations before discharge.
- b. The university will invest in and maintain efficient wastewater treatment systems to ensure the removal of contaminants and pollutants.
- c. Regular inspections and maintenance of wastewater treatment facilities are essential to ensure their proper functioning.

6. Reporting and Record Keeping

- a. Any incidents of water pollution or non-compliance with these standards must be promptly reported to the university's Directorate of Genral Services & Administration.
- b. Comprehensive records of water quality monitoring, pollutant control measures, and wastewater treatment activities must be maintained and made available for regulatory inspection.

7. Training and Education

- a. All personnel responsible for handling or managing water discharges must undergo training in water quality management and compliance with these guidelines.





- b. Regular educational programs will be provided to raise awareness among the university community about the importance of water quality protection and responsible water management.

8. Review and Revision

- a. These Water Quality Standards and Guidelines for Water Discharges will be reviewed annually to ensure they remain in alignment with evolving local, state, and federal regulations and best practices.
- b. Necessary revisions will be made to further enhance water quality protection efforts on campus.

Version History

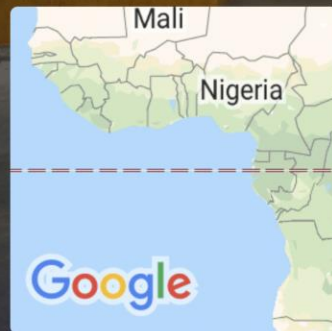
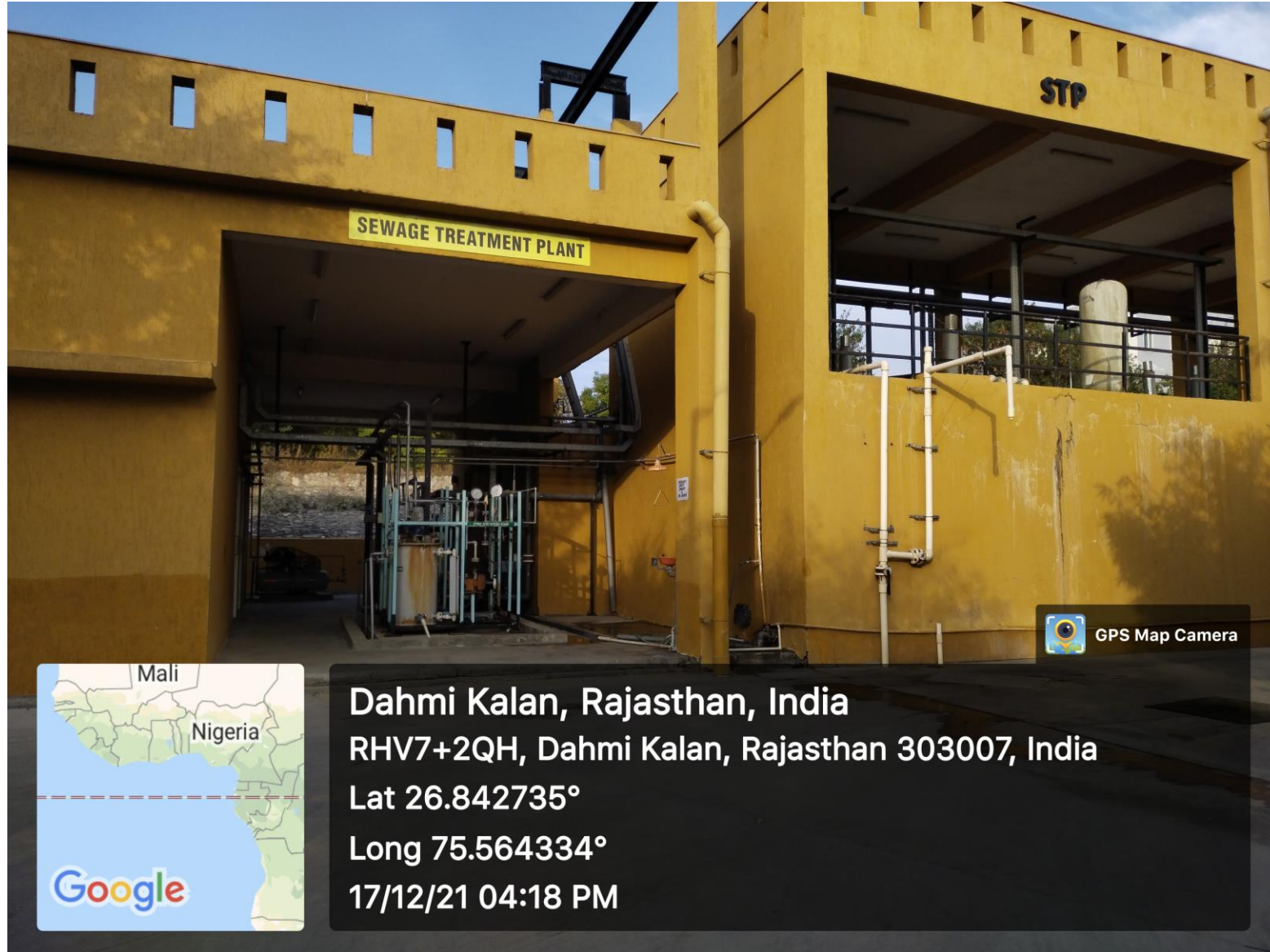
Number	Year	Major Revision
Version 2.0	2022	Construction or development projects must follow erosion and sediment control practices to prevent soil erosion into stormwater systems
Version 1.0	2020	Initial Guidelines

Approval



Water
Conservation at
Manipal
University Jaipur:
Through STP





Dahmi Kalan, Rajasthan, India
RHV7+2QH, Dahmi Kalan, Rajasthan 303007, India
Lat 26.842735°
Long 75.564334°
17/12/21 04:18 PM



