



SRISHTI MANIPAL COLLECTIVE'25

Under Graduate Professional Programme





“Soil, the delicate yet indispensable foundation of life, sustains ecosystems, nourishes biodiversity, supports food systems, regulates climate, and purifies water. Often overlooked, it faces degradation from industrial farming, urban expansion, deforestation, and pollution, threatening global food security and environmental health. The project Speaking of Soil confronts this crisis by fostering a renewed connection to soil, inspired by Bill Mollison’s(1988) permaculture principles. This project integrates cultural, ecological, agricultural, and architectural perspectives to promote soil stewardship, blending traditional wisdom with modern innovation to cultivate resilient landscapes and regenerative practices. Guided by critical questions—How does soil grow? How does soil build? How does soil breathe? How does soil heal?—Speaking of Soil explores soil’s vital role in human and ecological well-being. Rooted in permaculture’s ethics—care for the earth, care for people, and fair share—the project restores ecosystems while reviving local traditions. Diverse initiatives under its umbrella exemplify this vision, each contributing uniquely to soil regeneration. In Narayanapura, Anoushka Harsha engages with potters and farmers to co-think, co-create sustainable urban transitions through ecological thinking, documented in Kanasu. Their work integrates traditional craftsmanship with environmental consciousness, fostering urban-soil connections. M. Sanghamitra reimagines her ancestral coconut farm in Sathyamangalam to transform it into a permaculture ecosystem, demonstrating how monoculture landscapes can evolve into biodiverse, self-sustaining systems that enhance soil fertility and resilience. Sinchana Pavanje proposes Rasa, a community kitchen in Palace Guttahalli’s Government School and serves as a hub for experiential learning, where nutrition and sustainability intersect, encouraging participants to engage with soil through food systems. The Beeja Bandi mobile seed library initiative by Varshine Mahadevan connects Bengaluru’s urban gardeners, promoting native seed sharing to preserve biodiversity and strengthen urban seed stewardship. Through Perma-branding Vihaan Upadhyay presents a biochar fertilizer program that converts farm residues into nutrient-rich soil enhancers, branding

sustainable agriculture. The project framework unfolds in three phases. Initially, participants immerse themselves in permaculture over 4-5 weeks, engaging with soil, organic matter, seeds, and socio-political-ecological contexts. This hands-on exploration maps stories and deepens understanding of soil’s vitality. The second phase involves developing inquiries through research, stakeholder consultations, and experimentation with diverse media, encouraging open-minded exploration. The final phase emphasizes sustainable making, producing outcomes—artistic, design-based, or technological—that centre soil and regenerative systems, reflecting ecological and social mindfulness. The exhibition of outcomes—from permaculture designs to artistic expressions—celebrates soil as a living, breathing entity. Projects like Beeja Bandi and Kanasu exemplify how community-driven efforts can scale impact. Sathyamangalam’s farm showcases soil’s transformative potential, while Rasa attempts to bring forth the forgotten memories of native food through a pedagogical and architectural insert. This collective endeavour of the practitioners attempts design thinking through the philosophy of permaculture to think through and address the challenges with soil.”



SPEAKING OF SOIL

NAMIRATA TORASKAR





**KANASU: PATHWAYS TO CO-
ENVISIONING A SUSTAINABLE
FUTURE FOR NARAYANAPURA, AN
ECOLOGICALLY ROOTED POTTERY
VILLAGE**

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“Kanasu,” meaning dream in Kannada, is a reflective journey stitched together through soil, water, stories, and the spirit of a community rooted in ecology-based craft. Narayanapura, a peri-urban village on the outskirts of Bengaluru, is known for its rich legacy of pottery, shaped over generations by the unique ecological character of its lake-based clay soil. Yet, this legacy now stands at a crossroads. Rapid urban expansion, changing land-use patterns, and ecological degradation—partly caused by unsustainable resource extraction, have fractured the delicate balance between the community, its environment – soil, water, and its livelihood. As access to viable local clay becomes increasingly difficult, potters find their traditional practices and trade under threat, caught in the undertow of environmental and socio-economic shifts. This book emerges from a thesis project that asks: What if ecologically fragile, urbanizing villages like Narayanapura could shape their own transition? Through ecological thinking and participatory research methods—including ethnographic studies, landscape narratives, and pattern mapping—Kanasu documents the transformation of both the potter community and the landscapes they depend on. Rather than proposing top-down solutions, it centers the lived experiences of the potters, illuminating their knowledge of the land, their evolving relationship with clay-soil-water systems and their visions for a future grounded in sustainability. Kanasu is part chronicle, part toolkit — a research resource, cultural record, and imaginative framework for community-driven development. Rooted in local knowledge, it offers phase-wise planning, visual mapping, and thinking methods. Ecological thinking cards invite community feedback, ensuring futures shaped by local voices. More than a book, Kanasu is a guide for researchers, educators, NGOs, and planners seeking ecologically mindful peri-urban transitions. Centering dialogue and possibility mapping, it fosters ownership and stewardship, positioning potters as co-authors of their future. Grounded in care, craft, commons, and community, it models development that honours ecological rhythms and cultural memory..



