

# Activity Report of TRAINING unit during 2017 – 2020

(May 2017 – March 2020)

No	Name of Training Programmes	Training Time	Nos of Trainees		Total	Remarks
			Male	Female		
1.	ESDP on Post-Harvest Management	28 <sup>th</sup> -30 <sup>th</sup> June 2017	25	-	25	Sponsored programme by Planning Dept.
2.	ESDP on Pickle, Jam, Jelly Making	11 <sup>th</sup> – 14 <sup>th</sup> July 2017	-	23	23	Sponsored programme by Planning Dept.
3.	ESDP on Hygienic Fermentation of Soya	25 <sup>th</sup> -28 <sup>th</sup> July 2017	-	-	24	Sponsored programme by Planning Dept.
4.	ESDP on Post-Harvest Management	29 <sup>th</sup> -31 <sup>st</sup> Aug 2017	20	-	20	Sponsored programme by Planning Dept.
5.	1-Day Entrepreneurship Awareness Camp for Govt Hrangbana College	22 <sup>nd</sup> Sept 2017	22	20	42	Sponsored programme by HBC.
6.	Entrepreneurship Awareness Camp for various colleges in Aizawl	11 <sup>th</sup> – 13 Oct 2017	12	14	26	Sponsored programme by Exim Bank, Mumbai.
7.	Farming techniques and Certification: Planning, Preparation, Production, Preservation and Value addition of Spices and Condement	26 <sup>th</sup> Oct. 2017	35	-	35	Sponsored programme by SAMETI.
8.	Career Guidance Programme for Govt Aizawl North College under RUSA	27 <sup>th</sup> Oct, 2017	18	18	36	Sponsored programme by RUSA.
9.	Field Visit of MFPRTC by Mizoram Civil Service Probation Officers	28 <sup>th</sup> Oct 2017	5	3	8	Specialisation course for professionals
10.	Career Guidance Programme for Govt Khawzawl College under RUSA	5 <sup>th</sup> Dec 2017	23	10	33	Sponsored programme by RUSA.
11.	Entrepreneurship Awareness Camp for prospective entrepreneurs	26 <sup>th</sup> – 28 <sup>th</sup> Feb 2018	7	6	13	Sponsored programme by RUSA
12.	Entrepreneurship Awareness Camp for Govt. Aizawl West College	5 <sup>th</sup> -7 <sup>th</sup> Sept. 2018	16	5	21	Sponsored programme by Planning Dept.
13.	Technical Training of Farmers	10 <sup>th</sup> – 12 <sup>th</sup> Sep 2018		9	9	Sponsored programme by Agriculture Dept
14.	ESDP on Food Processing	15 <sup>th</sup> -18 <sup>th</sup> Oct 2018	4	20	24	Sponsored programme by Planning Dept.
15.	Skill Training of Rural Youth	22 <sup>nd</sup> -27 <sup>th</sup> Oct 2018	11	-	11	Sponsored programme by SAMETI.
16.	Design and Development of Storage and Drying structures for Agri-producers in Mizoram	12 <sup>th</sup> -14 <sup>th</sup> Feb 2019	40	9	49	Sponsored programme by SAMETI.
17.	Entrepreneurship Awareness Camp for prospective entrepreneurs	17 <sup>th</sup> -19 <sup>th</sup> Jun 2019	11	13	24	Sponsored programme by Exim Bank, Mumbai
18.	Training Workshop on Bamboo Shoot with INBAR	28 <sup>th</sup> June 2019	7	13	20	Sponsored programme by INBAR
19.	ESDP on Hygienic Fermentation of Soya	22 <sup>nd</sup> -25 <sup>th</sup> Jul 2019	-	26	26	Sponsored programme by Planning Dept.
20.	Rural Agriculture Work Exeperience on Agro-based industries	5 <sup>th</sup> -10 <sup>th</sup> Aug 2019	5	4	9	Specialisation course for BSc Final semester students