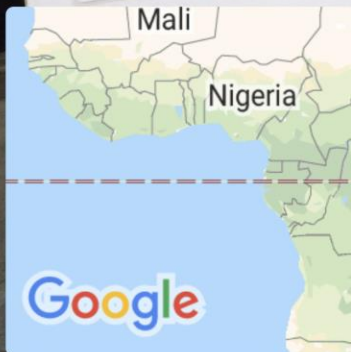
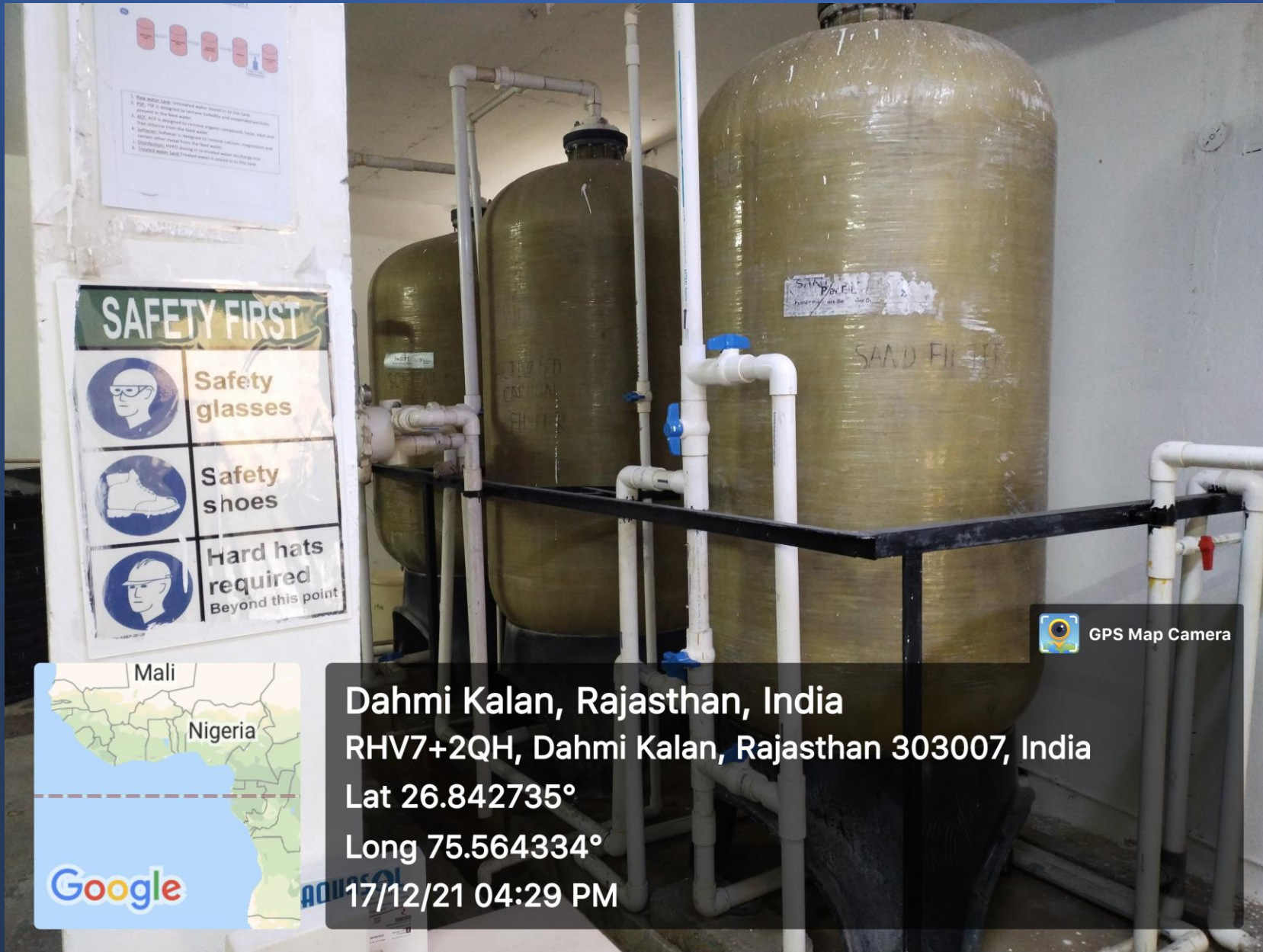
LIQUID WASTE MANAGEMENT-INHOUSE- SEWAGE TREATMENT PLANT

MUJ is equipped with **4 STP** Plants with different capacity 1000 KLD, 350 KLD(two) and 150 KLD **IN TOTAL 1850 KLD.**

Sewage treatment removes contaminants from wastewater, which includes physical, chemical, and biological processes to remove these contaminants and produce environmentally safer treated water (it has been used for flushing and gardening). In normalcy are producing 1850KL treated water per day.

➤ [Production of recycle waste-water report \(click here\)](#)





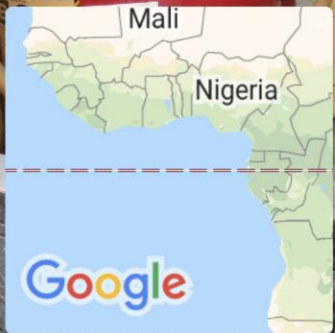
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RHV7+2QH, Dahmi Kalan, Rajasthan 303007, India

