

## Primary processing and value addition of cereals and spices: Training for Rural Women at ICAR-CIPHET Ludhiana, Punjab

ICAR–Central Institute of Post–Harvest Engineering and Technology (ICAR-CIPHET), Ludhiana, organized a three-day training program on “Primary processing and value addition of cereals and spices” from 6th March to 8<sup>th</sup> March 2024 under Scheduled Caste Sub Plan (SCSP) scheme of the Government of India. The program was aimed to strengthen Scheduled Caste poor families and nurture them to initiate activities in the field of processing and value addition of cereals and spices with special emphasis on value addition. Fifty Scheduled caste women participants from villages Kattu and Sekha of Barnala District, Punjab, participated in the program. The training program was coordinated by Dr. Leena Kumari, Scientist and Dr. Shaghaf Kaukab, Scientist (SS), A&ST Division, ICAR-CIPHET Ludhiana. The skill development program provided hands-on training on processing of food grains such as milling of cereals, pasta making, bakery products from cereals (muffins), extruded and popped products from coarse cereals like pearl millet and sorghum. The experts delivered lectures on various government schemes and marketing strategies during the training program. Dr. Ranjeet Singh, Head ToT and In charge Head A&ST, ICAR-CIPHET, highlighted that interested participants can utilize the processing facilities of ICAR-CIPHET to initiate entrepreneurial activities and attain experience for entering the processing field. A training manual on the subject was also released and distributed to the participants for knowledge sharing. Mr. Manpreet Singh, Mr. Sumit from Grant Thornton Bharat team Ludhiana provided support in facilitating participants' involvement in these three training days.

