

NAAC Quality Assurance Practice for the Institution Workshop-Report

Date of Event: 07/04/2022

Faculty In-charge: J. Sebastian Poonolly





"Framing NAAC Quality Assurance Practice for the Institution"

Report

A two-day hands-on workshop on "Framing NAAC Quality Assurance Practice for the Institution", was hosted by Naipunnya Institute of Management and Information Technology, on 7th & 8th April, 2022. The objective of the workshop was to support the self-financing institutions across Kerala in getting NAAC accredited. Representatives of six institutions took part in the workshop.

After the formal inauguration Prof. Dr. Ann Mary Fernandez delivered the keynote address. She spoke about the procedure followed by NAAC in evaluating the institutions during the process of NAAC accreditation. The need for research, paper presentation, funded projects, blended learning, extension activities etc. were emphasised in her address to the participants. The participants attended sessions chaired by Prof. Dr. Ann Mary Fernandez and IQAC council members that were held at various venues in the campus. During the interactive sessions the participants were briefed by the criteria heads of all the seven criteria. The process of data collection, supporting evidence collection, report preparation etc., was explained in great detail to all the participants. Dr, Joy Joseph Puthussery, Dr, Jacob P M, Ms. Bini Rani Jose, Ms. Nayana S also briefed the participants about the practice followed in NIMIT as regards getting the AQAR and SSR, ready. The participants were provided with food and accommodation by the management, on both days. On the final day, the participants were taken on a cultural visit to a popular tourist spot, located 30 kms away from the institution. All participants were given participation certificates at the end of the workshop.

Prepared by,

J. Sebastian

Verified by

Ms. Bini Rani Jose

Approved by,

Dr. Fr. Paulachan K.J.





TWO-DAY HANDS-ON WORKSHOP

FRAMING NAAC QUALITY ASSURANCE PRACTICE FOR THE INSTITUTION





Dates : 07-04-2022 & 08-04-2022

Venue : Seminar Hall, Main Block, NIMIT

Organised By:

Internal Quality Assurance Cell (IQAC), NIMIT
In association with
Association of Kerala Catholic Unaided Arts and Science Colleges (AKCUASC)

NAIPUNNYA INSTITUTE OF MANAGEMENT AND INFORMATION TECHNOLOGY (NIMIT)

(Affiliated to University of Calicut, NAAC Accredited with 8++, ISO 9001-2015 Certified)
Pongam, Koratty East, Thrissur District, Kerala State, India, Pincode - 680 308





Programme Schedule

07-04-2022 (Day 1)

Inauguration 9.30 am

Necessity of NAAC Accreditation Process 10.00 am

Tea break 11.00 am

Hands on workshop 11.10 pm

Lunch break 1.00 pm

Hands on workshop 1.45 pm

Tea break 4.00 pm

Presentations by the Institutions 5.00 pm

Dinner 7.30 pm

Presentations by the Institutions 8.00 pm

08-04-2022 (Day 2)

Campus visit/Presentations by the Institutions 9.00 am

Valedictory session 11.30 am

Lunch 12.00 noon

Sightseeing 1.00 pm

Registration Fee : Rs. 1500/- per head

Contact Us

For details contact - Ms. Bini Rani Jose (NAAC Coordinator) - 9846666914

NAIPUNNYA INSTITUTE OF MANAGEMENT AND INFORMATION TECHNOLOGY (NIMIT)

Pongam, Koratty East, Thrissur District, Kerala State - 680 308. Ph : 0480 2730340, 2730341, 9605001987, Website: www.naipunnya.ac.in Email - mail@nalpunnya.ac.in





Naipunnya Institute of Management and Information Technology PHOTOGRAPHS /SCREENSHOTS



















RESOURCE PERSON'S PROFILE

Dr. Ann Mary Fernandez, Dean Administration, Alliance University, Bangalore



Dr. Ann Mary Fernandez

A highly skilled and effective teacher, researcher, educational administrator with commitment for social and development causes, determined to add value to the organization served through transparent and ethical modes of functioning. Specializes and focuses on building higher education international networks with overseas partner institutions actively fostering and promoting globalized system of education. Has firsthand experience of visiting and collaborating with institutions in Sweden, USA, Canada and Israel.

Peer Team Member National Assessment and Accreditation Council, Bangalore, Dec 1998 - Present · 24 years For Colleges and Universities located in India, she Continues to serve as a trained expert member on NAAC's Team of National Assessors to assess the Quality ofhigher education in Colleges and Universities all over India. Continue to serve as a trained expert member on NAAC's Team of National Assessors to assess the Quality of higher education in Colleges and Universities all over India.

Registrar, Karunya University, Apr 2007 - Jun 2012 · 5 years 3 months, Coimbatore Chief Executive Officer of the university in charge of the University seal, records, administration and secretary of all the Statutory University Bodies. Chief Executive Officer of the university in charge of the University seal, records, administration and secretary of all the Statutory University Bodies. Registrar, University of Madras, Sep 2005 - Dec 2006 · 1 yr 4 months, Chennai Chief Executive officer of the University, custodian of the University records and seal, Secretary to the Senate, Syndicate of the University, Secretary to all Statutory committees of the University, Taking care of the university administration. Chief Executive officer of the University, custodian of the University records and seal.