Lat 26.842735°

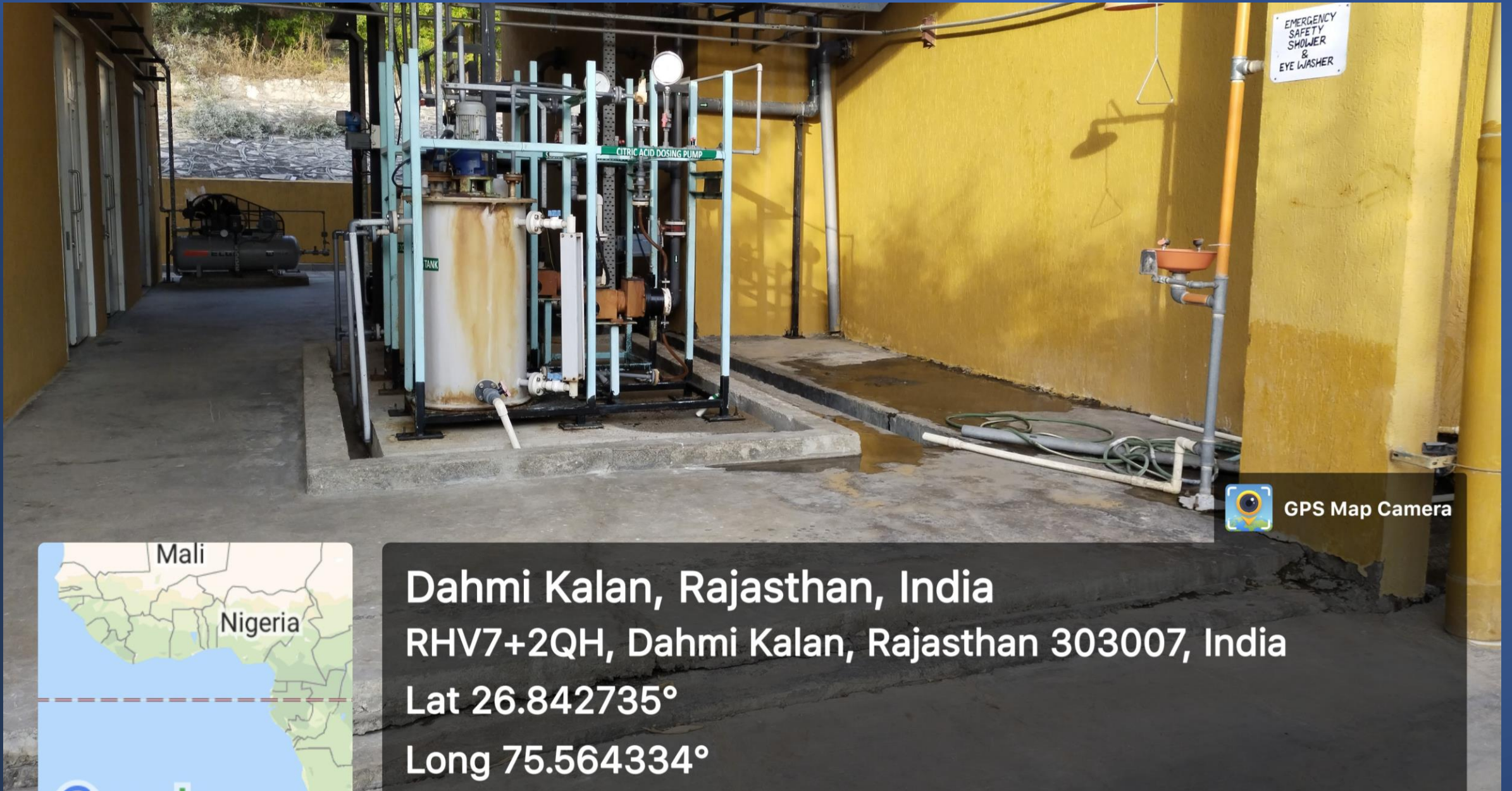
Long 75.564334°

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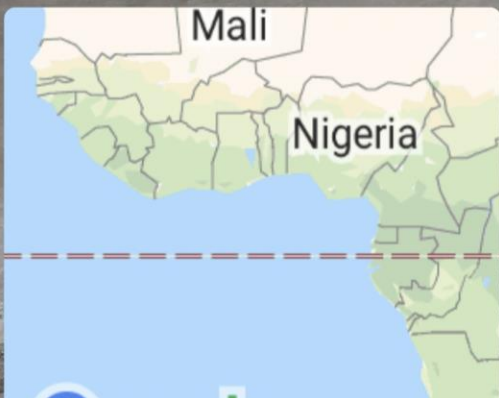
GPS Map Camera



Dahmi Kalan, Rajasthan, India
RHV7+2QH, Dahmi Kalan, Rajasthan 303007, India
Lat 26.842735°
Long 75.564334°
17/12/21 04:29 PM



GPS Map Camera




Dahmi Kalan, Rajasthan, India

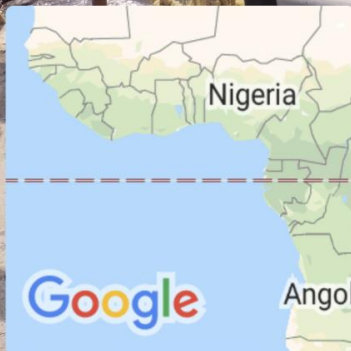
RHV7+2QH, Dahmi Kalan, Rajasthan 303007, India

Lat 26.842735°

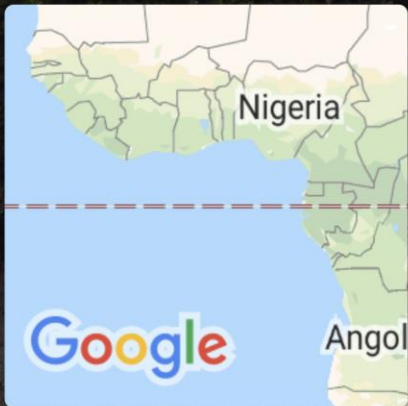
Long 75.564334°



 GPS Map Camera



Dahmi Kalan, Rajasthan, India
RHV7+2QH, Dahmi Kalan, Rajasthan 303007, India
Lat 26.842735°
Long 75.564334°
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Dahmi Kalan, Rajasthan, India

RHV7+2QH, Dahmi Kalan, Rajasthan 303007, India

Lat 26.842735°

Long 75.564334°

17/12/21 02:15 PM

- After Treatment, Conserved water used for Irrigation purpose in MUJ Campus





राजस्थान RAJASTHAN

K 906334

AGREEMENT

This agreement is executed on the 10 day of April 2019 between, Mr. Kalam, Son of Shri Hachalahulla, Resident of Kachi Basti, Jhag Bus Stand, Bagru, District Jaipur, Rajasthan, (Having PAN No. GESPK6028E and Aadhaar No. 949028222225) hereinafter referred to as first party, and Manipal University Jaipur, having it's campus at Village Dehmikalan, Tehsil Sanganer, Off Jaipur Ajmer Expressway, Near GVK Toll Plaza, Jaipur 303007 hereinafter referred to as second party.

Whereas the first party is engaged in the business of Waste Collection, treatment and disposal activities, materials recovery, collection of non-hazardous waste and manufacturing. First party has got himself registered under the Udyog Aadhaar Memorandum having Aadhaar No. 949028222225.

कालम

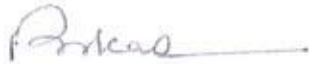
Whereas the second party is a State Private University.

Whereas the first party approached the second party and made an offer to the second party for collection of the dry garbage generated in the campus of the second party consequent to daily general activities of students and the staff. First party shall pay Rs. 5,000/- in lump sump to the second party on a monthly basis, on or before 7th day of each calendar month for the same. The first party shall use it's own vehicle to collect and transport the collected garbage up to his place for proper disposal and shall not claim anything from the second party against the same. The first party acknowledges that he shall duly adhere all the applicable civil and municipal laws and second party shall not be liable in any manner against any breach committed by the first party.

Hence this agreement is executed at Jaipur on the date mentioned in the beginning.

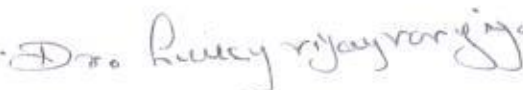


Mr. Kalam, Son of Shri Hachalahulla,
Aadhaar No. 949028222225



Manipal University Jaipur,
Through Authorized Representative.

