



EVALUATION REPORT –U.P

Duration : 2 day training program on Carbide Free Fruit Ripening
Date : 22nd and 23rd December 2014 at U.P

Sl.No	Particulars	Remarks
1	Detailed curriculum	enclosed
2	List of faculty with brief profile	enclosed
3	List of trainees	enclosed
4	List of representatives of Ripening Chambers participated	enclosed
	a.)Ripening chambers in Divit Fresh	enclosed
	b.) Opinion of the representatives of ripening chambers where training is required.	enclosed
5	Feedback from Institute	enclosed
6	Feedback from trainees	enclosed
7	Feedback from faculty	enclosed
8	Copy of press note	enclosed
9	Media attention received: Print media	enclosed
10	Photos taken during training programme	enclosed
	a.)First day of training program inauguration and classroom photos	enclosed
	b.)Hands on training & Field visit to ripening chamber	enclosed

DELHI - DETAILED CURRICULUM

INAUGURATION - GUESTS ON DIAS

1	Mr. Viredra Singh	Principal ,CCS ITI, Patla	
2	Mr. Atul Khanna	Director, ICE Centre of Excellence	
3	Mr. Alok Bhalla	Technical Head, ICE Centre of Excellence	
4	Mr. Ashok Kapoor	Ex- Banker, Punjab National Bank	



सत्यमेव जयते



Capacity Building Initiative for Fruit Ripening

Chaudhary Charan Singh ITI, Patla, Ghaziabad

Day 1: 22nd December 2014

1	10.00 pm – 10.30 am	<ul style="list-style-type: none">• Inauguration by Lighting of lamp• Welcome address by Mr. Virendra Singh, Principal, CCS ITI, PATLA• Address by Mr Atul Khanna, Director, ICE Centre of Excellence• Address by Mr Ashok Kapoor, Ex Banker, PNB	
2	10.30 – 11.30am	Opportunities in Agriculture with focus on fruit ripening	Mr. Alok Bhalla, Technical Head, ICE Centre of Excellence
3	11.30 – 12.00 pm	Introduction to NCCD	Mr Lokesh Kumar, Assit. Manager Marketing, ICE Centre of Excellence
4	12.00 – 12.30 pm	Introduction to GCCA India and ICE	Mr. Fahim Khan, Assistant Manager Marketing, ICE Centre Of EXcellence
5	12.30-01.30 pm	Introduction to Indian Cold Chain industry	Mr Atul Khanna, Director, ICE Centre of Excellence
6	1.30 – 2.30 pm	LUNCH	

7	2.30– 03.30 pm	Physiology Of Fruit ripening	Ms. Garima Khanna, Manager, Marcom, ICE Centre of Excellence
8	3.30– 4.30 pm	Banana ripening Process in the ripening Chamber	Ms. Garima Khanna, Manager, Marcom, ICE Centre of Excellence
9	4.30– 5.30 pm	Financial Assistance available from Indian Bank	Mr, Ashok Kapoor, EX- Banker, PNB
Day 2: 23rd December 2014			
1	10.00 am– 12.00 pm	Visit to Divit Fresh Food PVT LTD	
2	12.00-01.00 pm	Briefing on Fruit ripening	Mr. Deepak Kumar Singh, Director, Divit Fresh Food Pvt Ltd
3	01.00 – 2.00 pm	Briefing on Supply chain of Safal in the country	Mr. Deepak Kumar Singh, Director, Divit Fresh Food Pvt Ltd
4	02.00- 2.30pm	LUNCH	

PRESS NOTE

Capacity Building Initiative for Carbide free fruit ripening

CCS ITI Patla: As per the agenda of the Hon'ble Prime Minister of India, Mr Narendra Modi, Agriculture is the driving force of the economy. The government is laying special emphasis on development of the agriculture sector and encouraging the citizens to come up with projects and businesses to support this sector. The Ministry of Agriculture has introduced a Two Day training program on "Entrepreneurial Opportunities in Agriculture Sector with focus on Fruit Ripening" throughout the country. The course will be offered by Ministry of Agriculture, Government of India (Carried out by National Centre for Cold Chain development (NCCD)-the nodal government of India body for cold chain along with ICE Centre of Excellence).

