



AGRIPRENEURSHIP DEVELOPMENT PROGRAM

PROCESSED FOOD PRODUCTS FROM MILLETS

4 DEC - 8 DEC 2023

Division of FS&PHT, NRL Building, ICAR-IARI,
New Delhi-110012

Course Director:

Dr. Dinesh Kumar

Course Co-Director

Dr. Shalini Gaur Rudra

Course Coordinator

Dr. Akriti Sharma

Course Co-Coordinator

Dr. Bindvi Arora

Last date to register:

3 December 2023

Contact:

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Apply here:
pusakrishi.in



Name of the Training Course: Training program on *Processed Food Products from Millets*

Objective:

Millets are alternate sources of food which are considered nutritionally superior to conventional grains in terms of nutrients, functional compounds and dietary fibre. Over the past few years, diversity in diets has been stressed upon to overcome the modern lifestyle disorders. Besides being nutritious, these millets and pseudocereals can grow in arid climate and are much more climate and disease resilient. These therefore provide us the benefit of lower inputs and chemical load in food crops resulting from use of fertilizers and pesticides.

Thus, this training programme shall strive to impart knowledge on nutritional and technological aspects of alternate grain foods like major and minor millets to enable their incorporation in conventional foods. Developments in the processing of pearl millet, finger millet and sorghum have been phenomenal at laboratory scale but the adoption and success in small scale processing sector is still lagging behind. Besides these major millets, minor millets like kodo, little millet, proso millet, barnyard millet and soybean products shall be introduced to the trainees. Value added products from these shall be demonstrated through hands on training in laboratory. Trainees will be exposed to various aspects of labelling, packaging and certification norms for commercial prospects. Knowledge on potential funding agencies and business development and promotion aspects shall also be imparted.

Outcomes of Training:

The proposed training program will help in creating awareness regarding the use millets and pseudocereals in foods. Further, it will also generate trained manpower and human resource in the field of food processing. It will also help the participants to explore business models in their respective places to generate employment and income.

Course Director: Dr. Dinesh Kumar, Head and Principal Scientist, Division of Food Science and Postharvest Technology, ICAR-Indian Agricultural Research Institute, New Delhi-110012

Course Co-Director: Dr. Shalini Gaur Rudra, Senior Scientist, Food Science and Postharvest Technology, ICAR-Indian Agricultural Research Institute, New Delhi-110012

Course Coordinator: Dr. Akriti Sharma, Incharge, ZTM & BPD Unit, ICAR-IARI, New Delhi

Course Co-Coordinator: Dr. Bindvi Arora, Scientist (SS), Food Science and Postharvest Technology, ICAR-Indian Agricultural Research Institute, New Delhi-110012

Who can apply: Progressive farmers, Entrepreneurs, Faculty and Students

Duration & Date: Five days (4-8 December, 2023)

Registration starting: - 08th November, 2023

Registration closing: - 01th December, 2023.

No. of trainees: Maximum 25 (First come first serve basis)

Venue: ZTM & BPD Unit and Division of FS&PHT, NRL Building, ICAR-IARI, New Delhi-110012.

Training Costs (per candidate): Rs. 2650/ (For stationary, tea/snacks/lunch). No provision for TA/DA to participants. (Request your accommodation on email- adp.ztmbpd@gmail.com and accommodation can be provided as per the availability at IARI, PUSA, New Delhi)

Bank account details for payment:

Bank Name:	CANARA BANK, PUSA CAMPUS, DELHI - 110012
Name:	PUSA TAKSAY
Account No:	120000469441
IFSC:	CNRB0019029

Link for application

<https://pusakrishi.accubate.app/ext/survey/286/apply>