

GOVERNMENT OF INDIA
MINISTRY OF FOOD PROCESSING INDUSTRIES
LOK SABHA
UNSTARRED QUESTION NO: 4264
ANSWERED ON 28TH MARCH, 2017

TRAINING FOR FOOD PROCESSING INDUSTRIES

4264. SHRI LALLU SINGH:

Will the MINISTER OF FOOD PROCESSING INDUSTRIES be pleased to state:

- (a) Whether the Government has made a provision for imparting training and setting up food processing industries through certain Institutes in the country;
- (b) if so, the details thereof and the total number of individuals given training on average annual basis by these institutes;
- (c) Whether such entrepreneurs have set up any industries and started operating the same; and
- (d) if so, the details thereof?

ANSWER

THE MINISTER OF STATE FOR FOOD PROCESSING INDUSTRIES
(SADHVI NIRANJAN JYOTI)

(a) & (b): Yes Madam. Ministry of Food processing Industries has made provisions for imparting training through two institutions under its administrative control – National Institute of Food Technology Entrepreneurship & Management (NIFTEM) and Indian Institute of Crop Processing Technology (IICPT). Besides academic programs of Bachelor's, Master's and Ph.D. level in food processing sector, these Institutes also conduct regular courses on skill development and entrepreneurship for the youth, farmers, self-help groups and industry. The details in this regard are placed at **Annexure-I**

(c) & (d): Yes Madam. Many entrepreneurs have set up Food processing Industries after attaining training/technical guideline services. The details are placed at **Annexure-II**

ANNEXURE REFERRED TO IN REPLY TO PART (a) & (b) OF LOK SABHA UNSTARRED QUESTION NO. 4264 FOR 28th MARCH, 2017 REGARDING INTEGRATED COLD CHAIN PROJECTS

Training Details for Indian Institute of Crop Processing Technology:

Indian Institute of Crop Processing Technology (IICPT), Thanjavur, under the Ministry of Food Processing Industries is offering regular skill development trainings through its Food Processing Business Incubation Centre (FPBIC) to the public (farmers, unemployed youth, self help group members, budding entrepreneurs etc.). Also IICPT's North Eastern regional center at Guwahati and liaison office at Bathinda are offering such services. IICPT's FPBIC is offering the following skill development programs:

- Beginner's Training – One day training
- Skill Advancement Training – Three days Training
- Executive Training – Five Days Training
- Inplant Training on Food Processing – 1 to 3 months
- Technical Guidelines/ Consultancy Programmes – 6 months

The summary of trainings given and its beneficiaries are given below :

Table 1. Total number of trainings and beneficiaries for the current year (2016- 2017)

Sl. No.	Program	No. of programs	No. of beneficiaries
1	Beginners training for entrepreneurs	74	484
2	Beginners training for SHGs and farmers	6	147
3	Beginners training for officials	1	33
4	Executive training for new entrepreneur	21	56
5	Skill advancement in-plant training	4	16
6	Technical guidelines cum trainings	41	123
7	Training cum incubation service	82	164
8	Mobile processing unit training	10	19100

Table 2. Total Number of Trainees Trained and Certified from 2010-2016

Title of Skill Development Plan	Type of Beneficiary	2010	2011	2012	2013	2014	2015	2016
Beginners training	Farmers, SHGs and stakeholders	249	815	1980	1032	905	801	557
Executive Training & Inplant Training	Students & entrepreneurs	43	6	222	7	43	87	55
Consultancy / Technical	Unemployed youth, farmers, SHG	57	78	93	133	174	198	123

