



SHRIDEVI INSTITUTE OF ENGINEERING & TECHNOLOGY
SIRA ROAD, TUMKUR-572106



Board of "Rotaract Club-SIET"

SN	Designation	Student Name	Mobile	E-Mail	DoB
1	President	Shrinath Jadhav	8296721741	shri9945291925@gmail.com	5/8/1999
2	Vice President	Santhosh Bharadwaj H A	9844107124	santhoshbharadwajha@gmail.com	2/10/1999
3	Secretary	Bhavana G	8088500435	bavnagopal5@gmail.com	20/2/2001
4	Joint Secretary & Media - PR	Aishwarya A Adurajur	7259451912	aishwaryaadurajur@gmail.com	17/2/2000
5	Treasurer	Mahesh	9380933607	maheshbb229@gmail.com	3/6/1998
6	Sargant At Arms	Vinay C K	7349042124	vinayck98@gmail.com	2/6/2000
Avenue Directors					
7	Director - International Services	Sadanand Kumar	9686862809	sadanandkr9686@gmail.com	9/9/1999
8	Director - Professional Development	Mounika Y	9845718106	mounikamny@gmail.com	6/7/2000
9	Director - Club Services	Manasa N R	7338098481	manasanr284@gmail.com	3/7/1999
10	Co-Director - Club Services	Prajwal C	9663927163	prajugowda144@gmail.com	21/11/2000
11	Director - Youth Services	Manjunath D P	9538924877	dpmanjunath0999@gmail.com	25/1/1998
12	Co-Director - Youth services	Meghana T C	7619219359	meghanagowdatc554@gmail.com	5/10/1999
13	Director - Community Services	Enchara	9164433645	ranjithamahesh719@gmail.com	21/1/2001
14	Co -Director - Community Services	Daniel S	9901259558	danielraks09@gmail.com	7/4/2001

Er. ANJANA MURTHY M
Training & Placement Officer
Faculty Coordinator - Rotaract Club - SIET

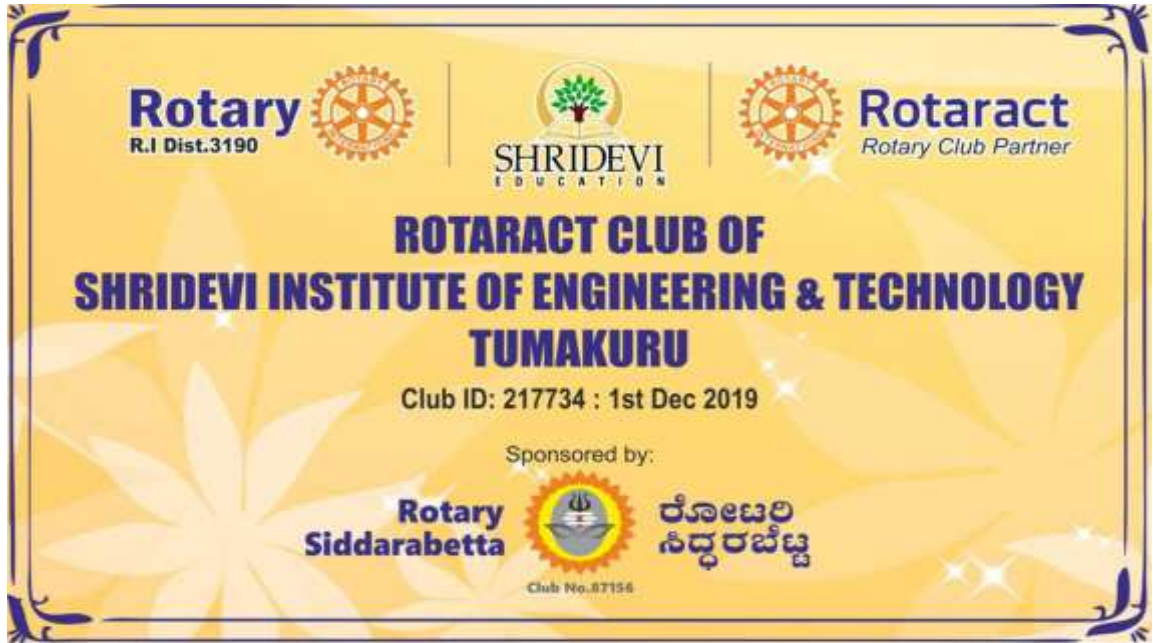
Dr. NARENDRA VISWANATH
PRINCIPAL

Rotaract Club – Shridevi Institute of Engineering & Technology

Rotaract Club has been established at Shridevi Institute of Engineering & Technology, Tumkur on 1st December 2019 under the Mentor Rotary Club – Siddarabetta – RI Dist. 3190. Our Rotaract Club is registered at Rotary International and our Club ID is 217734. It was established with the intention of inculcating habit of Social Service among students. We had chartered installation at our Institute on 19th February 2020. We had a plan of doing various activities under each flagship unfortunately because of Covid-19 we have not done any activities under the banner in the year 2020 to 2022.

Student of Mechanical Engineering of 2021 batch Mr. Shrinath Jadhav had been elected as a Founder President and Ms. Bhavana from Civil Engineering of 2022 batch elected as founder secretary for a period of 2020 to 2022. Recently we have formulated new team for Rotaract Club headed by Ms. Pavithra from current 6th semester ECE and their team for 2023-2024. Both the team list is herewith.