NAIPUNNYA INSTITUTE MANAGEMENT OF AND INFORMATION TECHNOLOGY

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Address of the school	Contact Person (Teacher Coordinator)	Contact Person's Mobile Number:	Contact Person's email ID:	Participating competitions:	Name of participants(A NWESHAN)	Name of participants (MILLEUR OUVRIER)	Name of participants(N IMITREPREN EUR)	Name of participants (TECH- EXPLORIC A)
St Joseph's HSS Karukutty, Karukutty P O, Ernakulam Dist			sangeethamen on88@gmail.c om	ANWESHAN, MILLEUR OUVRIER, NIMITREPREN EUR, TECH- EXPLORICA	ALAN JOSEPH, ANN MARIYA PAUL, AASHIK NIJU	EVELIN SHAJU, BEN PETER, (JUNIOR CHEF), ALVEENA M S, MERSA MARIYA JOSHY, (FLOWER ARRANGEMENT) DELSA A DAVIS, ANEENA POULOSE (MOCKTAIL)	ANU JOSE, NIVIN SHAJI, NEHA MARIYA VAVACHAN, ABHIJITH P ASOK, ANEETTA P MARTIN, GREESHMA JACOB	JIBIN JOY ALFY PAUL
St. Joseph's HSS MELOOR, CHALAKUDY, THRISSUR, 6803	JAYMOL IAMES N	8156848023	julyjaymol@gm ail.com	MILLEUR OUVRIER	Nil	ALEENA SABU & ANIGHA SHAJI (JUNIOR CHEF)	Nil	Nii
PUTHENPALLY VARAPUZHA PO,PIN:683517,I RNAKULAM	DIJO	9061817950	dijo.thomas56 @gmail.com	ANWESHAN, MILLEUR OUVRIER, NIMITREPREN EUR, TECH- EXPLORICA	AJAY JIJO,SHARO N M S, RESHMA THUNDIPARA MBIL REMESH	GADHA P S, JOSE K A, (MOCKTAIL), ALVEENA SABU, NEENU BIJU. (FLOWER ARRANGEMENT). ANSIYA MUHAMMED, ANSILA T N (Junior Chef)		ARDRA LAL M, VISMAYA M R
East Fort Thrissur -68000	Sheema Joseph Kannath	9495574744	kannathsheem a@gmail.com	ANWESHAN, MILLEUR OUVRIER, NIMITREPREN EUR, TECH- EXPLORICA	5	Cenna Osmund Baburaj, Jovita Jojan(JUNIOR CHEF)	5	5
CARMEL HIGHER SECONDARY SCHOOL, R.S. ROAD, CHALAKUDY- 680307, THRISSUR DISTRICT, KERALA	ASHA SREEKUMA R	9495782556	carmelhsschal akudy@yahoo. com	ANWESHAN, MILLEUR OUVRIER, NIMITREPREN EUR, TECH- EXPLORICA	ANGEL JOSEPH (TRANSLATI ON), ANGEL MARIYA SUNIL (FILM REVIEW), GABRIEL JAMES (ESSAY)	LOYD AUGUSTINE, ARAVIND K. (MOCKTAIL), HRITHIKA E.B., AFRIN A.A. (FLOWER ARRANGEMENT), PAVITHRA SREEKUMAR, HANNAH K.G. (JUNIOR CHEF)	DONA BABU, CAROLINE JIJO, JESSE FRANCIS, HANLEY JOE PRASANTH	GAIL ANIMESH RAHUL MARTIN
ST.THOMAS HSS AYROOR KURUMMASERY (H) PIN 683579	PAUL K C	9544558787	kcpaul7@gmail .com	ANWESHAN, MILLEUR OUVRIER, NIMITREPREN EUR	CIYA SHAJU, LEERETA RISANTH,AS WANI SURESH	JOHN JOSE, JINNAT BENNY, (Junior Chef) MUHAMMED RINTHEESI, AMINSHA P A (Mocktail Competition)	NAZRIN K S	NILL
Mar Augustine 's HSS, Thuravoor, Angamaly	Minitha S Nair	0944659666 5		ANWESHAN, MILLEUR OUVRIER, NIMITREPREN EUR, TECH- EXPLORICA	Shervin shaju, Alfred Benny, Aleena Martin, Vipanchika sanu	Divin Saju,(MOCKTAIL) Merin Johny, Amala Poly, (FLOWER ARRANGEMENT)Godwi n wilson, Alan Poulose (JUNIOR CHEF)	Benjamin Martin, Mervin Jophy	Nii
t.Joseph's HSS Kidangoor, ngamaly	Julie Augustine		juliejaijo2@gm ail.com	ANWESHAN, NIMITREPREN EUR, TECH- EXPLORICA			Christy Nijo	Athul Varghese



NAIPUNNYA INSTITUTE MANAGEMENT OF AND INFORMATION TECHNOLOGY

PADUVAPURAM P O, EDAKKUNNU, ANGAMALY - 683576	Ms. ASHA SAJI	9846118738	asa@naipunny a.edu.in	ANWESHAN, MILLEUR OUVRIER	Essay Competition - Kumari Elizabeth Mavely 2. Short film review - Kumari Liz C. Lyon 3. Translation (Malayalam poems to English) - Kumari Diya Davis.	Mocktail Competition Master Shravan Sunny & Navin Joseph 2. Flower Arrangement Competition Kumari Sonali Krishna & Theresa Binu 3. Junior Chef Competition Kumari Durga G Menon & Vasini S Krishna	Nil	Nil
Naipunnya Public School, Edakkunnu, Angamaly	Asha Saji	9846118738	asa@naipunnya. edu.in			Shravan Sunny & Navin Joseph (Mocktail), Sonali Krishna & Theresa Binu (Flower Arrangement), Durga G Menon & Vasini S Krishna (Junior Chef Competition)		





TECH-EXPLORICA

EXPLORE, EXHIBIT AND EXECUTE

Date of Event: 12/01/2022

Faculty In-charge: Mr. Deepak K V



As part of Naipunnya Excellence Award, Computer Science department of NIMIT is launching "Tech-Report Explorica", to develop cost-effective, practical and innovative concepts, programs, initiatives or designs that address everyday problems. "Tech-Explorica "is organized to reach out, identify and support innovative and creative solutions developed by students. This year, the "Tech-Explorica"focuses on generating technical and commercially viable solutions from students that can become spin-off start- ups or companies.

The overarching aim of "Tech-Explorica" is to provide the opportunity for senior secondary students to unearth their technical abilities by generating relevant and viable ideas through their scientific research endeavors. It is expected that the innovative idea competition will foster skill development in technical ideation, design thinking and encourage problem solving skills within the student community as it offers young students a platform to share their innovative and creative technical ideas originating from scientific research.

"Tech-Explorica" is open to submissions with innovative ideas and solutions from senior secondary students with science background. It is important that the solution or idea emanates from self-developed innovation and creativity. The submitted ideas should thus offer sustainable solutions to real-work challenges which satisfies a market need.

Tech- Explorica "is organized to reach out, identify and support innovative and creative solutions developed by students. Interested students from senior secondary institutions participated in the competition. The program was held on 12th January 2022 at Conference Hall. The presentation starts from 9:30 onwards. There were five team members participated in the competition. There are mainly four stages for the competition. In the First stage students Registered and submit idea. After that the idea was evaluated and presented using PPT/Model/Demo to select the winner. And last stage includes the presentation of ideas and interactive sessions. The maximum time allowed for presentation is 10 minutes and Question & Answer session is 10 minutes. The medium of presentation was English. The winners of the Tech-Explorica 2022 was Jibin Joy and Alfy Paul of St. Joseph HSS, Karukutty secured the first position and Ardra Lal and Vismaya M R of St. Joseph HSS, Puthenpally secured the second position and Gail Animesh and Rahul Martin of Carmel HSS, Chalakudy secured the third position.