21.	Residential Training of Self-Help Group members on food processing and value addition	28 <sup>th</sup> -30 <sup>th</sup> Aug 2019	-	22	<b>22</b>	Sponsored programme by SAMETI
22.	Research team of St. Paul's HSS students camp	11 <sup>th</sup> -13 <sup>th</sup> Sept 2019	2	3	<b>5</b>	Specialisation course for students
23.	ESDP on Hygienic Fermentation of Soya	1 <sup>st</sup> -4 <sup>th</sup> Oct 2019	4	22	<b>26</b>	Sponsored programme by Planning Dept.
24.	Entrepreneurship Awareness Camp for prospective entrepreneurs	26 <sup>th</sup> -30 <sup>th</sup> Oct 2019	9	6	<b>15</b>	Sponsored programme by Mizoram Univ
25.	Skill Training of Rural Youths	10 <sup>th</sup> -14 <sup>th</sup> Feb 2020	9	-	<b>9</b>	Sponsored programme by SAMETI
26.	Rural Agriculture Work Experience on Agro-based industries	20 <sup>th</sup> -25 <sup>th</sup> Feb 2020	6	2	<b>8</b>	Specialisation course for BSc Final semester students
27.	Short Course on food processing and packaging machinery	12 <sup>th</sup> -13 <sup>th</sup> Aug 2020	9	-	<b>9</b>	Specialisation course for FPOs
28.	Rural Agriculture Work Experience on Agro-based industries	2 <sup>nd</sup> -5 <sup>th</sup> Sept. 2020	1	4	<b>5</b>	Specialisation course for BSc Final semester students
	<b>Total</b>		<b>379</b>	<b>195</b>	<b>574</b>	

# Activity Report of PROCESSING & PACKAGING during 2017 – 2020

(wef 15<sup>th</sup> May 2017)

No	Month	Works performed
1	May – June 2017	<ul style="list-style-type: none"> <li>• Formulation and preparation of Chilli Pickle</li> <li>• Formulation and preparation of Tamarind jam</li> </ul>
2.	July - August 2017	<ul style="list-style-type: none"> <li>• Formulation and Preparation of Ginger Candy.</li> <li>• Formulation and preparation of Ginger powder</li> <li>• Formulation and Preparation of Turmeric powder</li> <li>• Packing of Pure Lemon Juice</li> </ul>
3.	Sept - October 2017	<ul style="list-style-type: none"> <li>• Preparation of Ginger Candy</li> <li>• Formulation and Preparation of Bamboo shoot pickle</li> <li>• Formulation and Preparation of Nimbu pickle</li> <li>• Formulation and Preparation of Hatkora Pickle</li> <li>• Preparation of Chilli Pickle</li> <li>• Formulation and Preparation of Pineapple Jam</li> <li>• Formulation and Preparation of Chilli flakes</li> <li>• Packing of fermented dried soya</li> <li>• Preparation of Hatkora Powder</li> </ul>
4.	Nov – December 2017	<ul style="list-style-type: none"> <li>• Preparation of Hatkora Powder</li> <li>• Preparation of Chilli Pickle</li> </ul>
5.	January-February 2018	<ul style="list-style-type: none"> <li>• Preparation of Ginger Candy</li> <li>• Drying of Chili and Packing</li> <li>• Packaging of Ginger candy</li> <li>• Drying of tomatoes and Packaging</li> </ul>
6.	March-April 2018	<ul style="list-style-type: none"> <li>• Formulation and Preparation of Bamboo shoot pickle</li> <li>• Preparation of Chilli Pickle</li> </ul>
7.	June-July 2018	<ul style="list-style-type: none"> <li>• Formulation and preparation of pineapple Jam and jelly</li> </ul>
8.	August-Sept 2018	<ul style="list-style-type: none"> <li>• Preparation of Bamboo Shoots pickle</li> <li>• Formulation and preparation of pineapple</li> <li>• Packaging of Bamboo shoot Pickle</li> <li>• Preparation of Bamboo Shoots</li> <li>• Packaging of Bamboo shoots</li> </ul>
9.	October - December 2018	<ul style="list-style-type: none"> <li>• Processing of Bamboo shoots Pickle</li> <li>• Processing of chili Pickle</li> <li>• Packaging of Bamboo Shoots Pickle</li> <li>• Packaging of chili pickle</li> <li>• Farmers of Chalrang, Seling and Sailam villages stored their oranges at our cold storage.</li> </ul>
10.	January – March 2019	<ul style="list-style-type: none"> <li>• R&amp;D on Hatkora Juice</li> <li>• Value addition and Fortification of hatkora Juice</li> <li>• R&amp;D on Oyster mushroom</li> <li>• Processing &amp; cultivation of oyster Mushroom</li> </ul>
11.	April-December 2019	<ul style="list-style-type: none"> <li>• Minimal Processing of Bamboo Shoots</li> <li>• Packaging of Bamboo Shoots</li> <li>• Processing of Bamboo shoots Pickle</li> <li>• Packaging of Bamboo Shoots Pickle</li> <li>• Cultivation of Mushroom</li> <li>• Processing of Kiwi Candy</li> <li>• Processing of chili pickle</li> <li>• Packaging of chili Pickle</li> </ul>