Guidelines	members							
Govt. Funded Count								
DWDA, TamilNadu	Farmers training	0	0	0	419	241	0	0
Puthuvazhvuthittam	SHGs, differently disabled persons	0	0	0	200	54	0	0
Indo-Africa Forum Submit programme	Farmers and officials	0	0	26	25	0	0	0
NMFP, Tamil Nadu	Agricultural officers	0	0	0	613	0	0	0
NMFP, Maharashtra	AB & AM training officers	0	0	0	40	0	0	0
IAMWARM training	Farmers	0	0	0	0	2096	0	0
IWMP, Punjab state	Agricultural officers	0	0	0	0	18	0	0
Vocation Training, PMKV	Bakery Technician	0	0	0	0	0	69	0
ESDP on food processing, EDI	Entrepreneurs	0	0	0	0	0	41	0
Total		292	821	2228	2336	3357	998	612

Table 3. Total Number of Skill Development Plan Conducted from 2010-2016

Title of Skill Development Plan	2010	2011	2012	2013	2014	2015	2016
Beginners training	40	63	103	121	100	113	80
Executive Training & In plant Training	9	4	8	4	11	28	11
Consultancy / Technical Guidelines	19	26	37	48	58	66	41
DWDA, Tamil Nadu	0	0	0	21	6	0	0
Puthuvazhvuthittam	0	0	0	8	3	0	0
Indo-Africa Forum Submit programme	0	0	1	1	0	0	0
NMFP, Tamil Nadu	0	0	0	16	0	0	0
NMFP, Maharashtra	0	0	0	2	0	0	0
IAMWARM training	0	0	0	0	50	0	0
IWMP, Punjab state	0	0	0	0	1	0	0
Vocation Training, PMKV	0	0	0	0	0	4	0
ESDP on food processing, EDI	0	0	0	0	0	1	0
Total	49	67	112	173	171	146	91

Training Details for National Institute of Food Technology Entrepreneurship & Management (NIFTEM) :

The institute has an intake of 180 students for B. Tech program in food technology and management, 90 students for M. Tech program and about 20 students for Doctorate program annually. Besides the institute has been imparting short term trainings of one day, one week and two week as part of skill development and outreach activities. The summary of these trainings is given below.

1. Total Persons trained in one day outreach programs from 2011 till date – **9651**
2. Total Persons trained in one & two week skill development programs from 2011 to till date – **3505**

**ANNEXURE REFERRED TO IN REPLY TO PART (c) & (d) OF LOK SABHA
UNSTARRED QUESTION NO. 4264 FOR 28th MARCH, 2017 REGARDING
INTEGRATED COLD CHAIN PROJECTS**

List of Entrepreneurs who have set up their industries after attaining training/technical guideline services of IICPT

S.No	Beneficiary/Industry Name	Title of the Production Technology
1.	South Indian Grains Corporation, Paramakudi	All Millets Rice (Parboiled rice, Kaikuthal rice)
2.	Isha foods & Spices Ltd, Coimbatore	Ready mix health porridge
3.	JVS Foods Private Limited, Jaipur	RTE & RTC extruded products
4.	Flora-O-Foods, Jaipur	Health mix for adolescent, cookie for school going children, puffed millets
5.	Adhisurya Foods, Pollachi	Fruit and vegetable incorporated health mix
6.	Sooryasuman, Palakkad	Nannari syrup preparation
7.	Ashwins Sweets & Bakery Perambalur	Rice bran, maize based cookies and muffins
8.	Ebenezer Food Products Oddanchatram	Whole wheat atta with added vegetables
9.	Nutrients Health Care Pvt. Ltd Chennai	Multigrain rusk, Ragi cookies with rice bran, Sugar free rusk, RTU-crispy mix
10.	Ramana's Food Products, Mayilai	Shelf life of athirasam batter
11.	Hera Chapathi, Chennai	RTC chappathi
12.	Anni Foods, Bangalore	Kurkure/masala
13.	Litho Foods NB. Kailasam, Trivellore	Fruit beverages
14.	Green Mark, Namakkal	Minor millets value addition
15.	A.G. Food Products Thanjavur	Carbonated drinks
16.	Apple Foods, Trichy	Millets- cookies preparation
17.	S. Senthilumar, Namakkal	Value addition of drumstick / Drumstick powder
18.	Amla , Namakkal	Value addition of amla
19.	Jothi Agro Products Pvt Ltd. Virdhunagar	Value addition of tomato
20.	S.Senthilkumar, Tirupur	Lime value addition
21.	Shree Sakthi Food products, Vellore	RTE curries
22.	J. John Britto, Trichy	Amla candy
23.	RajeswariRavikumar, Thiruvaiyaru	Health mix
24.	Vaibhav P Ghanekar, Nasik	Sugarcane Bottling
25.	Mary SelvaBabitha, Tuticorin	Masala Powder
26.	Yes India Impex, Bangalore	Tomato Powder
27.	R. Deenadhayalan, Trichy	Osmo dehydrated Banana
28.	S. Thanikachalam, Cuddalore	Banana fig
29.	Rinka Banerjee, Bangalore	Quick cooking porridge
30.	R. Karthikeyan, Palani	Fruit pulp processing