Deepak K V

Rev.Fr.Dr.Paulachan K J





Brochure

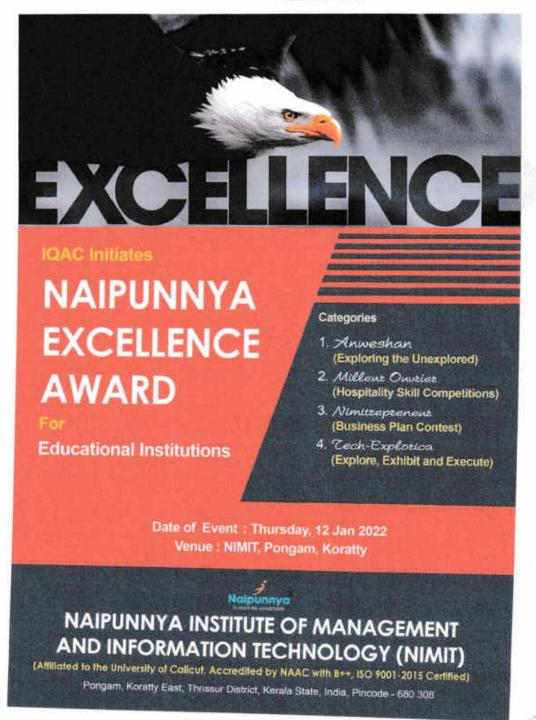


Photo / Screenshot













Attendance Details

Email:	Name of the school	Address of the school	Contact Person (Teacher Coordinator)	Contact Person's Mobile Number:	Contact Person's email ID:	Name of participants(TEC H-EXPLORICA)
stjosephhsskaruk utty@gmail.com	St Joseph's HSS Karukutty	St Joseph's HSS Karukutty, Karukutty P O, Ernakulam Dist	Sangeetha S Menon	7902819102	sangeethamenon 88@gmail.com	JIBIN JOY, ALFY PAUL
stgeorgehssputhe npally@gmail.co m	St.GEORGE HSS PUTHENPALLY(07202)	PUTHENPALLY, VARAPUZHA PO,PIN:683517,E RNAKULAM	DUO THOMAS	9061817950	dijo.thomas56@g mail.com	ARDRA LAL M, VISMAYA M R
nmcst2000@gma il.com	Nirmala Matha Central School	East Fort ,Thrissur -680005	Sheema Joseph Kannath	9495574744	kannathsheema @gmail.com	5
carmelhsschalaku dy@yahoo.com	CARMEL HSS CHALAKUDY	CARMEL HIGHER SECONDARY SCHOOL, R.S. ROAD, CHALAKUDY- 680307, THRISSUR DISTRICT, KERALA	ASHA SREEKUMAR	9495782556	carmelhsschalaku dy@yahoo.com	GAIL ANIMESH, RAHUL MARTIN
sjhss2015@gmail .com	St.Joseph's HSS , Kidangoor	St.Joseph's HSS , Kidangoor, Angamaly	Julie Augustine	9846121799	juliejaijo2@gmail. com	Athul Varghese





Result

SI No	Department	Event	Prize	Full name of the student	Name of the School
1	Computer Science	Tech Explorica	First	Jibin Joy, Alfy Paul	St Joseph's HSS Karukutty
2	Computer Science	Tech Explorica	Second	Ardra Lal M, Vismaya M R	St.GEORGE HSS PUTHENPALLY
3	Computer Science	Tech Explorica	Third	Gail Animesh, Rahul Martin	CARMEL HSS CHALAKUDY





Programme Schedule

Inaugural Meeting

College Video

Prayer

: College Choir

Introduction and Welcome Address

: Ms. Sonia Thomas, Asst. Professor, Department of Hotel

Management

Presidential address

: Rev. Fr. Dr. Paulachan K J, Exe. Director and Principal, NIMIT

Lamp Lighting Ceremony

Inauguration Ceremony

Inauguration Message

: Dr. Jancy James, Former Vice Chancellor

Vote of Thanks

English

: Ms. Annie Sebastian, Asst. Professor, PG Department of

Detailing of event and venues

Closing Meeting

Welcome note

: Mr. Manikandan A, Asst. Professor, Department of Commerce

Concluding Remarks

: Dr. Joy Joseph Puthussery, Dean of Studies and IQAC

CoordinatorCertificate Distribution

: Ms. Maria Antony, Asst. Professor, Department of Commerce

Feedback from participants

Vote of thanks

: Mr. Deepak K V, Asst. Professor, Department of Computer

Science

MEILLEUR OUVRIER

(HOSPITALITY SKILL COMPETITIONS)

Date of Event: 12/01/2022

Class: HM Dept.

Faculty Coordinator: Ms Sonia Thomas





Report of Meilleur Ouvrier

The department of Hotel Management as part of Naipunnya Excellence awards organised hospitality skills based competitions for the students of 11th and 12th standard schools of Thrissur and Ernakulam district on the 12th of January 2022. The event consisted of three competitions – Junior chef competition, Mocktail competition, and Flower Arrangement.

Online registration of students were received for the competition. Fifteen student volunteers from the WWS team helped in coordinating the event along with the faculty event coordinators Mr. John. K, (Junior Chef Competition), Mr. Rahul T R, (Mocktail) and Ms. Sonia T, (Flower arrangement). Mr. Anand T, Ms. Renita. F, Mr. Richi T, and Mr. Jithu D, were the internal judges for the program. Chef Arun Martin (Assistant chef, Italian Cuisine, Restaurante de sal, Lisbon, Portugal) was the chief guest and evaluator for the event. The event started with the temperature check and hand sanitization before the registration at Sarang. The inaugural program started at 9.45 a.m. The event was presided by Rev. Fr. Dr. Paulachan K J(Executive Director/ Principal) other dignitaries on the dais were Dr. Joy Joseph Puthusherry (IQAC Coordinator/ Dean of Studies), Ms. Sonia Thomas (Faculty Event Coordinator- Meilleur Ouvrier) and Ms. Annie Sebastian (Faculty Event Coordinator), Dr. Jancy James, Former Vice Chancellor MG University was the chief guest for the event. The participants were escorted to the venues by the student volunteers. The competitions started at 10.55 a.m. and concluded by 1.00 p.m. The evaluation of the event was completed by 1.30 p.m. A closing ceremony was held at 1.30 p.m. to distribute participation certificate to all the participants. Lunch was arranged for all the participants in Sarang. The final results were published on the college website at 3.30 p.m. The day was an extraordinary day which brought about learning to all involved. There was great enthusiasm seen in all the participants, volunteers and event coordinators. We are immensely thankful to our HOD Mr. Robert Fernandez, the entire HM faculty team, IT staff, and student coordinators from WWS for their support.

Prepared by, Ms. Sonia Thomas Event in charge

Approved By, Rev. Fr. Dr. Paulachan K.J. Principal/Exe. Director



Programme Schedule

Naipunnya Excellence Award 2022

Inaugural Meeting

Date: 12th January 2022

Time: 9:45AM- 10:15AM

Venue: Saarang

Programme Schedule

College Video

Prayer

: College Choir

Introduction and Welcome Address

: Ms. Sonia Thomas, Asst. Professor, Department of Hotel

Management

Presidential address

: Rev. Fr. Dr. Paulachan K J, Exe. Director and Principal, NIMIT

Lamp Lighting Ceremony

Inauguration Ceremony

Inauguration Message

: Dr. Jancy James, Former Vice Chancellor

Vote of Thanks

English

: Ms. Annie Sebastian, Asst. Professor, PG Department of

Detailing of event and venues





Meilleur Ouvrier- Competiton guidelines

Meilleur Ouvrier

(Hospitality Skill Competitions)

Objectives:

Skills are key components in the success of any individual. Many aspire to join hospitality industry to showcase their inherent skills. The competitions are framed to provide participants a platform to showcase their skills in few hotel related areas. The Department of Hotel Management, Naipunnya Institute of Hotel Management has formulated three competitions for the participants to showcase their skills in few of the hotel related areas. The competitions are from three of the four core areas of the hotel. Mocktail competition is focused on participants interested to venture into Food & Beverage Service department. The Junior Chef competition is for those who find themselves inclined to preparing mouthwatering, creative and innovative food. The Flower arrangement competition focuses on students with high creativity, sense of colour and aesthetics. The competition would help students to explore their hidden talents and compete and interact with likeminded participants

1. Mocktail competition

Mocktails, an abbreviation for "mock cocktails", are festive, non-alcoholic drinks. Mocktails are nonalcoholic mixed drinks meant to replicate the presentation and complexity of craft cocktails, just without the alcohol. To make mocktails, bartenders mix combinations of sodas, juices, herbs, and syrups to create unique flavors.

