





# <u>DELHI TECHNOLOGICAL UNIVERSITY</u> <u>Department of Applied</u> Chemistry

# Report on One Day Online Expert Lecture on "Innovation and Entrepreneurship on Millets"

### Title:

"Innovation and Entrepreneurship on Millets"

# **Workshop Timeline**

One Day Online Expert Lecture on Innovation and Entrepreneurship on Millets

Date: 30th August, 2025

Time: 11:00 am OnwardsPlatform: Google Meet

• Attendees: 90+

#### 1. Introduction

In alignment with India's growing emphasis on sustainable agriculture and indigenous food systems, the Department of Applied Chemistry at Delhi Technological University (DTU), in collaboration with DTU-IIC, organized a one-day online expert lecture titled "Innovation and Entrepreneurship on Millets" on August 30, 2025. This initiative was conceived not merely as an academic exercise, but as a strategic platform to catalyze innovation, policy awareness, and entrepreneurial engagement around millets—a class of ancient grains now recognized globally for their nutritional, ecological, and economic significance.

The lecture was delivered by Mr. Rakesh Sinha, a distinguished expert affiliated with the Ministry of MSME and the Ministry of Food Processing Industries (MoFPI). His presentation offered a compelling blend of statistical insight and health-based advocacy. He provided a comparative analysis of crop performance across three years, highlighting the underutilized potential of millets like jowar and bajra in contrast to dominant staples such as rice and wheat.

Equally impactful was the talk, which outlined the functional advantages of millets in human nutrition. Mr. Sinha emphasized that millets are naturally gluten-free, anti-acidic, and rich in dietary fiber and essential micronutrients such as calcium, iron, and magnesium. Their ability to regulate blood sugar levels and reduce the risk of cardiovascular diseases positions them as a strategic food choice in both rural and urban health contexts. Furthermore, their probiotic properties contribute to gut health, making them a holistic dietary option. These insights were

not only scientifically grounded but also framed to inspire product development and branding strategies for millet-based startups.

The session was attended by more than 90 participants, including faculty members, researchers, and students from diverse disciplines. In essence, the expert lecture served as a convergence point for science, policy, and enterprise. It illuminated the latent potential of millets not just as a food source but as a vehicle for sustainable development, rural empowerment, and health innovation. By integrating agricultural data with health narratives and entrepreneurial frameworks, the session laid a robust foundation for future initiatives in millet-based innovation. It was not merely a dissemination of knowledge—it was a call to action for the next generation of agro-entrepreneurs.

## 2. Workshop Overview

- **Title:** Innovation and Entrepreneurship on Millets
- **Organized by:** Department of Applied Chemistry, Delhi Technological University (DTU) in collaboration with DTU-IIC.
- **Platform:** Google Meet
- Chief Patron
  - o Prof. Prateek Sharma, Hon'ble Vice Chancellor, DTU
- Patron
  - o Prof. Narendra Kumar, Registrar, DTU
- Conveners/ Coordinators:
  - o Prof. Anil Kumar, Head of Department, Applied Chemistry, DTU
  - o Dr. Richa Srivastava, Associate Professor, Applied Chemistry, DTU
  - o Dr. Raminder Kaur, Associate Professor, Applied Chemistry, DTU
  - o Dr. Deenan Santhiya, Associate Professor, Applied Chemistry, DTU
- Guest Speaker:
  - Mr. Rakesh Sinha, Accelerator and Mentor: Industry Expert Millets (Superfood), Ministry of MSME. MoFPI: Scheme Expert for the Entrepreneurs, Incubation, and Start-ups

# 3. Expert Insights

Mr. Rakesh Sinha delivered a compelling talk that bridged the gap between agricultural innovation and entrepreneurial strategy. Key highlights included:

- The nutritional and ecological value of millets
- Government schemes supporting millet-based startups
- Case study of a successful millet entrepreneur where they were benefited from Government Schemes
- Incubation pathways and funding opportunities under MoFPI and MSME
- Legal considerations for food innovation ventures

The session emphasized the need for interdisciplinary collaboration and encouraged participants to explore millet-based product development, branding, and market positioning.

#### 4. Conclusion

The workshop on "Innovation and Entrepreneurship on Millets" was not just a lecture—it was a call to action. The speaker provided a critical roadmap for anyone seeking to convert ideas into

enduring impact. The event aimed to spotlight the entrepreneurial potential of millets—an ancient superfood—within the framework of sustainable agriculture and food innovation. With growing global interest in climate-resilient crops, this lecture served as a timely initiative to inspire students, researchers, and budding entrepreneurs.

This expert lecture was more than a knowledge-sharing session—it was a strategic call to action. Participants left with a clearer understanding of how to transform millet innovation into viable business models. The event successfully fostered awareness, motivation, and a roadmap for sustainable entrepreneurship rooted in indigenous grains.

#### **Event Poster**



#### **Event Photos**





















