

Skill to Enterprise Model (STEM)

A joint initiative of IIM Shillong
and SIDBI, India

EDUCATION

B.tech Graduate

ABOUT IDEA/VENTURE

Dorw is a venture focuses on producing aged and smoked traditional Apatani pork, a delicacy deeply rooted in the heritage of Arunachal Pradesh. By combining indigenous methods with modern food safety practices, it aims to bring authentic flavors to a wider market. The initiative not only preserves traditional culinary practices but also creates sustainable livelihood opportunities for local farmers and butchers. Each product carries the rich cultural essence of the Apatani community, offering consumers a true taste of tradition.



Doilyang halley

Dolyang Halley, an alumnus with a B.Tech degree in Electrical and Electronics Engineering, hails from the Apatani tribe of the scenic Ziro Valley. He is the founder of "Dorw," a venture dedicated to producing aged and smoked traditional Apatani pork. Driven by a deep-rooted passion for preserving and promoting his community's heritage, Dolyang aims to blend indigenous Apatani methods with modern food safety standards to bring this authentic delicacy to a wider market. Through Dorw, he strives not only to safeguard a unique culinary tradition but also to create sustainable livelihood opportunities for local farmers and butchers, while showcasing the rich cultural essence of the Apatani tribe to the world.

PROFESSIONAL EXPERIENCE

With experience in community-driven projects, he founded Dorw, a venture producing aged and smoked traditional Apatani pork. His mission is to preserve indigenous methods while creating sustainable livelihoods and sharing the authentic flavors of Apatani culture with the world.



8974391036



Hari village, ziro, arunachal pradesh
.791120



0halleydoilyang738@gmail.com



Instagram-dorwillp