We had Inauguration of 1st chartered installation of Rotaract Club on 19th February 2020. Our Chairman Dr. M R Hulinaykar and our Director Dr. Raman M Hulinaykar Inaugurated the Rotaract Club charter Installation in presence of President of Mentor Club Rotary Siddarabetta and our Principal Dr. Narendra Viswanath and other Dignitaries'. The snapshot of this event is herewith.





Sri Shridevi Charitable Trust (R.)
SHRIDEVI INSTITUTE OF ENGINEERING & TECHNOLOGY
Sira Road, Tumkur - 572 106, Karnataka, India.

ESTD: 2002



Phone: 0816 - 2212629 | Principal: 0816 - 2212627, 9686114899 | Telefax: 0816 - 2212628

Email: info@shrideviengineering.org, principal@shrideviengineering.org | Website: www.shrideviengineering.org

(Approved by AICTE, New Delhi, Recognised by Govt. of Karnataka and Affiliated to Visvesvaraya Technological University, Belagavi)





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Rotary
District 3190



Rotaract
Rotary Club Partner
CLUB ID: 217734



Rotary
Siddarabetta
Club No.87156

Cordially invite you to the
CHARTER PRESENTATION & INSTALLATION OF
PRESIDENT & OFFICE BEARERS OF
ROTARACT CLUB OF
SHRIDEVI INSTITUTE OF ENGINEERING AND TECHNOLOGY

Wednesday, 19th February 2020 | Time: 10:30 am

Venue: Shridevi Medical College Auditorium

Presided by

Dr. M. R. Hulinaykar, M.B.B.S., M.S.
Chairman & Managing Trustee,
Sri Shridevi Charitable Trust

Chief Guest

Rtn.Asha Prasanna Kumar
Past District Governor, RI Dist 3190

Guests of Honour

Rtn.Prakash Belawadi
Director-Youth Services, RI Dist.3190

Rtn.S.Kadadevara math
Zone Governor

Rtn.C.Manjunatha Gowdaru
Assistant Governor

Dr. Raman M. Hulinaykar
Director, SIMS & RH, Tumakuru

Er. M. S. Patil
Director - HR & IT, SCT, Tumakuru

Special Invitees

Rtn. John Bruno
Dist Rotaract Committee Chairman

Rtr. Shashi Kumar
District Rotaract Representative

Hearty Welcome by

Dr. Narendra Viswanath
Principal, SIET

Er. Anjana Murthy M.
Training & Placement Officer, SIET

Rtn. Jayachandra Aradhya M. S.
President, Rotary Siddarabetta

Rtn. Shivakumar H. N.
Secretary, Rotary Siddarabetta

Charter Members of Rotaract Club of SIET, Tumakuru





SHRIDEVI INSTITUTE OF ENGINEERING & TECHNOLOGY
SIRA ROAD, TUMKUR-572106

Board of "Rotaract Club-SIET - 2023-2024

SN	Designation	Student Name	Mobile	E-mail	DoB (DD-MM-YYYY)
1	President	S Pavithra	9845620861	pavithrachowdary081@gmail.com	5/10/2002
2	Vice president	Bhavana S	8073799048	muddukannaya2005@gmail.com	22/02/2002
3	Secretary	Sujan T Naik	8431928218	Sujannaik771771@gmail.com	26/09/2003
4	Joint secretary & Media-PR	Suhas J K	9686728919	Suhasjnu2@gmail.com	16/05/2002
5	Treasurer	Hemanth H	6363678216	Hadapadhemanth5@gmail.com	18/10/2003
6	Sargant At Arms	Rahul Kumbar	7204345163	rahulkumbar123@gmail.com	3/2/2002
Avenue Directors					
7	Director-International Services	Smriti Devagan	7209620811	Dewagansmriti6@gmail.com	31/01/2002
8	Co- Director-International Services	Monika M R	8183965529	moanikakrishnaram@gmail.com	1/2/2003
9	Director-Professional Development	Shobha Hugar	9535124074	Hugarshobha353@gmail.com	8/1/2003
10	Co- Director-Professional Development	Niharika S	9741852355	niharikashankaralingaiab@gmail.com	16/11/2003
11	Director-Club Services	Nandan Kumar T	9731166975	nandankumarta@gmail.com	28/05/2004
12	Co-Director-Club Services	Heena Kausar	9663033637	Kausar03.2003@gmail.com	3/7/2003
13	Director-Youth Services	H M Prajwal Kumar	7483980095	Hm.prajwal.kumar27@gmail.com	13/08/2003
14	Co-Director-Youth Services	Sneha G	7892861897	Snehasonu123.6@gmail.com	9/8/2003
15	Director-Community Services	Manoj M R	7996935168	Manojmr5470@gmail.com	12/5/2000
16	Co-Director-Community Services	Ramyia Shree N	6366142941	Ramyachintu9876@gmail.com	28/09/2003

Faculty Coordinator - Rotaract Club - SIET

Dr. NARENDRA VISWANATH
PRINCIPAL

**A Proposal for
Setting Up**

CENTRE OF EXCELLENCE

Submitted To



**Shridevi Institute of Engineering & Technology
(SIET),**

Tumakuru, Karnataka

Submitted By



Ignite Space Edtech Private Limited

A Unit of Pentagon Space Private Limited

**No.765, 8th Cross Road, M.R.C.R Extension,
Govindaraja Nagar, Bangalore-560040**

February 2023

Submission of Proposal for Setting Up

CENTRE OF EXCELLENCE

1. Introduction about Ignite Space Edtech Private Limited

Established in order to address the skill gap rendered by technological overhaul in Information Technology. The pace at which industries are moving needs a necessary intervention to upskill the future IT professionals. Futuristic technologies needs are unprecedented. That is why we need to "MASTER THE FUTURE". In demand skillsets, unbridged gap in the employment market.