No of Participant: 2member team

Time Allotted: 15 minutes

Rules and Regulations:

Rules and regulations for mocktail competition.

- 1. Only one person can present the drink
- Standard recipe should be Submitted along with the registration form
- Recipes entered must be the original creation of the competitor.
- 4. Recipes entered must be expressed in parts, ounces, milliliters, dashes and drops.
- 5. Garnishes must be edible but may be mounted on sticks, Skewers, straws, forks or other such hygienic accessories.
- 6. Garnishes may be prepared in advance
- 7. Drink names Including rude, lurid or sexual words or words with narcotics associated are prohibited
- 8. Judging parameters are: Creativity, Innovativeness, taste, and presentation.



2. Flower Arrangement Competition

"If we could see the miracle of a single flower clearly our whole life would change." – Buddha

Flower arrangement is an organization of design and color towards creating an ambience using flowers, foliage and other floral accessories.

No. of Participants: 2 member team

Time Allotted: 2 hours

Rules and Regulations:

- 1. The Participants would have to bring containers, accessories, and tools needed for the competition. Flowers and Oasis will be provided.
- The theme of the display will be decided by the participant.
- 3. Participants are required to display their arrangements showcasing the theme through their craftsmanship which should demonstrate their passion to integrate aesthetics with sustainability
- 4. Participants are not allowed to bring along any partially completed or readymade segments for any of their arrangements.
- Judging parameters are: Theme, Creativity, Harmony, Use of material and balance. (List of flowers provided will be shared a week before the competition.)

3. Junior Chef Competition

Junior Chef Competition is a platform for budding aspirants having interest in culinary arts to showcase their innovative talents.

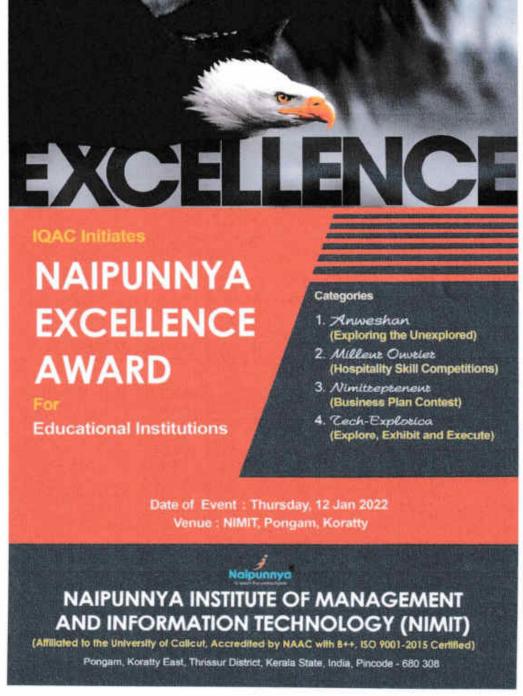
No. of Participants: 2 member team.

Time Allotted: 3 hours

- 1. A basket of ingredients will be given to each team and they should make two portions of the following by maximum utilization of ingredients with minimum wastage.
- One vegetarian and non-vegetarian dish. (Ingredients will be shared a week before with the participants.)
- 2. Utensils, cutlery, crockery and other needed equipment will be provided.
- 3. Time allotment for the competition is 3hours (Preparation & Presentation).
- 4. No pre-cooked food items, garnishes, marinades, pre-mixes, recipe books will be permitted.
- 5. The evaluation will be based on utilization of ingredients, hygiene, and cleanliness of wor presentation, garnish/appearance, taste and texture.
- 6. Judging Parameters are: Use of Ingredients, Innovativeness, taste, and presentation



Brochure







Naipunnya Institute of Management and Information Technology (NiMiT) is a NAAC Accredited premier institution affiliated to the University of Calicut Naipunnya in Sanskrit means dexterity or mastery. NIMIT, as the name signifies, aims at the professionalism, discipline, and holistic development of the aspining students. This center for excellence provides a conducive learning environment and caters to the ever-changing needs of the student community



Naipunnya Excellence Award, instituted to honour Rev. Fr. Dr. Paulachan Kaithottungal in his silver jubilee is a great platform for the students of higher secondary levels to gain experience, show case their skills, develop their ideas and uncover personal aptitude. Apart from challenging the students, we are also rewarding the best school based on the cumulative points in various events conducted.

Anweshan

(Exploring the unexplored)

Testing the literary skills through essay writing, film review and translation



The PG Department of English focuses on contemporary films with the broad objective of instilling interest in Cultural Studies vis-a-vis films and its subtle / apparent social dynamics. An essay competition on the topic. The Changing Trends in Contemporary Malayalam Films', a film review and a translation aim to encourage students to explore areas beyond 'Literature'. The evaluation will be based on vocabulary and writing skills of the participants, their capacity to summarise and describe a work in an interesting way and their ability to capture the spirit of

Millant Owtlat

(Hospitality Skill Competitions)

Mocktails, flower arrangements and junior chef competition

The Department of Hotel Management has formulated three competitions to provide a platform to showcase the skills and talent of the participants. These competitions focus on the three core areas of the department. Mocktail competition focuses on the participants interested in Food & Beverage Service department. The Junior Chef competition is for those who are into preparing mouth-watering, creative and innovative food. The Flower arrangement competition is for students with high creativity, sense of colour and aesthetics.







3. Nimittaptaneut

(Business Plan Contest)

Think smart, be innovative

The Department of Commerce and Management presents Nimitrepreneur - Business Plan competition to inculcate business research aspirations among the students. Students are advised to conduct research analysis on the aspects socio-economic life and prepare 'Business plan proposal report' suitable to the present and future market conditions keeping in mind the ongoing and post pandemic situation.



4. Tech-Explosica

(Explore, Exhibit and Execute)

Explore, exhibit and execute technical skills



Tech-Explorica from the Computer Science department focuses on generating technical and commercially viable solutions through scientific research endeavors from students that can become spin-off start-ups or companies. It is important that the solution or idea emanates from self-developed innovation and creativity The submitted ideas should offer sustainable solutions to real-work challenges which satisfies market needs.

Please go through the details of the competitions and fill up the form (using Google Form link). Schools should forward only one team for each event.

General instructions

- · Schools should try and participate in all the events, to win the overall prize.
- · Students should carry their school ID cards.
- Registration form will be available in Google Form (Link: https://forms.gle/yaGEqkluKmz.lwBpe9)
- · Each school can have one faculty coordinator and his/her number shall be shared along with the registration form
- All registered participants will be given certificates of participation.

