

RFRI organised Training on establishment of food processing unit at Indian Institute of Entrepreneurship

Rain Forest Research Institute, Jorhat (Assam) organised a Technology based entrepreneurship development programme which was conducted at Indian Institute of Entrepreneurship from 08th to 20th November 2021 for twelve days on ‘ *Establishment of Food Processing Unit*’. The training programme was funded by National Mission on Himalayan Studies(NMHS) under the project ‘Improving the traditional homestead to a viable agroforestry system for biodiversity conservation and inclusive growth of Khampti tribe of Namsai District, Arunachal Pradesh. Ten participants from Namsai district attended the training. Mr. Prasanta Goswami, Course Director of the programme inaugurated the training on 08th November, 2021. Dr. Bhaskarjyoti Saud, Project Head sensitized the participants on various ‘Food Processing Techniques’ and requirements for establishing a processing unit. During the training a number of food processing equipments and machinery were demonstrated and hands-on training performed under the guidance of Mrs. Malamoni Hazarika, an entrepreneur cum master trainer and Rupam Das, Project executive, of IIE. A few recipes were prepared such as Juice, Pickle, Jam, Jelly and Chutney under their guidance. Classes on personal hygiene, Hazard analysis and critical control points (HACCP), various food processing techniques, packaging methods and online marketing, etc. were held from time to time. Mr. Deepankar Bhattacharya, a professional motivational speaker was invited for an encouraging speech to boost confidence among the trainees for their upcoming future in this sector. Mr. Pankaj Sharma, employee of IIE specialised in licensing matters described about licensing matters required for establishment of food processing unit. The way of establishing online commerce platform to facilitate the sales of various marketable products globally was taught by Syed. Mohsin Raza, who is a software developer by profession working as consultant in DIGITAL MEDIA EDUCATOR. An exposure visit to the trainees was also conducted to a cottage industry owned by Mrs Malamoni Hazarika of Basisthachal, Ganesh Nagar, Guwahati by IIE to understand the working atmosphere, avenue and overall functioning of a MSME food processing unit. Towards the end of the course Mr. Biraj Das and his student Mr. Neeraj Das of IIE illustrated the correct way to prepare a Detailed Project Report (DPR) for availing loan from bank. Lastly, a hands-on training was organised to help the trainees to acquire necessary skills and be able to establish their own food processing unit. Certificates were distributed in presence of Project Head, Dr. Bhaskarjyoti Saud, Project Lead Mrs. Ruchira Chaudhary, Mrs. Malamoni Hazarika and Project Executive Mr. Rupam Das. Dr. Prosanta Hazarika, Principal Investigator of the project offered thanks to the Director, IIE, Dr. Saud, Mrs. Ruchira Chaudhary the trainees and master trainers on behalf of Director RFRI, Jorhat.



Overview of the Institute



Sculpture at the entrance of IIE



Introductory session of the training by Mrs. Malamoni Hazarika



Demonstration of selection of Raw materials



Herbal tea made by Mr. Rupam Das during tea break



Demonstration of selection of proper spices to be used



Group photo with master trainer Mrs. Malamoni Hazarika, Rupam Das and other staff, IIE



