

PM Formalisation of Micro Food Processing Enterprises (PM-FME) Scheme

AATMANIRBHAR BHARAT

Online Training of Master Trainers on Fish and Marine Products Processing



4 - 8 JANUARY 2021

Organised by
ICAR - CENTRAL INSTITUTE OF FISHERIES TECHNOLOGY

Indian Council of Agricultural Research
(Ministry of Agriculture & Farmers Welfare, Govt of India)
Matsyapuri P.O., Willingdon Island, Kochi - 682029, Kerala, India

In collaboration with
Indian Institute of Food Processing Technology



**Online Training of Master Trainers
on
Fish and Marine Products Processing
Under Capacity Building Component of PM-FME Scheme**

Venue: Kochi, Kerala

Mode: Online

Duration: 4th - 8th January 2021 (5 days)

Time: 8h/day (40 hrs/5 days)

PMFME-ToMT Coordinator

Dr. A.K. Mohanty

Head, EIS Division

Course Director

Dr. K. Ashok Kumar

Head, Fish Processing Division

Course Coordinators

Dr. George Ninan

Principal Scientist, Fish Processing Division

Dr. Bindu J.

Principal Scientist, Fish Processing Division

Course Co-ordinators

Dr. C.O. Mohan

Senior Scientist, Fish Processing Division

Dr. Elavarasan K.

Scientist, Fish Processing Division

Dr. Sreejith S.

Scientist, Fish Processing Division

Dr. Sreelakshmi K.R.

Scientist, Fish Processing Division

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Day	Date & Time	Training Aspect / Topic	Resource Person
Day 1 4 January 2021	9.30 – 10.15	Inauguration	
	10.20 – 10.30	Remarks by Dr Ravishankar, C. N., Director, ICAR-CIFT	
	10.30 – 11.30	Overview of PM-FME scheme	Dr. Sinija <i>Professor & Head, Food Processing Business Incubation Center, IIFPT</i>
	11.30 – 13.00	Status, market size and scope of fish and marine food processing industry in India	Dr. Karthikeyan <i>Director, Marine Products Export Developmental Authority, Kochi</i>
	13.00 – 13.30	<i>Lunch Break</i>	
	13.30 – 14.30	Fish supply chain in India	Dr. Nikita Gopal <i>Principal Scientist, EIS Division, ICAR-CIFT</i>
	14.30 – 16.30	Design and layout of fish processing units	Dr. Ashok Kumar <i>Head, Fish Processing Division, ICAR-CIFT</i>
	16.30 – 17.30	Handling, Chilling and freezing of fishery products	Dr. George Ninan <i>Principal Scientist, Fish Processing Division, ICAR-CIFT</i>
	17.30 – 19.00	Self-learning	

Day	Date & Time	Training Aspect / Topic	Resource Person
Day 2 5 January 2021	9.30 – 11.00	Machinery and equipment involved in unit operation of fish and marine food processing	Mr. Sreejith S. <i>Scientist, Fish Processing Division, ICAR-CIFT</i>
	11.00 – 12.00	Salt curing, smoking & drying of fishery products	Dr. Satish Kumar <i>Scientist, Fish Processing Division, ICAR-CIFT</i>
	12.00 – 13.00	Thermal processing of fish	Dr. C.O. Mohan <i>Senior Scientist, Fish Processing Division, ICAR-CIFT</i>
	13.00 – 13.30	<i>Lunch Break</i>	
	13.30 – 14.30	Surimi & other mince based fishery products	Dr. K. Elavarasan <i>Scientist, Fish Processing Division, ICAR-CIFT</i>
	14.30 – 16.00	Coated fish products	Mrs. K.R. Sreelakshmi <i>Scientist, Fish Processing Division, ICAR-CIFT</i>
	16.00 – 17.00	Speciality fish products	Dr. Parvathy U. <i>Scientist, Fish Processing Division, ICAR-CIFT</i>
	17.00 – 18.00	Self-learning	



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Day 3 6 January 2021	9.30 – 10.30	Advanced fish processing technologies	Dr. Sarika K. <i>Scientist, Fish Processing Division, ICAR-CIFT</i>
	10.30 – 11.30	Fishery waste utilization	Dr. Binsi P.K. <i>Scientist, Fish Processing Division, ICAR-CIFT</i>
	11.30 – 13.00	Regulations for exporting marine products	Shri. Jayapalan <i>Deputy Director, Export Inspection Agency, Kochi</i>
	13.00 – 13.30	Lunch Break	
	13.30 – 15.00	Packaging of fishery products	Dr. J. Bindu <i>Principal Scientist, Fish Processing Division, ICAR-CIFT</i>
	15.00 – 16.00	Recent advances in packaging of fishery products	Dr. C.O. Mohan <i>Senior Scientist, Fish Processing Division, ICAR-CIFT</i>
	16.00 – 17.30	Entrepreneurship opportunities in fishery products	Dr. George Ninan <i>Principal Scientist, Fish Processing Division, ICAR-CIFT</i>

Day	Date & Time	Training Aspect / Topic	Resource Person
Day 4 7 January 2021	9.30 – 10.30	Quality assessment of fishery products: Notified NABL labs, Referral Labs and Reference Labs in India for fishery products	Dr. A.A. Zynudheen <i>Head, Quality Assurance & Management Division, ICAR-CIFT</i>
	10.30 – 11.30	FSSAI regulations on packaging and labelling requirements	Dr. Remya S. <i>Scientist, Scientist, Quality Assurance & Management Division, ICAR-CIFT</i>
	11.30 – 13.00	FSSAI registration and licensing procedure	Dr. Sanu Jacob <i>Director (Lab Training and Surveillance), Food Safety and Standards Authority of India</i>
	13.00 – 13.30	Lunch Break	
	13.30 – 14.30	GMP, GHP, GLP practices relevant to fish and marine food processing	Dr. Pankaj Kishore <i>Scientist, Quality Assurance & Management Division, ICAR-CIFT</i>
	14.30 – 16.00	Regulations and standards for maintaining safety and quality of fish products - FSSAI and International standards	Dr. S.K. Panda <i>Principal Scientist, Quality Assurance & Management Division, ICAR-CIFT</i>
	16.00 – 17.00	HACCP implementation for fishery products	Dr. Devananda Uchoi <i>Scientist, Quality Assurance & Management Division, ICAR-CIFT</i>
	17.00 – 18.00	Self-learning	



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Day 5 8 January 2021	9.30 – 13.30	Soft skills and communication: Importance of soft skills and communication, Effective communication skills, Networking skills, Leadership and teaming up, Problem, Stress and Emotional management	Mr. Abdul Latheef <i>Facebook Lead Trainer India Grow Your Business Project</i>
	13.30 – 14.00	<i>Lunch Break</i>	
	14.00 – 18.00	Assessment by FICSI	



The Director
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