

SCIE NEWSLETTER



SCIE:

Symbiosis Centre for International Education (SCIE) is a centralised department of SIU created for International Students. This department takes care of international students' right from their admission till the time they graduate from Symbiosis University. It also acts as a common platform for International Students not only of SIU but from colleges and Universities across Pune. SCIE aspires to expand its horizons for academic enrichment with foreign higher educational institutions through collaborative arrangements. It works with universities that feature in the top 100 of Times Higher Education or QS World University ranking. Actively working with European partners for Study in India Programs & Erasmus + Projects facilitates students, faculty mobility and strategic partnerships.

SIU:

Symbiosis International University (SIU) was conceptualised by Prof. (Dr.) S. B. Mujumdar with an aim to promote international understanding through the medium of quality education. Its objective is to develop students, who not only have growth in their careers but are also counted as ambassadors for promoting the idea of 'Vasudhaiva Kutumbakam' which means 'The world is one family'. It aims at providing a feeling of being 'home away from home' for International students in India.

Credits:

A heartfelt thanks to everyone involved in the creation of this newsletter, including Ms. Megan Bavaskar for her design expertise as a Member of the Symbiosis International Students' Council, Ms. Aparna Soman for her role as Content Coordinator at SCIE, and the SCIE Department for their valuable content contributions.

INITIATIVES AND COLLABORATIONS:



Prof. Atanu Ghoshray – Professor of Economics, Newcastle University and Mr Rakshit Karwasra, Regional Officer, India visited Symbiosis Institute of International Business (SIIB). The visiting delegation engaged in a fruitful discussion with Dr. Alka Maurya– Director SIIB and her staff along with Dr. Anupama Kotur, Faculty In-charge – Academic Collaborations, Symbiosis Centre for International Education (SCIE) regarding the dual degree programs, research projects, faculty engagements to create a favourable framework for future collaboration.



Dr Rimi Khan, Senior Lecturer, Department of Communications and New Media, National University of Singapore, Singapore visited Symbiosis Institute of Design (SID) & Symbiosis Centre of Media & Communication (SCMC). Dr. Rimi conducted a session for students, titled: What is Creative Economy?

Ms Sweny Rokani, India Representative, National University of Singapore, Singapore accompanied Dr Rimi during her visit



A delegation from Singapore visited SIU to explore potential collaboration opportunities.

The delegation included below persons:

- Mr Vivek Raguraman, First Secretary (Economic), Singapore High Commission in New Delhi
- Mr Hansel Cao, Regional Vice President (South Asia and the Middle East), Singapore Economic Development Board
- Ms Eastina Tan, Regional Director (South Asia and the Middle East), Singapore Economic Development Board
- Mr Wong Wei Kang, Regional Director (West India), Enterprise Singapore



Dr Karen Maher – Associate Dean International (ABS) from Aston University, UK and Ms Saumya Agarwal – Regional Manager – Central & South Asia at International Recruitment visited Symbiosis School of Banking and Finance (SSBF) & Symbiosis Centre for Information Technology (SCIT) to explore potential collaborative opportunities



Dr Karen Maher and Ms Saumya Agarwal also visited Symbiosis Centre for Management Studies (SCMS), Pune to discuss the Pathway Degree Program at SCMS and Aston University and explored ideas for potential undergraduate pathway programs, student exchange programs and more collaborative opportunities.





SCIE hosted a delegation from Goto Gakuen Musashino Cooking School, Japan. The delegation is consisting of:

- Chef. Nakamura Shoji, Director Education Foundation, Goto Gakuen, Musashino Cooking college
- Chef Takuma Hayashi- is a professional chef
- Mrs. Kaori Goto, Board of Directors, Goto Gakuen, Japan
- Ms. Mai Sasaki

Chef Nakamura and Chef Hayashi conducted a Japanese Cooking workshop at SSCANS on 22nd and 23rd Oct 2024 for students.

CENTRE FOR EUROPEAN STUDIES:



EXTRAORDINARY AND PLENIPOTENTIARY DIPLOMATIST

THE INDIA-EU STRATEGIC PARTNERSHIP: PROGRESS AND PROSPECTS



Prof Nidhi Piplani Kapur
Head

Symbiosis Centre for European Studies (SCES)
Symbiosis International (Deemed University), SIU



Ms Samyukta Parameswaran
Research Associate (Intern)

Symbiosis Centre for European Studies (SCES)

SYMBIOSIS CENTRE FOR EUROPEAN STUDIES (SCES)
SYMBIOSIS CENTRE FOR INTERNATIONAL EDUCATION (SCIE)

Prof Nidhi Piplani Kapur and Ms Samyukta Parameswaran co-authored an article on 'The India-Eu Strategic Partnership: Progress And Prospects' that has been published in Extraordinary and Plenipotentiary Diplomatist.

INTERNATIONAL STUDENT RELATIONS AND EVENTS:



AASI held their Orientation program in collaboration with SCIE, for the incoming batch of new African students, to help acquaint them with the city of Pune and India, which will be their home for the next few years.

Ms. Amruta Ruikar, Head – International Admissions and Promotions, was invited as the Chief Guest for this program. She launched the AASI magazine designed by Mr. Santo Tombe, the former AASI President.



A two-day tour of Symbiosis International Students' Council 2024 was arranged to Panchgani-Mahabaleshwar. The student council thoroughly enjoyed the tour. A few members of the SCIE staff accompanied the council.



Student Relations team conducted a meet for first year foreign national students of Symbiosis along with their buddies at Vimannagar, S. B. Road and Lavale.



Symbiosis International (Deemed University) hosted a vibrant Diwali celebration for over 450 international students, bringing together diverse cultures in a festive evening of joy and companionship. Students enjoyed the thrill of sparklers and crackers, immersing themselves in the festival's lively spirit. The students were gifted a special Diwali faral packet filled with classic festive treats like laddoos, chiwada, shankarpale and chakli, offering a sweet taste of the holiday.