

Training programme on Pearl Millet (*Bajra*) value added products for rural women in Uldepur village, Sonipat district, Haryana state

Three-days training programme was conducted in Uldepur village, Sonipat district, Haryana state



Registration of the trainees

empowering farm women in India: Leveraging Agriculture for Nutrition'. A group of 50 rural women from Uldepur village, belonging to

during September 18-20, 2017 on Pearl Millet (*Bajra*) value added products, by the Division of Agricultural Extension, ICAR – Indian Agricultural Research Institute (ICAR-IARI), New Delhi under the UNDP funded project ‘Strengthening Agri-nutri linkage for enhancing nutritional security and



Simulation exercise

various Self Help Groups and Angwanwadi workers participated in the training.

Pearl millet was selected as main theme of current training because of its high rich iron, calcium and other nutrient content.



Value added products of bajra can be prepared for both home consumption and commercial purpose.

Lecture and discussion with Dr. S.L Meena about scientific bajra cultivation and nutritious cultivars of bajra

First day began with the registration of trainees . A pre-test of trainees' knowledge on pearl millet, nutrition, agricultural technologies, etc. was conducted. And then, the sessions on simulation exercises on entrepreneurship motivation were conducted. Anthropometric measures viz.,



Demonstration of Bajra products preparation (Bajra laddoo, bajra puff, halwa, Tikki etc.)



Mr. Pushkar Dutt, Assistant Manager, National Institute of Food Technology Entrepreneurship and Management (NIFTEM) delivering a lecture on entrepreneurship development.

height and weight of the trainees were recorded.

Dr. S.L Meena, Principal Scientist, Division of Agronomy; ICAR-IARI delivered a lecture on cultivation of Pearl Millet. Then, videos on success story of entrepreneur, benefits of bajra were showed to the trainees.



Distribution of Certificates, seeds of Pusa Mustard-30 and Nutri kitchen garden kit to the trainees.

On second day, value added products of Pearl Millet like bajra puff, bajra laddoo, bajra halwa and bajra tikki were demonstrated to the trainees. Videos on other bajra product like bajra biscuit preparation were also showed to the trainees. At the end of the session, trainees interacted with the scientists and project staff.



Group photo of trainees along with project staff and resource person.

The resource person for the third day was Mr. Pushkar Dutt, Assistant Manager, NIFTEM, Sonapat, Haryana. The resource person stressed upon entrepreneurship development programme and marketing strategy for value addition sector *etc.* Further, information pertaining ongoing governmental schemes were delivered.

At the end of the training, trainees' knowledge on pearl millet, nutrition, agricultural technologies, etc. was assessed. Then, certificates and seeds of Pusa Mustard 30, a zero eurousic acid mustard variety were distributed to the trainees. The three best trainees were identified as 'Krishi Sakhi' awarded with Pusa nutri kitchen garden kit. The three days training successfully ended with vote of thanks for all who helped in conducting the training programme.

Dr. Sukanya Barua, Course Director and Scientist (Agricultural Extension), Mr. Satya Prakash, Senior Technical Assistant and the Project staff viz., Dr. Prince Kumar, SRF, Mr. Ravi Shankar, SRF, Ms. Renu, Field Assistant and Ankush Kumar, Field Assistant organized the training programme under the guidance of Dr. Satyapriya (PI, UNDP Project) and Dr. Premlata Singh (Head, Agricultural Extension and Co-PI).