

**Capacity Building Training Programs on
Food Processing
for SC-ST aspiring/budding and existing Entrepreneurs
Under the aegis of
National SC-ST Hub
Ministry of MSME, Govt. of India**



TRAINING PROGRAMMES ON

1. Nutri-Cereal Processes & Products
2. Traditional Sugar Confectionery & Sensory Science Concepts for product development
3. Entrepreneurship development program on Processing of Spices, Coffee and Tea
4. Wheat Milling and Baking Technology
5. Fruit and Vegetable Technologies for value addition

..... For aspiring / budding or existing entrepreneurs from SC- ST only

.....Candidates should have inclination to work in the area of food processing

CSIR- Central Food Technological Research Institute
(A constituent Laboratory of Council of Scientific and Industrial Research), Mysore 570 020, India

About National SC-ST Hub:



The National SC-ST Hub (NSSH) was launched by the Hon'ble Prime Minister in October 2016 to promote entrepreneurship for Scheduled Caste (SC) and Scheduled Tribe (ST) community. Accordingly, a special cell was created by Ministry of Micro Small and Medium Enterprises (MoMSME) in National Small Industries Corporation (NSIC). The Hub is set up to provide professional support to SC/ST entrepreneurs to fulfil the obligations under the Central Government Public Procurement Policy for Micro and Small Enterprises Order 2012, adopt applicable business practices and leverage the Stand up India initiatives. The functions of Hub include collection, collation and dissemination of information regarding SC/ST enterprises and entrepreneurs, capacity building among existing and prospective SC/ST entrepreneurs through skill training and EDPs, vendor development involving CPSEs, NSIC, MSME-DIs and industry associations including Dalit Indian Chamber of Commerce & Industry (DICC), promoting participation of SC/ST entrepreneurs in exhibitions and organizing special exhibitions for this purpose, facilitating SC/ST entrepreneurs participating in public procurement and monitoring the progress, etc. Four special subsidy schemes/programmes have been approved under National SC/ST Hub namely (i) Single Point Registration Scheme (ii) Special Marketing Assistance Scheme (SMAS) (iii) Performance & Credit Rating Scheme and (iv) Special Credit Linked Capital Subsidy Scheme.

One of the key focuses of this programme is capacity building of SC/ST entrepreneurs. Training programs will be conducted for existing and aspiring SC/ST Entrepreneurs to build their capacity on entrepreneurship and technical skills.

About CSIR – CFTRI

CSIR-Central Food Technological Research Institute is one of the largest R&D institutions devoted to Food Science and Technology under the aegis of Council of Scientific & Industrial Research (CSIR), Ministry of Science & Technology, Govt. of India, and New Delhi established in the year 1950. The focus of the Institute has been towards developing cost-effective technologies targeted to Small & Medium Enterprises, utilization of newer agri-resources, value addition to agri-produce for ensuring food & nutritional security and innovative food processing with an underpinning on food safety to provide health and nutrition to all section of the population.

Over the years, CFTRI has grown to be one of the largest Institute in the world in the area of Food Science and Technology in terms of its scientific manpower, expertise, knowledge – base and infrastructural facilities. The Institute is having focused training programmes on food science and technology related areas for both national and international requirements.

SCHEDULED TRAINING PROGRAMMES:



Sl. No	Training programmes	Start date*	End date*	Maximum Intake
1	Nutri-Cereal Processes & Products	18.01.2021	27.01.2021	20
2	Traditional Sugar Confectionery & Sensory Science Concepts for product development	01.02.2021	09.02.2021	20
3	Entrepreneurship development program on Processing of Spices, Coffee and Tea	11.02.2021	19.02.2021	20
4	Wheat Milling and Baking Technology	22.02.2021	02.03.2021	20
5	Fruit and Vegetable Technologies for value addition	04.03.2021	12.03.2021	20

** Disclaimer: Training dates subjected to change as per COVID19 guidelines issued by MoH & CSIR*

COURSE CONTENTS & EXPECTED OUTCOMES

1. Nutri-Cereal Processes & Products

Lecture and practical Sessions on:

- Nutricereals diversity like Major & minor millets, maize, pseudo cereals
- Structural characteristics, Nutrients and health benefits of Nutri Cereals
- Nutri Cereals processing
- Millet milling & Maize processing
- Nutri Cereal products- flake, flour, puff, extruded snacks
- Storage methods & infestation control
- Packaging of millets and products.
- Quality assurance of grain products.
- Field visit to local millet /grain processing industry

Trained person will be able to enhance skill on processing of Millets and Maize.

