



ICAR-Indian Institute of Horticultural Research

Hesaraghatta Lake Post, Bengaluru - 560 089





Hurry Up!!



2 days - Hands on Training on "Production of Vegetable Powders" (Green Chilli, Moringa & Curry Leaf)

Date: 09th-10th July, 2024

Last date for receipt of application: 08th July, 2024.

Venue: BESST-HORT, ICAR-IIHR, Bengaluru.

Course Director: Dr. Bhuvaneswari S.

Course Co-Directors: Dr. Pushpa Chetan Kumar & Dr. R. B. Tiwari

Course Co-Ordinators: Dr. Dhananjaya M. V., CEO, BESST-HORT, Dr. Kalaivanan D. Treasurer,

BESST-HORT & Mrs. Mamatha, Mrs. Manjula, Mrs. Ramya, Ms. Pooja, Ms. Rakshitha, Mr. Nithesh, Mr. Devaraju, Mr. Kiran, Mr. Sateesh &

Mrs. Manjula.

Objectives of the training

1. To provide detailed information about drying process, nutritional quality, packing of vegetable powders.

2. To impart hands-on training on production of Green Chilly, Curry Leaves & Moringa powder.

3. To guide on licensing requirements and project preparation Market connect & network development.

Training helps to improve

1. Working knowledge of vegetables drying especially Green Chilly, Curry Leaves & Moringa, powder.

2. Networking & marketing opportunities in this segment.

Who are eligible?

Aspiring entrepreneurs interested in starting Micro Food Enterprises, Start-ups in food processing, SHGs, Homemakers, Researchers, UG, PG, PhD students.

How to apply?

Registration link: https://forms.gle/u3YmHtQjR3R3wZxT9

Charges for training: Rs.5,600 per participant; Registration is compulsory

Training fees includes Accommodation, snacks, tea, lunch, certificate & training manual

Contact Details: BESST-HORT: 7760883948, Mail ID: bessthort@gmail.com&

BESST-HORT website: www.bessthort.in

About BESST-HORT:

BESST-HORT is a Technology Business Incubator of ICAR-IIHR, Catalysed & supported by NSTEDB Division, DST, Gol, New Delhi.









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