Our Vision

To collaborate with future; the future being artificial intelligence

Our Mission

To co-create a communion of human and machine intelligence.

2. Objectives

The major objectives of setting up Center of Excellence are as follows:

- Provide leading technologies training through Center of Excellence in College Campus.
- Qualitative improvements in Technical Education
 - Improvements in college/university labs infrastructure by adopting latest technologies in engineering to serve the needs of the software industrial units.
 - Upgradation of skill of students and faculty by training
 - Update course curriculum to modern industrial practices
 - Promote Research and Development for Innovation for existing Software Industries.
- Training of students to improve employability
- Enhance the reputation of technical institutions as modern and equipped with state of art technologies.
- To offer global certification courses and internship services to students.
- Increase the relevance of the academic research and consultancy in the research and product development initiatives

3. COE-One-Stop Solution for Upskilling and Employability



Ignite Space – A unit of Pentagon Space and Shridevi Institute of Engineering & Technology shall collaborate towards:

a. Establishing Center of Excellence

“**Ignite Space**” – A unit of Pentagon Space shall construct State of the art lab to increase the infrastructure of “**Shridevi Institute of Engineering & Technology**”, required for conducting the research and developing projects based on all the futuristic technologies.

b. Specialization and Employability Training Programs

“**Ignite Space**” – A unit of Pentagon Space will work with “**Shridevi Institute of Engineering & Technology**” towards specialization training programs with job assistance training programs like java full stack, python full stack and software testing automation. “**Shridevi Institute of Engineering & Technology**” shall make mandatory to the students to undergo specialization training program and job assistance training programs.

c. Establishing Idea Labs



"Ignite Space" – A unit of Pentagon Space and **"Shridevi Institute of Engineering & Technology"** shall promote research and development to work on the specific problem domain. Innovative ideas will be implemented and performance of the ideas will be evaluated. **"Ignite Space"** – A unit of Pentagon Space will support in filling a patent for proved innovative ideas. Students and faculty members can actively participate in establishing a solution to the ideas and industry experts will also collaborate in setting up the solutions.

d. Connecting Start ups



"Ignite Space" – A unit of Pentagon Space and **"Shridevi Institute of Engineering & Technology"** shall encourage and promote Start-ups program related to student innovation, incubation and Start-ups in various public forums, alumni network and other related associations wherever possible.

e. Establishing Maker Space



A makerspace is a collaborative work space inside a CoE for making, learning, exploring, and sharing that uses high tech to no tech tools. Help to prepare those who need the critical 21st century skills in the fields of Science, Technology, Engineering and Math (STEM). An informal place where young minds have an opportunity to explore their own interests; by learning to use tools and materials in both physical and virtual space. **“Ignite Space”** – A unit of Pentagon Space and **“Shridevi Institute of Engineering & Technology”** shall create a platform for like-minded people to share their ideas and get inspired them-selves from similar mindsets to give wings to their creativity. It is a community learning center that provides technology to build proto-types, test and improve them while continuously working.

f. Providing Global Certification Programs

“Ignite Space” – A unit of Pentagon Space and **“Shridevi Institute of Engineering & Technology”** shall work to provide an additional short term courses named as global certification courses to improve the skills for employability. Global Certification courses are introduced in semester wise stages from beginner to the more advance level. Initially for every student it is necessary to learn the basics of problem solving and

programming ideas. Based on the job role requirements student can select the global certification courses. Training will be conducted offline/online by the industry experts from the reputed companies. Once the course is completed by the candidate, certificate would be issued from the global learning partners. Pentagonspace LMS portal access will be given to the candidates to attend and access our online classes.

g. Faculty Development Programs and workshops



“**Ignite Space**” – A unit of Pentagon Space and “**Shridevi Institute of Engineering & Technology**” shall provide periodic plan and conduct faculty development programs hands-on workshops and seminars by technology veterans in the industry which help to bridge the gap between industry and academia.

h. Conduction of Hackathons:



“**Ignite Space**” – A unit of Pentagon Space and “**Shridevi Institute of Engineering & Technology**” shall develop a plan to create and enhance awareness on the developments in the software fields and

create a competitive spirit through conduct of hackathons. Meritorious students will be suitably rewarded by way of fellowship, placement and internships with the industry. This selection will be done by jointly a committee consisting of representatives from **"Ignite Space"** – A unit of Pentagon Space and **"Shridevi Institute of Engineering & Technology"**.

i. Distinguished Lecture Programs



"Ignite Space" – A unit of Pentagon Space and **"Shridevi Institute of Engineering & Technology"** will work together to facilitate delivery of talks from subject matter experts from around the globe.

4. Training Programs through Center of Excellence

Sl. No.	Training Programs
1	Specialization and Employability Programs
2	Global Certification Programs
3	Industry Oriented Internship Programs
4	Customised Placement Programs

Sl. No.	Specialization and Employability Programs
1	Java Full Stack Developer (JFS)
2	Python Full Stack Developer (PFS)
3	Software Testing and Automation Engineer (STA)

Global Certification Programs	
Semester	Certification Programs and Certification Authority
1	C Language Certification (TCS iON)
2	Web Technology Certification (IBM)
3	CCNA Certification (CISCO)
4	Java Programming Certification (Oracle)
5	Python Programming Certification (IBM)
6	SQL Certification (Oracle)
7	AWS Certification (Amazon)
8	DevOps Certification (IBM)