31.	R. Ambikapathi, Thanjavur	Asafoetida processing
32.	Ms. Sivakami.R Madurai	Package Techniques for South Indian Snacks (Murrkku, Thattai, Cheedai)
33.	Saravanakumar, Palakad	Masala Powder
34.	Britto Sea Foods, Tuticorin	Sweet corn canning
35.	HemaSenthil, Namakkal	GMP and shelf life extension of dry foods
36.	Amigo Impex, Trichy	Pickles
37.	H. Mansur, Orathanad	Commercial production of fruit beverage
38.	K. Kumar, Madurai	Layer cake
39.	Classic Bits Food Industry, Dubai	Thin pastry sheet
40.	L. Kalaimani, Thanjavur	Healthy rusk, cookies and pastries
41.	Fanaza Ltd., Africa	Energy bar
42.	Shreyas Entrepreneurs Development Madurai	Value addition of sapota
43.	Sri Kumar Bakery, Kadalur	Millets in bakery products
44.	Annugarav Food Supplies Pvt. Ltd. Madurai.	Millets in bakery products
45.	Eastern Condiments Pvt Ltd Trichy	Pickling preservation techniques
46.	Varun Food Products, Chennai	Pickling preservation techniques
47.	Thirumuruthur Agro Crop India Ltd., Madurai	Sugar based fruit products
48.	Annugarav Food Supplies Pvt. Ltd., Madurai	Sugar based fruit products
49.	Maxwin Food Products, Erode	Candies and preserve
50.	Sai Shakti Nutrition Supplements, Vellore.	Value addition of fermented food products
51.	JJ Agricultural Marketing Services Pvt., Ltd. Madurai	Processing of fruit beverages
52.	Vaagai Enterprises, Madurai	Science and technology of chocolate manufacture
53.	Aro Dates, 52 B, TVK Street, Trichy	Science and technology of chocolate manufacture
54.	VaibhavNutri Foods, Thanjavur	Drying technology of fruits and vegetables
55.	Thilaga Bakery, Sethiathope	Fancy cakes and icecream
56.	Surya Bakery, Sethiathope	Fancy cakes and ice cream
57.	Sekar Industries, Dharmapuri	Homemade chocolates
58.	Hudson Kavery Holdings Pvt. Ltd., Bangalore	Processing of masala powders
59.	Senthil Cottage Industries, Madurai	Pickling preservation techniques
60.	Farm Fresh International, Kancheepuram	Processing of fruit beverages
61.	Bright Sweets and Bakery, Thanjavur	Processing of fruit beverages
62.	Lucky Food Products, Thiruvarur	Healthy rusk and varieties of cookies
63.	Litho food Industries, Chennai	Healthy rusk and varieties of cookies
64.	Bismi food products, Villupuram	Value addition of mushrooms
65.	Subbaiah foods, Thoothukudi	Value addition of millets
66.	Chrisyfriedgram Industry, Thiruchengode	Processing of millet based extruded and baked products