Witnesses :

1. 
Deputy Registrar
Manipal University Jaipur



2. GAJRAJ SINGH YADAV
PS to Registrar
Manipal University Jaipur





Head Office (MUID)

Rajasthan State Pollution Control Board
4, Institutional Area, Jhalana Doongari, Jaipur-302 004
Phone: 0141-5159600,5159695 Fax: 0141-5159697



Registered

File No : F(MUID)/Jaipur(Jaipur)/12(1)/2011-2012/2982-2984

Order No : 2018-2019/MUID/5045

Date: 02/08/2018

Unit Id : 27890

M/s Manipal University, Jaipur

Flat No. 22, Kadamba, Vatika Infotech City near GVK Toll

Plaza, Jaipur Ajmer Expressway, Post Thikaria ,

District:Jaipur

Sub: Consent to Operate under section 25/26 of the Water (Prevention & Control of Pollution) Act, 1974 and under section 21(4) of Air (Prevention & Control of Pollution) Act, 1981.

Ref: Your application for Consent to Operate dated 24/02/2018 and subsequent correspondence.

Sir,

Consent to Operate under the provisions of section 25/26 of the Water (Prevention & Control of Pollution) Act, 1974 (hereinafter to be referred as the Water Act) and under section 21 of the Air (Prevention & Control of Pollution) Act, 1981, (hereinafter to be referred as the Air Act) as amended to date and rules & the orders issued thereunder **is hereby granted** for your **Manipal University Jaipur plant** situated at **Khasra No 467,469,474,458/1,473,475, 542, 544 village Dehmi Dehmi Kalan Tehsil:Sanganer District:JAIPUR** , Rajasthan, subject to the following conditions:-

- 1 That this Consent to Operate is valid for a period from **01/06/2018** to **31/05/2028** .
- 2 That this Consent is granted for manufacturing / producing following products / by products or carrying out the following activities or operation/processes or providing following services with capacities given below.

Particular	Type	Quantity with Unit
Built-up area	Activity	63,352.61 SQ. METER
PLOT AREA	Activity	269,801.80 SQ. METER

- 3 That this consent to operate is for existing plant, process & capacity and separate consent to establish/operate is required to be taken for any addition / modification / alteration in process or change in capacity or change in fuel.
- 4 That the quantity of effluent generation along with mode of disposal for the treated effluent shall be as under:



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Type of effluent	Max. effluent generation (KLD)	Recycled Qty of Effluent (KLD)	Disposed Qty of effluent (KLD)and mode of disposal
Domestic Sewage	56.000	NIL	56.000 On Land For Plantation/Horticulture etc

- 5 That the sources of air emissions along with pollution control measures and the emission standards for the prescribed parameters shall be as under:

Sources of Air Emissions	Pollution Control Measures	Prescribed	
		Parameter	Standard
TWO D.G. SET (500KVA)(500KVA)	ACOUSTIC ENCLOSURE , WITH ADEQUATE STACK HEIGHT	--	--

- 6 That the domestic sewage shall be treated before disposal so as to conform to the standards prescribed under the Environment (Protection) Act-1986for disposal **Into Inland Surface Water**. The main parameters for regular monitoring shall be as under.



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Parameters	Standards
Total Suspended Solids	Not to exceed 100 mg/l
Oil and Grease	Not to exceed 10 mg/l
Total Residual Chlorine	Not to exceed 1.0 mg/l
Ammonical Nitrogen (as N)	Not to exceed 50 mg/l
Total Kjeldahl Nitrogen (as N)	Not to exceed 100 mg/l
Biochemical Oxygen Demand (3 days at 27°C)	Not to exceed 30 mg/l
Phosphate as P	Not to exceed 1.0 mg/l
pH Value	Between 6.5 to 9.0
Chemical Oxygen Demand	Not to exceed 250 mg/l

- 7 That the entire treated sewage shall be utilized within premises for flushing, horticulture/plantation etc or and zero discharge status shall be maintained outside the premises.
- 8 That the unit shall not abstract ground water more than 491 KLD without prior permission from CGWA
- 9 That the unit shall obtain all necessary permission from JDA, Nagar Nigam and district administration Jaipur related to the University Campus
- 10 That the unit shall obtain separate consent to establish and consent to operate under the provision of Water Act 1974 and under the Air Act 1981 from the Board, for construction activities of expansion of academic block of University campus.
- 11 That the project proponent shall comply with the conditions imposed through Environmental Clearance granted by State Level Environment Impact Assessment Authority, Jaipur vide letter no. 08-09 dated 29/12/2009.
- 12 That the unit shall comply all the conditions of NOC imposed by CGWA vide letter no 1826 dated 15/03/2010 and subsequent renewal.
- 13 That the unit shall maintain and operate the STP of 150 KLD capacity to treat the waste water generated from the utilities.
- 14 That the total water consumption in phase-I, shall not exceeds 70 KLD without prior permission of the Board.



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Unit Id : 27890

- 15 That the water flow meters shall be provided at all suitable points to measure quantity of daily water consumption, waste water generation, waste water treated and treated waste water recycled and utilized for plantation/gardening purposes. Daily record of the same shall be maintained and to be submitted to the Board.
- 16 That the industry shall comply with the standards as prescribed vide MOEF notification no. GSR 826(E) dated 16th November, 2009 with respect to National Ambient Air Quality.
- 17 That this consent to operate is valid for (Phase-I) Academic block - A (G +03), University administration block & Library (G + 03) and Workshop, Food court (G + 03) having total Built-up area - 63,352.61Sq. Meter and Plot Area - 2,69,801.80 Sq. Meter only. For any change in capacity of the services & area, the unit has to seek fresh consent to operate.
- 18 That the unit shall ensure not to discharge treated/untreated waste water into any drain/Nallah which is terminating to any water body in nearby area.
- 19 That the unit shall install adequately designed rain water harvesting structure for prevention and recharge of ground water in and around the area.
- 20 That the unit shall not allow making any obstacles to any natural water flow i.e. natural nallah/stream carrying rain water to any water body
- 21 That the unit shall maintain adequate height of stack along with acoustic enclosures on two D.G.Sets of 2 x 500 KVA. Further unit shall not allow to install any other air pollution source i.e. Boiler/Hot Water generator etc without prior permission of the Board under the Air Act 1981.
- 22 That the unit shall dispose the sludge of STP in scientific manner
- 23 That if the project cost (for Phase-I) exceeds Rs.188.38 Crores, the unit shall take/obtain modification in consent to operate after paying fee as applicable.
- 24 That the unit shall ensure proper utilization and reuse of domestic waste water after adequate treatment for gainful purposes.
- 25 That energy conservation measures like installation of CFLs/FLs for lighting the areas outside the building should be integral part of the project design and should be in place before project commissioning.
- 26 That used CFLs/FLs should be properly collected and disposed off/sent for re-cycling as per the prevailing rules/guidelines issued by the regulatory authority. Use of solar panels also may be done to the extent possible.
- 27 That this consent to operate shall be subject to compliance of any direction or order passed by Court of Law in the matter.
- 28 That the unit shall provide and maintain the Oil & Grease trap in good condition, so that oil & grease coming with waste water from kitchen/laundry will retained in the trap.



