

Food processing training program for budding entrepreneurs

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New Delhi, January 02 (India Science Wire): Various organisations are making an effort to bring aspiring and budding entrepreneurs in mainstream business. In such effort Council of Scientific and Industrial Research- Central Food Technological Research Institute (CSIR-CFTRI) has planned to conduct a series of capacity building and training programmes on food processing for the benefit of aspiring and budding entrepreneurs from SC/ST community of local areas and nearby aspirational districts entrepreneurs.

The program would be conducted in association with the National Scheduled Caste and Scheduled Tribe Hub (NSSH), Ministry of Micro-Small and Medium Enterprises (MSME). “Earlier also we have conducted training programs but this is altogether a different step as it is specially oriented for SC/ST community. For the first time there is no admission fee for this program earlier courses were paid” said Dr KSMS Raghavarao, Director, CFTRI.

The training programme has been divided under three categories- fruit and vegetable technologies for value addition, spice processing: business opportunities and future prospective and wheat milling and baking technology.



Fruit and vegetable technologies for value addition training program will start from 06th January to 14th January. This will provide hands on training on the processing of locally available fruits and vegetables into products such as minimally processes fruit and vegetables, fruit juice and beverages, canned products, Osmo dried fruits, squash, jams, pickles etc. With this Special

lecture sessions on food packing and food hygiene will be conducted. Field visit to local fruit and vegetable processing industry will be there for the participants.

The second program, spice processing: business opportunities and future prospective will be from 20th January to 28th January. Practical training on the processing of spices and herbs into value added products such as spice powders and curry powder, ginger powder, ginger candy, ginger beverages etc. will be provided. The participants will learn the processing of turmeric rhizomes into turmeric powder by newer approach. Special lecture sessions on spice grinding, sensory, food packing, food hygiene, good manufacturing practices, food regulation, financial support and business opportunities. Participants will have a field visit to local spice processing industry.

Wheat milling and baking technology would be the third program. Hands on training will be provided to the participants on the wheat milling and baking technology wherein processing of wheat into bakery products such as breads, buns cookies, cakes puffs etc. Special sessions on wheat milling, food packing and food hygiene will be conducted. This will also have a field visit to local bakery industry. This will be from 17th February to 26th February.

All the programs would have sessions on good manufacturing practices, food regulation, financial support and business opportunities. (India Science Wire)

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