



Traditional Cluster Development programme-2023

Inauguration and Training- Batch 6 Mushroom Pickle & Pineapple Jam making

The training for the 6th batch of Traditional Cluster Development programme commenced on 24th July 2023. 57 Artisans from the NE of India, from district of golaghat in ASSAM, joined for the virtual training programme. The event started with an inauguration session under the guidance of the chair:- Ms Veena Swarup, Former Director- HR, EIL who welcomed the gathering and all stake holder who have worked towards successful batch formation. Dr.Rajesh Pankaj-Director & Head-Education & Skills, FICCI also addressed the candidates and spoke about the importance of skill training and its scope for future prospects. The inauguration also had the presence of representatives from FICSI (Domain training partner), Don Bosco Tech society (mobilisation & training partner).



TRADITIONAL

CLUSTER DEVELOPMENT PROGRAM

Virtual Training Programme for Pineapple Jam & Mushroom Pickle Making

In collaboration with-



Persons passionate to excel in Entrepreneurial Skills having a smartphone or laptop interested in pineapple jam & mushroom pickle making and processing for customers.
Participants with an ability to understand English & Hindi can join for the six-days free certification course.

6 DAYS VIRTUAL TRAINING COURSE

24TH-29TH JULY 2023

 Financial & Digital Literacy	 SHG's/Cluster formation/ Food Processing Organization's	Qualification: 5 th Standard and above
 Domain Training	 Supply Chain Management	
 Entrepreneurial Know-how	 The Way forward	

Age:
18+ years

FOR FURTHER DETAILS, PLEASE CONTACT

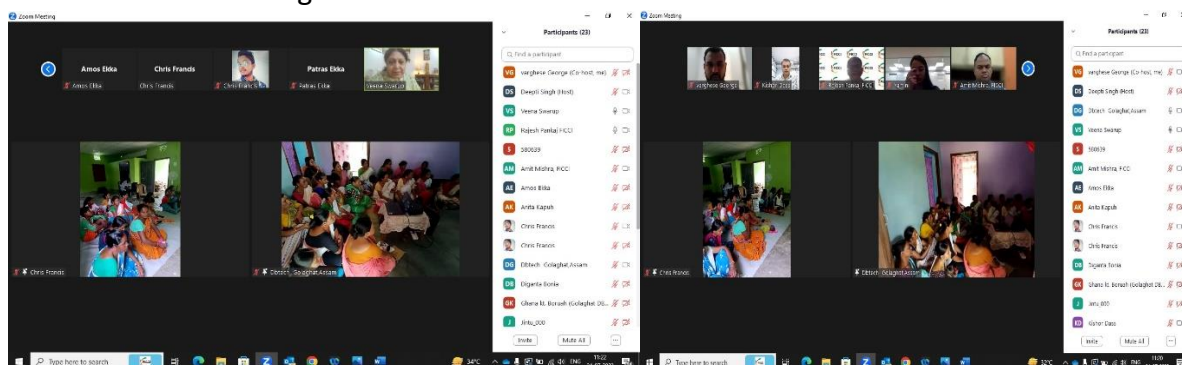
Mr. Kishor Dass Regional Manager, North East		Mr. Amos Ekka State Coordinator
+91-9615900900		+91-8638768926



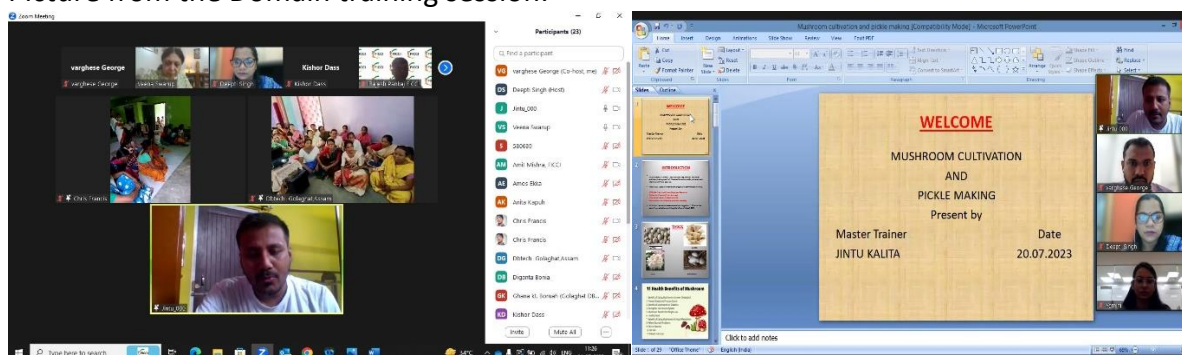
After the inauguration session the trainer from FICSI Mr. Jintu Kalita started with Domain training. He introduced himself to the candidates and explained the modules to be covered for the day. He explained about the session in detail and started with session on mushroom pickle making. He explained the importance to keep your hands clean and personal hygiene in the food processing industry.