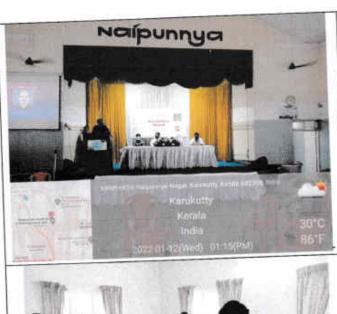
: Ms. Annie Sebastian (Email ; annie@naipunnya.ac.in, Mob : 9497686325) Anwenhan

 Milleux Ouvelex: Ms. Sonia Thomas (Email: sonia@naipunnya.ac.in, Mob.: 9886670216) Mr. Manikandan A (Email : manikandan@naipunnya.ac.in, Mob.: 9605069626)

Cech-Explorios: Mr. Deepak K V (Email: deepak@naipunnya.ac.in, Mob: 8089544482)

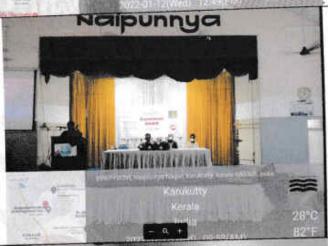


Naipunnya Institute of Management and Information Technology Photo / Screenshots



















Participant list

Name of the school	Address of the school	Contact Person (Teache r Coordin ator)	Contact Person's Mobile Number:	Contact Person's email ID:	Name of participants(MILLE UR OUVRIER)
St Joseph's HSS Karukutty	St Joseph's HSS Karukutty, Karukutty P O, Ernakulam Dist	Sangeeth a S Menon	7902819102	sangeethamenon88@gmail. com	EVELIN SHAJU, BEN PETER,(JUNIOR CHEF), ALVEENA M S, MERSA MARIYA JOSHY,(FLOWER ARRANGEMENT) DELSA A DAVIS, ANEENA POULOSE (MOCKTAIL)
St.JOSEPH'S HSS MELOOR	St.Joseph's HSS MELOOR, CHALAKUDY, THRISSUR,680311	JAYMOL JAMES N	8156848023	julyjaymol@gmail.com	ALEENA SABU & ANIGHA SHAJI (JUNIOR CHEF)
St.GEORGE HSS PUTHENPALLY(07 202)	PUTHENPALLY,VARAP UZHA PO,PIN:683517,ERNAK ULAM	DIJO THOMAS	9061817950	dijo.thomas56@gmail.com	GADHA P S, JOSE K A, (MOCKTAIL), ALVEENA SABU, NEENU BIJU, (FLOWER ARRANGEMENT), ANSIYA MUHAMMED, ANSILA T N (Junior Chef)
Nirmala Matha Central School	East Fort ,Thrissur - 680005	Sheema Joseph Kannath	9495574744	kannathsheema@gmail.co m	Cenna Osmund Baburaj, Jovita Jojan(JUNIOR CHEF)
CARMEL HSS CHALAKUDY	CARMEL HIGHER SECONDARY SCHOOL, R.S. ROAD, CHALAKUDY-680307, THRISSUR DISTRICT, KERALA	ASHA SREEKU MAR	9495782556	carmelhsschalakudy@yaho ö.com	LOYD AUGUSTINE, ARAVIND K. (MOCKTAIL), HRITHIKA E.B., AFRIN A.A. (FLOWER ARRANGEMENT), PAVITHRA SREEKUMAR, HANNAH K.G. (JUNIOR CHEF)
ST.THOMAS HSS AYROOR	ST.THOMAS HSS AYROOR KURUMMASERY (H) PIN 683579	PAUL K C	9544558787	kcpaul7@gmail.com	JOHN JOSE, JINNAT BENNY, (Junior Chef) MUHAMMED RINTHEESI, AMINSH

Naipunnya Public School, Edakkunnu, Angamaly	Naipunnya Public School, Edakkunnu, Angamaly	Asha Saji	9846118738	asa@naipunnya.edu.in	Menon & Vasini S Krishna Shravan Sunny & Navin Joseph (Mocktail), Sonali Krishna & Theresa Binu (Flower Arrangement), Durga G Menon & Vasini S Krishna
NAIPUNNYA PUBLIC SCHOOL, EDAKKUNNU, ANGAMALY	PADUVAPURAM P O, EDAKKUNNU, ANGAMALY - 683576	Ms. ASHA SAJI	9846118738	asa@naipunnya.edu.in	Mocktail Competition Master Shravan Sunny & Navin Joseph 2. Flower Arrangement Competition Kumari Sonali Krishna & Theresa Binu 3. Junior Chef Competition Kumari Durga G
St.Joseph's HSS , Kidangoor	St.Joseph's HSS , Kidangoor, Angamaly	Julie Augustin e	9846121799	juliejaijo2@gmail.com	Nil
Mar Augustine's HSS	Mar Augustine 's HSS, Thuravoor, Angamaly	Minitha S Nair	0944659666 5	minithaanoop@gmail.com	Divin Saju,(MOCKTAIL) Merin Johny, Amala Poly, (FLOWER ARRANGEMENT)Go dwin wilson, Alan Poulose (JUNIOR CHEF)



STUDENT COORDINATOR'S LIST

TO THE	Departmet	nagement and Information it of Hote! Management	
	WWS Event	Supervison Proposed list.	1 01-200
N. S.	Name of the Student	Department	Teacher in Charge
SING	1 Mr James Pious	F & B Production	Chef John
10000	2 Mr Rinal Bonny	F & B Production	Chef John
-	3 Mr Akhii P Suni	F & B Production	Chef John
135.63	4 Mr. Godwin Davassy	F & B Production	Chef John
-	5 Mr. Jern Joseph	F & B Production	Chef John
1	6 Mr. Bbin Varghese	F & B Service	Mr.Dhanesh
	7 Mr Edwin Thomas	F & B Service	Mr Dhanesh
	8 Mr. Thomas P.D	F & B Service	Mr Dhanesh
	9 Mr. Karthik Kumar K	F & B Service	Mr.Dhanesh
	10 Mr. Amjo Kuriakose	F & B Service	Mr.Dhanesh
MI ST	11 Mr.Anvin Jose	H.K	Ms Sonia Thomas
	12 Mr.Basil Benny	нк	Ms Sonia Thomas
TO HE	13 Mr Edwin Davis	H.K	Ms.Sonia Thomas
323	14 Mr. Josemon Jaison	H.K	Ms Sonia Thomas
United	15 Mr.Jerin K S	HK	Ms Sonia Thomas





MEILLEUR OUVRIER -HOSPITALITY SKILLS RESULTS

SI no	Department	Event	Priz e	Full name of the student	Name of the School
1	нм		1	DURGA G MENON VASINI S KRISHNA	NAIPUNNYA PUBLIC SCHOOL, EDAKKUNNU, ANGAMALY
2	нм	JUNIOR CHEF	2	ANSIYA MUHAMMED, ANSILA T N	St. GEORGE HSS PUTHENPALLY
3	нм		3	PAVITHRA SREEKUMAR, HANNAH K.G.	CARMEL HSS CHALAKUDY
4	нм		1	MERIN JOHNY, AMALA POLY	MAR AUGUSTINE 'S HSS, THURAVOOR, ANGAMALY
5	нм	FLOWER ARRANGEMEN T	2	SONALI KRISHNA & THERESA BINU	NAIPUNNYA PUBLIC SCHOOL, EDAKKUNNU, ANGAMALY
6	нм		3	ALVEENA M S, MERSA MARIYA JOSHY	ST JOSEPH'S HSS KARUKUTTY
7	нм		3	HRITHIKA E.B., AFRIN A.A.	CARMEL HSS CHALAKUDY
8	нм	MOCKTAIL	1	DELSA A DAVIS, ANEENA POULOSE	ST JOSEPH'S HSS KARUKUTTY
9	нм		2	GADHA P S, JOSE K A,	ST.GEORGE HSS PUTHENPALLY
10	НМ		3	Shravan Sunny & Navin	NAIPUNNYA PUBLIC

