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Entrepreneurship Development Programme in CLEAN COOKING - July 2022



About the Programme

Modern Energy Cooking Services (MECS) Programme, through its in-country Partner in India – Finovista, has organised Entrepreneurship Development Programme (EDP) in Clean Cooking, to identify, nurture, fund, and scale-up ideas into sustainable and scalable business solutions. The programme has been supported by the Office of the Principal Scientific Adviser to the Government of India, and Energy Efficiency Services Limited (EESL).

India is home to multiple large-scale cooking device manufacturers and brands with already established sales, distribution and service infrastructure, but the sector lacks the presence of small and medium enterprises and especially start-ups.

As part of its strategy to nurture innovation and strengthen the capacity of Indian device manufacturers and solution providers, MECS Programme in India conducted a dedicated Entrepreneurship Development Programme for clean cooking to support startup/spinoff/innovator/entrepreneur through funding, capacity building and other interventions, to glide over the current pandemic situation and develop sustainable business models and solutions for commercially neglected clean cooking sector.

The EDP programme is conducted in two stages, with stage I, offering comprehensive 6-week training to shortlisted entrepreneurs, followed by Stage II, shortlisting of top 3 entrepreneurs and providing one-on-one mentoring and a cash grant of up to INR 2.50 Lakhs each.

This material has been funded by UKAid from the UK government; however the views expressed do not necessarily reflect the UK government's official policies.

Objective

India's first modern energy based clean cooking Entrepreneurship Development Programme to identify, nurture, fund and scale-up ideas into sustainable and scalable business solutions.

Focus Area



ELECTRIC COOKING



SOLAR PV COOKING

Benefits

Under the programme, 13 entrepreneurs were selected, trained & mentored for up to 3 months, to help them in creating a strategy and business plan and provide cash grant of INR 2.5 lakhs each to top 3 entrepreneurs.



GRANT



NETWORKING



MARKET ACCESS
SUPPORT



INNOVATION
SUPPORT

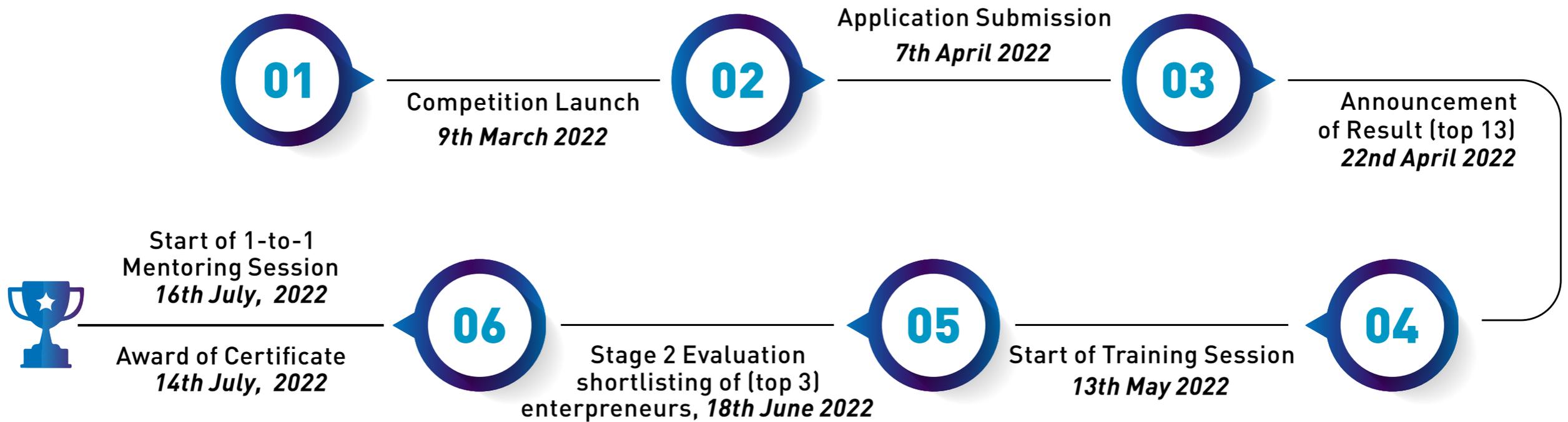


BUSINESS
SUPPORT



TRAINING &
MENTORING

Timeline





TOP 13 ENTREPRENEURS





Aarthi Kanodia

CEO & Director

Realflame Pearl Print Pack
Private Limited



Overview of the company

The company has specialized in the manufacturing of cookstoves since 2007 and is currently involved in providing holistic clean cooking solutions. The company has collaborated with oil companies and the African government to supply certified stoves and has also applied for Indian LPG distribution systems in Africa. Furthermore, the company also works on projects for the World Bank, SNV (KOSAP project), and the Clean Cooking Alliance. Realflame has a tripartite agreement with the Clean Cooking Alliance for Spark+ funds and has good quality electric pressure cookers (EPCs) in hand through imports. The company plans to manufacture EPCs in the future depending on the viability of international markets.

Entrepreneur profile:

Ms. Aarthi Kanodia studied Business Management and is the only woman manufacturer of cookstoves among 50-60 manufacturers in India. Her experience lies in establishing supply chain and deep distribution networks for stoves in India. At present, the company under her directorship has sold over 3 million cooking stoves across all Indian states, to provide clean, yet affordable cooking solutions to the rural populace.

Idea and Innovation:

The new product solution that the company is working on is the EPC. Market analysis shows that EPCs are not manufactured in-country but largely imported. Thus, the company aims to expand and scale up this product solution.

