

Training Programme for Technical Staff
On
**Food Processing, Packaging, and Value Addition
of Agricultural and Livestock produce**

14 to 25
November 2023



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

Organized by
ICAR- Central Institute of Postharvest Engineering and Technology
P.O. PAU Campus, Ludhiana-141004
(An ISO 9001:2015 certified institution)

<https://ciphnet.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 permanent capacity at various ICAR institutes/ SAUs / CAUs / KVKs/ other technical staff from various organizations are eligible.

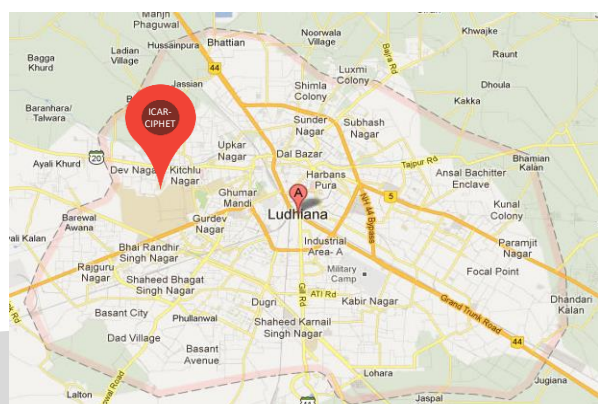
Course fee: The course fee for participation in this training is as per the table given below:-

Sr. No.	Category of employee	Programme fee (In Rs.) {exclusive of 18% GST}
1.	ICAR	1000/-
2.	KVK/CAU/SAUs/any other organisation	5000/-

Payment can be made by NEFT to account ‘**ICAR UNIT-CIPHET, Ludhiana**’, **Account Number – 10088205832, IFSC Code - SBIN0001482**. Cash payment will not be entertained.

Selection procedure: A screening procedure will be followed to shortlist the applicants preferably based on qualification and relevant work experience. Only 25 participants batch will be considered.

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.



How to reach ICAR-CIPHET, Ludhiana

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



Important Dates

Last date for receipt of application –25th October 2023

Confirmation of participation – 30th October 2023

Correspondence- All correspondence may be addressed to
Head (Transfer of Technology Division),
ICAR-CIPHET, Ludhiana-141004,
Email: hdtot.ciphnet@icar.gov.in ; guru.pn@icar.gov.in
Ph: 0161 2313130, 0161 2313139

Contact for queries: +91 9473331877, +91 8073129511



Course Director

Dr. A. U. Muzaddadi

Head (ToT Division), ICAR-CIPHET

Course Coordinator (s)

Dr. Rahul K. Anurag, Sr. Scientist

Dr. Guru P. N., Scientist

Dr. Vikas Kumar, Scientist



**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**

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REGISTRATION FORM

1. Full name (in Block Letters)	
2. Designation	
3. Present employer and address	
4. Address for correspondence	
5. Mobile and Phone No.	
6. Email ID	
7. Date of birth	
8. Gender	
9. Professional experience (timely posts held)	
10. Details of previous training programmes attended during last 5 years	
11. Payment details (Please tick the category) ICAR [<input type="checkbox"/>] KVK/CAU/SAUs/other [<input type="checkbox"/>]	Amount: Transaction ID: Date of transaction:

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