NUTRI HUB

ICAR-INDIAN INSTITUTE OF MILLETS RESEARCH (IIMR)

Training Programme on

Entrepreneurship Development on Millets Processing, Value addition and Marketing

08 – 09 August, 2018

Venue: ICAR-IIMR, Rajendranagar

Course Director

Dr. B. Dayakar Rao

Program Coordinator

Dr. Sangappa & B. Srinivas

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Training Programme on

Entrepreneurship Development on Millets Processing, Value addition and Marketing

Prologue

Millets are potential crops to grow well in harsh environments unlike fine cereals like, wheat and paddy. These nutricereals are important staple food and, fodder for livestock population, especially in semi-arid regions. Millets including sorghum are the principal sources of energy, protein, vitamins and minerals for millions of the poorest people in these regions. Developing technology that makes millet value added products available as convenient to make and easy access at reasonable prices will find great demand and market particularly in urban places where there is growing conscious for nutritive intake of food and interest for ready to cook and ready to eat foods in particular . All the products are nutritionally rich and proved to be benefiting for all age groups. With this backdrop, the two days training course on "Millets production, processing, value addition for empowerment of millets stakeholders" has been designed to bring out millets processing as successful and profitable venture. There is an increased response on various aspects of millets and queries to commercialize millet value added products.This training provides various entrepreneurship opportunities in millets sector. Therefore this training program is specifically designed for all the stakeholders who are interested.

Objectives of Training:

1. To provide insight on millets production, processing and value addition
2. To inculcate hands on experience on preparation of millets value added products
3. To Share the experiences by successful entrepreneurs on millets business
4. To provide understanding on business opportunities in millets.

Content of Training:

It includes Lectures, demonstrations and Hands on experiences on

- Millets cultivation practices
- Management of Pest and diseases in Millets
- Primary processing of millets like mechanical cleaning, grading dehulling etc.
- Secondary processing of millets like value addition, packaging, branding etc
- Preparation and demonstration of recipes from millets
- Branding, labelling & packaging
- Marketing & supply chain
- Government interventions on millets promotion.

Duration : 2 days Tentatively on 08-09th August, 2018
Training Programme fees : Rs. 5000/- each participant , To be credited to NIELAN-TBI a/c no. 3576170781 Central bank of india, Rajendra nagar. IFSC : CBIN0283252
Boarding and lodging facility: Lodging and Boarding will be arranged by IIMR.
Training programme fee include the boarding and lodging charges.
Training starts at 10am conclude at 5.30pm.

08.08.2018 (Wednesday)		
09:30 – 10:00	Registration	Project staff
10:00 – 10:10	Welcome Address and Overview of Training	Dr. B. Dayakar Rao, Principal Scientist, IIMR
10:10 – 10:20	Address by Director, IIMR	Dr. Vilas Tonapi, Director, IIMR
10:45 – 10:50	Vote of Thanks	Dr. Sangappa, Scientist, IIMR
10:50 – 11:00	**Tea and Snacks followed by Group Photo**	
11:00 – 12:00	Improved Millets Production Technologies, ***Seminar hall***	Dr. B.V. Bhat ICAR- IIMR, Hyderabad
12:00 – 13:00	An overview of Sorghum /Millets; Value chain experiences in sorghum/millets - ***Seminar Hall***	Dr. B. Dayakar Rao, Principal Scientist, IIMR
13:00-14:00	**Lunch Break**	
14:00-14:45	An Overview of Millets Post-Harvest Technologies - ***Seminar Hall***	Dr. Sangappa ICAR- IIMR, Hyderabad
15:00-15:45	PRIMARY PROCESSING - Demonstration and operation of primary processing equipments – Destoner cum grading machine, - ***Processing Lab***	Ms. Sukruti / Mr. Manoj/ Mr. Sabari
15:45- 16:00	**Tea and Snacks**	
16:00-17:00	PRIMARY PROCESSING - Demonstration and operation of millets primary processing equipments –Dehuller, Pulverizer - ***Processing***	Ms. Sukruti / Mr. Manoj/ Mr. Sabari
09.08.2018 (Thursday)		
9:30– 10:30	Product development technologies in millets - ***Seminar Hall***	Dr. K Uma Maheshwari, Principal Scientist, Hyderabad
10:30 –11:30	An overview of secondary processing, Packaging, Labeling, Branding of millet value added Projects- ***Seminar Hall***	Dr. R. G. Math. PS& Head, CFTRI, Hyderabad
11:30 –12:00	**Tea and Snacks**	
12:00 –13:00	Demonstration and operation of secondary processing equipments – Semolina making machine, Roaster and Edge Runner etc.,	Dr. Amaranath/ Ms. Kiranmai
13:00 –14:00	**Lunch**	
14:00 –15:15	Demonstration and operation of secondary processing equipments, Cold Extruder, Cookies Preparation etc., – ***Processing Lab***	Mrs. A D Vishala/ Kiranmai
15:15 –15:30	**Tea and Snacks**	
15:30 –16:30	Recipe Making with *'Eatrite'* Millets food products	Mrs. A D Vishala/ Padma / Vijaylaxmi
16:30 onwards	Valedictory & Distribution of certificates - ***Seminar Hall***	Dr V.A. Tonapi, Director, IIMR

Components of millets value chain

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Please Contact :

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