Product/ Solution/ Service:

Realflame is currently involved in developing various types of clean cooking solutions such as LPG, PNG, induction stoves, and EPCs.



Product Picture: Realflame Induction

Value
derived

This programme provided Realflame with an opportunity to think and explore electric cooking not only for urban markets but also for rural areas. Now, Realflame is exploring the potential of electric cooking in India's rural market.



Anil Desai
Proprietor

Flame 0 Nil Technologies



Overview of the company

The company provides tailor-made induction solutions for clients in all Indian markets and has worked in this domain for the last 16 years. The solutions are indigenous and designed for Indian cooking patterns. The company started with the 2 kw domestic market and achieved 1000 installations in 3 years. In 2006, the company shifted to the commercial market in order to address the need to save more oxygen/carbon emissions and create cooler commercial kitchens with less marketing efforts and greater customer reach. The company is credited with manufacturing the first solar-based commercial inductions for Lakshadweep schools as well as commercial inductions for the Indian Navy.

Entrepreneur profile:

Mr. Anil Desai is a renowned figure in the induction industry across the country and is popularly known as a Doctor of induction technology to the hospitality fraternity, chefs, executive chefs, kitchen consultants, kitchen equipment manufacturers, and restaurant owners. He is actively involved in conducting seminars on inductions, educating chefs and decision-makers on "how to work on inductions" and has published articles on induction technology in popular hospitality magazines.

Idea and Innovation:

The ideation occurred after identifying myths associated with induction cooking and therefore, developing sustainable inductions. The company aims at training chefs and cooks to cook comfortably on induction without any fear.

Product/ Solution/ Service:

The vessel in the induction is the generator of heat in induction-based appliances. Important design features of the vessels include diameter material, shape, and size of the vessel. Hence the company aims to design sustainable induction-based cooking systems to mitigate the drawbacks mentioned above.



Product Picture: Flame O Nil Technologies

(1KW+1KW induction indigenously designed with AC supply)

**Value
derived**

The sessions gave a good understanding about how to apply for funds for R&D, and those with interests in exports and product e-marketing.



Yatin Varachhia

Co-Founder

Euphotic Labs Private Limited

NOSH

Overview of the company

Euphotic Labs is a deep-tech start-up catering to the emerging consumer need for personalized, healthy and wholesome food at their convenience. The company aims to push the human race forward by relieving it completely from cooking in the next 20 years. The company after 4 years of hard work, 6 prototypes, numerous recipe iterations and countless user feedbacks has developed its first product NOSH which will make home cooking hassle-free.

Entrepreneur profile:

Mr. Yatin Varachhia deals with product and manufacturing and is a serial hardware entrepreneur. At his previous organization, he developed and launched two new hardware products i.e. solar bag pack and commute cycling backpack with safety lights in the international market and sold 3000 units across 23 countries.

Idea and Innovation:

Ideation was based on the fact that working professionals or dual-earner couples cannot access freshly cooked home food conveniently and they primarily resort to batch cooking i.e., cooking once or twice a week and eating re-heated food over the week, or opt for food delivery which detrimentally affects their health.

Product/ Solution/ Service:

Nosh, a product of ideation, is an Artificial Intelligence enabled home robot that makes cooking hassle-free and enables consumers to eat healthy and freshly cooked home food conveniently. It automatically cooks an extensive range of pot dishes such as curries, sautéed vegetables, rice dishes, pasta, sweets, etc.



Product Picture: Nosh- AI-derived cooking platform

Value
derived

Derived insights on building a start-up with a focus on mistakes entrepreneurs generally make in funding and product development. Also, the product focus expanded to make Nosh solar-powered for cooking in public places such as schools, railway stations and defence forces. Moreover, the opportunity was provided to meet phenomenal fellow entrepreneurs.



Pramod Nadig
Founder
Xylum Engineering
Private Limited



Overview of the company

Xylum Engineering Pvt Ltd is a startup company that was incorporated in the year 2019. Irrespective of the challenges during the period of the pandemic, the company introduced electric multi-cookware which is 100% clean cooking without emitting CO₂ or using any fossil fuel. Xylum Engineering is determined to create novel products that will improve and healthify lifestyles by developing value-added products in the food processing sector. The company has a strong vision to globalize its novel products to benefit mankind and save mother earth.

Entrepreneur profile:

Mr. Pramod Nadig graduated in Computer Science and had experience of working with various multinational companies. Having a strong vision, he opened a startup specializing in IoT-enabled medical cookware products. During the initial phase of his entrepreneurial journey, he worked in different engineering sectors like mechanical, electronics, electrical, thermal, and software engineering therefore learning and adapting various skills to create novel products for society.

Idea and Innovation:

The ideation aims to reduce excessive intake of carbohydrates (starch) in rice that people consume and to reduce the intake of Arsenic that is present in the rice grains due to pesticide application and has various health implications such as Cancer.

Product/ Solution/ Service:

The company is currently working on the development of an electrical smart multi-cookware (Smart Cheff) based on extensive research which will be a groundbreaking invention that will set to redefine healthy living. It will do so by automatically draining away the excess of unhealthy starch from rice while cooking, without any human intervention; thereby making it easier and more convenient for individuals and families to enjoy a healthy and wholesome lifestyle.



Product Picture: Smart Cheff Multi-cookware

Value
derived

Finovista and MECS programme have brought an immense confidence to me through their versatile mentor network and expert mentorship training programmes in the field of clean cooking technology, networking, research & marketing, and a global need for clean cooking and its benefits.



Praveen Kumar

Founder & Director

**Sunpreet Solar Systems Private
Limited**



Overview of the company

The company aims to provide sustainable solutions for the social and economic growth of the community, providing technologically innovative solutions and developing best practices.