Naipunnya Institute of N	Management and Info	rmation Technology SCHOOL, EDAKKUNNU, ANGAMALY	
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Nolpunnyo

Naipunnya Institute of Management and Information Technology

Naipunnya Excellence Award (2021-2022) (An Initiative of IQAC, NIMIT, Pongam)

Nimitrepreneur Business Plan Competition
(Co- ordinated by WWS of Commerce, NIMIT)

Date of Event: 12/01/2022

Faculty In-charge: Mr. Manikandan. A

¹ Naipunnya Excellency Award 2021-2022



Naipunnya Excellency Award 2021- 2022

Naipunnya Institute of management and information technology (NIMIT), Pongam, Thrisur, always concentrated on providing the facilities to uplift the knowledge (theoretical and practical), skills in different business and nonbusiness situations, personal skills in various domain among the higher secondary students in the state of Kerala and thereby equip the higher secondary students to familiarize different academic aspects in higher education, acquire knowledge in different disciplines. For the purpose, one of the initiative taken by the institute is 'Naipunnya Excellence Award'. The award executed by conducting different assessments based on academic and non-academic aspects and this Excellence Award executed by IQAC of the college in consultation with the guidance and assistance of different departments of the college

Naipunnya Excellence Award introduced by IQAC of the college to honor the silver jubilee of Rev. Fr. Dr. Paulachan K J, Principal and Executive director of NIMIT. The NIMIT IQAC members decided to conduct Naipunnya Excellence Award 2022 by providing more weights on research aspects as well as different competitions of variant themes suitable to the uplift of higher secondary students in terms of academic and nonacademic aspects. Based on the decision, the departments of the college has to decide different competitions for the ward with proper criteria for finding the winners. On account of that, the IQAC team selected departments' representatives to execute the award ceremony in proper manner. As per that, Dr. Mathew Jose K (Head of the Commerce) selected as convener and Mr. Manikandan. A (Assistant Professor, Commerce) selected as the General coordinator, Mr. Varghese Paul (Assistant Professor, Commerce), Ms. Midhula Sekhar (Assistant Professor, Commerce).

The Naipunnya Excellence Award 2022 coordinated by WWS members of the college such as Deen Maria (S3 Coperation), Jesna Joy (S3 Computer Application), Agnus Jo Simon(S3 BBA), Hanna Joseph (S3 BBA), Gilsa TV(S3 Computer Application), Alfin Joy(S3 BBA), Christeena Sebastian (S3 Finance B), Joseph Johnson(S3 Cooperation). From the formal discussions, HOD, faculty coordinators, WWS coordinators of Commerce department decided to conduct NIMITREPRENEUR BUSINESS PLAN COMPETITION (The battlefield of young entrepreneurs) and executed the same in proper manner. Based on the extreme invitation work done by IQAC, many participants registered for the Nimitrepreneur business plan competition. The faculty coordinators created a platform to communicate with the participants once they registered so that the up to date information passed in proper manner.

The business plan competition executed with two phases such as (B-Plan write up evaluation phase and B-Plan presentation evaluation phase). The received B-Plan competition report evaluated (out of 10 points) based on different criteria such as 'suitability of 5 points' (1 point each for supporting employability, protection to environment, success viability, innovative idea and relevance to the present situation) and 'write up of 5 points' (1 point each for clarity, alignment, heading with explanation, minimum points coverage and contents) and the assessment done by three assistant professors of the college (Mr. Manikandan, A (Assistant Professor, Commerce) selected as the General coordinator, Mr. Varghese Paul (Assistant Professor, Commerce), Ms. Midhula Sekhar (Assistant Professor, Commerce) under the proper guidance of Dr. Mathew Jose K (Head of the Commerce). The



offline presentation evaluated based on 25 points (5 points each for Innovative B – Plan idea and suitability to the present and future situation, financial viability and analysis, marketing viability and analysis, competition analysis and presentation, body language, communication, interaction. The offline presentation assessed by two experienced persons in the field of business plan idea (Father Sen Kallungal – Managing director of St.Joseph Institute, Thrissur and Ms. Anitha Mary Alex, Associate professor, department of commerce, NIMIT). Based on the pre-planned criteria, the winners selected as first, second and third position based on the total score. The winners' details are noted below.

First Position: St. Joseph HSS, Karukutty (Nivin Shaji, Anu Jose, Neha Mariya Vavachan)

Second Position: Carmel HSS, Chalakkudy (Dona Babu, Hanlay Joe Prasanth, Carolin Gijo)

Third Position: St. Joseph HSS, Kidangoor (Sayana Maria, Christy Nijo)

Prepared by, Mr. Manikandan, A

Faculty Coordinator

Verified by, Dr. Mathew Jose K

HoD- Commerce Department

Approved By.

Rev. Fr. Dr. Paulachan K.J.

uncipal/Exe. Director.



Naipunnya Institute of Management and Information Technology Brochure of the Naipunnya Excellence Award Programme.





Naipunnya Institute of Management and Information Technolog

EXCELLENCE AWARD NAIPUNNYA INSTITUTE OF MANAGEMENT AND INFORMATION TECHNOLOGY (NIMIT) ed to the betweenly of Descriptions and HAAC with \$41, GO 1981, 3015 Conf.

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(Exploring the unexplored)



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(Hospitality Skill Competitions)

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Naipunnya Institute of Management and Information Technology NIMITREPRENEUR BUSINESS PLAN COMPETITION

General Outline

Naipunnya Institute of Management and Information Technology Department of Commerce

Presents

NIMITREPRENEUR BUSINESS PLAN COMPETITION

(The battlefield of young entrepreneurs)

(As a part of Naipunnya Excellency Award 2021-2022)

Naipunnya Institute of Management and Information Technology (NIMIT) introduced Naipunnya Excellency Award to honor the special achievements of higher secondary school students in Kerala state. On account of that, Department of Commerce and Management presents 'NIMITREPRENEUR Business Plan competition' for the year 2021-2022.

Objectives

3	To inculcate business research aspirant among the higher secondary students
n	To facilitate the opportunities among the higher secondary students to showcase their entrepreneur
٠	ideas and skill.
Q.	To motivate higher secondary students to turn into young entrepreneurs in future.
	To impart entrepreneurial ideas among the higher secondary students.

General Description of the B-Plan Competition

- ✓ Students are advised to conduct research analysis on the socio-economic life aspects and prepare

 'Business plan proposal report' that could improve the life aspects and suitable to present and future
 market conditions especially during and post Covid pandemic situations.
- ✓ It is a team event and each team consists of a minimum of 2members and a maximum of 4 members.

 Any number of business plans from an institution may be allowed, provided that the teams have no common members.
- √ The B-Plan proposal report (English or Malayalam) should consist of the following contents (minimum 5 pages and maximum 10 pages, A4 sheets, hand written or printed, maximum 20 sentences in one A4 sheet with standard margin)

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Naipunnya Institute of Management and Information Technology

- Business plan name, School name, Name of team members with class, mobile number (whatsapp number if available), name of teacher in charge with mobile number (separate page/s)
 Minimum of 5 pages and maximum of 10 pages applicable to the following
 - 1. Description of the business plan
 - Scope and relevance of the B-Plan
 - 3. Financial viability and analysis
 - 4. Marketing viability and analysis
 - Competition analysis and strategies
 - 6. Executive summary

Note: If any supporting materials, it can attach separately.