The training is aimed at imparting education and awareness regarding the modern methods of Fruit Ripening, hazards of Carbide Ripened fruits and the support available from the government to set up fruit ripening chambers.

The workshop was successfully conducted in CCS ITI Patla on 22nd-23rd December in collaboration with CCS ITI, Patla. The workshop was attended by the students and the entrepreneurs and was a great learning experience for all.

LIST OF FACULTY WITH BRIEF PROFILE

Mr Atul Khanna, Director, ICE Centre of Excellence

Commerce graduate with over 15 years experience in agri related products. He is the Director for ICE Centre of Excellence and GCCA India. He is the CO Chairman of the HRD and the Logistic Committee of NCCD.

Mr Alok Bhalla, Technical Head, ICE Centre of Excellence

An Engineering graduate and extensive experience of 20 years in the field of technical consultancy. He has rendered advisory services to the cold chain stakeholders in respect of the electrical settings and related fields.

Ms Garima Khanna, Manager, Marcom, ICE Centre of Excellence

A post graduate in management and graduate in Biotechnology with over 5 years of experience with cold chain.

Mr Ashok Kapoor, PNB Bank

M.A In Economics, Ex Manager Of PNB With 35 years of experience in Banking and 25 Years of experience in Credit (Loans And Advances)

Mr Lokesh Kumar , ICE Centre of Excellence

A post graduate in management and graduate in Sociology with over 2 years of experience with cold chain.

Mr Fahim Khan, Ice Centre Of Excellence

A MBA in Marketing and International Business and Graduate in Marketing

LIST OF TRAINEES PARTICIPATED

SL #	Name of Participant	Mobile No.	Occupation
1	Gaurav	9557564110	STUDENT
2	Yusuf Khan	7500165772	STUDENT
3	Wasim Saifi	9045108964	STUDENT
4	Bharat Bhushan	9012430181	STUDENT
5	Arun Kumar	8439220875	STUDENT
6	Dilshad	8533989590	STUDENT
7	Rahul Yadav	8591913076	STUDENT
8	Ankit Sharma	7417841293	STUDENT
9	Saurav kumar Tyagi	7351837889	STUDENT
10	Wasim Ahmad	9690579038	STUDENT
11	Akash Nehra	9012514968	STUDENT
12	Akash Nehra	9639761424	STUDENT
13	Rinku Chaudhary	8923592460	STUDENT
14	Badal Israil	9720281161	STUDENT
15	Pankaj Kumar	8532953230	STUDENT
16	Anshul Yadav	9639590446	STUDENT
17	Nitin Yadav	9873226241	STUDENT
18	Ankit	8859036792	STUDENT
19	Ajeet Kumar	9760908600	STUDENT
20	Arun Kumar	7830061179	STUDENT
21	Mohit Sharma	9720734671	STUDENT
22	Himanshu Sharma	8006058229	STUDENT

23	Sumit Kumar	8449186526	STUDENT
24	Ankit	8755017719	STUDENT
25	Prince Sharma	8979940952	STUDENT

LIST OF REPRESENTATIVES OF RIPENING CHAMBERS PARTICIPATED

Sl.No	Name of the ripening Chamber and Address	Name of the Representative	Opinion on proposed place of training
1	Divit Fresh Foods Pvt Ltd	Mr. Deepak Kumar Singh Director Divit Fresh Food Pvt Ltd	Kasna

PREPARATION FOR THE SESSIONS:

After receiving the approvals for conducting trainings from National Centre for Cold Chain Development (NCCD), we contacted Mr. Virendra Singh, Principal ,CCS ITI Patla to give wide publicity about the training programme to the students. The interest was received from 70 students but since there is a restriction of the Batch size by NCCD, the bright students of the batch based on the discretion of the faculty were shortlisted to attend the program.

The existing ripening units in Kasna were requested to allow for the field visit and were also requested to share their entrepreneurial journey with the trainees. Shri Deepak Kumar Singh. Director of the ripening unit respectively co-ordinated effectively with the organizers to ensure participation by all concerned in the industry.

The related companies, agriculture universities and bank representatives were contacted for the lectures to be given during the training. The faculty and staff of CCS ITI was also very enthusiastic to participate in the training program.