Entrepreneur profile:

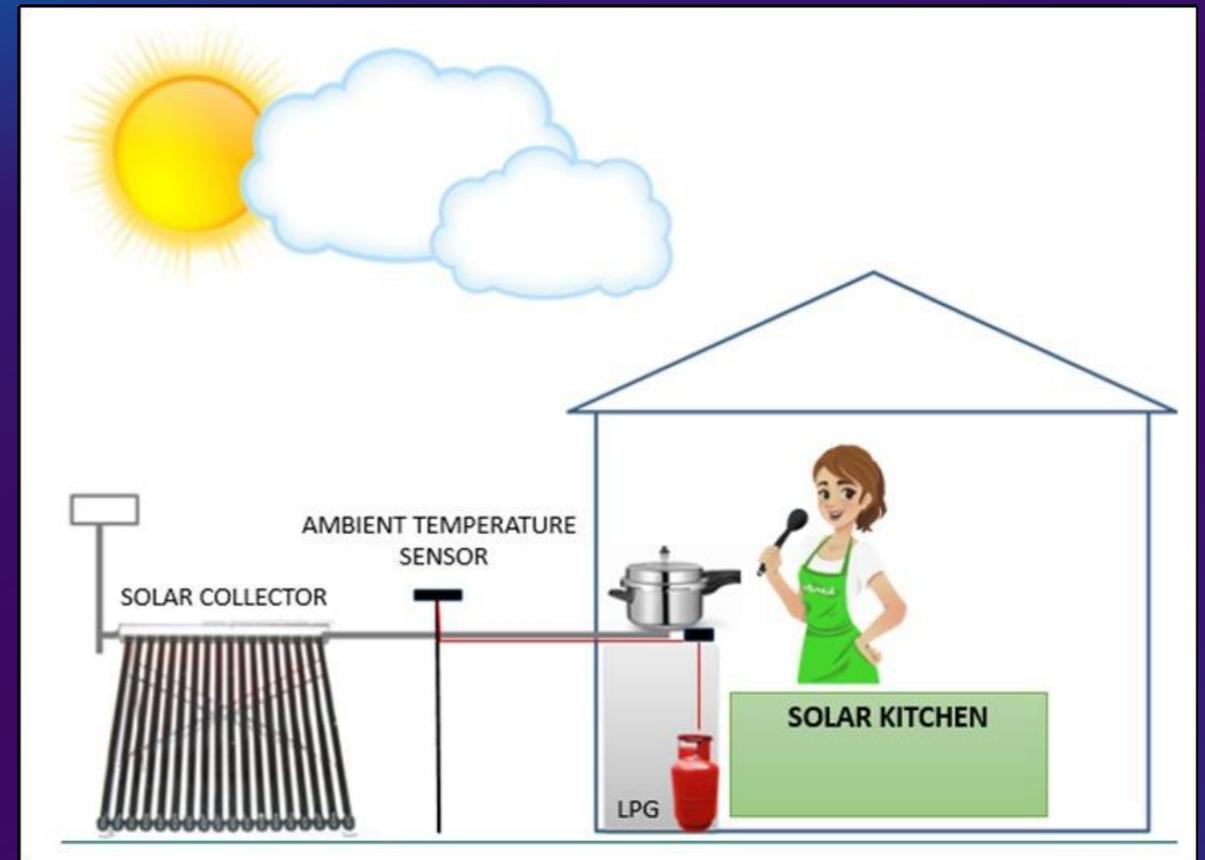
Praveen Kumar started working on ETC (Evacuated Tube Collectors) based solar cookers in 2015 and started his own company Sunpreet Solar Systems Private limited in 2017. In the same year, his company was recognized as a start-up by DIPP. Presently, he is undertaking a trial run of his product.

Idea and Innovation:

Rural communities still use firewood for cooking, which is hazardous for health and the environment. LPG supplied by the government has problems like refilling and transportation. Moreover, it's not sustainable or economical. Existing solar cooking systems incur limitations like "only outdoor use", slow cooking, sun tracking, etc. He aims to address these issues through his solution(s).

Product/ Solution/ Service:

The product is an alternative for existing cooking fuels and systems which is based on ETC (Evacuated Tube Collectors) tubes and heat exchangers. It works using solar energy and features small-time heat storage with LPG backup for night usage and the cloudy season. This is mainly useful for rural and up-country applications. Unlike other small and medium solar cooking systems, the product can also be used indoors.



Product Picture: Solar-based cooking using ETC (Evacuated Tube Collectors) Tubes and heat exchangers (schematic view)

**Value
derived**

Every session of the programme provided new and useful pieces of information. We understood the benefits of registering with the Ministry of Micro, Small and Medium Enterprises (MSME). This has encouraged us to find more and more new applications. Also, during the programme we did some trials using the same device for a steam bath with some modifications and succeeded.



Rohith George
Innovator

Overview of the company

Mr. Rohith is currently a researcher, and plans to work on his clean cooking solution ideas. Based on its success, he plans to set up a start-up in this domain.

Entrepreneur profile:

Mr. Rohith George has completed Bachelors and Masters of Science degrees in Renewable Energy and is currently working as a Solar Design Engineer and Solar Trainer in eKREA Solar and eKREA EduTech LLP.