An expert committee scrutinizes the collected B-Plan proposal report based on eligible criteria as follows (Separate Committee for providing eligibility criteria points)

- B-Plan proposal write-up (Correctness, proper heading with explanation, clarity, alignment of text and line spacing, margin, minimum and maximum pages requirements etc.) - 5 points
- Viability and suitability of the B-Plan 5 Points

Those B-Plans proposal reports that satisfied the eligible criteria of minimum 3 points out of 10 points, then selected for offline presentation. Before offline presentation, the selected B-Plan proposals (those received minimum 3 points and above) categorized as three levels Business plan proposal as follows.

	10	Level 1: Excellent B-Plan (Those B-Plan received 8-10 points as per Eligible Criteria)
	10	Level 2: Very Good B-Plan (Those B-Plan received 5-7 points as per Eligible Criteria)
*	13	Level 3: Good B-Plan (Those B-Plan received 3-4 points as per Eligible Criteria)
1	After	that, offline presentation will happen for three levels of B-Plan.
	Guide	elines for offline presentation
	77	The team members should come to college campus and present their B-plan proposal in front of
		experts
	17	Presentation time = 20 minutes
	.0	Interaction session = 10 minutes
	0	The presentation can be done by one representing all or team members as whole
		The language for presentation may be of Malayalam or English
	- 17	The offline presentation can be done with or without PPT slides.
1	There	will be a separate award for the three level of B-plan proposal offline presentation. The selection
	of the	best B-Plan proposal offline presentation for the award based on Award criteria of 25 points
	(Separ	ate Committee for providing award criteria points) as follows
	12	Innovative B-Plan idea and suitability to the present and future socio economic life situations (5 Points)

Noisiumnya	Naipunnya Institute of Management and Information Technology
	Competition Analysis and strategies (5 Points)
	Presentation , body language, communication, interaction (5 Points)
	award for the three levels of B-Plan proposal offline presentation will be decided based the total as calculated as follows
Total	Score = Eligibility criteria points + Award criteria points
Based	d on the total score, those B-Plan under each category received more points will be selected for the d.
There	will be one award for each category of B-plans.
0	Level 1: Excellent B-Plan - One Award for those B-Plan that received more points (Excellent NIMITREPRENEUR Award)(NIMITREPRENEUR Champion)
-0	Level 2: Very Good B-Plan - One Award for those B-Plan that received more points (Very Good NIMITREPRENEUR Award) (Junior NIMITREPRENEUR)
D	Level 3: Good B-Plan - One Award for those B-Plan that received more points (Good NIMITREPRENEUR Award) (Sub Junior NIMITREPRENEUR)
In case of tie the first one.	ed score, further rounds (depends upon the discretion of the judges) will be conducted and select
The decision	taken by the judges will be final in all manners.
Other guidan	
B-Plan	submission and communication will be sent to the E-mail Id manikandan@naipunnya.ac.in and if
any cla	prification needed, please contact 9605089626
practic	nel for screening and selecting the B-Plan will included experts in the field of academics as well as
Title P-1	lan proposal report will be evaluated in the
Criteria) example of account of the B-Plan proposal report contents, clarity, viability etc. (Eligibility
	For this purpose, the participants have to send the B-Pian report to the above E-mail Jd
Phase 2	Evaluation on associate of seconds.
Criteria)	Port of College Ventio O (Auto-1)
	For this purpose, the selected participants
the even	to college venue on the data at
Only tho	se B-Plan report that satisfied ellerty
Only com	se B-Plan report that satisfied eligible criteria, will be selected for offline presentation.
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Naipunnya Institute of Management and Information Technology

Description of the Award

There will be one award for each category of B-plans.

□ Level 1: Excellent B-Plan – (NIMITREPRENEUR Champion)

Cash prize: Rs.3000/-

Trophy:

Certificate of appreciation:

Level 2: Very Good B-Plan - (Junior NIMITREPRENEUR)

Cash prize: Rs.2000/-

Trophy:

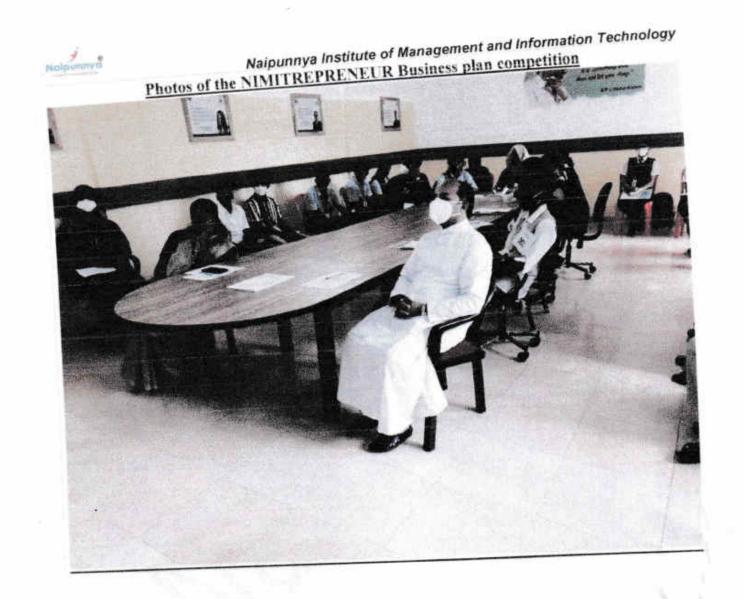
Certificate of appreciation:

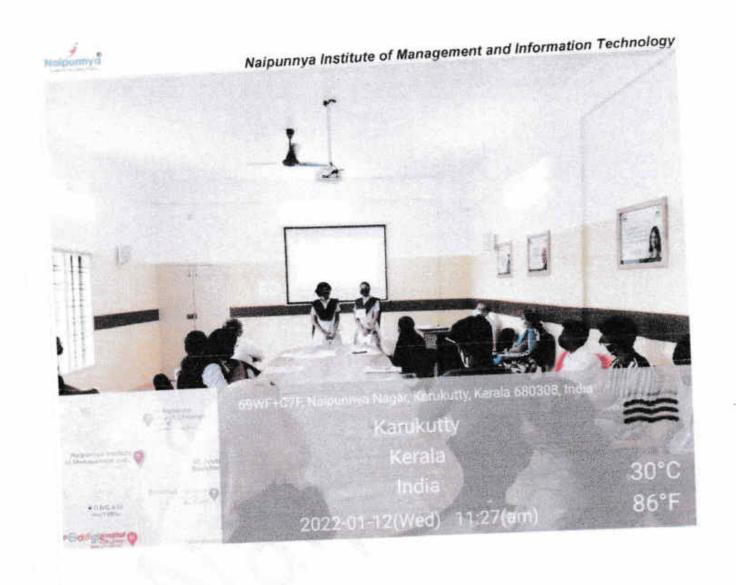
Level 3: Good B-Plan - (Sub Junior NIMITREPRENEUR)