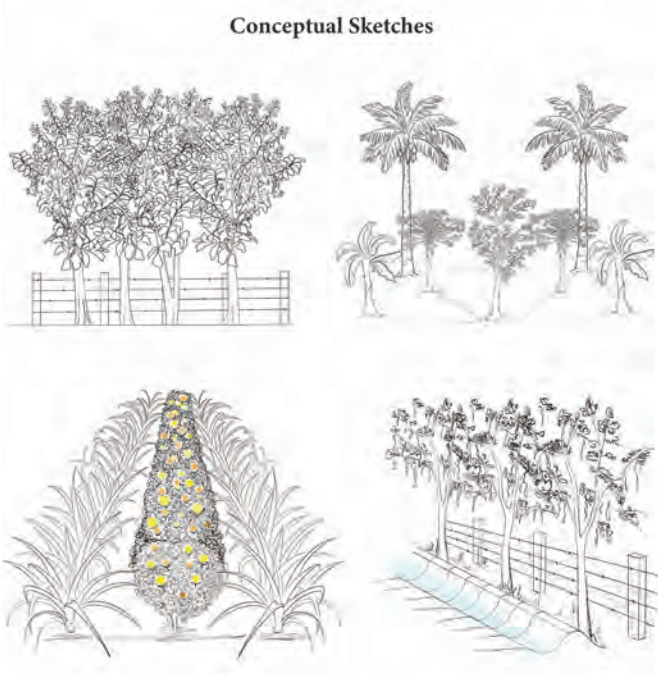
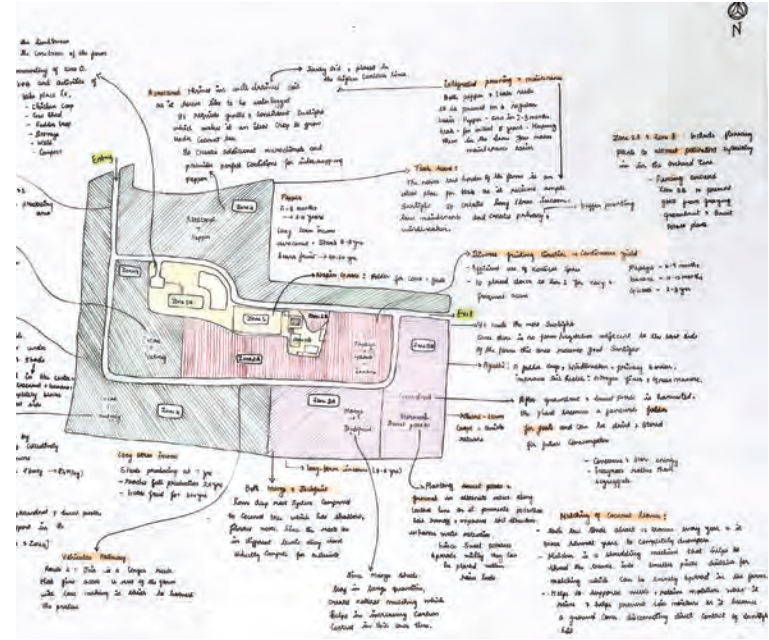


The increase of industrial monoculture often practised through chemical farming and unsustainable land practices has depleted our soil and ecosystems. In a time where farmlands are being easily sold and replaced by concrete buildings, this project reimagines a family-owned farm in Sathyamangalam through the lens of permaculture. The project intends to convert the 40-year-old coconut farm into a more self-sustaining ecosystem by adhering to permaculture principles. Permaculture is a holistic approach that brings together agriculture, ecology, and design. The main goals of this project are to regenerate degraded land, improve soil health, increase diversity and implement these changes within the existing ecosystem. The farm will follow an incremental transformation, i.e., it is a slow, stage-wise process that unfolds over the years, with each further action depending on the responses and needs of the land. The methodology followed for this project includes literature reviews to understand the concept of permaculture, site analysis of Sathyamangalam farm, and case studies of farms like Aranya and Ananas. The methodology adopted gave not only a deeper understanding of the concept but also guided towards a thoughtful development of the farm's Zoning and layouts. This project marks the beginning of a long journey, one marked by observation, patience and resilience..



