



प्रौद्योगिकी हस्तांतरण प्रभाग
भा.कृ.अनु.प.—केन्द्रीय कटाई.उपरान्त अभियांत्रिकी एवं प्रौद्योगिकी संस्थान, लुधियाना
(पंजाब) 141004



Transfer of Technology Division
ICAR-Central Institute of Post Harvest Engineering & Technology,
Ludhiana (Punjab)-141004

Calendar of Entrepreneurship Development Programmes (EDPs) for 2024-25

Entrepreneurship Development Programmes (Three Days)

Tentative Date	Title of EDP	Programme Leader/Division	Training Module
June 2024			
10-12 June, 2024	Training on milling of wheat, paddy, pulses, and spices	Dr. Sandeep P. Dawange	<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
July 2024			
08-10 July, 2024	Gluten free baked products from coarse cereals & millets	Dr. Deepika Goswami FG&OP Division	<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
August 2024			
12-14 August 2024	Processing of groundnut/ Soybean for milk and paneer	Dr. K. Bembem, TOT Division	<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, Paneer etc.• Packaging & storage of developed products• Requirements of machinery & equipment
September 2024			
10-12 September 2024	Cryogenic Grinding of Spices	Dr. Sandeep P. Dawange, TOT Division	<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
October 2024			
7-9 October 2024	Hygienic handling, transportation and processing of fish	Dr. Vikas Kumar, TOT Division	<ul style="list-style-type: none">• Concept of hygiene and cleanliness in fish handling• Sanitization and disinfection for fish handling in retail markets• 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

			<ul style="list-style-type: none"> • Fish icing and packaging • Hygienic primary processing of fish
November 2024			
11-13 November 2024	Mechanized system for wadi making	Dr. Sandeep Mann, Head, AS&EC Division	<ul style="list-style-type: none"> • Traditional wadi making • Mechanized wadi making system • Drying system • Packaging & storage of developed products • Requirements of machinery & equipment
December 2024			
09-11 December 2024	Packaging of fresh, minimally processed fruits, vegetables and processed Products	Dr. Rahul K. Anurag, Sr. Scientist, TOT Division	<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
January 2025			
13-15 January 2025	Economic empowerment of farmers and entrepreneurs through value addition of guava/aonla	Dr. Amit Nath, Head/Dr. Ramesh Kumar, Pr. Scientist, HCP Division	<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 <https://ciphet.icar.gov.in/> or contact undersigned.
- Trainings are subjected to change on special circumstances.

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. Guest house facilities of the Institute will be provided to the participants on payment basis.



Head, TOT Division
ICAR-CIPHET, Ludhiana

Guidelines for apply EDP trainings of ICAR-CIPHET, Ludhiana

1. Who can apply?

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

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/viewform?edit_requested=true) available at ICAR-CIPHET website: <https://ciphnet.icar.gov.in/>. or e-mail the registration details (tot.ciphnet@gmail.com/hdtot.ciphnet@icar.gov.in) /speed post the registration details 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/-) 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.

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 borne 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.