AGENDA: GENERATION OF EMPLOYMENT AND ENTREPREURIAL OPPORTUNITIES; AWARENESS ABOUT HARMFUL EFFECTS OF CARBIDE

The objective of the program was to:

- Train Human resources in banana ripening technology
- Educate the trainees about the harmful effects of Carbide ripened fruits
- Educate the trainees in real time conditions to give them hands o experience
- Promotion of standards, scientific procedures and best practices in banana ripening.
- Assist in providing employment opportunities to the trained candidates through our existing network of promoters of banana ripening chambers.
- Educate the potential entrepreneurs about
 - The financial viability of setting up a Banana ripening chamber.
 - The Technical standards on Banana Ripening established by Ministry of Agriculture.
 - New MIDH guidelines and financial assistance available
 - Financial assistance available from Indian Banks
- Provide feedback concerning future training needs, and participate in the design of annual training activities.

The prospective employers ie: ripening chamber owners allowed practical trainings in their facility and actively participated with the trainees, and clear the doubts of trainees during the practical session. The trainees were management graduates who were made aware about the benefits of entering the field of agriculture.

Many of them had traditional farms in their native places. They have been registered in our database and will be in touch for the preparation of DPRs etc.

Actual employment generated will be monitored and reported to the NCCD

FEEDBACK FROM UNIVERSITY

Mr. Virendra Singh, CCS ITI, Patla was contacted by the organizers and Mr. Virendra Singh, Principal, CCS ITI, Patla along with other important faculty were invited to inaugurate the training programme. The Principal and staff of the college were very enthusiastic about the program.

Mr. Virendra Singh, CCS ITI, Patla Introduced the Organizers to the students and explained the students the importance of the naturally ripened fruits. He inspired the students to follow the details of the course and ask their doubts. He was very actively organizing skill development courses for the students.

Virendra Singh, CCS ITI, Patla was very appreciative of the initiative and was in regular contact with the organizers. As they have specialized students in Industrial refrigeration. He was happy to know that the government is initiating this type of workshop for the development of this sector.

Youth who undergo this training program would be able to handle the ripening chambers in scientific and systematic way. Moreover they themselves can successfully become potential entrepreneurs by talking up ripening chambers as agriculture allied activity. Thereby they are able to create employment and also become job providers rather than job seekers.

The staff and students were happy to know about the financial assistance and the impetus available from the Government to build the interest in the Agriculture sector of the country. They applauded the efforts of NCCD for organizing such trainings all across the country.

FEEDBACK FROM TRAINEES

The participants expressed happiness about the training programme and found it very useful. The participants felt that the information given by experts and faculty was a great learning experience. The participants were unaware about the fact that the most good looking fruits in the market are ripened by Carbide.

Many of them had traditional farm holdings in their native place. Since they were learning about refrigeration, they were very interested to know about the technical details related to the Fruit ripening chambers. They raised questions which were very apt and very actively involved during the lectures.

They were very happy to visit Divit Unit as they got the chance to see the ripening process live. They had a great learning experience when the staff of Divit explained them the entire procedures followed at Divit. The officials showed them around the whole unit of Divit, showing them the Sorting grading lines, machinery and controls, ripening chambers. The trainees found the entire information shared very informative and some of them wrote in their feedback that they will use the information in their near future.

The participants appreciated the contents of Dockets printed by the organizers for giving publicity to the training programme. A summary of the harmful effects of carbide ripened fruits, aspects of ethylene ripening and schedule of training were given in the Dockets.

The training program is practical hands on experience and very helpful in understanding the operations of ripening chamber and how the Government is actively available to support the cause. The efforts made by NCCD in organizing the programme at CCS ITI Patla were appreciated by all. Mr. Virendra Singh, Principal was also thanked for the efforts put in for smooth conduct of the programme.

FEEDBACK FROM FACULTY

- The faculty was very keen to spread awareness about the harmful effects of carbide and encourage people to use natural ripening.
- They appreciated the efforts of the government and NCCD.
- They thanked NCCD and ICE for organizing the visit to Divit Plant which was an excellent learning experience for the students as well as the faculty.
- They wanted the training to have a mention about the proven ways of identifying carbide ripened fruits.
- They want to have this type of training programme every year in their campus.

Inaugural note by Mr. Virendra singh, Principal



Photos taken during Registration



View of Participants & Presentation photos



Photos Taken During Lunch



Valedictory Session: Certificate Distribution