THE LIVING LAND: A PERMACULTURE JOURNEY TO CREATE A SELF-SUSTAINING, INTEGRATED FARM IN SATHYAMANGALAM

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The path to sustainability often begins by revisiting the time tested practices of earlier generations. As society evolves, food choices have shifted, leading to a gradual erosion of the nutritional richness found in traditional diets. This project explores how a community kitchen within Palace Guttahalli Government School can act as a pedagogical tool, offering a space where students, teachers, and the surrounding community come together to engage in experiential learning, cultural exchange, and collective participation. By embedding food into the educational environment, the kitchen creates a bridge between theory and practical. Students gain hands on experience with the entire food cycle from growing ingredients to preparation, cooking, and eating. This engagement supports the understanding of nutrition, sustainability, and shared responsibility, while also nurturing self-reliance and respect for diverse food traditions. The kitchen, accommodating 10-15 users at a time, addresses challenges such as limited experiential learning and low awareness about nutrition and food systems. It offers a practical, inclusive alternative to textbook based education especially vital in schools serving low-income communities. Students, educators, and local residents form the key stakeholders, collectively shaping the kitchen as a shared learning environment. The study aims to explore the philosophy of community kitchens in South India, examine how the built environment influences their function, and document the cultural and social dynamics within shared kitchen spaces. Through case studies, literature review, and the analysis of community kitchens, this project will create a systemic framework and a spatial prototype for designing school-based community kitchens that enrich both education and nourishment..



R_S_ - REWIND TO BASICS

SINCHANA PAVANJE

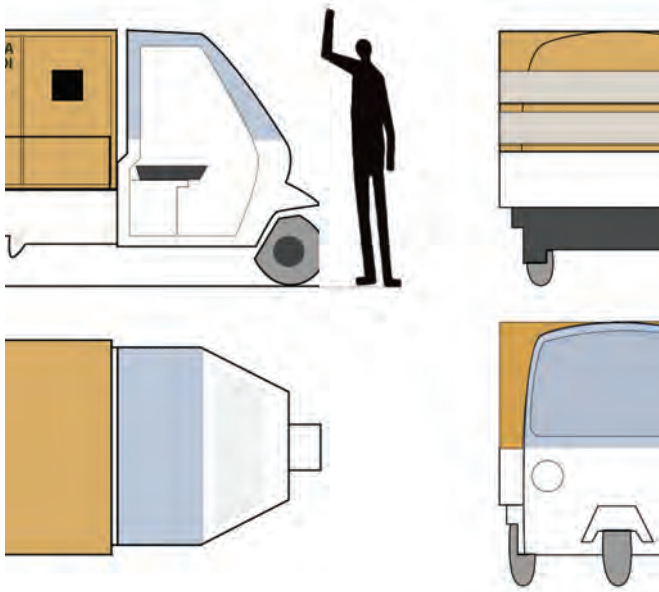
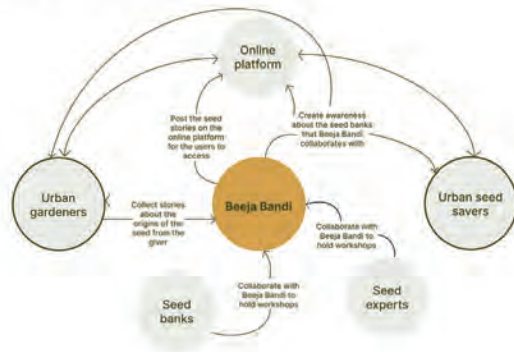
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Beeja Bandi is a mobile seed library designed to cultivate stronger urban stewardship of native seeds in Bengaluru. Today, while rural farmers are increasingly pushed toward hybrid and patented seeds due to financial and yield-related pressures, urban balcony and terrace gardeners remain an untapped yet promising group of native seed savers. However, their potential is limited by a lack of awareness, systems, and infrastructure to support community-based seed sharing and storage. Interviews with urban kitchen gardeners reveal a strong desire to preserve and exchange native seeds, but current practices are isolated and informal—reliant on occasional meetups, personal networks, and word-of-mouth exchanges. As a result, excess seeds are often wasted, valuable knowledge remains undocumented, and opportunities for collective seed stewardship remain largely untapped. Most of these gardeners are disconnected from seed banks, do not engage in collective seed saving, and lack access to any seed library or public seed-sharing system. Beeja Bandi responds to these challenges by introducing a hybrid model—decentralized and centralized, mobile seed library service system that travels across the city to connect gardeners, collect and distribute seeds, and document seed knowledge. By actively bridging fragmented urban gardening communities, it transforms informal intentions into structured exchanges. Beeja Bandi collaborates with nurseries, seed banks, seed festivals, and other stakeholders to build a distributed yet interconnected seed commons. To complement its mobile presence, an online platform will enable transparency in seed flow, foster ongoing knowledge exchange, and support the documentation of community practices—creating a resilient, networked urban ecosystem for native seed stewardship..

KNOWLEDGE SHARING AND AWARENESS LOOP



BEEJA BANDI - A MOVING SEED COMMONS

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