He shared few slides on how to get the mushroom clean and how to process mushroom for long term use. The session also covered topics like packaging, preparation and cooking of mushroom for pickle making. The trainer also showed related videos for the session he was covering. The online session is planned for 3 hours/ day for 6 days. The 6 days of training will cover topics on domain skills, Entrepreneurial know how, Digital Literacy/E Marketing, Financial Literacy, Self Help Group/Cluster formation/Food Processing Organization's, Supply Chain Management/Warehousing and way forward. The training session concluded by 1.30 pm on the day.

Pictures from the inauguration session:



Picture from the Domain training session:



Day 1: Mushroom Pickle Making

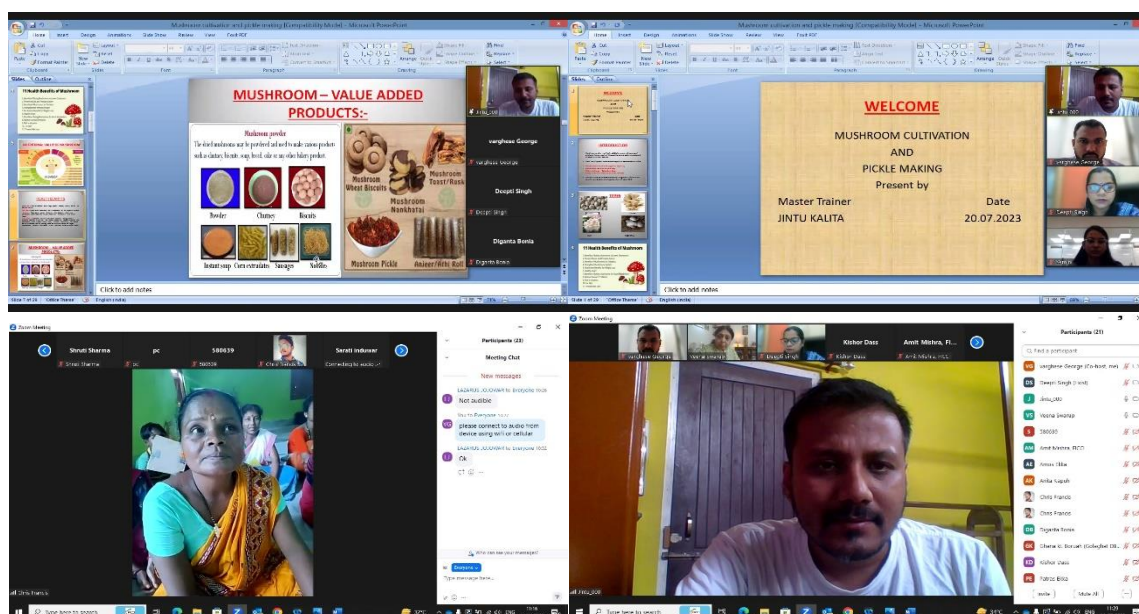
The session started with a 15 minute introduction on the content to be trained for the day. The trainer Mr. Jintu Kalita covered the following topics for the day:



- Basics introduction to fruits and vegetables processing.
- Basic terminologies used in Pickle making process.
- Benefits of Mushroom and its market value.
- Methods of cleaning & sanitizing work areas and equipment's used in pickle making.
- Procedures for mushroom Pickle making (curing raw materials, preparation of pickles, preservation, and packaging of pickles)
- Entrepreneurship opportunities

The training ended with a Q&A and summing up session.

Attendance Day 1: 54/57



Day 2: Pineapple Jam Making

The session started with an introduction about fruits and its processing. The session covered topics like:

- Nutritional Characteristics of pineapple jam and its market value.
- Raw material handling and material specifications for the preparation of pineapple jams.
- Tools and equipment's used in making pineapple jams.
- Process of preparing pineapple jams.
- Preservation, packaging, and quality check of the final product.
- Entrepreneurship opportunities

The training for the day ended with a Q&A and summing up session.