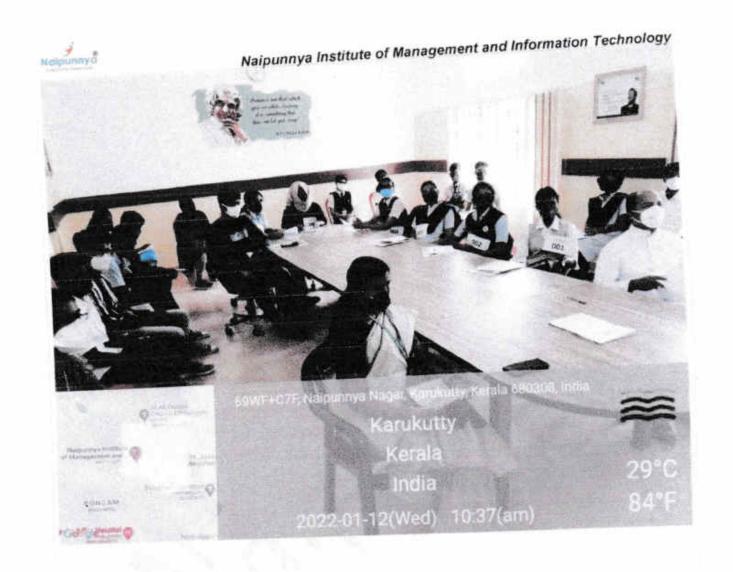
Cash prize: 1000/-

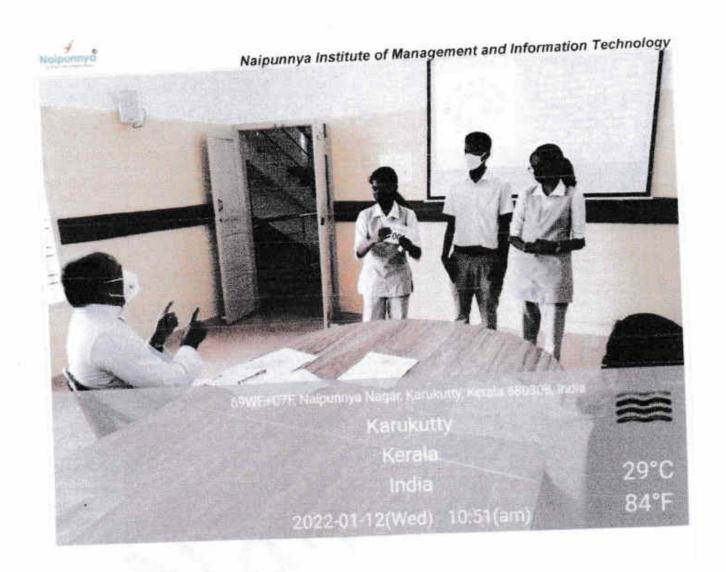
Trophy:

Certificate of appreciation

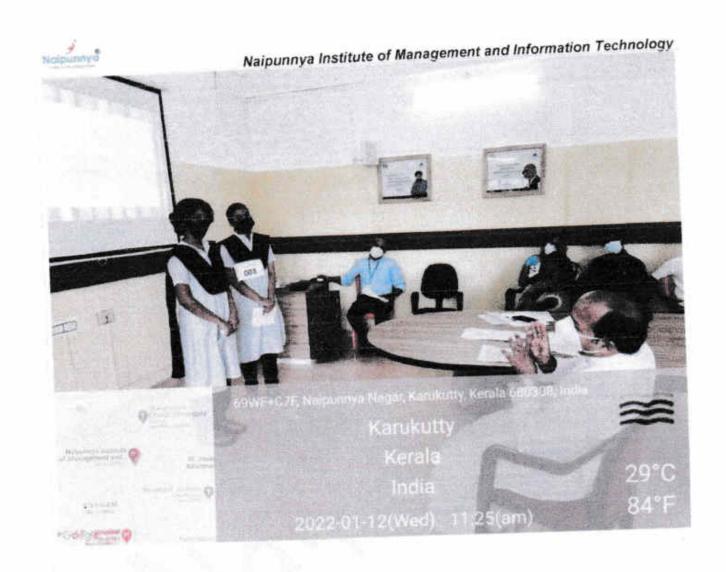












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Department	Event	Prize	Full name of the student	Name of the School	
Commerce	Business Plan (Nimitrepreneur)		Nivin Shaji	St. Joseph HSS, Karukutty	
		First	Anu Jose		
			Neha Mariya Vavachan		
		 	Dona Babu		
		Second	Jesse Francis Kavungal	Correct UEC Chalateria	
		Third	Hanlay Joe Prasanth	Carmel HSS, Chalakkudy	
			Carolin Gijo		
			Sayana Maria	St.Joseph HSS, Kidangoo	
==		1,,,,,	Christy Nijo		
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gmail.com peulamin **VAMESHAN** Kidangoor ViemegnA Augustine 9846121719489 IL com DS102ssqfs EXPLORICA SL Joseph's HSS , IIN Kidangoor, Julie Juliejaijo2@gma ANWESHAN, TECH-SSH sudasor 1S ail.com HSS AYROOR KURUMMASE PAUL K C moo 7878284429 NIMILKEPRENEUR mg b roorge NVSBINK 2 SAMOHT TR HSS AYROOR kepaul7@gmail. MILLEUR OUVRIER, ssusemouns SYMOHT IS mos.ood CHYLAKUDY VAMESHAN SECONDVEY AR alakudy@ya|CARMEL HSS m 9552878944 IIIO, JESSE NIMITREPRENEUR, HICHER SKEEKOW пау фувноо со MILLEUR OUVRIER, csumelhssch CVROLINE CVKWEL VHSV Central School carmelhsschalak YMMEZHYN' DONY BYRD' \$00089 Kannath moo fieman three of os framgo NIWILKEPRENEUR, adieM slemiN - mssmt qdəsop nincs17000 MILLEUR OUVRIER, kannathsheema Fast Fort гизэцѕ op linmas) V ATTVANHLING YMMESHYN' SAMOHI moo.lining 0297181309 Appeducquind VAVWIKV K NIMITREPRENEUR, SSF Y,VARAPUZH DUO รรบุวซิเบอสิเร b) oceanon olib JOY, MILLEUR OUVRIER, SECEORGE PUTHENPALL mail com HSS MELOOR DISTERNA VAMESHVA' CHALAKUDY, N SHIWY 8156848023 ail.com Beloota MILLEUR OUVRIER SH43SOC4S WELOOR, JOMYA! man jourvelylui ssysydesofis SSH sudasof 1S mos liemg Karukutty Karukutty P.O. Menon 7902819102 88@gmail.com karukuntya NIMITREPRENEUR, SSH sudosof 1S NEHV Karukutty, S rqipodurS nonementee MITTERS ORASIES ssuudasofis TIVHS NIAIN SSH sudasor is Email: VMMESHVN* competitions: loodos VALI JOSE loodba Coordinator Number email ID: ()(A) Name of the Address of the Teacher (Mobile Contact Person's Participating MILKEPRENE Person Person's [N]stuediottied Contact Confact to smaN Naipuunya Excellance Award - Registered Participants via Google Sheet

9446596665 minihaanoop@glviMITREPRENEUR,

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Martin, Mervin

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