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29 That the unit shall demolish the R.M.C.Plant after completion of college building and report to the Board.

30 That the unit shall take separate consent to operate for other phases (excluding phase-I) under the provision of Water Act 1974 and under the Air Act 1981 from the Board as and when commissioned.

31 That, not withstanding anything provided hereinabove, the State Board shall have power and reserves its right, as contained under section 27(2) of the Water Act and under section 21(6) of the Air Act to review anyone or all the conditions imposed here in above and to make such variation as it deemed fit for the purpose of Air Act & Water Act.

32 That the grant of this Consent to Operate is issued from the environmental angle only, and does not absolve the project proponent from the other statutory obligations prescribed under any other law or any other instrument in force. The sole and complete responsibility to comply with the conditions laid down in all other laws for the time-being in force, rests with the industry/ unit/ project proponent.

33 That the grant of this Consent to Operate shall not, in any way, adversely affect or jeopardize the legal proceeding, if any, instituted in the past or that could be instituted against you by the State Board for violation of the provisions of the Act or the Rules made thereunder.

This **Consent to Operate** shall also be subject, besides the aforesaid specific conditions, to the general conditions given in the enclosed Annexure. The project proponent will comply with the provisions of the **Water Act and Air Act** and to such other conditions as may, from time to time , be specified, by the State Board under the provisions of the aforesaid Act(s). Please note that, non compliance of any of the above stated conditions would tantamount to revocation of **Consent to Operate** and project proponent / occupier shall be liable for legal action under the relevant provisions of the said Act(s).

This bears the approval of the competent authority.

Yours Sincerely

Group Incharge[MUID]



Head Office (MUID)

Rajasthan State Pollution Control Board

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Unit Id : 27890

Copy To:-

- 1 Regional Officer, Regional Office, Rajasthan State Pollution Control Board, Jaipur requested to verify the compliance of CTO conditions and forward the detailed inspection report for further necessary action within 03 month.
- 2 Master File.

Group Incharge[MUID]

Manipal University Jaipur's Processes to Prevent Water Pollution

Clean and safe water is a fundamental necessity for human health and the environment. Manipal University Jaipur, as centers of education and innovation, have a responsibility to protect and preserve its surrounding ecosystems and communities. One crucial aspect of this responsibility is to prevent polluted water from entering the water system, including pollution caused by accidents and incidents at the university.

One of the primary steps Manipal University Jaipur takes is to ensure it complies with all environmental regulations and standards set by local, state, and federal authorities. This includes obtaining permits and licenses that govern water discharges and pollution prevention. Manipal University Jaipur regularly monitors its activities to ensure that they do not exceed established pollution limits. Universities often deal with various hazardous materials, including chemicals used in laboratories and maintenance activities. To prevent these substances from contaminating water sources, Manipal University Jaipur has strict protocols for handling, storage, and disposal. Hazardous waste is typically collected and disposed of in accordance with environmental regulations. Stormwater runoff can carry pollutants into local water bodies. Manipal University Jaipur implemented comprehensive stormwater management plans to control and treat runoff. This includes installing retention basins, using permeable surfaces, and employing filtration systems to remove contaminants before they can reach nearby rivers or lakes. Accidents can happen, and universities need to be prepared to respond swiftly to prevent pollutants from reaching water systems, Manipal University Jaipur has well-defined spill response plans in place, outlining the steps to contain, clean up, and report spills of hazardous materials. Training programs ensure that staff and students are knowledgeable about these procedures. Manipal University Jaipur has extensive green spaces. Implementing sustainable landscaping practices can significantly reduce water pollution risks. This includes using native plants that require fewer chemicals and fertilizers, practicing responsible irrigation, and minimizing pesticide use. The university generates wastewater from various sources, including laboratories, restrooms, and dining facilities. To ensure that this wastewater is treated properly, Manipal University Jaipur operates on-site treatment facilities. These facilities are designed to remove contaminants and meet stringent water quality standards before discharging the treated water.

Through compliance with environmental regulations, responsible management of hazardous materials, effective stormwater control, spill response plans, sustainable landscaping, wastewater treatment, research and innovation, and community engagement, Manipal University Jaipur is taking significant steps to prevent polluted water from entering the water system.

INITIATIVE TOWARDS
HAZARDOUS WASTE
DISPOSAL AT MANIPAL
UNIVERSITY JAIPUR



MANIPAL UNIVERSITY
JAIPUR

(University under Section 2(f) of the UGC Act)



CLEAN AND SMART CAMPUS

- Solar Power Plant of 2.3 MWp is installed on roof-top of the buildings, Ground Mounted and parking shed in the Campus - one of the largest roof-top Solar Power Plant in India for any Private University.
- The University is a '**Zero Discharge Campus**', with Rain Water Harvesting, Waste water recycling and reuse and Ground Water recharging in place. Water conservation through campus wide drains and ponds for water collection.
- Sewage treatment plants on both sides of the campus.
- Campus greening through extensive tree plantation.
- The University has a Bio-Gas generation system using Kitchen waste, producing 30kg of Gas per day with 500 kg of Kitchen waste.
- All buildings are optimally designed to maximize daylight and minimize heat gains.
- Digital Campus



**MANIPAL UNIVERSITY
JAIPUR**

(University under Section 2(f) of the UGC Act)

SOLID WASTE MANAGEMENT- Segregation & Collection at Source



Solid waste Generation Data



**MANIPAL UNIVERSITY
JAIPUR**

(University under Section 2(f) of the UGC Act)