Hands-on training on peeling of Indian Pomelo



Demonstration of correct way to operate juicer cum pulper



Mixing of other ingredients to the final Ready to Serve(RTS) juice product



Final RTS juice



Demonstration of Peeling and cutting techniques



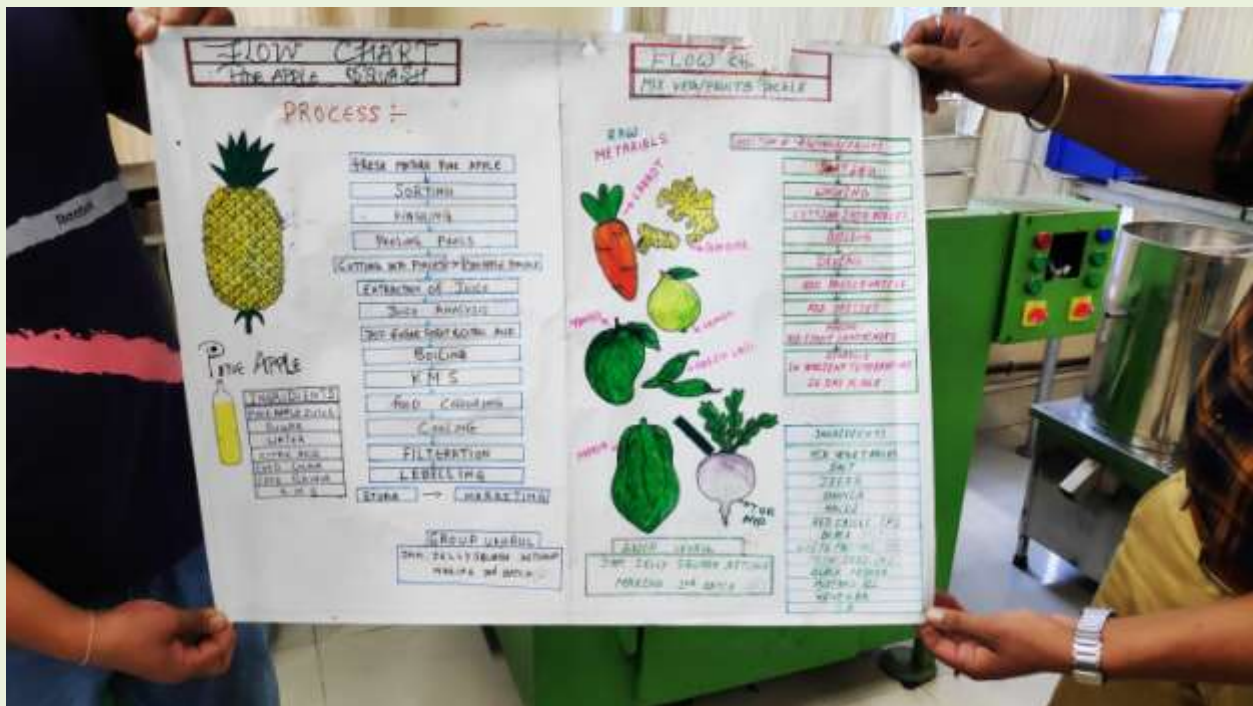
Demonstration of correct use of pulper



Hands-on training to master cutting skills



Group discussion



Random recipe chart displaying preparation of Pineapple juice and Mixed pickle



Demonstration of proper bottle filling technique



Preparation of raw materials for next recipe



Chopped *Dillenia Indica* ready to be pickled



Cutting of Kiwi for Jam and Pickle preparation



Ready Kiwi pickle



Group photo with Mr. Deepankar Bhattacharya

Technology based entrepreneurship development programme 2021



Syed Mohsin Raza delivering his lecture



Group photo with Syed Mohsin Raza



Preparation of Pineapple for pickling



Preparation of Pineapple for pickling by trainee



Preparation of raw Papaya for Jelly preparation



Display of prepared products



Preparation of Tomato for sauce preparation



Cooking of Tomato sauce



Exposure visit to Kamdhenu Industries at Basisthachal, Guwahati- 781029



Few products of Kamdhenu Industry



Storage room of Kamdhenu Industry



Group photo with Mr. Pankaj Sharma



Readied Kiwi pickle



Readied *Dillenia Indica* pickle



Readied Papaya Jelly



Certificate distribution programme

Technology based entrepreneurship development programme 2021



Distribution of certificate to the trainees by Dr B.J Saud



Certificate presented to a trainee by Malamaoni Hazarika, Master Trainer

Technology based entrepreneurship development programme 2021



Group photo with Dr. Saud, Mrs. Malamoni Hazarika and Mr. Rupam Das

List of trainee participants

SI No.	Name	Contact number
1	Chow Seng Manlong	8787767406
2	Yudhistir Deori	7085723030
3	Nang Chetjawa Mannow	6901107801
4	Nang Tongsa Singkai(Mein)	9863184120
5	Nang Akhon Maio	8837291364
6	Nang Swathi Mannow	8731065656
7	Chow Shaching Thaumoung	6909428905
8	Nang Monusha Munglang	9366793600
9	Nishant Jyoti Saikia	8876988004
10	Sunit Deori	9366308387