Industry Oriented Internship Programs	
Year	Internship Programs
1	Web Technology Intern
2	Software Testing and Automation Intern
3	Back-End Technology Intern
4	MEAN Stack Intern

Customised Placement Programs	
Year	Programs
1	Soft Skills
	Mathematical Aptitude
	Logical Reasoning
	Analytical Reasoning
	Culture Fitment
2	Advance C
	Data Structures Applications
	Logical Building
	Corporate Etiquette
	Advance Mathematical Aptitude
	Analysis and Design of Algorithms
3	Java Programming on Hacker rank
	Python Programming on Hacker rank
	Advance Java Programming
	DSA using Java
	SQL Leet Code Problem Solving
4	MVC Architecture
	React JS
	Hibernate
	Spring and Spring Boot

5. Benefits from Center of Excellence

- College will get a leading-edge technologies upgradation from industry experts through the well-equipped laboratory facility.
- Through idea labs and maker space students and faculty will get benefit in designing and development of an innovative solution and publishing a paper in high impact factor international reputed journal.
- Students will get an opportunity to work in team with industry experts on startup projects and understand the end-to-end life cycle of project development.
- Students will be industry ready for implementation.
- Upon completion of the global certification course students will be issued a global recognized certificate which will help them in better placement.
- Customized upskilling program will provide 100% Guaranteed interviews & full-fledged support to fetch job in IT companies will be provided.
- Transform institution to Center of Development and Research.
- Institute can easily avail around 100+ points by establishing a center of excellence for their NBA/NAAC accreditations.

6. General Terms of Proposal

- a. **"Ignite Space"** – A unit of Pentagon Space and **"Shridevi Institute of Engineering & Technology"** will constitute a Network Coordination Committee (NCC) for regular monitoring of the activities and achieving the set targets. The Committee will meet at least once in six months and review the progress.
- b. Both the partners will utilize existing infrastructure for setup of innovation lab & industry academic interaction arrangement
- c. Duration of the training programs will be decided based on the academic training duration requirements
- d. Course Curriculum has been designed based on the IT skills required by software industry.
- e. Course will be delivered in Hybrid Mode (offline + online).

- f. Students must maintain an 85% of attendance during the course training.
- g. Training will be taught with real world examples, case studies and to crack the interviews.
- h. Students will be assessed regularly and more jobs will be provided based on the student's skill set and interest.
- i. **"Ignite Space"** – A unit of Pentagon Space will support in providing the internship and project work.
- j. Training fees charged by IGNITE SPACE EDTECH PRIVATE LIMITED shall be to students who undergo training as per the agreed cost mentioned in the below Table 1.

Table 1: Training Fees Structure

Course Name	Fees per Student
Specialization and Employability Programs	Rs.12,000 /- + GST
Global Certification Programs	
Industry Oriented Internship Programs	
Customised Placement Programs	

Students shall make payment only through online transfer. Bank Account Details for NEFT or RTGS:

Account Name: IGNITE SPACE EDTECH PRIVATE LIMITED
 Account Number: 736305000289
 Bank: ICICI
 IFSC code: ICIC0007363

Authorized Signatories:

Mr. Ravishankar Aradhya,
Founder & CEO
 Ignite Space Edtech Private Limited,
 Bengaluru, India

Dr. Narendra Viswanath
Principal,
 Shridevi Institute of Engineering &
 Technology, Tumakuru, India

RESEARCH NEEDS

Sapodilla is considered as a minor fruit in Sri Lanka and there is no strong research and development program to promote it as an economic commercial fruit crop. One of the main constraints is the lack of suitable varieties and good quality planting materials. It is necessary to start with the planting materials raised from selected local trees yielding good quality fruits. At the same time an effort should be made to collect the available germplasm in the country and evaluate them for commercial production. In addition, it is necessary to introduce promising cultivars from countries with similar climatic conditions. The true genetic diversity of the existing varieties in the country should be established using molecular techniques and then an attempt should be made to introduce varieties to fill the gaps in existing collection. Conservation of genetic resources both *in-situ* and *ex-situ* are important. A variety development program through conventional breeding as well as through novel biotechnological techniques is necessary. To support such a program basic studies with regard to characterization of existing varieties and studies on floral biology will be required.

At present, planting materials are produced by grafting Sapodilla on Mee (*Basia longifolia*) rootstocks. Alternative rootstocks should be identified which can impart characteristics such as tolerance to ill drained soil conditions, dwarfing, precocity and tree productivity. Existing propagation methods should be standardized. Mass propagation methods have to be developed to cater to the high demands of planting materials.

Sapodilla fruits should be carefully harvested in order to minimize post harvest losses. Dwarfing trees will facilitate harvesting and other cultural operations. Methods to dwarf trees by rootstocks, pruning, growth regulators etc. need to be studied. Maturity indices should be developed and techniques for proper harvesting and post harvest management of fruit should be developed.

Sapodilla fruit can be processed into various types of food products. Therefore, technology development for processing is required. As Sapodilla is not much popular in local markets in fresh or processed form consumer awareness programs are necessary to create market demand for the fresh fruits as well as processed products.

sapota (plural sapotas) **The tropical fruit from the sapodilla tree, Manilkara zapota.** The fruit is 4–8 cm in diameter, has a fuzzy brown skin with very sweet earthy-brown flesh. Sapote, the similar fruit of various other tropical and semi-tropical trees, such as Pouteria sapota.