2. Traditional Sugar Confectionery & Sensory Science Concepts for product development

Lecture and practical Sessions on:

- Introduction to the traditional sugar confectionery
- Sweetening agents and their roles in confectionery
- Types of sugar confections
- Chocolate processing and coatings
- Flavours in confectionery
- Food additives in confectionery
- Machinery used in confectionery
- Alternative sweeteners
- Field visit to local food processing industry

Trained person will be able to start their own venture in the area of traditional sugar confectionery. It will also impart skills to get job in this industry

3. Entrepreneurship development program on Processing of Spices, Coffee and Tea

- Practical training on the processing of spices and herbs into value added products such as spice powders/curry powder, ginger powder, ginger candy, ginger beverages etc. 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/business opportunities.
- Field visit to Local Spice Processing Industry

Trained person will be able to enhance skill on Spice processing and to start up business of their own or to engage in the spice processing industry.

4. Wheat Milling and Baking Technology

- Hands on training on the wheat milling and baking technology where in processing of wheat into bakery products such as breads, buns cookies, Cakes puffs etc.
- Special Sessions on Wheat Milling, Food Packing, Food Hygiene, Good Manufacturing Practices, Food Regulation, Financial support/business opportunities.
- Field visit to Local Bakery Industry

Trained person will be able to enhance skill on baking technology and to start up business of their own or to engage in the bakery industry.

5. Fruit and Vegetable Technologies for value addition

- Hands on training on the processing of locally available fruits and vegetables in products such as minimally processes fruit/vegetables, fruit juice /beverages, canned products, Osmo dried fruits, squash, jams, pickles etc.
- Special lecture sessions on Food Packing, Food Hygiene, Good Manufacturing Practices, Food Regulation, Financial support/business opportunities.
- Field visit to Local Fruit & Vegetable Processing Industry

Trained person will be able to enhance skill on Fruit and Vegetable Processing and to start up business of their own or to engage in the fruit processing industry.

Mode of Apply:

- **Online Application** form to be filled by each candidate. Link is given in the CFTRI website (www.cftri.res.in) or link given below
- **APPLICATION FORM LINK** : <https://forms.gle/SAqAFezmQz4Y3bM39>
- **Candidate can apply for multiple training programmes but nomination will be considered only for one training programmes after screening the application.**

ELIGIBILITY AND INSTRUCTIONS



- Minimum 12th pass / Graduates in Science is preferred
- Candidates who are interested to start their own food business or to work in the food processing industry will be preferred
- Course fee borne by the SC-ST Hub, Ministry of MSME, Govt. of India
- Training includes Lecture classes, Demonstrations, Field visits, Training kits, Session Tea and Working Lunch
- Medium of instruction will be in English
- Training timings : 9.30AM to 5.30PM & Attendance is compulsory
- Travel and accommodation shall be borne by the participants

Covid- 19 norms

1. Training will be conducted as per the Covid19 norms of MoH & DoPT, GOI
2. The Selected Candidates has to furnish Covid 19 test report (RT – PCR) at the time of admission.
3. Participants shall follow the Covid-19 norms with respect to hygiene and social distancing.

SCREENING OF APPLICATIONS:

- Candidates shall be aspiring / budding or existing entrepreneurs from SC/ ST category only
- Candidates should have inclination towards working in the food processing area
- 20% existing SC/ST entrepreneurs out of total number of trainees
- 30% ST candidates out of total number of trainees
- Candidates can give their 3 preferences for training but permitted to attend only one programme after screening. No duplication/repetition of candidatures allowed.
- Preference is given to the candidates from local and nearby aspirational districts

POST TRAINING FOLLOW-UP:

- Trained person shall start their own business or shall engage in the respective food processing industry.
- Post training follow-up of each trained candidate will be done by the CFTRI for the effective implementation of the training and the same will be reported to the sponsoring agency (NSSH).

DOCUMENTS REQUIRED:

- **ID Proof** - Aadhaar Card (preferably)/ Voter ID Card/Ration Card/ Driving License/ Passport
- **Social Category Proof** - Caste certificate issued by appropriate government authority
- **Age Proof** - Any Government issued ID proof clearly mentioning Age/ DoB of candidates
- **Udyog Aadhaar** Memorandum, in case of existing entrepreneurs`

NO COURSE FEE

LAST DATE FOR APPLICATION: 05.01.2021

NODAL OFFICER

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