MEDICAL WASTE SEGREGATION MANAGEMENT



SOLID KITCHEN WASTE MANAGEMENT

Collection frequency & clearance: Twice a day

Time: 9:00 AM & 4:00 PM

Sr.No.	Department/ Area of source of waste (Every point of waste generation within the campus should be identified and listed - cross)	Types of waste generated in each of the point source (for each type of waste, use separate row)						Dry (in kgs/ day)
		Food wastage	Paper/Card board	Plastic	Wood	Glass	Metal	
Mar-19	MUJ Academic Blocks		6790	65	60		120	7035
Mar-19	MUJ HOSTEL Blocks	4279						
Apr-19	MUJ Academic Blocks		92	33	44	0	20	189
Apr-19	MUJ HOSTEL Blocks	3689					940	940
May-19	MUJ Academic Blocks		73	28	31	2	17	151
May-19	MUJ HOSTEL Blocks	2452		591			860	1451
Jun-19	MUJ Academic Blocks		68	25	31	1	17	142
Jun-19	MUJ HOSTEL Blocks	1160					700	700
Jul-19	MUJ Academic Blocks		85	36	45	0	26	192
Jul-19	MUJ HOSTEL Blocks	4638					240	240
Aug-19	MUJ Academic Blocks		101	40	47	0	29	217
Aug-19	MUJ HOSTEL Blocks	4596		260			380	640
Sep-19	MUJ Academic Blocks		97	30	62	1	37	227
Sep-19	MUJ HOSTEL Blocks	2839						
Oct-19	MUJ Academic Blocks		170	95	92	0	82	357
Oct-19	MUJ HOSTEL Blocks	4799						
Nov-19	MUJ Academic Blocks		66	55	71	0	75	192
Nov-19	MUJ HOSTEL Blocks	4155						
Dec-19	MUJ Academic Blocks		81	58	48	0	45	187
Dec-19	MUJ HOSTEL Blocks	2033						
Jan-20	MUJ Academic Blocks		112	62	51	0	76	225
Jan-20	MUJ HOSTEL Blocks	6195						
Feb-20	MUJ Academic Blocks		73	70	51	8	82	202
Feb-20	MUJ HOSTEL Blocks	6178						
Mar-20	MUJ Academic Blocks		55	50	46	8	49	159
Mar-20	MUJ HOSTEL Blocks	5159						
Apr-20	MUJ Academic Blocks		23	17	26	2	17	68
Apr-20	MUJ HOSTEL Blocks	NIL						
May-20	MUJ Academic Blocks		40	46	35	5	41	126
Jun-20	MUJ Academic Blocks		38	35	24	3	42	100
Jul-20	MUJ Academic Blocks		43	33	33	6	59	115
Aug-20	MUJ Academic Blocks		20	21	31	3	26	75
Sep-20	MUJ Academic Blocks		27	16	22	6	41	71



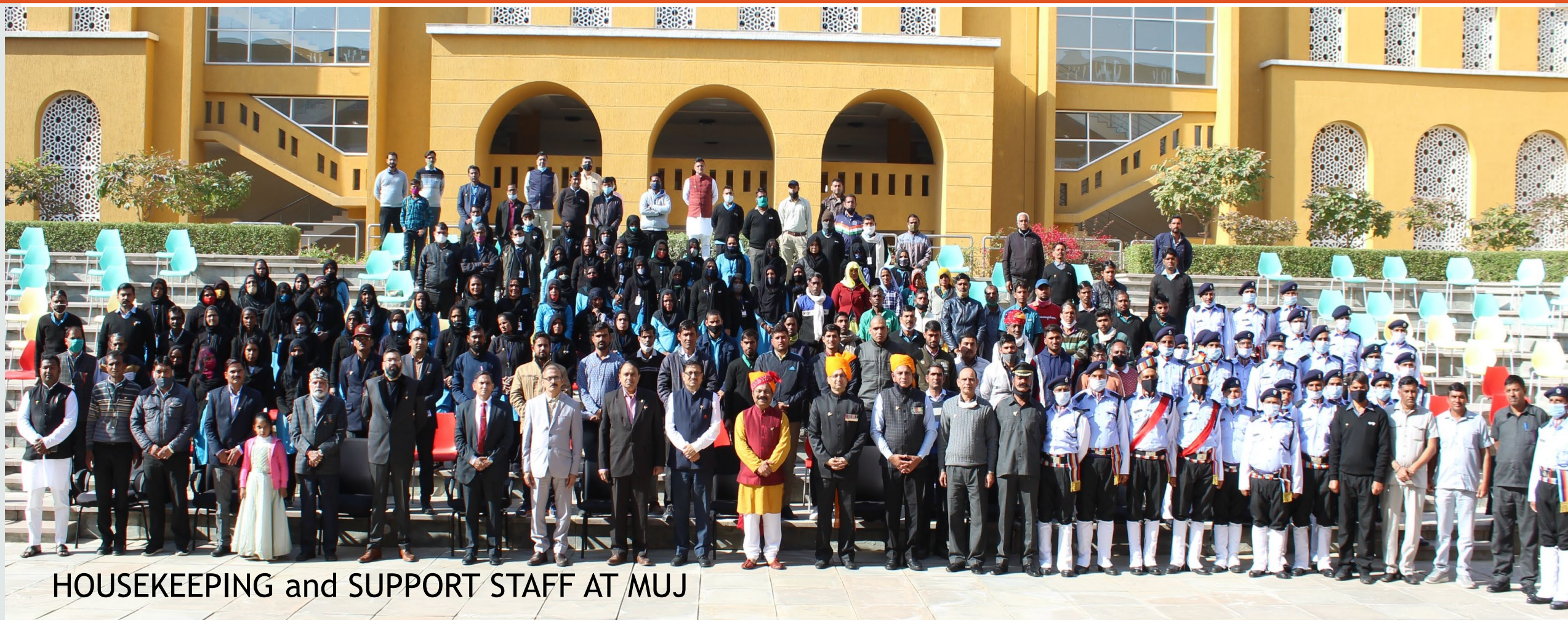


**MANIPAL UNIVERSITY
JAIPUR**

(University under Section 2(f) of the UGC Act)

Clean And Smart Campus 2021

HUMAN RESOURCE FOR WASTE MANAGEMENT



HOUSEKEEPING and SUPPORT STAFF AT MUJ



GREEN CLUB @ MUJ since 2012

The Green Club of Manipal University Jaipur has been an active social and environment fruition club since 2012 and has continued to aid a helping hand for the benefactor factor of the environment. Since its inception, the club has motivated the students or the Y-Generation and faculty members to take initiative about the environment that we subsist in which sorrowfully is under rapid depletion. From social awareness, technical solutions, to more evident clean drives and plantation, the club has been working extensively on such projects and pioneers path breaking ideas for the future.