Attendance Day 2: 56/57





Day 3: Food Safety, Hygiene and Sanitation Practices & Entrepreneurial Know How

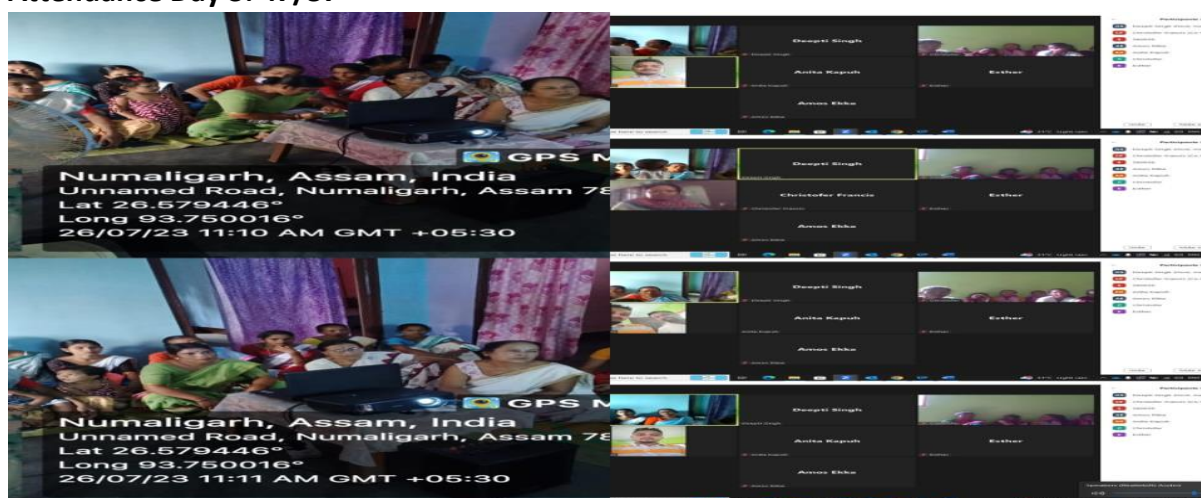
The first half of the session covered topics on domain training and the session covered topics on the Food Safety, Hygiene and Sanitation for the Processing of Food Products. The session also looked into details like:

- Important ways to maintain personnel hygiene and sanitation at the workplace.
- Food contamination and its preventions.
- Food safety procedures.

The second half of the session covered on the Entrepreneurial know how. The session covered in detail about:

- Entrepreneurial Community
- Entrepreneurship Development
- Import ants of Entrepreneurship
- Characteristics of Entrepreneurs
- Types of Enterprises/Entrepreneurs (Sole Proprietorship, Limited Liability Partnership (LLP)
- SWOT Analysis
- Establishing your USP
- Entrepreneurial Processes
- Relationship Between Entrepreneurship and Risk Appetite
- Risks faced by the Entrepreneurs.
- The Legal Environment
- Departments where support can be obtained for Start up
- Schemes For Women Entrepreneurs In India
- Freelance Work
- E-Commerce Concept e.g. Amazon

Attendance Day 3: 47/57





Day 4: Digital Literacy/Ecommerce & Financial Literacy:

The 4 covered was meant to train the candidates on marketing the products online and the basics of finance that one needs to know to start a business. The session covered in detail about:

