

Training of BoDs/members of FPCs under SMART project: Training on Fruits and Vegetables processing and cold chain management for CBOs, At. ADT, Baramati

Day 1				
Session Objective	Content	Time	Venue	Expert /Speaker
Registration	Registration of the trainee	9.30 to 10.00	KVK Hall	Mr. Abhijeet Deshmukh
Training Inauguration	Introduction to the Training Program – Overview of training, agenda, and expectations.	10.00 to 11.00	KVK Hall	Mr.Suhas Nanaware
Fruit and Vegetables Introductory session	Opportunities ,Preservation, shelf-Life, safety Precautions	11.00 to 1.00	F & V processing Plant	Mr.Amar Kenjale
Hands on Training	Fruit beverages Processing : sugarcane Juice , Pineapple Juice /Mango Juice Fruit Bar- Papaya and Dragon Fruit	2.00 to 3.00	F & V processing Plant	Mr.Amar Kenjale
Hands on Training	Dehydration- Banana, Moringa,Fenugreek,Corin dor, Processing Amla candy, Amla Chunda	3.00 to 4.00	F & V processing Plant	Mr.Vaibhav Yadhav
Hands on Training	Pickle Processing - Chili , Lemon, Mix Fruit	4.00 to 5.30	F & V processing Plant	Mrs. Poorvaja Joshi

DAY-2				
SessionObjective	Content	Time	Venue	Expert /Speaker
Storage and Marketing Management	Onion Storage and Marketing Management 1.Construction of Onion Storage Structures 2.Scientific Methods of Onion Storage 3.Marketing and Sales Strategy for Onions	9.30 to 11.30	KVK Hall	Dr.Rizwan Pinjari
Post Harvest Management	Onion : Post-Harvest Handling and Planning	11.30 to 1.30	KVK Hall	Dr.Rizwan Pinjari
Warehouse Introduction	Introduction to Warehousing, Cold Storage Systems, Technology in Warehousing etc	2.00 to 4.30	KVK Training hall	Mr. Raghunath Wadekar
Visit	Visit Different KVK Units	4.30 to 5.30	KVK	Ms.Abhijeet Deshmukh

Day-3				
Session Objective	Content	Time	Venue	Expert /Speaker
Onion Dehydration	Onion Processing and Value Addition 1.Onion Dehydration Techniques	10.00 to 11.30	KVK Training hall	Mr. Kushgra Mungi
Onion processing	Onion Processing - Processed Onion Products and Value-Added Opportunity	11.30 to 12.30	KVK training hall	Mr. Kushgra Mungi
Central & State Govt. Schemes, Concept and Importance of Scientific Godown Construction, Fumigation Process and Techniques	Central & State schemes for warehouse/ godown construction, Site selection and design, structure, and modern features, safety rules and regulations, fumigation, Eco-friendly best practices to control pests.	2.30 to 4.30	KVK Hall	Mr.Prashant Chaskar
Training Feedback	Experience Sharing by trainee, Certificate distribution, Group Photo etc.	4.30 to 5.30	KVK Hall	CIC team