

Training organized by ICAR-CIFE in collaboration with Vruthi foundation

ICAR-CIFE organized a 3 days training programme on “Dry fish Handling and Value added products” in collaboration with Vruthi Livelihood impact partners. On the Inaugural day, Director ICAR-CIFE, Dr. Ravishankar C.N addressed the gathering and expressed his contentment in active participation of the trainees during his interaction with them. At the outset, Dr. A.K. Balange, nodal officer ITMU, ICAR-CIFE, welcomed the gathering and briefed about the training programmes. Dr. B.B. Nayak Principal Scientist Fish Process Technology also advised the trainees to capture maximum benefit from the programme. The three days training programme covered different aspects of Dry Fish Processing Handling and value added products from the same. Trainees were exposed to both theory and practical classes and hands on training on different product preparations like dry fish, dry fish pickle, jawla chutney were demonstrated to the trainees. On the last day of the training Ms. Ragini B, Chairman, Livelihood (Vruthi Livelihood Impact partners) and Mrs Ujwala Patil (Founder, Dhariya Vardi Mahila Sang) interacted with the trainees regarding their experience during the 3 days period. Dr. B.B Nayak, and Dr. A.K. Balange congratulated all the trainees for the successful completion of the programme and told them to take up dry fishery based value added products and their popularisation in Maharashtra. A total of 29 participants took part in the training programme. “Samudraka Swad” a speciality product from dried acetes, prepared by the Patwadi koliwada community of the Madh island under the technical guidance of ICAR-CIFE, Mumbai were also launched during the valedictory function.