Sapota is native of tropical America and is **believed to have originated from south Mexico or central America.**



The nomenclature of Sapodilla is as follows:

Kingdom: Plantae (plants)
Sub kingdom: Tracheobionta (vascular plants)
Super division: Spermatophyta (seed plants)
Division: Magnoliophyta (flowering plants)
Class: Magnoliopsida (dicotyledanae)
Sub class: Dilleniidae
Order: Ebenales
Family: Sapotaceae
Genus: *Manilkara* Adans. (manilkara)
Species: *Manilkara zapota* (L.) van Royen

Plantation Photos



It is grown in variety of soil but **deep alluvial, sandy loam soil and black soil having good drainage** are ideal for doing sapota farming. pH having 6.0-8.0 is optimum for sapota farming. Avoid cultivation in shallow clayey soil and in high calcium content.

Growth is rapid, in flushes.

It is densely branching, drooping at maturity. Young trees tend toward

a single, limber stem for first 2 years often requiring staking. White sapotes have a taproot and other fibrous roots that are wandering and greedy like citrus.

Consuming raw fruit may also lead to **irritation and inflammation of the throat that may cause breathing problems in children.**

Furthermore, the seeds of chicku are hard and hooked and ingesting them may cause abdominal pain and vomiting.



**SOCIAL CONNECT AND
RESPONSIBILITY
21SCR36**

MODULE 2

**HERITAGE WALK AND
CRAFTS CORNER**

Dakshith S

3rd Sem

ISE

1SV21IS004



Introduction

Kaidala, formerly known by
The name Kreedikapura is the
birthplace of AmaraShilpi
Jakanachari, who is considered
To be as one of the legendary
sculptors in India till date.

Jakanachari with the passion on
Art and sculpture leaves behind
His pregnant wife and travels far
And wide following his passion.
Over the time he finds shelter
Under various kings of many

Prestigious kingdoms. He returns the favour by sculpting
beautiful statues and constructing wonderful temples and
thus giving the fame for the King and the Kingdom. But his
very own family had been forgotten. The price he had pay for
his utmost fame and achievement there is even a popular
myth amongst the localities saying Jakanachari got back.
Kaidala a very spirital and peaceful place.

But the legendry sculptor was just not done yet. At his age around
80s, Jakanachari determines strongly to make up for his mistake
and gets a vision to construct a temple at his home town. He comes
back to Kreedikapura, and starts sculpting the idol of
Chennakeshava with only one hand and just like a replica of the
one in Belur. Dankanachari, was revealed to be his son and now
assists his father in construction of the temple. Within years, father
and son duo complete the work leaving behind one of the most
intimidating sculpture of all time. There is even a popular myth
amongst the localities saying Jakanachari got back his hands after
the installation of Chennakeshava idol in the temple and this giving
the name to the place Kaidala (The giver of hand).



SURVEY REPORT

Kaidala is a small village in the Tumkur district of Karnataka, India. It is situated at the foothills of the Devarayanadurga hills and is home to the famous Chennakeshava temple, which is considered one of the finest examples of Hoysala architecture.

One of the major challenges facing Kaidala's tourism industry is the lack of proper infrastructure and facilities. The village has limited accommodation options, and the existing hotels and guesthouses often lack basic amenities like air conditioning, hot water, and Wi-Fi. To address these issues, the local government has plans to provide better facilities for tourists.

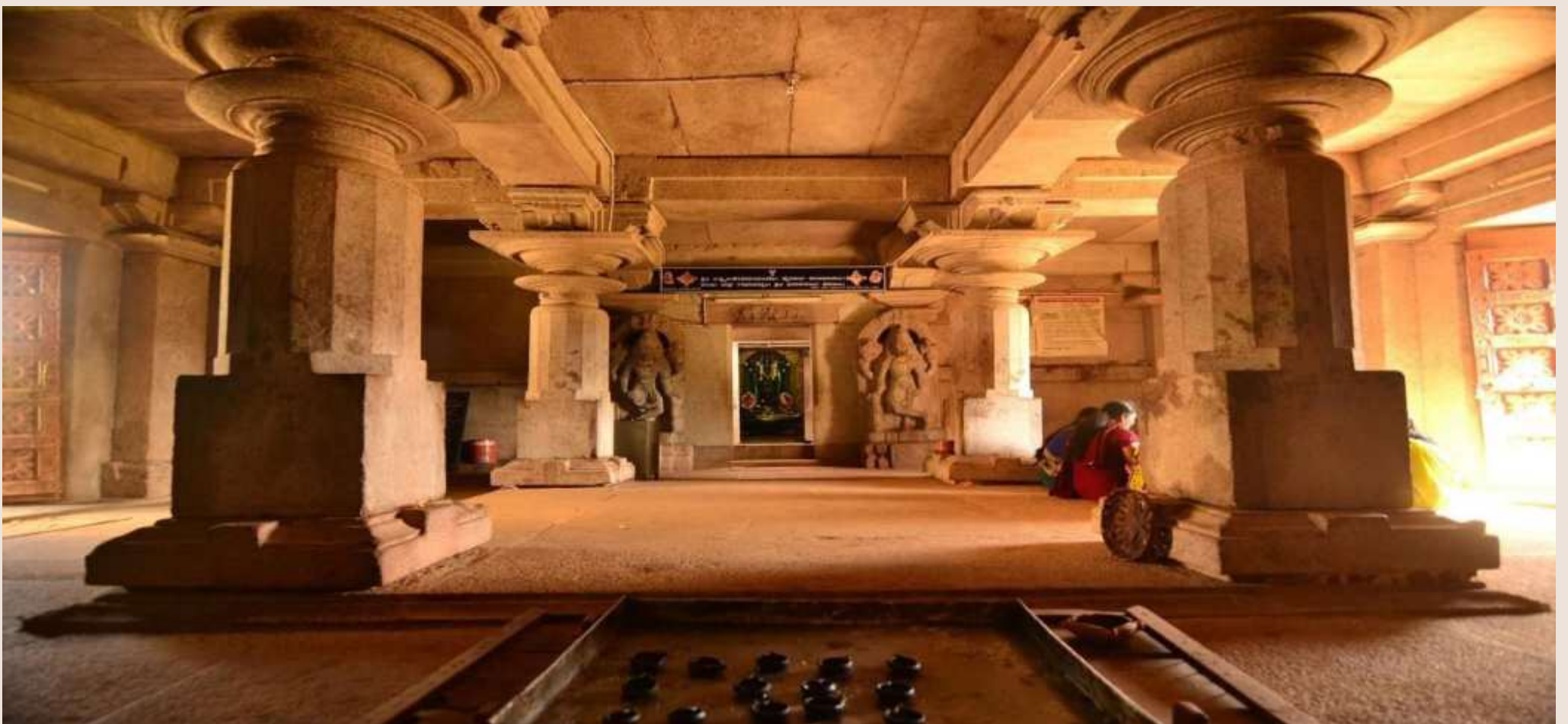
The Chennakeshava temple is the main attraction in Kaidala and draws visitors from nearby cities and towns. The temple is known for its intricate carvings and sculptures, which depict various gods and goddesses from Hindu mythology. The temple also has a unique star-shaped design and is adorned with beautifully crafted stone pillars, ceilings, and walls.