Idea and Innovation:

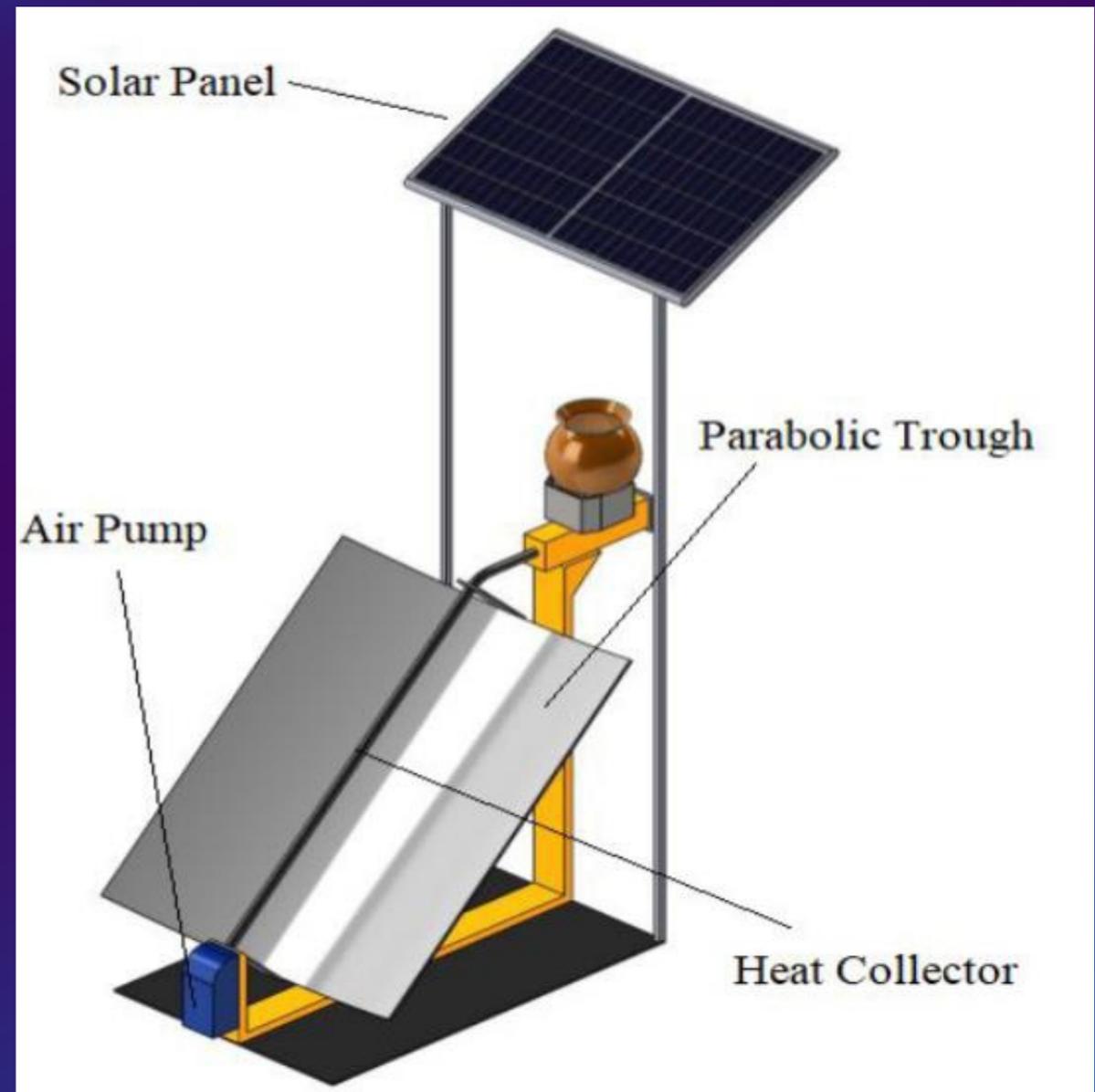
The idea behind this innovation was to look for alternatives to cooking fuels and shift to solar cooking to help reduce pollution and health problems caused by conventional cooking fuels.

Product/ Solution/ Service:

Cooking with Solar Thermal Energy, Solar PV panel provides clean cooking solutions along with additional benefits of electricity production for cooker operation.

**Value
derived**

The sessions conducted in EDP 2022 were very informative and helpful for me. I enjoyed the session and learned a lot about importance of clean cooking devices, funds available to support clean cooking, markets etc. I appreciate the efforts of MECS for conducting programmes like EDP 2022.



Product Picture: Solar Parabolic Thermal Cooker with Solar PV Panel (schematic view)



S. Nagarajan

Managing Director

**Vellore Electronics and Systems
Private Limited**

Overview of the company

Vellore Electronics and Systems Private Limited is registered under the Indian Companies Act. It is a national award-winning company (Best Innovation Agribusiness award for bee keeping solutions from the Ministry of MSME). The primary focus is to manufacture energy-efficient products involving the concept of carbon credits which will benefit the country's climate change policy goals.

Entrepreneur profile:

