



Transfer of Technology Division

ICAR-Central Institute of Post Harvest Engineering & Technology, Ludhiana
(Punjab)-141004

Calendar of Entrepreneurship Development Programmes (EDPs) for 2026-27

Entrepreneurship Development Programmes (Three Days)

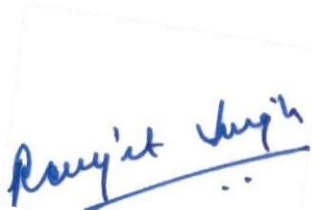
Tentative Date	Title of EDP	Programme Leader/Division	Training Module
April 2026			
27-29 April, 2026	Training on milling of wheat, paddy, pulses, and spices	Dr. Sandeep P. Dawange, Scientist(SS), TOT Division	<ul style="list-style-type: none"> Milling characteristics of food grains Process of milling for different food grains Quality standards for milled food grains Packaging requirements of products
May 2026			
19-21 May, 2026	Gluten free baked products from coarse cereals & millets	Dr. Deepika Goswami, Sr. Scientist, FG&OP Division	<ul style="list-style-type: none"> Hands-on training for preparation of gluten-free products Maize-based muffins Maize-based cookies Barnyard millet-based muffins Barnyard millet-based cookies
June 2026			
23-25 June 2026	Value Chain of Groundnut Value-Added Products	Dr. K. Bembem, Sr. Scientist, TOT Division	<ul style="list-style-type: none"> Preparation of plant based dairy analogues Utilisation of by-products in value added products Packaging and storage of developed products Requirements of machinery and equipment
July 2026			
21-23 July 2026	Cryogenic Grinding of Spices	Dr. Sandeep P. Dawange, Scientist (SS), TOT Division	<ul style="list-style-type: none"> Spice oleoresins Quality parameters of spices Need for cryogenic grinding Hands-on practical training Pros and cons of cryogenic grinding
August 2026			
18-20 August 2026	Hygienic handling, transportation and processing of fish	Dr. Vikas Kumar, Scientist (SS), TOT Division	<ul style="list-style-type: none"> Concept of hygiene and cleanliness in fish handling Sanitization and disinfection for fish handling in retail markets Post-harvest handling and cleaning of fish on-board fishing vessels or at the farm gate Live fish handling and transportation in the ICAR-CIPHET Live Fish Carrier System Fish icing and packaging Hygienic primary processing of fish

September 2026			
22-24 September 2026	Mechanized system for wadi making	Dr. Sandeep Mann, Head, AS&EC Division	<ul style="list-style-type: none"> • Traditional wadi making • Mechanized wadi making system • Drying system • Packaging and storage of developed products • Requirements of machinery and equipment
October 2026			
27-29 October 2026	Packaging of fresh, minimally processed fruits, vegetables and processed Products	Dr. Rahul K. Anurag, Sr. Scientist, TOT Division	<ul style="list-style-type: none"> • Basic concepts of food packaging • Minimal processing of perishables • Packaging of fruits, vegetables, grains, dairy products, meat and fish (including practicals) • Laws (FSSAI) and economics • Instrumentation/machinery for packaging and newer packaging materials
November 2026			
17-19 November 2026	Economic empowerment of farmers and entrepreneurs through value addition of guava/aonla	Dr. Amit Nath, Head/Dr. Ramesh Kumar, Pr. Scientist, HCP Division	<ul style="list-style-type: none"> • Methods of pulp extraction • Processing and preservation of pulp • Development of value-added products such as appetizers, squashes, RTS beverages, nectar, jelly, etc. • Storage and packaging of developed products • Equipment and machinery required for guava processing

- All the above trainings are coordinated by the Transfer of Technology Division, ICAR-CIPHET, Ludhiana.
- Interested participants can apply using the Google Form available on the ICAR-CIPHET website: <https://ciphet.res.in/> or contact the undersigned.
- Trainings are subject to change under special circumstances.

Note:

- The fee per participant is Rs. 5000/- per training.
- To and fro fare, boarding, and lodging charges will be borne by the participants.
- Guest house facilities of the Institute will be provided to the participants on a payment basis.
- The dates are tentative, and the candidates are advised to communicate with the concerned Scientist/Training Coordinator before coming to ICAR-CIPHET for training.



Head, TOT Division
ICAR-CIPHET, Ludhiana

Guidelines for Applying for EDP Trainings of ICAR-CIPHET, Ludhiana

Who can apply?

Farmers / unemployed youths / entrepreneurs / students / housewives

1. Age limit?

There is **no age bar**. However, **preference will be given to aspiring youth**.

2. How to apply?

Apply online by filling out the **Google Form**. The registration form is available on the **ICAR-CIPHET website**: <https://ciphnet.res.in/>

It may also be accessed through the following **Google Form link**: <https://forms.gle/pMSgiJQWS83FKnqy7>

Interested candidates may submit their registration details through the Google Form.

3. How to make payment of training registration fees?

Deposit the fee online (**registration fee: Rs. 5000/-**) to the **ICAR-CIPHET Institute Account** and upload the receipt of the transaction in the Google Form.

Account Details:

- **Account Name:** ICAR-UNIT-CIPHET
- **Account Number:** 10088205832
- **IFSC Code:** SBIN0001482
- **Branch Code:** 1482

4. Accommodation?

Participants will be provided with beds available in the **ICAR-CIPHET Guest House/Dormitory**, subject to availability and following applicable protocols.

5. TA/DA?

TA/DA shall be borne by the participants themselves.

6. Food during stay?

Vegetarian meals and breakfast will be available at the **CIPHET Guest House** on a **payment basis**.

7. How to reach ICAR-CIPHET?

Ludhiana city is about 320 km from the national capital, New Delhi, and is well connected by rail and road.

The Institute is approximately:

- **9.4 km from ISBT Ludhiana**
- **7.5 km from Ludhiana Railway Station.**