According to some reports, the number of visitors to the Chennakeshava temple has been increasing over the past few years. This is partly due to the efforts of the local government to promote tourism in the area and improve the infrastructure around the temple. The government has taken several initiatives to make the temple more accessible to visitors, including constructing a new parking area, improving the road network, and setting up a tourist information center.



ARCHITECTURE OF KAIDALA TEMPLE

The Temple is famous for its Dravidian style of Architecture and was built around 1150 AD. This Temple in Kaidala is located in 9 Kms away from Tumkur Town in Karnataka. The Temple also has a Shrine for Lord Gangadareshwara. Sculptor Jakanachari had a big Hand in Building this Temple & his work was a Masterpiece. The pillar opposite has a figure about one foot high, standing with folded hands, wearing an upper cloth and a dagger, which is said to represent Jakkanachari, but this fact does not appear to be well founded. It is more likely that it represents a chief who caused the temple or mahadvara to be erected. This seems to be supported by the inscribed slab in the Gangadhareshwara temple. The pillars and walls are artistically carved with images connected with the Ramayana and other tales. The Gangeshwara temple contains inscriptions stating that it and the Narayana temple were erected in 1150, during the reign of the Hoysala king Narasimha, by a chief named Gule Bachi. Eventually, the story goes that Jakanachari returns to his hometown and continues carving the idol of Lord Chennakeshava. Pleased with his efforts, the Lord blesses the sculptor and restores his hands and honour. However, not many are aware of the place where the sculptor gets his hands back.



TEMPLE TREASURES

The temple compound at Kaidala consists of two shrines namely, the Chennakeshava temple and the Gangadhareshwara temple. Some sources place the temple construction around 1100 AD. The architecture at the Chennakeshava temple resembles the Dravidian style and seems well fortified. Though the exterior looks modest and devoid of pomp and exuberance, the finesse and intricacy of the interiors makes up substantially for this. The exquisite, intricate designs and sculptures speak volumes about the sculptor's skills and refinement. The idol of the deity itself stands as a testimony to this. Although the temple was closed in the afternoon when we reached, luckily, the temple priest had left a well lit opening in the door of the sanctum sanctorum. Though unable to have a proper darshan, the very glimpse of the idol was spellbinding. It is hard to believe that anyone with a severe handicap could have created this masterpiece. The idol is about six feet tall and carved in black stone with the finesse of Hoysala style architecture. A detailed description of the temple and idol are available in the temple premises in Kannada which would help one get better information on the same.



CRAFTS

Tumkur is a district located in the southern state of Karnataka in India, which has a rich tradition of handicrafts and art. The district is surrounded by hills and lush green forests and is blessed with a diverse range of natural resources, including timber, clay, and silk. As a result, the skilled artisans of Tumkur have developed a range of unique and exquisite handicrafts that have become popular both within the district and beyond.

One of the most famous crafts of Tumkur is wood carving. The district is home to a large number of skilled woodcarvers who specialize in creating intricate designs on various types of wood, such as teak, rosewood, and sandalwood. The woodcarvers of Tumkur have a reputation for their fine craftsmanship and their ability to create beautiful and detailed designs on the wood. Some of the common items that are carved by these artisans include furniture, doors, windows, and sculptures.

Another popular handicraft of Tumkur is stone carving. The district has a large number of skilled stone carvers who specialize in transforming rocks and boulders into beautiful and intricate sculptures. These artisans use a range of tools and techniques to carve the stone, including chisels, hammers, and grinders. Some of the common themes in the stone carvings of Tumkur include gods and goddesses, animals, and birds.

Pottery is another traditional craft of Tumkur that has been practiced in the region for centuries. The district has a large number of potters who specialize in creating a range of functional and decorative pottery items, including water pots, lamps, and decorative figurines. These artisans use locally available clay to create their pottery, which is then fired in traditional kilns.

Finally, the silk weavers of Tumkur are known for producing high quality silk sarees and fabrics that are sought after by customers all over the world. The district has a long history of silk production, and the weavers of Tumkur have developed a range of unique and intricate designs that are popular among customers. These weavers use locally sourced silk, which is then dyed using natural colors, to create their fabrics.

