#### PROJECT REPORT ON

# "CONSUMER PERCEPTIONS AND WILLINGNESS TO ADOPT PLANT-BASED MEAT ALTERNATIVES IN THE CONTEXT OF SUSTAINABLE AND ETHICAL FOOD CHOICES WITH RESPECT TO DAKSHINA KANNADA REGION"

Submitted by
D JESSIE JANET
4AL21BA024
Submitted to



# VISVESVARAYA TECHNOLOGICAL UNIVERSITY, BELAGAVI In partial fulfillment of the requirements for the award of the degree of MASTER OF BUSINESS ADMINISTRATION

**Under the guidance of** 

INTERNAL GUIDE

MR. GURUPRASAD PAI

ASSISTANT PROFESSOR



PG DEPARTMENT OF BUSINESS ADMINISTRATION

ALVA'S INSTITUTE OF ENGINEERING & TECHNOLOGY

MIJAR, MOODBIDRI,

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Date: 01-09-2023

#### CERTIFICATE

This is to certify that D JESSIE JANET bearing USN 4AL21BA024 is a bonafide student of Master of Business Administration course of the Institute in 2021-23, affiliated to Visvesvaraya Technological University, Belgaum. Project report on "CONSUMER PERCEPTIONS AND WILLINGNESS TO ADOPT PLANT-BASED MEAT ALTERNATIVES IN THE CONTEXT OF SUSTAINABLE AND ETHICAL FOOD CHOICES WITH RESPECT TO DAKSHINA KANNADA REGION" is prepared by her under the guidance of Mr. Guruprasad Pai, Assistant Professor, PG Department of Business Administration in partial fulfillment of the requirements for the award of the degree of Master of Business Administration of Visvesvaraya Technological University, Belgaum Karnataka.

DEAN Dept. of Business Administration

Alva's Institute of Engg. & Technology MIJAR - 574 225

Signature of Principal PRINCIPAL

Alva's Institute of Engy. & Technology, Mijur. MOODBIDRI - 574 225, D.K

**DECLARATION** 

I D Jessie Janet, hereby declare that the Project report entitled "Consumer

perceptions and willingness to adopt plant-based meat alternatives in the

context of sustainable and ethical food choices with respect to Dakshina

Kannada region" prepared by me under the guidance of Mr. Guruprasad Pai,

Assistant Professor of M.B.A Department, Alva's Institute of Engineering and

Technology.

I also declare that this Project work is towards the partial fulfilment of the

university regulations for the award of degree of Master of Business

Administration by Visvesvaraya Technological University, Belgaum.

I have undergone a summer project for a period of six weeks. I further declare that

this Project is based on the original study undertaken by me and has not been

submitted for the award of any degree/diploma from any other University /

Institution.

Place: Mijar

Date: 04/09/2023

Signature of student

#### ACKNOWLEDGEMENT

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#### **EXECUTIVE SUMMARY**

The Project work on consumer perceptions and willingness to adopt plant-based meat alternatives in the context of sustainable and ethical food choices with respect to Dakshina Kannada region, in partial fulfillment of the requirements for the award of the degree of Master of Business Administration of Visvesvaraya Technological University, Belagavi Karnataka.

Firstly, the study uncovered a limited awareness of plant-based meat alternatives among Dakshina Kannada consumers. Many respondents were unfamiliar with these products, indicating a substantial knowledge gap in the region.

However, when introduced to the concept, a significant portion of participants expressed interest due to perceived sustainability benefits. Concerns about the environmental impact of traditional meat production motivated consumers to consider plant-based options. Additionally, ethical considerations, particularly related to animal welfare, emerged as a compelling factor influencing food choices. Participants expressed a willingness to support ethical and cruelty-free alternatives.

Despite these positive inclinations towards sustainability and ethics, taste preferences and cultural factors were identified as barriers to adoption. Some respondents remained hesitant to transition to plant-based alternatives, citing concerns about flavor and their attachment to traditional meat-based dishes deeply rooted in the local culture.

Consequently, this study highlights the need for comprehensive educational initiatives to bridge the awareness gap and promote sustainable and ethical food choices, ultimately fostering a more environmentally conscious and ethically driven food culture in Dakshina Kannada.