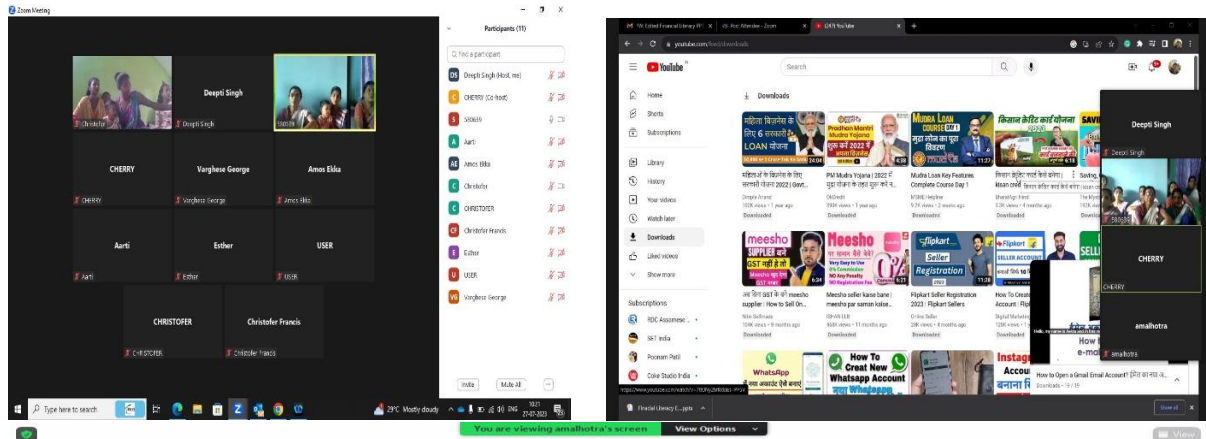
Digital Literacy

- Knowledge on how to use different gadgets like mobile, laptop, tablet.
- Various apps What's app, Facebook, Instagram
- Various E-commerce platforms like amazon, Flipkart etc.

Financial Literacy

- Various Financial Institutions, such as Banks, Post Office, NBFC's and Private Financial institutions.
- Types of Bank Deposit Accounts
- Loan Accounts
- KYC Norms
- Government Loan Schemes for Women, such as Mudra Yojna, Annapurna and Bhartiya Mahila Bank Business Loan

Attendance Day 4: 48/57





Day 5: Self Help Group/Cluster formation/Farmer producers Organization's & Supply Chain Management/Warehousing

The 5th day of training covered session on creation of Self-help group and its related operations. The trainer covered topics and encouraged the trainees the importance of group work. The topics covered for the day are:

Self Help Group

- Introduction of Self-help group (SHG)
- Formation of SHG
- Functions of SHG
- Objective of SHG
- Benefits of SHG

Farmers Producers Organization

- About Farmers Producers Organization (Introduction)
- A legal entity formed by primary producers.
- The objective of the FPO
- The main aim of the FPO
- Who Owns the FPO?
- Who can promote the FPO?
- FPO's in Assam
- Agricultural Challenges Unique to Assam
- Activities of a PO
- Agri-Value Chain
- Who can become member of a PO
- Eligible for FPO scheme
- Procedure for obtaining PO membership.
- legal provisions registration of an FPO
- Steps to register for an FPO.
- Documents required for FPO Registration
- Advantages of a FPO Registration