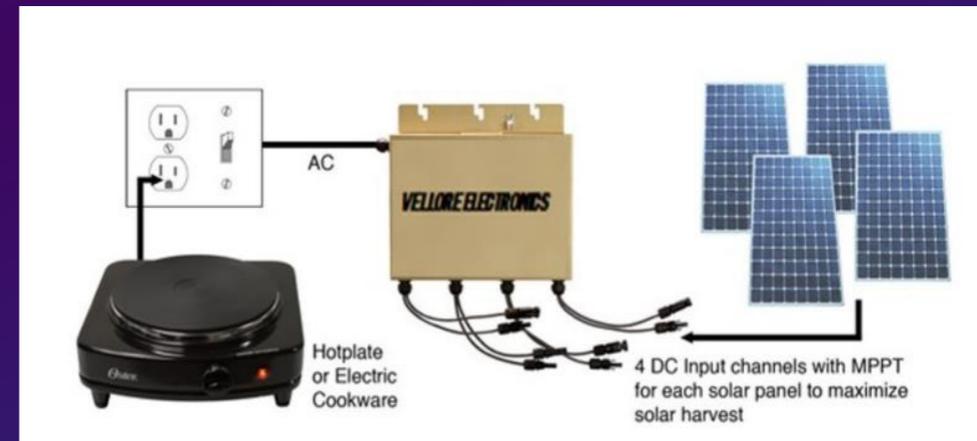
Mr. S. Nagarajan, a first-generation entrepreneur, is a technocrat, with an extensive technical and managerial experience in the manufacturing industry. He holds a M.Sc. in Manufacturing Management from Birla Institute of Science and Technology (BITS-Pilani) and an M.B.A. (Operations Management) from M.K. University at Colombo, Sri Lanka. He has worked in the capacity of Executive Director and successfully operated the company for around 10 years.

Idea and Innovation:

As per a recent WHO report, 3 in 7 people worldwide lack sustainable fuel to cook meals and safe water to drink, India alone accounts for the largest share of the access deficit. 75% of rural and 25% of urban populations use solid fuel as their primary source of energy for cooking; it causes Household Air Pollution (HAP) and is responsible for acute respiratory illness.

Product/ Solution/ Service:

The company is in the process of developing a Solar Based Cooking Concept that utilizes renewable energy thus avoiding LPG imports and its indirect losses to the Government. The company is also planning to develop a Solar Inverter with MPPT Charge Controller by reusing the used batteries (regeneration of batteries) and the used flexible solar panels to promote the “waste to wealth concept”.



Product Picture: Solar cooking using flexible solar panels & battery (schematic view)

Value derived

EDP programme is very useful to the company. We learned about solar cooking stove demand in India and overseas, opportunities for ecooking, carbon finance towards solar cooking stove manufacture and the future of clean energy.



Upmanyu Patil

Founder & Director

**Sakhi Unique Rural Enterprise
Private Limited (SURE)**



Overview of the company

In January 2009, Sakhi Unique Rural Enterprise (SURE) was incorporated as a Private Ltd company under the companies act. SURE is a last-mile rural distribution company which supports women entrepreneurs with an enabling eco-system to access technology, finance, high-impact products, and markets. These are being executed by creating a sales and procurement platform for marginal farmers via a web portal www.Gaavkhoj.com and a web app. The company specialises in assisting farmers/villagers to purchase appropriate raw materials (equipment and other items) for farming at a competitive price and optimum quality.

Entrepreneur profile:

Mr. Upmanyu Patil has been working with Swayam Shikshan Prayog since 1994 and is a trained civil engineer. His major job profiles include the organization's strategic planning, operations control, corporate partnerships, training, and business development. His experience includes strengthening large-scale interventions that involve community institutions and PRIs in water, environmental sanitation, energy, and rural development. From 2005, Upmanyu steadily shifted to setting up a social enterprise SURE with the SSP group to give the benefits of large-scale opportunities for sustainable "livelihoods and incomes" to women in the clean energy sector.

Idea and Innovation:

Promotion of clean cooking and bio-farming.

Product/ Solution/ Service:

Create awareness of organic farming and clean cooking among communities by developing and managing the rural distribution of solutions such as biogas, organic fertilizers, etc. The enterprise plans to leverage its vast rural network to include the distribution of modern energy-based clean cooking solutions like induction, EPCs, and solar PV-based cooking solutions.



Product Picture

Value derived

Some of the learnings derived from EDP 2022 included knowledge on marketing skills, government programmes and innovative product information. The expertise provided was also valuable.



Devang
Rameshchandra Joshi
Founder
Rudra solar energy



Overview of the company

The company is one of the reputed OEM (Original Equipment Manufacturers) in solar thermal technology actively involved in the manufacturing of solar cookers, solar dryer solar ovens, and solar desalination in India, all based on 100% solar thermal technology. The company has around 30,000 or more customers on a pan-India basis.

Entrepreneur profile:

Mr. Devang Rameshchandra Joshi holds a Bachelor's degree in Mechanical Engineering and a MBA in Sales and Marketing and has been involved in business operations of solar devices since 2006.

Idea and Innovation:

Unavailability of fuel for cooking the food, safe drinking water, high fuel costs, and air pollution which causes harm to cooks. This urged the company to look for sustainable solutions and reduce air pollution and greenhouse gas emissions.

Product/ Solution/ Service:

Solar hybrid cooker with PCM (Phase Changing Material) based thermal heat storage cooks with solar radiation during the day and uses stored heat when there is no sun and when both the options are not available, one can use the electric backup for cooking at any time.



Product Picture: Solar Hybrid Cooker

Value
derived

This programme helped my learning to scale the project in terms of carbon financing, and statutory and IPR-related domains. Every session designed was apt and useful and gave me the solution regarding micro financing / crowd funding. Also, I was able to explore opportunities in marketing, IPR funding, and consumer buying behaviour. During this programme we started working on electric backup options for solar cooker and completed trials.



**Ajay Girdharilal
Chandak**
Designated Partner
Chandak Innovations LLP



Overview of the company

Company is a set-up for "innovations, research and development and commercialization" of solutions in renewable energy with a focus on solar cooking.

