

# CFTRI to help set up workable food processing units

Online training programme to be held for entrepreneurs; villages to benefit by way of jobs

SPECIAL CORRESPONDENT  
MYSURU

The Mysuru-based CSIR-Central Food Technological Research Institute (CFTRI) has drawn up a plan to support SHGs and rural entrepreneurs who are interested in taking up food processing, and establish enterprises in their villages.

Thanks to Sustainable Rural Food Processing Enterprises for Livelihood Generation, CSIR-CFTRI, under the CSIR Integrated Skill Initiative, aims to enable poor households in rural areas access gainful self-employment and skilled wage employment opportunities, thus improving their livelihoods.

In this regard, it is holding an online training programme on "Sustainable Rural Food Processing Enterprises for Livelihood generation" on November 18.

The National Rural Livelihoods Mission (NRLM) was launched by the Ministry of Rural Development (MoRD) which aims at building strong grassroots institutions of the poor.

Under this programme, poor women have been mobilised to form their own institutions such as Self-Help Groups and higher order community institutions at village, panchayat, cluster,



A rural entrepreneur receiving guidance under a CSIR-CFTRI initiative to promote food processing units. ■ SPECIAL ARRANGEMENT

block as well as district levels to carry out various social activities and delivery of services. Activities of these community institutions include strengthening financial and livelihoods' support services and imparting skills to the rural population.

## Support services

Furthermore, Start-up Village Entrepreneurship Programme (SVEP), the sub-scheme under the Deen-

dayal Antyodaya Yojana - National Rural Livelihoods Mission (DAY-NRLM), focuses on helping small entrepreneurs, individual and group through various business support services as well as credit support. A large percentage of the enterprises supported through the various programmes of the MoRD are in the food processing sector, a release from the CSIR-CFTRI said.

The CSIR-CFTRI said the

training programme is for Self-Help Groups (SHGs) registered under State/National Rural Livelihoods Mission (SRLM)/ (NRLM).

Rural entrepreneurs can also apply for the training (individual registrations). One SHG can nominate a maximum of five members for the training, the release said. The virtual training course consists of processing of locally grown agri-commodities with 1-2 case stu-

udies; jam, jelly and ketchup processing; ingredients and formulations for variety of papad and chips making; processing and preparation of variety pickles; packing, labelling, branding and marketing requirements; hygiene, nutrition standards and FSSAI requirements; requisite skills for creating linkages with livelihoods opportunities and interfacing with DICs for the State government support

## Timeline

A maximum of 200 persons can attend the training on a first-come-first-served basis and the registration fee is ₹1,180 (including GST) and the last date for payment and registration is November 12 or reaching 200 applications, whichever is earlier. The date and time of the webinar is November 18 (9.30 a.m. to 1 p.m. and 2 p.m. to 4.30 p.m.). e-Certificates will be issued to those who successfully complete the training.

Further details and important links for registration and payment may be found at: [https://cftri.res.in/PDF/SHG\\_Brochure.pdf](https://cftri.res.in/PDF/SHG_Brochure.pdf) or contact the Head, Planning, Monitoring and Coordination.

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# Online training programme on food processing at CFTRI

**Mysuru:** CSIR-Central Food Technological Research Institute (CFTRI) will organize an online training programme on "Sustainable Rural Food Processing Enterprises for Livelihood Generation" on November 18 under the CSIR Integrated Skill Initiative for the benefit of SHGs and rural entrepreneurs who are interested in food processing.

Under National Rural Livelihoods Mission (NRLM), poor women have been mobilized to form their own institutions like self-help-groups and higher order community institutions at village, panchayat, cluster, block as well as district levels to carry out various social acti-

vities and delivery of services.

The virtual training programme course consists of: processing of locally grown agri-commodities with 1-2 case studies; jam, jelly and ketchup processing; ingredients and formulations for variety papad and chips making; processing and preparation of variety pickles; packing, labelling, branding and marketing requirements; hygiene, nutrition standards & FSSAI requirements among others.

The webinar will be held from November 18th between 9.30am to 1pm and 2pm to 4.30pm). e-Certificates will be issued to those who successfully complete the programme. TNN