



# ONE WEEK SHORT TERM COURSE

on

## Skill Development on Technologies of Millet Based Value-Added Products

December 5-9, 2022



Organized by

Department of Food Processing Technology

GHANI KHAN Choudhury INSTITUTE OF ENGINEERING AND TECHNOLOGY

Narayanpur, Malda, West Bengal- 732141

Website: <https://www.gkciet.ac.in>

## About The Institute

Ghani Khan Choudhury Institute of Engineering and Technology (GKCIET) was established in the year of 2010 by the Ministry of Education, Govt. of India to create a multi-layered interdisciplinary and inter-sectorial efficient professional technical manpower. Presently, GKCIET is offering 4 years of B. Tech. Programs in Electrical Engineering, Food Technology, and Mechanical Engineering affiliated to the MAKAUT, WB and 3 years Diploma programs in Civil Engineering, Computer Science & Technology, Electrical Engineering, Food Processing Technology and Mechanical Engineering affiliated to the WBSCT&VE&SD.



## About The Department

The Department of Food Processing Technology is one of the five constituent departments of the institute. The department aims to generate human resources capable of accepting the country's current and future challenges in the food processing sector. The department is currently offering 3 years of Diploma and 4 years of B Tech.

## Prologue

Millets are underutilized crops that survive in challenging environments. In semi-arid areas, these Nutri-cereals are important staple foods. Millets provide a source of energy, protein, vitamins, and minerals. Particularly in urban areas where there is a growing awareness of the importance of nutrient intake and interest in ready-to-cook and ready-to-eat foods, in particular, there will be a large demand for and market for developing technology that makes millet value-added products. These products are easy to make and easy to access at reasonable prices. All of the foods are nutritionally rich and have been shown to be beneficial for individuals of all ages. Many aspects of millets are attracting more attention, and there are also inquiries about commercialising millet value-added products. In order to make millet processing a feasible and fruitful venture, a one week short term course on Skill Development on Technologies of Millet Value Added Products has been prepared. This skill development programme was specifically developed for those who are interested in establishing millet-based processed value added food products.



## Objective of the Program

- To provide insights on the production, processing, and value addition of foods based on millets.
- To demonstrate hands on experience of developing millets based value-added products.
- To highlight millets as a health-food and a raw resource for the processed food product.
- To communicate information about the commercial prospects in millet.
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## Information

**Duration:** 5<sup>th</sup> to 9<sup>th</sup> December, 2022

**Fees:** No Registration Fee Required

**Accommodation:** No accommodation/Food will be provided.

**Venue:** GKCIET Campus, Department of Food Processing Technology (Block-C)

**Contact Person:** Dr. Anwesa Sarkar,

Ph No:7908760393, Email: [millet.gkciet@gmail.com](mailto:millet.gkciet@gmail.com)

**Eligibility:** Diploma, B. Tech, M. Tech. PhD students, Researchers, Industry persons

**Registration Link:** <https://forms.gle/TZSwGrnBJp4cdpgv6>

## Course Contents

- ✚ Contribution of millets for food and nutritional security
- ✚ Demonstration of primary processing viz., Cleaning, Destoning, Dehulling, Grading, sorting of millets.
- ✚ Technologies for millet-based Bakery Products.
- ✚ Production of lactose free Millet milk and other milk products.
- ✚ Packaging, labelling, branding of gluten free Ready-to-eat and Ready-to-cook millets value added products.
- ✚ Hands on training on production of millets value added confectionery.
- ✚ Alternative industrial uses of millets.
- ✚ Value of millets in Indian economy and food security
- ✚ Development of business modules for entrepreneurship development in millets.
- ✚ Central and State government subsidies and policy for promotion of millet-based products.

## Organizing Committee

### Patron

Prof. Parameswara Rao Alapati  
Director, GKCIET

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Dr. Kshirod Kumar Dash  
Head FPT, Dean R&C

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