Entrepreneur profile:

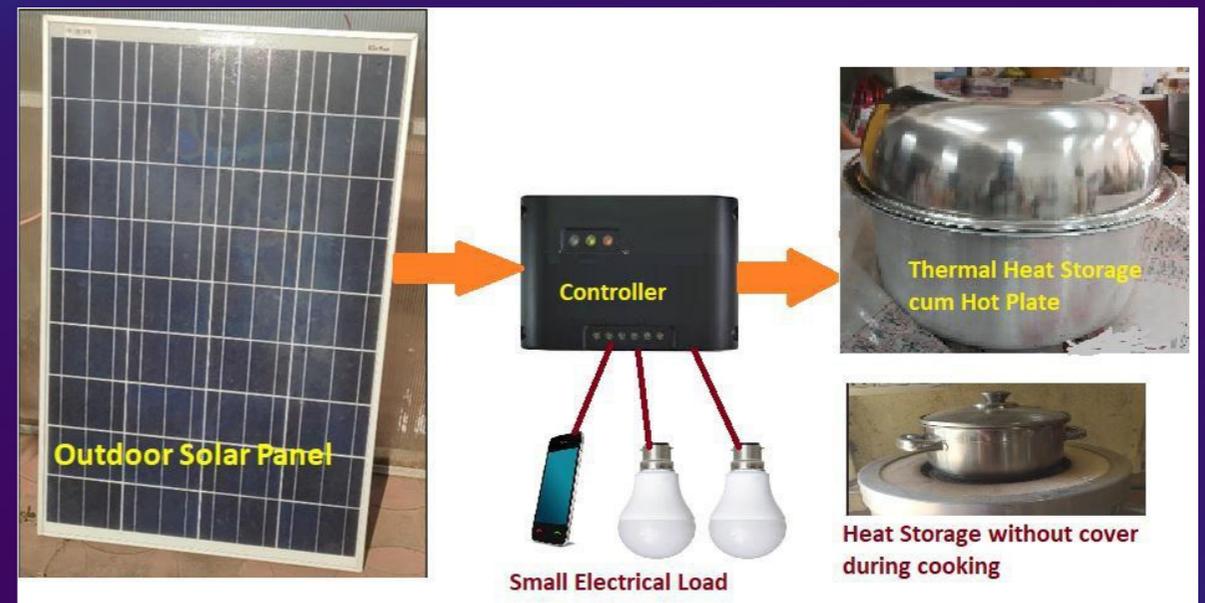
Dr Ajay has 31 years of academic experience and a parallel experience in renewable energy and sustainability. Ajay Chandak has been a trainer and mentor for researchers and entrepreneurs in sustainability; consultant to United Nations HQ New York, and Ministry of New & Renewable Energy (UNDP-GEF project). He was a winner of the National Grand Challenge of Rs 5 lakh for solar cooker design by DST, Govt. of India in Oct. 2019 and was awarded a gold prize at the World Innovation and Technology Expo in Indonesia in 2018.

Idea and Innovation:

The company has developed a solution for utilizing solar energy for cooking in the comfort of the kitchen and also when the Sun is not available by providing innovative energy storage in thermal batteries; as an alternative to biomass and conventional fuel-based cooking.

Product/ Solution/ Service:

To develop solar energy-based cooking systems wherein PV panels can be installed outside on a balcony, rooftop, or the south wall and innovative thermal batteries with the cooking system are installed indoors in the kitchen. Additional features like charging mobile phones, D.C. lamps, and fans shall also be provided as an optional accessory through this technology.



Product Picture: Solar energy-based cooking systems using PV (photovoltaic) panels (schematic view)

Value derived

Gathered good insights on online marketing. Also, there were good networking opportunities with key people and organizations like EESL. A few references provided for accessing research grants were helpful.



Vishakha Chandhere

Founder

OrjaBox LLP



Overview of the company

OrjaBox is an ingenious initiative to introduce clean and sustainable cooking at the organizational and individual level, making it a part of an everyday lifestyle for a healthier tomorrow. They offer to set up complete food stations including solar cookers, steam cookers, solar dryers, etc. at locations like companies, hostels, restaurants, and hospitals. They volunteer to educate students and beginners about renewable energy, solar equipment, sustainability, and climate change.

Entrepreneur profile:

Ms. Vishakha Chandhere holds a B.E. in Electricals and a Postgraduate Diploma in Environmental Law. She was a former Associate Faculty at the Petroleum Conservation Research Association and Senior Advisor and Knowledge Economy Officer at the British Deputy High Commission.

Idea and Innovation:

Providing access to the use of solar/renewable energy and associated by-products for every household. The company is trying to reduce the cost of cooking by introducing renewable energy-based fuels for cooking. Currently, many organizations are unable to provide sustainable and economical cooking solutions for community cooking such as canteens. The cooking cost of any medium-sized canteen is approximately 30-40% of the office operational cost. The cost of LPG, which is the most widely used cooking fuel, has increased three times in the past 1.5 years. Hence, the company's solution is the most cost-effective cooking fuel alternative for individuals and community cooking.

Product/ Solution/ Service:

Giving different options of renewable energy-based solutions, in turn helping to cut down cooking costs. OrjaBox has developed an installation service for clean cooking / green fuel-based institutional cooking stations.



Product Picture: OrjaBox- clean cooking/green fuel-based institutional cooking stations (schematic view)

Value
derived

It was a very nice programme that concentrated on the clean cooking sector. I was glad to be a part of it as it took so long to happen on such a big platform. It was incredibly helpful for me to network with people who are involved in clean cooking. The programme was highly interesting and a great success.