PHOTOS



GPS Map Camera



Tumakuru, KA, India
Tumakuru, Tumakuru, 572118, KA, India
Lat 13.300522, Long 77.081621
03/10/2023 10:21 AM GMT+05:30
Note : Captured by GPS Map Camera

**SOCIAL CONNECT AND
RESPONSIBILITY
21SCR36**

MODULE 3

**ORGANIC FARMING AND
WASTE MANAGEMENT**

Dakshith S

3rd Sem

ISE

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Introduction

Organic farming, also known as ecological farming or biological farming,[1][2][3] [4][5] is an agricultural system that uses fertilizers of organic origin such as compost manure, green manure, and bone meal and places emphasis on techniques such as crop rotation and companion planting. Waste management or waste disposal includes the processes and actions required to manage waste from its inception to its final disposal.[1] This includes the collection, transport, treatment and disposal of waste, together with monitoring and regulation of the waste management process and waste-related laws, technologies, economic mechanisms.

Organic farming, also known as ecological farming or biological farming, is an agricultural system that uses fertilizers of organic origin such as compost manure, green manure, and bone meal and places emphasis on techniques such as crop rotation and companion planting. It originated early in the 20th century in reaction to rapidly changing farming practices. Certified organic agriculture accounts for 70 million hectares (170 million acres) globally, with over half of that total in Australia. Organic farming continues to be developed by various organizations today. Biological pest control, mixed cropping and the fostering of insect predators are encouraged. Organic standards are designed to allow the use of naturally-occurring substances while prohibiting or strictly limiting synthetic substances. For instance, naturally-occurring pesticides such as pyrethrin are permitted, while synthetic fertilizers and pesticides are generally prohibited. Synthetic substances that are allowed include, for example, copper sulfate, elemental sulfur and Ivermectin. Genetically modified organisms, nanomaterials, human sewage sludge, plant growth regulators, hormones, and antibiotic use in livestock husbandry are prohibited. Organic farming advocates claim advantages in sustainability, openness, self-sufficiency, autonomy and independence, health, food security, and food safety.



Organic agricultural methods are internationally regulated and legally enforced by many nations, based in large part on the standards set by the International Federation of Organic Agriculture Movements (IFOAM), an international umbrella organization for organic farming organizations established in 1972. Organic agriculture can be defined as "an integrated farming system that strives for sustainability, the enhancement of soil fertility and biological diversity while, with rare exceptions, prohibiting synthetic pesticides, antibiotics, synthetic fertilizers, genetically modified organisms, and growth hormones". Since 1990, the market for organic food and other products has grown rapidly, reaching \$63 billion worldwide in 2012. This demand has driven a similar increase in organically-managed farmland that grew from 2001 to 2011 at a compounding rate of 8.9% per annum. As of 2020, approximately 75,000,000 hectares (190,000,000 acres) worldwide were farmed organically, representing approximately 1.6% of total world farmland.

Organic farming can be beneficial on biodiversity and environmental protection at local level. However, because organic farming has lower yields compared to conventional farming, additional agricultural land is needed elsewhere in the world, which means that natural land has to be converted into agricultural land. This can cause loss of biodiversity and negative climate effects that outweigh the local environmental gains achieved. Waste management or waste disposal includes the processes and actions required to manage waste from its inception to its final disposal. This includes the collection, transport, treatment and disposal of waste, together with monitoring and regulation of the waste management process and waste-related laws, technologies, economic mechanisms. Waste can be solid, liquid, or gases and each type has different methods of disposal and management. Waste management deals with all types of waste, including industrial, biological, household, municipal, organic, biomedical, radioactive wastes. In some cases, waste can pose a threat to human health. Health issues are associated throughout the entire process of waste management. Health issues can also arise indirectly or

directly: directly through the handling of solid waste, and indirectly through the consumption of water, soil and food. Waste is produced by human activity, for example, the extraction and processing of raw materials. Waste management is intended to reduce adverse effects of waste on human health, the environment, planetary resources and aesthetics.

The aim of waste management is to reduce the dangerous effects of such waste on the environment and human health. A big part of waste management deals with municipal solid waste, which is created by industrial, commercial, and household activity.

Waste management practices are not uniform among countries (developed and developing nations); regions (urban and rural areas), and residential and industrial sectors can all take different approaches. Proper management of waste is important for building sustainable and liveable cities, but it remains a

challenge for many developing countries and cities. A report found that effective waste management is relatively expensive, usually comprising 20%–50% of municipal budgets. Operating this essential municipal service requires integrated systems that are efficient, sustainable, and socially supported.[6] A large portion of waste management practices deal with municipal solid waste (MSW) which is the bulk of the waste that is created by household, industrial, and commercial activity



The waste hierarchy refers to the "3 Rs" Reduce, Reuse and Recycle, which classifies waste management strategies according to their desirability in terms of waste minimisation. The waste hierarchy is the bedrock of most waste minimization strategies. The aim of the waste hierarchy is to extract the maximum practical benefits from products and to generate the minimum amount of end waste; see: resource recovery. The waste hierarchy is represented as a pyramid because the basic premise is that policies should promote measures to prevent the generation of waste.

The next step or preferred action is to seek alternative uses for the waste that has been generated, i.e., by re-use. The next is recycling which includes composting. Following this step is material recovery and waste-to-energy. The final action is disposal, in landfills or through incineration without energy recovery.