➤ [Green Club Report \(click here\)](#)

T44 Gulmohar *Fabaceae*

Planted by - Shri Purushottam Agarwal
Year of Plantation - 2014
Family- Leguminosae - Leguminosae

Nature - Deciduous
Climate - Temperate and tropical
Texture of leaf - wrinkled/pulvini
Shape & Colour of leaf - Range from pinnately or palmately compound to simple, green
Foliage of tree - Dense
Soil Type - soil that is above freezing temperatures and offers enough warmth
Height of tree - 10-15m
Diameter of trunk - 2 inches
Region - predominant outside the tropics

Uses
- Anti-diabetic activity
- To treat polymenorrhoea, anemia, ulcers and menorrhagia (during pregnancy).
- In the treatment of diarrhoea, in overcoming the protein deficiency Kwashiorkor and can also impact hypocholesterolaemic conditions, and thyroxine-induced hyperglycaemia.







T40 Rugtoora *Spathodea campanulata*

Planted by - Shri N.R Narayan Murthi
Year of Plantation - 2018
Family- Bignoniaceae

Nature - Deciduous
Climate - Cooler tropical climate
Shape & Colour - Bark: when young is pale grey brown and smooth which turns to grey-black.
Foliage of tree - Compact, round crown of dense and dark green foliage
Height of the tree - 7-25 m
Region - West coast from Guinea to Angola, and inland across the tropical rainforest region to southern Sudan and Uganda

Uses
- Cure rashes and inflamed skin,
- Lower blood sugar levels.
- Treat ulcers,
- Treat diabetes,
- Cure glaucoma







T43 Kadamb *Neolamarckia cadamba*

Planted by - Smt. Vasanti Pai
Year of Plantation - 2012
Family- Madder family

Nature - Evergreen
Climate - Tropical
Shape & Colour - Flowers: flowers are sweetly fragrant, red to orange in colour, occurring in dense
Foliage of tree - broad crown and straight cylindrical bole
Soil Type - it grows well in deep moist alluvial soils, often along river banks.
Height of tree - up to 45 m
Diameter of trunk - 100cm
Region - South and Southeast asia

Uses
- Low-grade timber and paper
- Timber is used for plywood and light construction.







T39 Sheesham *Dalbergia sissoo*

Planted by - Shri G.S. Sandhu (IAS)
Year of Plantation - 2014
Family- Leguminosae - Mimosoideae

Nature - Deciduous Tree
Climate - Indian subcontinent and southern Iran
Texture of trunk: are often crooked when grown in the open. Leaves are leathery
Foliage of tree - Round foliage
Soil Type - Soils range from pure sand and gravel to rich alluvium of river banks.
Height of tree - 25 m (82 ft)
Diameter of trunk - 2-3 m
Region - Native to India, Pakistan and Nepal

Uses
- Decoration of leaves is useful in gonorrhoea.
- Wood is alterative, useful in leprosy, boils, eruptions and to allay vomiting.
- The wood is used for making doors, window frames, furniture, especially cabinets and much more.
- The pulp of wood is also used for making papers.












T10 Saat Patti *Alstonia scholaris*

Planted by - Dr. Ajay Kumar
Year of Plantation - 21st March 2012
Family- Apocynaceae

Nature - Evergreen
Climate - Tropical
Leaf Texture - Glossy & Greyish
Leaf Shape & Colour - Flattened roots similar to buttresses.
Foliage Shape - Slightly round.
Soil Type - Red Alluvial
Tree Height - 20-40 mts.
Bark Diameter - 100-200cms.
Region - Malaysia Pakistan

Uses
- *Alstonia scholaris* has been used in different system of traditional medication for the treatment of diseases.
- The wood of *Alstonia scholaris* has been recommended for the manufacture of pencils.
- Wood close to the root is very light and of white color, and is used for net floats, household utensils, trenchers, corks, etc.
- Used for landscape purpose.

T17 Neem *Azadirachta indica*

Planted by - Dr. Kiran Mazumdar Shan
Year of Plantation - 9th August 2014
Family- Mahogany family, Meliaceae

Nature - Evergreen
Climate - Tropical & Semi-Tropical Region
Leaf Texture - Mildly soft
Leaf Shape & Colour - Long medium to dark green
Foliage Shape - Round
Soil Type - All types
Tree Height - 15 to 20 mts.
Bark Diameter - 30-80 cms.
Region - Burma, Iran, India and Pakistan

Uses
- The neem tree is noted for its draught resistance. It can grow in many different type of soil.
- Dried neem leaves prevents insects from eating clothes and can also be used in storing rice.
- The flowers and the shoot are eaten as a vegetable.
- Products made from neem tree can be used as medicine.
- Neem is a key ingredient in pesticides.







T19 Bottle Brush *Callistemon*

Planted by - D.S.Chauhan
Year of Plantation - 18-01-2017
Family- Myrtle

Nature - Evergreen
Climate - Temperate regions
Texture of flower - Fury
Shape & Colour - Flower: Red flower spikes
Foliage of tree - Crown is rounded
Soil Type - Well-drained, sandy soil. Also grow in clay or loam
Height of tree - 10-15 ft
Diameter of tree - 10 to 15m
Region - Western North America and in colder regions in greenhouses

Uses
- Ornamental landscaping
- Common remedies for treatment of diarrhoea, dysentery and rheumatism









T24 Ashoka *Saraca asoca*

Planted by - Shri J.C.Mohanty
Year of Plantation - 18-01-2017
Family- Legumes

Nature - Evergreen
Climate - Rain-forest tree. Central areas of Deccan plateau
Texture of Bark: Warty surface
Shape & Colour - Leaf: Green colored leaves with oblong shape.
Foliage of tree: Shiny foliage
Height of the tree - 10'-15' tall
Diameter of trunk: 3m
Region - Central areas of the Deccan plateau

Uses
- Reduces acne, pimple
- Very useful in gynaecological conditions
- Boosts memory power
- Beneficial in diabetes



T15 Maulsari *Minusops elengi*

Planted by - Ms Krishna Poonia
Year of Plantation - 18-01-2017
Family- Sapotaceae (Mahua family)

Nature - Evergreen
Climate - Summer season
Shape & Colour - Bark: Thick bark and appears dark brown in color
Foliage of tree - Glossy, dark green leaves
Soil Type - Rich free draining loamy and sandy soil with pH of 5.5-8.5
Height of tree - 9-18 m (30-59 ft)
Diameter of trunk - 1m (3ft 3in)
Region - Tropical forest in South Asia, Southeast Asia and northern Australia