Dipta Chakraborty
Student
ICFAI University, Tripura

Entrepreneur profile:

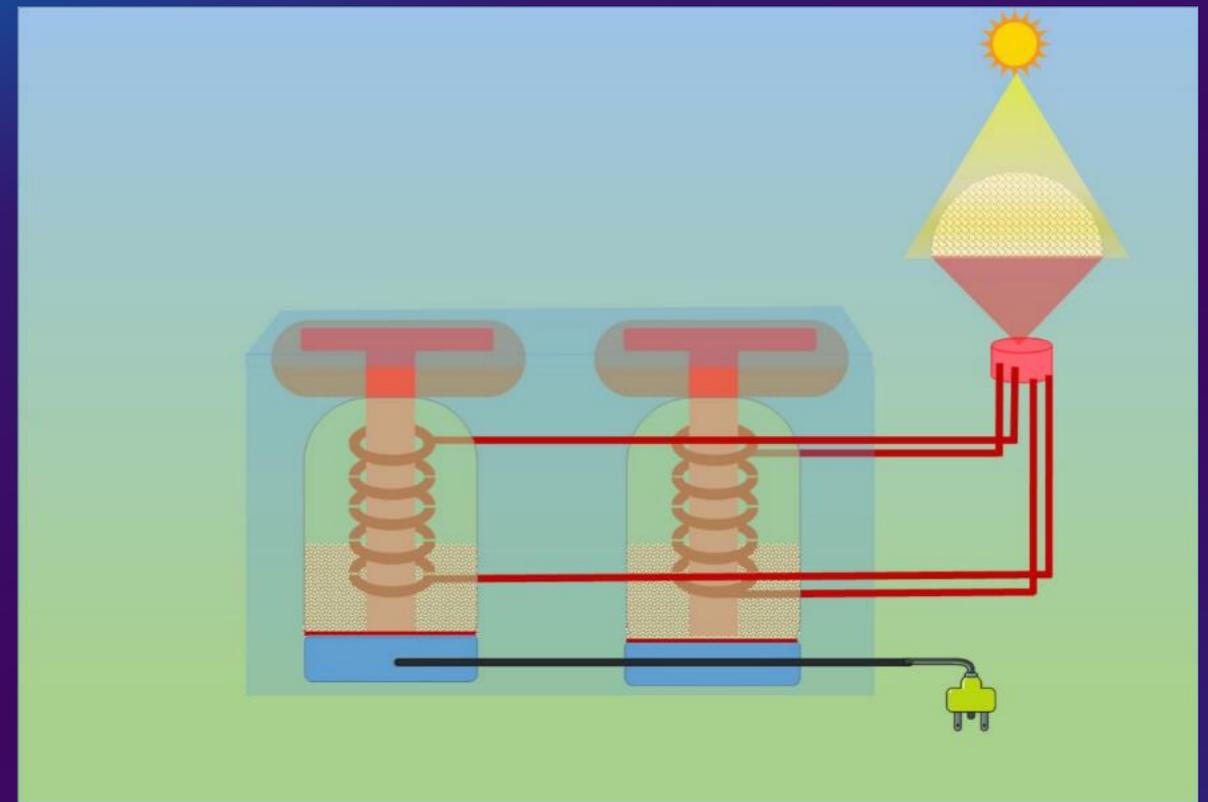
Dipta Chakraborty is a student pursuing B.Tech in Electrical and Electronics Engineering from ICFAI University, Tripura.

Idea and Innovation:

Almost all existing cooking systems are dependent directly or indirectly on fossil fuels. The alarming rate of fossil fuel declination, escalating rate or fixed price, and environmental pollution are big issues in the modern world. The primary focus is to address these issues using environmentally friendly solutions i.e., solar thermal energy-based cooking.

Product/ Solution/ Service:

Preparing the utility solar thermal energy for cooking in the presence as well as the absence of sunlight. The system will store thermal energy obtained from the sun. This stored energy will be used for cooking purposes. Most of the existing solar thermal-based cooking technologies are appropriate for outdoor conditions and do not allow movement of the store, but the proposed system provides mobility. In case of prolonged absence of sunlight, the same device can be charged by electricity through a Peltier device placed at the bottom of the storage system. The system that currently uses solar PV is less efficient compared to the proposed solar thermal technology.



Product Picture: Solar thermal energy-based cooking system (schematic view)

Value derived

It has been a great initiative by MECS for organizing such great sessions comprising of intellectual and experienced mentors. The sessions were informative and very helpful. This training helped me to learn about product development and the market condition of my product.



Amuthan Nallathambi

Professor

AMC Engineering College,
Bengaluru

Entrepreneur profile:

