



EVALUATION REPORT –DELHI

Duration : 2 day training program on Carbide Free Fruit Ripening
Date : 8th and 9st December 2014 at DELHI

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 Safal	enclosed
	b.) Opinion of the representatives of ripening chambers where training is required.	enclosed
5	Feedback from university	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. S. Augusthy	Principal ,C.V Raman ITI, Dheerpur	
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

Sir C.V Raman ITI Dheerpur, Delhi-110009

Day 1: 4th December 2014

1	10.00 pm – 10.30 am	<ul style="list-style-type: none">• Inauguration by Lighting of lamp• Welcome address by Mr. S.Augusthy, Principal, C.V Raman ITI, Dheerpur• Address by Mr Atul Khanna, Director, ICE Centre of Excellence	
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: 5th December 2014			
1	10.00 am– 12.00 pm	Visit to Mother Dairy, Safal Plant, Mongolpuri	
2	12.00-01.00 pm	Briefing on Fruit ripening	Mr Mihir Mohanta, GM-Supply Chain, Safal
3	01.00 – 2.00 pm	Briefing on Supply chain of Safal in the country	Neeraj Swaroop Sharma Dy. Manager Safal, Mother Dairy
4	02.00- 2.30pm	LUNCH	

PRESS NOTE

Capacity Building Initiative for Carbide free fruit ripening

Sir C.V Raman ITI Dheerpur: 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 Sir C.V Raman ITI Dheerpur on 08th-09st December in collaboration with Sir C.V Raman ITI Dheerpur. The workshop was attended by the students, Faculties 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	Rambha	8802291138	STUDENT
2	Kavita	9650708334	STUDENT
3	Meenakshi	7503605395	STUDENT
4	Aasma	9717378140	STUDENT
5	Meenakshi	9990039486	STUDENT
6	Manisha Yadav	9968135147	STUDENT
7	Pooja	8376827126	STUDENT
8	Jyotim Arya	9810534643	STUDENT
9	Jyoti Sharma	8800934894	STUDENT
10	Asha Negi	8505816763	STUDENT
11	Soni Kumari	8802070540	STUDENT
12	Bharti Rawat	9990399848	STUDENT
13	Sarika	9013555617	STUDENT
14	Rohit	9990999848	STUDENT
15	Arjun	7042450455	STUDENT
16	Arpit Gupta	8860469067	STUDENT
17	Suraj	9718536082	STUDENT
18	Parmendar Kumar	9540554884	STUDENT
19	Manish	9873687402	STUDENT
20	Arvind Kumar	9716015418	STUDENT

21	Sanjay Kumar	8860797917	STUDENT
22	Pradip Bhandari	8745071707	STUDENT
23	Milind	7503867927	STUDENT
24	Anil Kumar	9540774763	STUDENT
25	Lokesh	9891678121	STUDENT
26	Aryan	9278671413	STUDENT
27	Santosh	9968910901	STUDENT
28	Ibadur Rahman	8285284198	STUDENT
29	Pankaj	9999076493	STUDENT
30	Hareram	8527017191	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	Harshana Ice & Cold Storage (P) LTD.	Ms. Neha Kohli Director Harshana Ice & Cold Storage (P) LTD.	Kundli
2.	Harshana Ice & Cold Storage (P) LTD.	Mr.Sunit Saroha Technical Head Harshana Ice & Cold Storage (P) LTD.	Kundli

PREPARATION FOR THE SESSIONS:

After receiving the approvals for conducting trainings from National Centre for Cold Chain Development (NCCD), we contacted Mr. S. Augusthy, Principal, Sir C.V Raman ITI Dheerpur to give wide publicity about the training programme to the students.

The existing ripening units in Kundli, Sonapat were requested to allow for the field visit and were also requested to share their entrepreneurial journey with the trainees. Shri Sunit Saroha, Technical Head of the ripening units 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 Sir C.V Raman ITI Dheerpur 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.

Many of the Participants 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. S. Augusthy Sir C.V Raman ITI Dheerpur was contacted by the organizers and Mr. S. Augusthy, Principal, Sir C.V Raman ITI Dheerpur 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. S. Augusthy Sir C.V Raman ITI Dheerpur Introduces 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 and also inspired them to use the information in their near future. He was very actively organizing skill development courses for the students.

Other Faculties of Sir C.V Raman ITI Dheerpur was very appreciative of the initiative. They have specialized students in Industrial refrigeration so they were 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 Harshana Unit and they were very excited to see the ripening process. They had a great learning experience when the Technical Head of Harshana explained them the entire procedures followed at Harshana. The officials showed them around the whole unit of Harshana, showing them the Ethylene Process 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 were provided the Dockets and other materials so that they can follow them for their effective learning. They were explained all the process of ripening and were explained the harmful effects of carbide used in banana ripening

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 Sir C.V Raman ITI Dheerpur were appreciated by all. Mr. S. Augusthy, 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 Safal 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 increase the batch size for the training programme

Inauguration Photos



Inaugural note by Mr. S. Augusthy, Principal



View of Participants & Presentation photos



Photos Taken During Lunch



Second Day of Cold Storage Visit- Harshana Cold Storage



Valedictory Session: Certificate Distribution