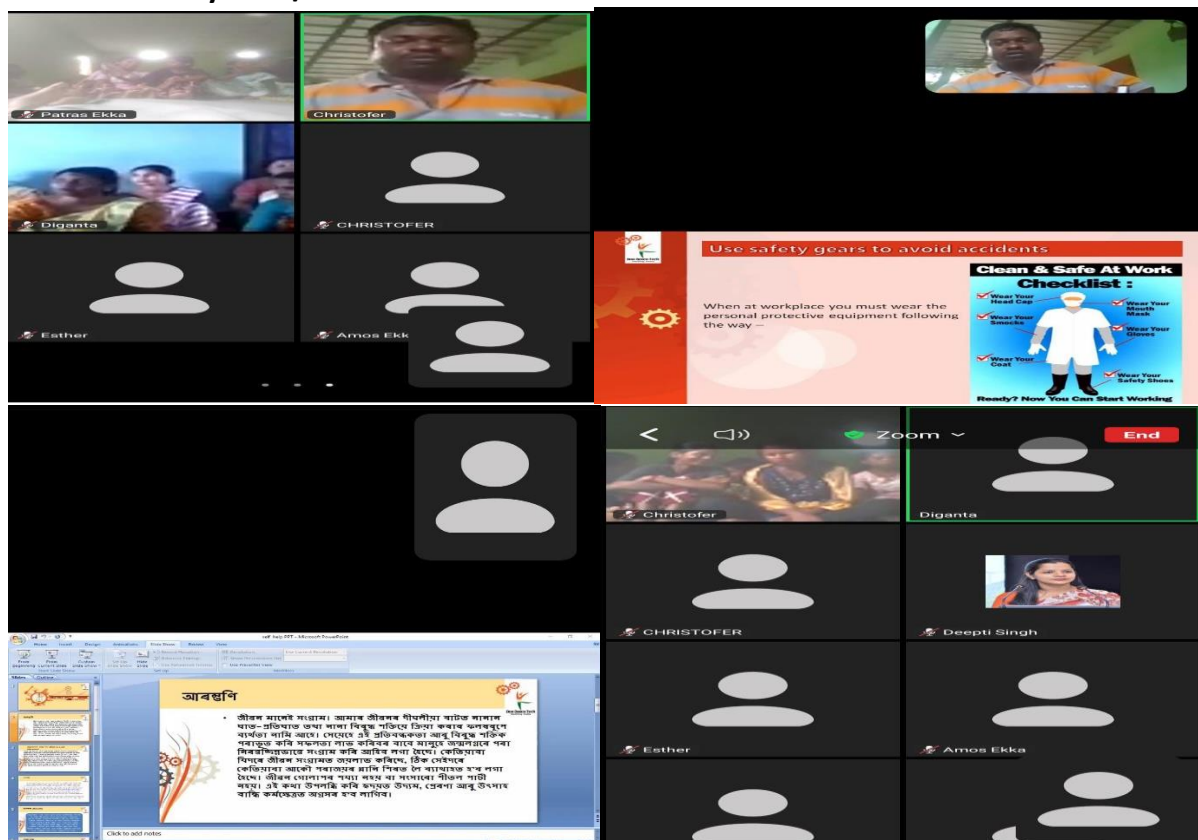
Supply Chain Management

- Understanding Supply Chain Management
- Concept of Supply chain management
- Components of the Supply Chain
- Key requirements for successful implementation of supply chain
- Supply chain challenges
- Solid skills required in future supply chain.
- Soft skills and personality attributes required.
- Career Map for Supply Chain Management
- Web or E-enabled Supply Chain



- Information on needs of the buyer
- Identify your farm's market.
- Setting of USP
- Creation of Farm Logo
- Joining of farm associations
- Identify the supplier.
- Plan on Supply
- Set up collection points.
- Requirement Cold Storages
- safety of the produce
- Pack and Store
- warehouse and storage
- Maintain safe work environment.

Attendance Day 5: 51/57



Day 6: Way Forward:

The final day of training had special invitees from renowned organisations addressing the local women entrepreneurs. The Speakers addressed the candidates and explained benefits of each these organisations. They also explained about taking the organisations on a virtual platform and doing business online. The experts and topics covered for the day were:



Session 1: Financial & Funding opportunities by **Shri Nabin Roy**, General Manager, NABARD, Assam

Session 2: E-Marketing by **Shri Vinayak Sharma**, Co-founder, Cotton Rack

Session 3: E commerce for business by **Ms Saumya Mishra**, Director, Myntra

After the sessions was over we had the closing ceremony for the training for batch 6. The event started with the welcome remarks by Dr. **Dr Rajesh Pankaj**, Director & Head – Education & Skills, FICCI. After the welcome remarks we had address by **Ms Jasmeet Chandok**, Chief Manager-Corporate Training & Strategic Alliance, National Stock Exchange of India Limited and **Father George Mathew SDB**, Executive Director, Don Bosco Tech Society. We had the project overview by **Ms Veena Swarup**, Chair – FICCI’s Taskforce on Traditional Cluster Development Program.

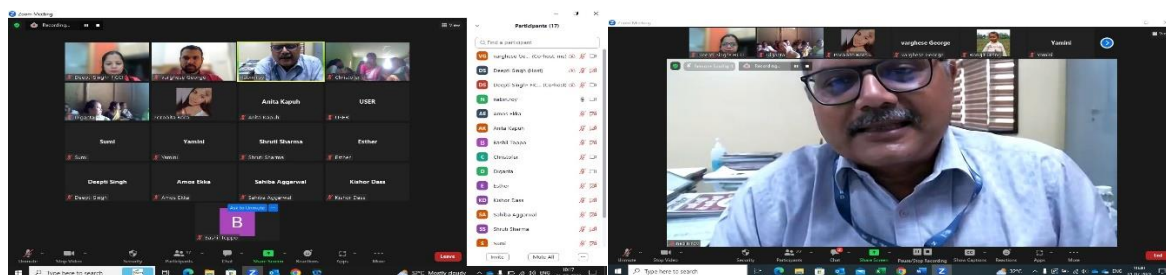
The special address for the day was made by **Mrs Darshana Borah**, ACS, Asst. Mission Director, Assam Skill Development Mission. She congratulated the efforts of all the members for this initiative. She specially congratulated all the trainees on successful completion of training and getting certified after the programme.

