

**Training of BoDs/members of FPCs under SMART project: Training on Primary and Secondary processing of cereals and pulses, and warehouse management for CBOs, ADT, Baramati**

<b>Session Objective</b>	<b>Content</b>	<b>Time</b>	<b>Venue</b>	<b>Expert /Speaker</b>
Registration	Registration of the trainee	9.00 to 10.00	KVK Training Hall	Mr. Abhijeet Deshmukh
Training Inauguration	Introduction to the Training Program – Overview of training, agenda, and expectations.	10.00 to 11.00	KVK training hall	Mr. Suhas Nanaware
Food grains / Millets Introduction	Basic Information of Food grains / Millets, Benefits of Food grains / Millets for health, Nutritional content, Processing technology etc.	11.00 to 1.00	KVK training hall	Mr. Suhas Nanaware
Primary processing, value addition of grains Certification required for grains	Importance of processing Grading, Sorting, Washing, Packaging etc. Infrastructure requirement (Basic Understanding – Capacity & Optimum utilization)	2.00 to 3.00	Primary processing unit, CIC.	Mr. Amar Kenjale
Hands on Training/ Practical Session on Secondary Processing of Millets / recipe development	Demonstration and operation of secondary processing equipment's – Suji/Semolina Processing & Atta Processing	3.00 to 4.00	Millet Processing centre (CIC)	Mr. Vaibhav Yadhav
Hands on Training/ Practical Session on Secondary Processing of Millets	Demonstration and operation of secondary processing equipment's – Pasta and Vermicelli Processing	4.00 to 5.30	Millet Processing centre (CIC)	Mr. Amar Kenjale

## DAY-2

Session Objective	Content	Time	Venue	Expert /Speaker
Basic Food safety rules	Food Safety Basics, Personal Hygiene and Employee Health, Food Handling and Storage, Cleaning and Sanitization etc.	9.30 to 10.30	KVK training hall	Dr. Pinjari
Hands on Training/ Practical Session on Secondary Processing of Millets / recipe development	<b>Baking Line – Muffins &amp; Cookies</b> – Processing of Ragi, Foxtail millet etc.	10.30 to 12.00	Bakery processing unit (CIC)	Mr. Niwas Bansode
Hands on Training on Secondary Processing of Millets/ Recipe development	Demonstration and operation of secondary processing equipment's baking line - Khari, Cake, Pizza	12.00 to 1.30	Millet Processing centre (CIC)	Mr. Amar Kenjale
Brain Storming session FPO / FPC Concept Business Plan for FPC	Why is a business plan needed? What are the features of a good business plan? What does a business plan cover? What are the steps involved in developing a business plan? Discussion & Next Step	2.00 to 3.30	KVK training hall	Mr. Vinayak Kumbhar
Hands on Training on Secondary Processing of Millets/ Recipe development	Demonstration and operation of secondary processing equipment's Papad and Ladoo processing	3.30 to 4.00	Millet Processing centre (CIC)	Mr. Vaibhav yadav
Hands on Training on Secondary Processing of Millets/ Recipe development	Recipe Standardization Demonstration for Millets Porridge, Pasta and Upma etc	4.00 to 5.30	Millet Processing centre (CIC)	Ms. Poorvaja Joshi

### Day-3

Session Objective	Content	Time	Venue	Expert /Speaker
Warehouse Introduction	Introduction to Warehousing, Cold Storage Systems, Technology in Warehousing etc.	9.00 to 10.00	KVK training hall	Mr. Prashant Chaskar
License and Registration process	i) Various Licenses, WDRA registration/accreditation & Permission regarding Godown construction & Storage ii) Warehousing and bank pledge loan	10.00 to 11.30	KVK training hall	Mr. Prashant Chaskar
To gain Practical knowledge	Site Visit	11.30 to 12.00	Warehouse	Mr. Suhas Nanaware/ Abhijeet Deshmukh
Central & State Govt. Schemes	Central and State govt. initiatives for Warehouse and Godown construction.	12.00 to 1.00	KVK training hall	Mr. Prashant Chaskar
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Understand the Concept and Importance of Scientific Godown Construction	Introduction to Scientific Storage, Site Selection and Planning, Design and Structural Components, Scientific Features of Godown Construction	2.00 to 3.00	KVK training hall	Mr. Prashant Chaskar
Understand the Fumigation Process and Techniques	Safety Protocols During Fumigation, Pre- and Post-Fumigation Practices, Best Practices for Integrated Pest Management (IPM).	3.00 to 4.00	KVK training hall	Mr. Prashant Chaskar
Training Feedback	Experience Sharing by trainee, Certificate distribution, Group Photo etc.	4.00 to 5.00	Training hall	Mr. Suhas Nanaware

