



## Training Programme for Technical Staff

On

## Food Processing, Packaging, and value addition of agricultural and livestock produce

13<sup>th</sup> to 24<sup>th</sup>  
March 2023

Approved by  
Human Resource  
Management Section  
Indian Council of  
Agricultural Research  
New Delhi

*Course Director*  
Dr. D. N. Yadav  
Head (ToT Division), ICAR-CIPHET

*Course Coordinator*  
Dr. Sandeep Mann, Pr. Scientist, ICAR-CIPHET  
Dr. Guru P. N., Scientist, ICAR-CIPHET  
Dr. Vikas Kumar, Scientist, ICAR-CIPHET

Organized by  
ICAR- Central Institute of Postharvest Engineering and Technology  
P.O. PAU Campus, Ludhiana-141004  
<https://ciphet.icar.gov.in>

### About the course

Food processing enhances shelf life and adds value even if the agricultural produce is merely cleaned, sorted and packaged. Further processing into high value-added product is even more advantageous. Value addition enables remunerative prices to farmers. Enhanced shelf life leads to reduction in wastages. Food processing is moreover employment intensive and creates 1.8 jobs directly and 6.4 indirectly across the supply chain for every Rs. 1 million invested. It provides convenience & safe food to consumers and promotes diversification and commercialization of agriculture by providing effective linkage between consumers and farmers. This sector does not often use the best technology, machinery, and management practices. Institutions under ICAR, and Universities are frequently visited by farmers for their entrepreneurship requirements and skill development. But these linkage with farmers & industry is undeveloped, resulting in lack of skill and technical knowledge being provided to the end user. The course has been designed for technical staff of ICAR institutes/ NARS system to upgrade the skills in the area of food processing, packaging and value-added technologies.

### Objective of the training

- To impart knowledge on the different unit operations involved in food processing.
- To demonstrate the participants with technologies for value addition of agricultural and livestock produce.

### Course Outline

The course is divided into five modules, which are further divided into different topics of training programme:

- **Module I:** Lectures on processing of food grains, fruits and vegetables, livestock, and fisheries; storage, packaging, value addition and product development
- **Module II:** Experiential handling of the pilot plants
- **Module III:** Practical sessions on milling, packaging, minimal processing of fruits and vegetables, extrusion and its product development
- **Module-IV:** Skill impartment on food quality, analysis, marketing, and entrepreneurship
- **Module-V:** Exposure visits to food processing units

**How to Apply:** The nominated technical staff need to submit application in the prescribed format to the Course Director by email before the last date.

**Eligibility:** Technical staff working in various ICAR institutes. Technical personnel of SAUs / CAUs / ICAR-funded KVKs may also apply for the training after paying a prescribed fee as given below.

**Course fee:** There is no course fee for the ICAR employees. Technical personnel of SAUs / CAUs / ICAR funded KVKs need to pay a sum of Rs. 3500/- (+18% GST) as training fee.

**Selection procedure:** A screening procedure will be followed to shortlist the applicants preferably based on qualification and relevant work experience.

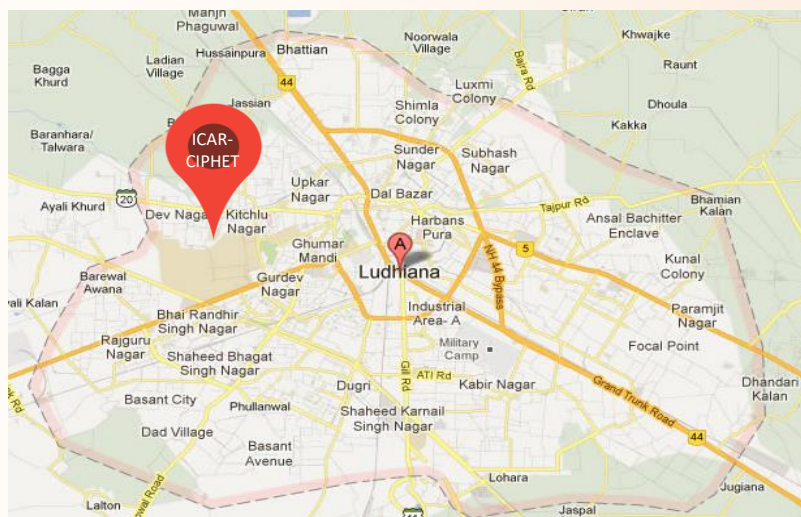
**TA/DA, Boarding and Lodging:** The TA/DA, accommodation charges, food charges need to be borne by the sponsoring institute of the participants. Suitable accommodation will be provided at ICAR-CIPHET Guest House. Participants are requested not to bring family members with them, limited accommodation facilities are available.

### Important Dates

**Revised last date for receipt of application –28.02.2023**

**Confirmation of participation – 01.03.2023**

**Correspondence-** All correspondence may be addressed to  
Dr. D. N. Yadav - hdtot.ciphnet@icar.gov.in  
Dr. Sandeep Mann - Sandeep.Mann@icar.gov.in



### How to reach ICAR-CIPHET

**Distance from**  
Bus stand – 9.2km  
Railway station – 8.5km  
Airport LUH – 22km

### Application Format for the participation

(Send the duly filled application form to the Programme Director)

S. No.	Particulars
	Full name (in Block Letters)
	Designation
	Present employer and address
	Address for correspondence
	Mobile and Phone No.
	Email ID
	Date of birth
	Gender
	Professional experience (timely posts held)
	Details of previous training programmes attended during last 5 years

Signature of the applicant  
Name and Designation

Recommendations of forwarding institution

Candidature of Dr./Mr./Ms./Mrs. \_\_\_\_\_ working as \_\_\_\_\_  
is forwarded for inclusion in the training programme.

Date  
Place

Signature & Seal of the Competent  
Authority Date

**ICAR- Central Institute of Postharvest Engineering and Technology**  
**P.O. PAU Campus, Ludhiana-141004 (Punjab, India)**

<https://ciphet.icar.gov.in>

**ICAR – Human Resources Development Programme**

A capacity building and skill upgradation programme for technical staffs on  
**Food Processing, Packaging, and value addition of agricultural and  
livestock produce**

**13<sup>th</sup> to 24<sup>th</sup> March 2023**

**REGISTRATION FORM**

1. Full name (in Block Letters)
2. Designation
3. Present employer and address
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8. Gender
9. Professional experience (timely posts held)
10. Details of previous training programmes attended during last 5 years



**भाकृअनुप**  
**ICAR**

**भाकृअनुप-सीफेट**  
**ICAR-CIPHET**

Signature of the applicant  
Name and Designation

**Recommendations of forwarding institution**

Candidature of Dr./Mr./Ms./Mrs. \_\_\_\_\_ working as \_\_\_\_\_ is  
forwarded for inclusion in the training programme.

Date  
Place

Signature & Seal of the Competent Authority  
Date