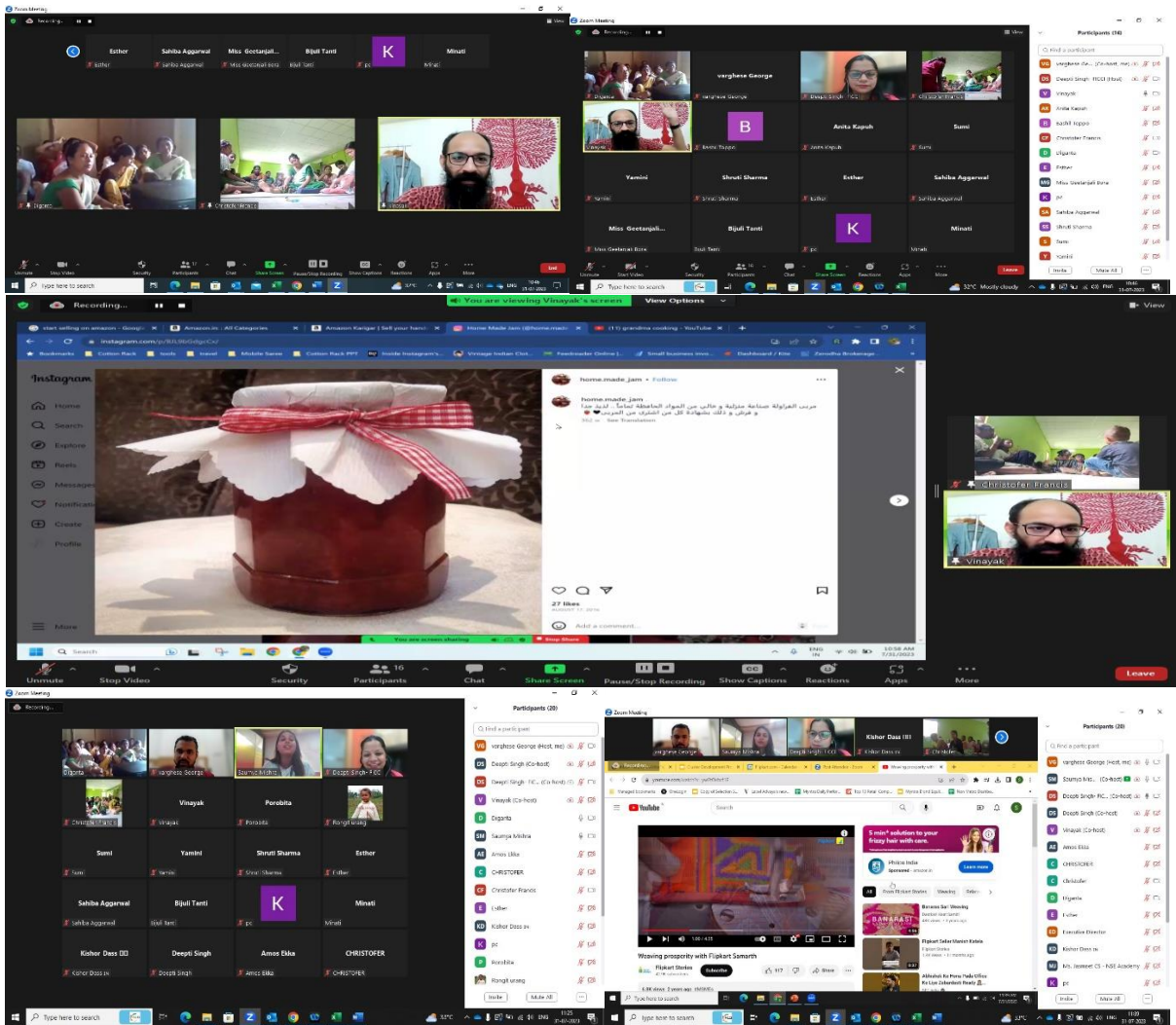
We had the certification ceremony of all 57 candidates on the day. The certificates were distributed virtually to all candidates.

