

Entrepreneurship cum skill development training program on “Fish Processing & Value-added fish products” organized under SCSP plan

The ICAR-Central Institute of Fisheries Education, Kolkata Centre recently organized a 10 days in-house entrepreneurship cum skill development training program for the SC community of West Bengal. The program, entitled "Fish Processing & Value-added Fish Products", was conducted from 3rd to 12th October 2023 under the SCSP scheme. The program was initiated and supported by Dr. C.N. Ravishankar, Director & Vice-Chancellor, ICAR-CIFE, Mumbai, and Dr. T.K. Ghoshal, Principal Scientist and Head, ICAR-CIFE, Kolkata Centre.

Dr. H. Mandakini Devi, program coordinator conducted the demonstration on preparation of different value added fish products such as prawn pickles, prawn taste maker powder, fish momos, fish sausage, fish cutlets, fish balls, fish fingers and fish samosa, fish burgers, fish soup etc. and fish silage preparation from the waste materials generated during pre-processing of fishes. The trainees were also given a chance to prepared customized fish products based on the regional preferences of the ingredients and evaluation of microbial quality of the products. A total of 10 (1 female, 9 male) from different parts of West Bengal including Chingrighata, Nadia, Sonarpur, Canning 1 and Sotpur benefited from the program. A training booklet was distributed on the valedictory function. The participants were divided into two groups and provided processing equipments (mincer and weighing balance) to help them start a small food venture shortly.



Group photo



Fish filleting



Sausage preparation



Products development



Microbiology practical



Certificates distribution