Uses
- Treatment and maintenance of oral hygiene
- Rinsing mouth with water solution made with bakul helps in strengthening the teeth
- Prevents bad breath
- Keeps gums healthy












T42 Bargad *Ficus benghalensis*

Planted by - Dr. Ramdas M. Pai
Year of Plantation - 21-03-2012
Family- Moraceae

Nature - Evergreen
Climate - Monsoon and rain forests
Texture of leaf - leathery
Shape & Colour - Heart and green
Foliage of tree - Round Foliage
Soil Type - High moisture
Height of tree - up to 30m (100 ft)
Diameter of trunk - spreads laterally indefinitely
Region - south eastern region of India

Uses
- Boosts immunity
- Prevents depression
- Treats vomiting
- Lowers cholesterol
- Prevents inflammation

T19 Bottle Brush *Callistemon*

Planted by - D.S.Chauhan
Year of Plantation - 18-01-2017
Family- Myrtle

Nature - Evergreen
Climate - Temperate regions
Texture of flower - Fury
Shape & Colour - Flower: Red flower spikes
Foliage of tree - Crown is rounded
Soil Type - Well-drained, sandy soil. Also grow in clay or loam
Height of tree - 10-15 ft
Diameter of tree - 10 to 15m
Region - Western North America and in colder regions in greenhouses

Uses
- Ornamental landscaping
- Common remedies for treatment of diarrhoea, dysentery and rheumatism







T8 Peela Gulmohar *Petroporum pterocarpum*

Planted by - Dr. D. Srikanth Rao
Year of Plantation - 21st march, 2012
Family- Legumes

Nature - Deciduous
Climate - Tropical warm climate
Leaf Texture - Fern like leaves
Leaf Shape & Colour - Rusty red tomentose.
Foliage Shape - Round
Soil Type - moist, but well drained soil.
Tree Height - Approx. 10 mts.
Bark Diameter - 20-25 mts.
Region - Sri Lanka, the Andamans & Australia

Uses
- Gulmohar is well known for its beautiful flowers.
- It also has some medicinal properties like Anti-diabetic activity, Anti-bacterial activity, Anti-diarrheal property, Hepatoprotective/Cytotoxic property, Anti-microbial activity, Anti-inflammatory activity







T6 Karanja *Millettia pinnata*

Indian sub continent & Southeast Asia

Planted by - Shree Abhay Jain

Year of Plantation - 21st March 2012

Family- Fabaceae



Nature - Evergreen
Climate - Humid & Sub Tropical Region

Leaf Texture - Soft & Shiny

Leaf Shape & Colour - Round & Glossy

Deep Green

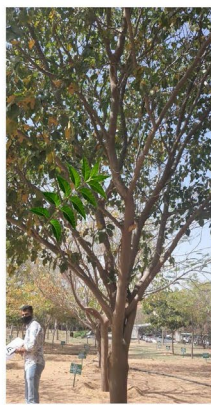
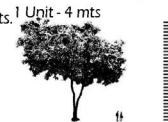
Foliage Shape - Round
Soil Type -Sandy stony & clayey

Leaf type- Pinnate

Tree Height - 15 to 25 mts.

Bark Diameter - 50 cms.

Region - Temperate Asia, Australia



Uses

- It is used for landscaping purpuss due to large canopy & snowy fragrant flowers.
- The bark can be used to treat wounds caused by poisonous fish.
- The fruits & sprouts are used in many traditional remedies.
- Its oil known as Pongamia oil is used in soap making & as a lubricant.
- The residue of oil extraction is used as a fertilizer.

T45 Kachnar *Bauhinia variegata*

Eastern Africa

Planted by - Shri Sunil Arora

Year of Plantation - 16-04-2012

Family- Leguminosae - Legumes



Nature - Deciduous

Climate- The desert/desert terrain plain of Western or Eastern Ghats. Plateaus, plains of Ganges, Doab Punjab, eastern ranges, north east zone, high altitudes.

Shape & Colour of tree - Twigs of tree are slender, light green, angled, hairy and brownish grey in colour.

Foliage of tree -Spreading crown and a short bole.

Soil Type - Acid and Neutral

15 M

Uses

- Treat hypothyroidism
- Controls blood sugar
- Treatment of digestive system problems



Zoomed Image



Leaf type



Flower type



T9 Jamun *Eugenia jambolama*

Indian sub continen

Planted by - Brig(Dr.) P.S.Siwach(Retd.)

Year of Plantation - 21st March 2012

Family- Myrtaceae



Nature - Evergreen

Climate - Tropical & Sub Tropical Region

Leaf Texture - Smooth, Leathery

Leaf Shape & Colour - Glossy

Dark Green,Long with Pointy tips

Foliage Shape - Round

Soil Type - Deep Loamy

Tree Height - 30 mts.

Bark Diameter - 40-100 cms

Region - India, Myanmar & Srilanka



Leaf type- Pinnate

1 Unit - 5 mts



Uses

- Jambolan fruits can be eaten raw or are made into jams.
- Fruits have great nutritional value.
- Jambolan is used in medicine for diabetes, swelling of the stomach, constipation, diarrhea & other conditions.
- Jamun fruit is used in treating common cold, cough & flu.
- Jamun fruit helps in regulating blood pressure.
- The tree bark can be used for decoration.

T15 Maulsari *Minusops elengi*

South Asia

Planted by - Ms Krishna Poonia

Year of Plantation - 18-01-2017

Family- Sapotaceae (Mahua family)



Fruit type

Nature -Evergreen

Climate - Summer season

Shape & Colour -Bark: Thick bark and appears dark brown in color

Foliage of tree - Glossy, dark green leaves

Soil Type -Rich free draining loamy and sandy soil with PH of 5.5-8.5

Height of tree- 9-18 m (30-59 ft)

Diameter of trunk -1m (3ft 3in)

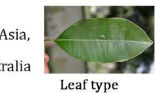
Region - Tropical forest in South Asia, Southeast Asia and northern Australia



Zoomed image



Flower type



Leaf type



Uses

- Treatment and maintenance of oral hygiene
- Rinsing mouth with water solution made with bakul helps in strengthening the teeth
- Prevents bad breath
- Keeps gums healthy



Cleanliness Drive in Dehmi Kalan Jaipur



Cleanliness drive by our housekeeping staff