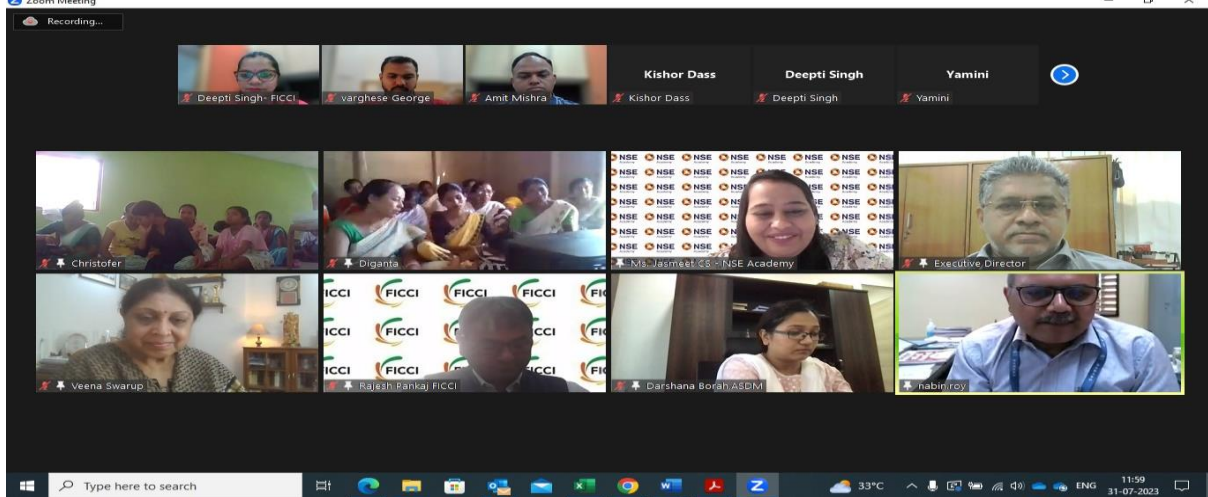
The event ended with thanking all the participants and the special invitees who joined for this special occasion.