This last step is the final resort for waste which has not been prevented, diverted or recovered. The waste hierarchy represents the progression of a product or material through the sequential stages of the pyramid of waste management. The hierarchy represents the latter parts of the life-cycle for each product. Life-cycle of a product Main article: Product lifecycle The life-cycle begins with the design, then proceeds through manufacture, distribution, and primary use and then follows through the waste hierarchy's stages of reduce, reuse and recycle.

Each stage in the life-cycle offers opportunities for policy intervention: to rethink the need for the product, to redesign to minimize waste potential, and to extend its use. Product life-cycle analysis is a way to optimize the use of the world's limited resources by avoiding the unnecessary generation of waste. Resource efficiency Main article: resource efficiency Resource efficiency reflects the understanding that global economic growth and development can not be sustained at current production and consumption patterns. Globally, humanity extracts more resources to produce goods than the planet can replenish.

Resource efficiency is the reduction of the environmental impact from the production and consumption of these goods, from final raw material extraction to the last use and disposal. Polluter-pays principle The polluter-pays principle mandates that the polluting party pays for the impact on the environment. With respect to waste management, this generally refers to the requirement for a waste generator to pay for appropriate disposal of the unrecoverable material

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MODULE 4

WATER CONSERVATION

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Introduction

Water conservation includes all the policies, strategies and activities to sustainably manage the natural resource of fresh water, to protect the hydrosphere, and to meet the current and future human demand (thus avoiding water scarcity). Population, household size and growth and affluence all affect how much water is used. Factors such as climate change have increased pressures on natural water resources especially in manufacturing and agricultural irrigation. Many countries have already implemented policies aimed at water conservation, with much success. The key activities to conserve water are as follows: any beneficial reduction in water loss, use and waste of resources, avoiding any damage to water quality; and improving water management practices that reduce the use or enhance the beneficial use of water. Technology solutions exist for households, commercial and agricultural applications. Water conservation programs involved in social solutions are typically initiated at the local level, by either municipal water utilities or regional governments. Common strategies include public outreach campaigns, tiered water rates (charging progressively higher prices as water use increases), or restrictions on outdoor water use such as lawn watering and car washing.

- i) Harvesting rainwater landing on roofs of buildings roof-catchments. ...**
- ii) Water harvesting from trees. ...**
- (b) Recycling. ...**
- c) Re-using water. ...**
- d) Using water sparingly. ...**
- (e) Mulching/shading. ...**
- (f) Storing water in dams.**



Conserving water saves energy.

Energy

is needed to filter, heat and pump water to your home, so reducing your water use also reduces your carbon footprint. Using less water keeps more in our ecosystems and helps to keep wetland habitats topped up for animals like otters, water voles, herons and fish.



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MODULE 5

FOOD WALK

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Introduction

Our Tumkur city government has recently given out food stalls to various vendors. This initiative aims to promote the local food culture and provide people with a diverse range of food options to explore. With these newly installed stalls, people can now easily access and try out different types of food at affordable price. Overall, this initiative is a step towards promoting local cuisine and creating a vibrant food culture in Tumkur. We visited Tumkur Food Street and we had a great experience there. The environment was very good and we tried a variety of food, including sandwiches, roti, corn and pineapple masalas, juices, and much more. The food stalls offer a range of healthy options.

SANDWICH

Sandwich that is filled with a variety of vegetables such as tomato, cucumber, peppers, onions, and avocado, among others. It is a popular vegetarian or vegan option that is easy to prepare and can be enjoyed as a quick snack or a full meal. Sandwiches are often made with whole grain bread or wraps and can be customized with different spreads and condiments. They are a healthy and delicious way to incorporate more vegetables into your diet and can be enjoyed by people of all ages and dietary preferences.

Whole-grain bread, which is a healthier option than white bread, is rich in fiber and can help lower cholesterol levels.

Tomatoes, which are often used in sandwiches, contain lycopene, an antioxidant that may help prevent certain types of cancer.



AKKI ROTI

akki roti is a popular dish in the Indian state of Karnataka, where it is a staple food item. It is a type of flatbread made from rice flour, and it is typically cooked on a hot griddle or tawa. The bread is thin and crispy, and it can be eaten with a variety of side dishes such as chutneys, curries, or vegetables.

Rice flour used in akki roti is rich in carbohydrates and provides energy to the body. It is a good source of fiber, which can help improve digestion and prevent constipation.



CORN MASALA

Corn masala is a popular Indian street food that is commonly found in many parts of the country, including Tumkur. It is made by cooking corn kernels in a spicy and flavorful gravy, which is typically made from a combination of onion, tomato, ginger, garlic, and a blend of aromatic spices. The dish is known for its sweet and spicy flavor, and it is often served with a squeeze of lime juice and a sprinkle of fresh herbs such as coriander.

*Corn also rich in antioxidants, which can help protect the body against chronic diseases such as cancer and heart disease.

*Corn contains several essential vitamins and minerals, including vitamin C, folate, and potassium.



FRUIT SALAD

Fruit salad is a popular dish that consists of a variety of fresh fruits that are chopped, sliced, or diced and mixed together in a bowl. The dish is often served chilled and may be sweetened with honey, sugar, or a fruit-based syrup. Fruit salad is a healthy and refreshing dish that is enjoyed by people of all ages and is especially popular during the summer months when fresh fruits are in season.

*Fruit salad is a rich source of vitamins, minerals, and antioxidants that can help boost immunity and reduce the risk of chronic diseases such as heart disease, cancer, and diabetes.

*Fruits like berries, kiwi, and citrus fruits are high in vitamin C, which is important for maintaining healthy skin, boosting immune function, and preventing infections.