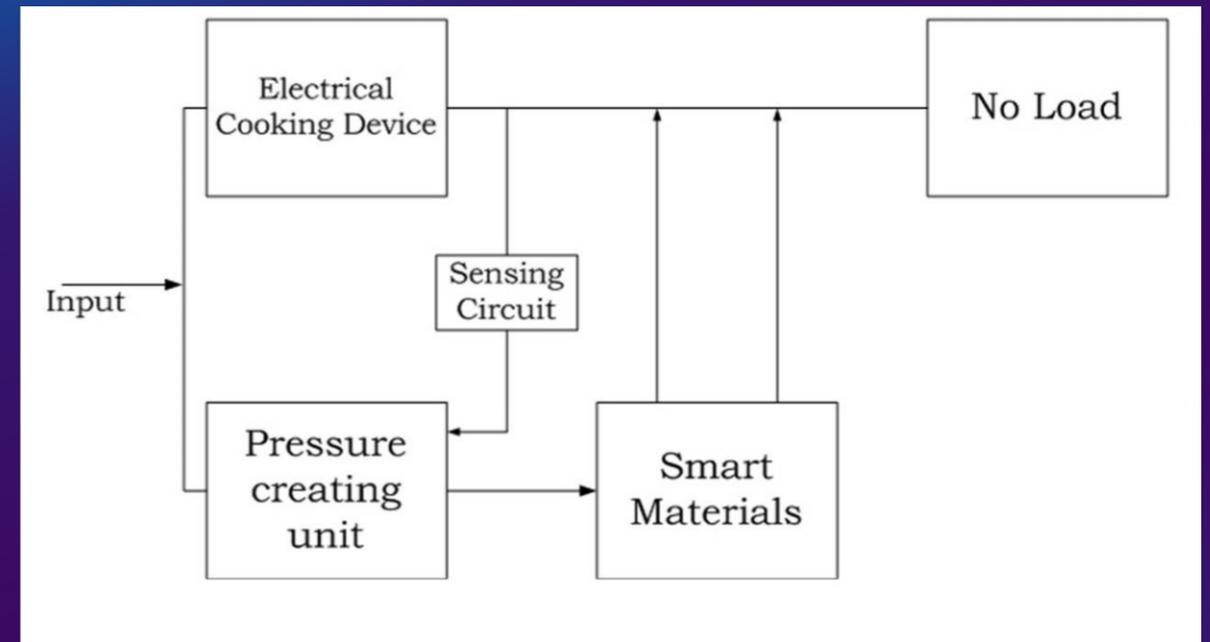
Dr. Amuthan N. has more than two decades of teaching, research, and administrative experience in engineering colleges. His area of research focuses on power electronics, renewable energy sources, energy conservation, energy management, and cloud-based country-level integration. With a penchant for renewable energy, he has contributed to the establishment of hybrid systems. He was conferred with the Alibaba Cloud MVP (Most Valuable Professional) Award for the years 2021-22 and 2022-23. The futuristic rate of closing the gap between innovative ideas and product development is the hallmark of the entrepreneur. To his credit, he has three patent publications, two Canadian copyrights, two books, and 28 publications.

Idea and Innovation:

The command-awaited electric culinary devices need to function intelligently by an instantaneous reduction of standby mode power consumption. Approximately 30% of power consumption is owing to domestic cooking and related needs, which need rationalization of power consumption vis-à-vis conservation. Hence, a novel approach to obtaining the solution must take care of initiating research leading to industrial application. In particular, the trend of adopting green devices and technologies for homes. This is because home appliances consume about half of all residential electricity use in the United States.

Product/ Solution/ Service:

The above idea and innovation focuses on intelligent culinary appliances for domestic power conservation. This leads to commercial product design focusing on less utilization of power for the same activity, resulting in a saving to the national exchequer. The product hinges on the application of cutting-edge technologies for the benefit of humanity.



Product Picture: Innovative solution to reduce standby mode power consumption in clean cooking devices (schematic view)

Value derived

This programme on clean cooking is a well-thought series of deliberations ranging from technical to social to carbon finance. The resource persons, who are experts in the domain, explained with clarity the nuances of clean cooking, the development of technologies, innovation, and entrepreneurial upskilling, as well as clean energy principles. The upscaling of the bench-scale model to the prototype level, financial networking, and research needed for further innovation were all elucidated with great clarity. The EDP is highly successful due to its approach towards the attainment of the UNSDG in averting climate change.

Agency Profiles



MECS is a five-year initiative funded by UK Aid of the Foreign, Commonwealth and Development Office (FCDO) and led by Loughborough University and the World Bank's Energy Sector Management Assistance Program (ESMAP). By integrating modern energy cooking services into the planning for electricity access, quality, reliability and sustainability, MECS hopes to leverage investment in renewable energies (both grid and off-grid) to address the clean cooking challenge. MECS is implementing a strategy focused on including the cooking needs of households into the investment and action on 'access to affordable, reliable, sustainable modern energy for all'.

Finovista

Finovista is a Project Management and Consulting firm engaged in IN Country Representation, Project Management Consulting, Capacity Building, and Technology Management. Within a short span of time, Finovista has worked extensively with Developmental Agencies, Government Bodies, Research Agencies and Businesses across over 10 countries. With a mission to harness the Technology & Innovation to drive growth of organizations, Finovista offers an integrated suite of services in Energy & Environment, Clean Cooking, Development Finance, Healthcare, Industry 4.0 and Social Enterprise Development. As a new age consulting firm, Finovista brings forth a unique blend of Technical, Managerial and Project Management skill sets, work on three layers structure viz Advisor, Expert and Professional from India & world, who are extremely capable and experienced in executing complex projects. Finovista aims to provide seamless services through a multidisciplinary team that brings unmatched skills, global network & deep industry knowledge.



Energy Efficiency Services Limited (EESL) is a Super Energy Service Company (ESCO), which enables consumers, industries and governments to effectively manage their energy needs through energy efficient technologies. EESL is implementing the world's largest energy efficiency portfolio across sectors like lighting, buildings, industry electric mobility, smart metering, agriculture, etc. at an enormous scale. Founded in 2009, EESL is promoted by Ministry of Power, Government of India as a Joint Venture of four reputed public- sector undertakings NTPC Limited, Power Finance Corporation Limited, REC Limited and POWERGRID Corporation of India Limited. EESL focuses on solution-driven innovation without taking support of any subsidy from the Government.



सत्यमेव जयते
Office of Principal Scientific Adviser
to the
Government of India

The Government of India established the Office of the Principal Scientific Adviser in November 1999. The PSA's office aims to provide pragmatic and objective advice to the Prime Minister and the cabinet in matters of Science and Technology. The role of the office is to evolve science and technology policies, strategies and missions of socio-economic significance. The office of PSA advises the Prime Minister and his cabinet on creating science and technology solutions for issues related to infrastructure, economic and social sectors in partnership with other Government departments, institutions, and industry.