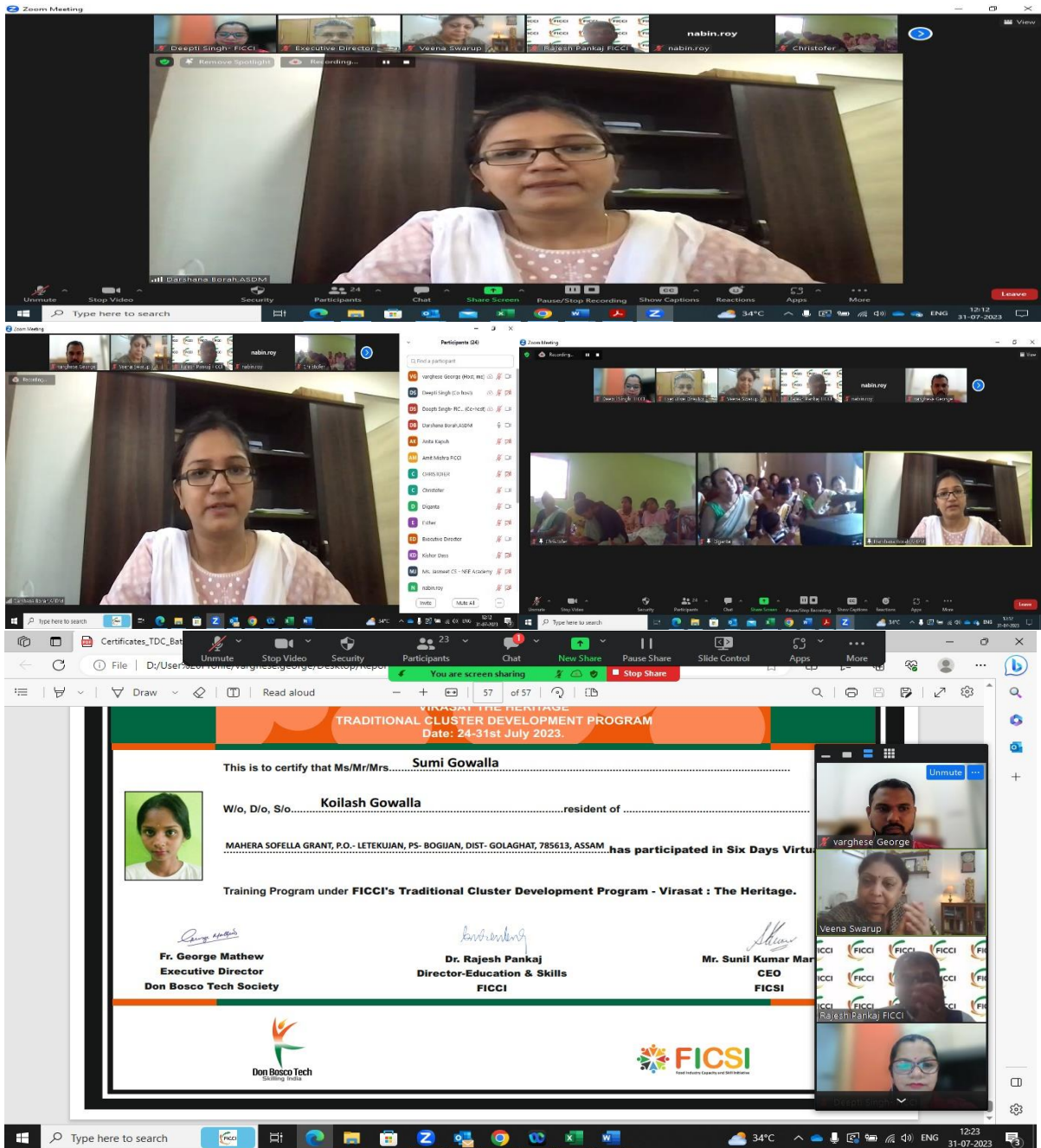
Attendance Day 6: 48/57

Few Pictures from the event from day 6:









A glimpse of certificate distribution to the candidates



Annexure: Students Attendance 24-31st July 2023

Traditional Cluster Development programme-2023							
Batch:6	pineapple Jam and Mushroom pickle Making					Date: 24-31 July 2023	
Sl No	Name of Candidate	24-07-2023	25-07-2023	26-07-2023	27-07-2023	28-07-2023	31-07-2023
1	Debonti Tanti	P	p	p	p	p	p
2	Debonti Urang	P	p	p	p	p	A
3	Dipika Ekka	P	p	p	p	p	p
4	Jonakee Tanti	p	p	p	p	p	p
5	Juhi Tassa	p	p	p	p	p	p
6	Jully Tirkey	p	p	A	p	p	p
7	Kunti Tanti	p	p	p	p	p	A
8	Matati Panika	p	p	p	p	A	p
9	Mon Bhumij	p	p	p	p	p	p
10	Rani Panika	p	p	p	p	p	p
11	Ronjita Ekka	p	p	p	A	p	p
12	Runu Ekka	p	p	p	p	p	p
13	Santi Tanti	p	p	A	A	p	p
14	Sumitra Tanti	p	p	A	p	p	p
15	Tara Lakra	p	p	p	p	p	A
16	Teresa Tirkey	p	p	p	p	A	p
17	Priya Tassa	p	p	p	p	p	A
18	Puspa Guwala	p	p	A	p	p	p
19	Munu Ekka	p	p	p	p	p	p
20	Bhoni Guwala	p	p	p	A	p	p
21	Puja Borah	p	p	p	p	p	p
22	Dipali Das	p	p	p	p	p	A
23	Pollobi Das	p	p	A	p	p	p
24	Pompi Tanti	p	p	p	p	p	p
25	Niki Kowr	p	p	p	A	p	p
26	Kalpana Bora	P	P	P	A	p	p
27	Roshmi Gowala	p	p	p	p	p	A
28	Porobita Bora	P	A	P	P	p	p
29	Geetanjali Bora	p	p	A	p	p	p
30	Biplobi Topno	P	P	P	P	p	p
31	Pollobi Topno	p	p	p	p	p	p
32	Kartina Porja	P	P	P	P	A	p
33	Dipa Bora	p	p	p	A	p	p
34	Kalpana Boruah	P	P	A	P	p	A



35	Karuna Gowalla	p	p	p	p	p	p
36	Dipali Bora	P	P	P	P	p	p
37	Janki Gowalla	p	p	p	p	A	p
38	Mala Gowalla	P	P	P	P	p	p
39	Mamoni Gowalla	p	p	p	p	p	p
40	Sulosona Kunwar	P	P	A	P	p	p
41	Radha Gowalla	p	p	p	p	p	p
42	Najrin Nahar	P	P	P	P	p	p
43	Korina Bora	p	p	p	p	A	p
44	Sabitri Bora	P	P	P	P	p	p
45	Robina Toppo	p	p	p	A	p	p
46	Lokhi Ekka	P	P	P	P	p	p
47	Dulumoni Kurmi Orang	p	p	p	p	A	p
48	Monika Toppo	P	P	P	P	p	p
49	Anamika Toppo	p	p	p	p	p	A
50	Maya Toppo	P	P	P	P	p	p
51	Tulika Tosha	p	p	p	A	p	p
52	Pormila Panika	P	P	A	P	p	p
53	Roshmi Bora	p	p	p	p	p	p
54	Popi Saikia	p	P	p	P	p	p
55	Janmoni Soreng	A	P	A	A	p	p
56	Sanjila Dungudng	A	P	p	P	p	A
57	Sumi Gowalla	A	P	p	P	p	p