

ICAR-Central Institute Of Post-Harvest Engineering & Technology, Ludhiana
Calendar of Entrepreneurship Development Programmes (EDPs) for 2022-2023

Sr. No.	Training ID	Title of EDP	Duration (No. of days)	Tentative Date	Programme Leader/Division	Training Coordinator	Training Module
1.	EDPNHB1*	PHM-Cold Room, Cold Storage, Ripening Chamber and Reefer-van for Horticulture Entrepreneurs	6	19-24 Sep 2022	Dr. K Narsaiah, Principal Scientist Er. Yogesh B. Kalnar, Scientist Dr. Bhupendra M Ghodki, Scientist Dr. Renu Balakrishnan, Scientist	Dr. Renu Balakrishnan, Scientist	<ul style="list-style-type: none"> • NHB Schemes • Machine vision for automatic quality identification of fresh produce • Non-destructive quality evaluation, maturity indices of horticultural commodities • Pre-cooling and packaging of fruits and vegetable • Industry visit
2.	EDPWPS2	Training on milling of wheat, paddy, pulses, and spices	3	07-09 Jun 2022	Dr. Sandeep Dawange TOT Division	Dr. K. Bembem	<ul style="list-style-type: none"> • Milling characteristics of food grains • Process of milling for different food grains • Quality standards for milled food grains • Packaging requirements of products
3.	EDPGBP3	Gluten free baked products from coarse cereals & millets	3	12-14 July 2022	Dr. Manju Bala/Dr.Mridula D/ Dr Deepika Goswami FG&OP Division	Dr. Sandeep P. Dawange	<ul style="list-style-type: none"> • Hands on training for preparation of gluten free ✓ Maize based muffins ✓ Maize based cookies ✓ Barnyard millet based muffins ✓ Barnyard millet based cookies
4.	EDPGSM4	Processing of groundnut/ Soybean for milk, curd and paneer	5	22-26 Aug 2022	Dr. D. N. Yadav, TOT Division	Dr. K. Bembem	<ul style="list-style-type: none"> • Introduction to dairy analogues • Process for removal of nutty/beany flavour from groundnut/ soybean • Preparation dairy analogue like Milk, Curd, Paneer etc. • Packaging & storage of developed products • Requirements of machinery & equipment
5.	EDPCGS5	Cryogenic Grinding of Spices	3	6-8 Sep 2022	Dr. D. N. Yadav, TOT Division	Dr. Sandeep P. Dawange	<ul style="list-style-type: none"> • Spices oleoresins • Quality parameters of spices • Need for cryogenic grinding • Hands on practical training • Pro's and Con's of cryogenic grinding
6.	EDPHTP6	Hygienic handling, transportation and processing of fish	3	28-30 Sep 2022	Dr. A.U. Muzaddadi/ Mr. Vikas Kumar, TOT Division	Vikas Kumar	<ul style="list-style-type: none"> • Concept of hygiene and cleanliness in fish handling • Sanitization and disinfection for fish handling in retail markets

							<ul style="list-style-type: none"> • Post-harvest handling and cleaning of fish on-board fishing vessel or farm gate. • Live fish handling and transportation in ICAR-CIPHET Live Fish Carrier System • Fish icing and packaging • Hygienic primary processing of fish
7.	EDPMWS7	Mechanized system for wadi making	3	10-12 Oct 2022	Dr. Sandeep Mann, TOT Division	Dr. Renu Balakrishnan	<ul style="list-style-type: none"> • Traditional wadi making • Mechanized wadi making system • Drying system • Packaging & storage of developed products • Requirements of machinery & equipment
8.	EDPPMP8	Packaging of fresh, minimally processed fruits, vegetables and processed Products	3	14-16 Nov 2022	Dr. Rahul K. Anurag AS&EC Division	Vikas Kumar	<ul style="list-style-type: none"> • Basic concepts of Food Packaging • Minimal processing of perishables • Packaging of fruits,vegetables, grains, dairy products, meat and fish (involving practicals) • Laws (FSSAI) and Economics • Instrumentation/machinery for packaging and newer packaging materials
9.	EDPEEA9	Economic empowerment of farmers and entrepreneurs through value addition of guava/ aonla	5	11-13 Jan 2023	Dr Ramesh Kumar HCP Division	Dr. Sandeep P. Dawange/ Dr. K. Bembem	<ul style="list-style-type: none"> • Methods of pulp extraction • Processing and preservation of pulp • Development of value added products like appetizers, squashes, RTS beverages, nectar, jelly etc. • Storage and packaging of developed products • Equipment and machinery required for guava processing

- All the above trainings are coordinated by Transfer of Technology Division, ICAR-CIPHET, Ludhiana
- Interested participants can apply using google form available at www.ciphnet.in or contact undersigned.

Note:1. The fee per participants is Rs 5000/- per training. To and From fare, boarding and lodging charges will be borne by the participants. However, Guest house facilities of the Institute will be provided to the participants on payment basis.

2. Fee for EDPNHB1* is Rs. 23,815/- per participant.


 Head (Act.) TOT Division
 ICAR-CIPHET, Ludhiana

Guidelines for apply EDP trainings of ICAR-CIPHET, Ludhiana

1. Who can apply?

- Farmers//unemployed youths/entrepreneur/students/house wife

2. Age limit?

- There is no age bar. However, preference will be given to the aspirant youth

3. How to apply?

- Apply online by filling the google form (https://docs.google.com/forms/d/1Bxsc0jQ9ym76HekoPtiLuDPBq_3yiCf60oeGrxWvaec/edit?ts=60ab51bb) available at ICAR-CIPHET website: www.ciphnet.in. In exceptional case, application as per the format of google form may also be submitted via Email(tot.ciphnet@gmail.com/hdtot.ciphnet@icar.gov.in) /speed post along with fee receipt before the commencement of the training.

4. How to make payment of training registration fees?

- Deposit fee online (registration fee Rs 5000/- for EPD in Sr. No. 2-9) to ICAR-CIPHET, Institute Account (ICAR-UNIT-CIPHET, A/c No. 10088205832, IFSC code: SBIN0001482, Branch Code: 1482) and upload receipt of the transaction in the google form.
- *Deposit fee for EDPNHB1* is Rs. 23,815/- per participant.*

5. Accommodation?

- Participants will be provided with the beds available in ICAR-CIPHET guest house/dormitory following Covid-19 protocols.

6. TA/DA?

- TA/DA shall be bone by the participants themselves.

7. Food during stay?

- Vegetarian meals and breakfast will be available at CIPHET Guest house on payment basis.

8. How to reach ICAR-CIPHET?

- Ludhiana city is 320 km away from national capital New Delhi and well connected by railways and roadways. Institute is 9.4 km away from ISBT Ludhiana and 7.5 km away from Ludhiana railway station.

