

ICAR-Central Institute Of Post-Harvest Engineering & Technology, Ludhiana
Calendar of Entrepreneurship Development Programmes (EDPs) for 2023-2024

Sr. No.	Training ID	Title of EDP	Duration (No. of days)	Tentative Date	Programme Leader/Division	Training Coordinator	Training Module
1.	EDPWPS1	Training on milling of wheat, paddy, pulses, and spices	5	10-14 Apr 2023	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
2.	EDPGBP2	Gluten free baked products from coarse cereals & millets	5	08-12 May 2023	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
3.	EDPGSM3	Processing of groundnut/ Soybean for milk, curd and paneer	5	10-04 Jul 2023	Dr. A.U. Muzaddadi, 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
4.	EDPCGS4	Cryogenic Grinding of Spices	5	07-11 Aug 2023	Dr. A.U. Muzaddadi, 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
5.	EDPHTP5	Hygienic handling, transportation and processing of fish	5	11-15 Sep 2023	Dr. A.U. Muzaddadi, 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 • 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
6.	EDPMWS6	Mechanized system for wadi making	5	09-13 Oct 2023	Dr. Sandeep Mann, AS&EC Division	Dr. Renu Balakrishnan	<ul style="list-style-type: none"> • Traditional wadi making • Mechanized wadi making system • Drying system

7.	EDPPMP7	Packaging of fresh, minimally processed fruits, vegetables and processed Products	5	06-10 Nov 2023	Dr. Rahul K. Anurag AS&EC Division	Vikas Kumar	<ul style="list-style-type: none"> • Packaging & storage of developed products • Requirements of machinery & equipment • 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
8.	EDPEEA8	Economic empowerment of farmers and entrepreneurs through value addition of guava/ aonla	5	09-14 Jan 2024	Dr Ramesh Kumar HCP Division	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 <https://ciphnet.icar.gov.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. Guest house facilities of the Institute will be provided to the participants on payment basis.

31/07/2023
9/8/2023
Head (Act.) TOT Division
ICAR-CIPHET, Ludhiana
Tel: 0161-2313-116

प्रभागाध्यक्ष, प्रौद्योगिकी हस्तांतरण प्रभाग
Head, Transfer of Technology Division
ICAR-CIPHET, PO-PAU, Ludhiana-141004
Punjab (India)

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.