12.	January –April 2020	<ul style="list-style-type: none"> <li>• Processing of chili Pickle</li> <li>• Packaging of chilli Pickle</li> <li>• Drying of chilli</li> <li>• Preparation of Ginger Candy</li> <li>• Packaging of Ginger Candy</li> <li>• Villagers took out their Orange for sale from Cold storage at the offseason period</li> </ul>
13.	May-Sept 2020	<ul style="list-style-type: none"> <li>• Minimal Processing of Bamboo Shoots</li> <li>• Processing of Bamboo shoots Pickle</li> <li>• Packaging of Bamboo Shoots</li> <li>• Packaging of Bamboo Shoots Pickle</li> <li>• Cultivation of oyster mushroom</li> <li>• Drying of Bamboo shoots and packaging</li> <li>• Drying of oyster mushroom and packaging</li> <li>• Drying of Baibing and Packaging</li> <li>• Drying of behlawi leave and Packaging</li> <li>• Formulation and preparation of chili sauce</li> </ul>

# Activity Report of RESEARCH LABORATORY during 2017 – 2020

(wef 15<sup>th</sup> May 2017)

No	Month & Year	Works performed
1	May – June 2017	<ul style="list-style-type: none"> <li>Moisture determination of Ginger</li> <li>Chilli pickle quality control</li> <li>Determination of calorific value (i.e. Thingthupui, Khanghu and Turmeric)</li> </ul>
2.	July - August 2017	<ul style="list-style-type: none"> <li>Determination of Total Ash of Ginger powder</li> <li>Rawtuai pickle Quality control for Sesawng processors</li> <li>Determination of Moisture of Ginger Powder</li> <li>Drying of Maize and Cabbage in Digital Oven</li> <li>Determination of Protein by using Macro-kjeldahl method. (Maize)</li> </ul>
3.	Sept - October 2017	<ul style="list-style-type: none"> <li>Drying of Maize, Cabbage, Dragon fruits, Hatkora and peel ginger candy in digital oven.</li> <li>Determination of Temperature of Pineapple Jam</li> <li>Distillation of Hatkora Juice</li> <li>Drying of Bamboo shoot</li> <li>Determination of calorific value (i.e. Maize, Cabbage, Ginger candy, Dragon fruits and fermented dried soya bean)</li> <li>Determination of protein by using macro-kjeldahl method(i.e. Maize and Bamboo shoot pickle)</li> <li>Determination of Volatile oil (i.e. Ginger powder and fresh one)</li> <li>Determination of sugar content by using Hand Refractometer (Ginger candy)</li> <li>Determination of Total Ash (i.e. Bekang ro, Ginger candy, Dried chilli, Ginger powder and Rawtuai pickle)</li> <li>Determination of Moisture(i.e. Ginger powder)</li> <li>Determination of Total Ash(i.e. Bamboo powder, Dragon Fruits, Maize, Aieng, Nimbu pickle, Aatkora pickle, Dried Capsicum, Hatkora powder And Chilli pickle)</li> <li>Distillation of water</li> <li>Distillation of Ginger beer</li> <li>Quality Control(i.e. Mixed hatkora pickle, Hatkora pickle, Rawtuai pickle, Chilli pickle, Nimbu pickle)</li> <li>Determination of Total Acidity(i.e. Hatkora Juice)</li> <li>Determination of Total Carbohydrate By using the method of Hedge and Hofrieter, 1962 (i.e. Chilli pickle, Rawtuia pickle, Maize, Mixed hatkora pickle, Hatkora pickle, Dragon fruits, Hatkora powder, fermented dried Soya bean and Ginger candy)</li> <li>Estimation of Protein by Lowry's method(i.e. Chilli pickle, Rawtuia pickle, Maize, Mixed hatkora pickle, Hatkora pickle, Dragon fruits, Hatkora powder, fermented dried Soya bean and Ginger candy)</li> <li>Determination of Total fat content(i.e. Chilli pickle, Rawtuai pickle, Berang Ro, Ginger candy, mixed hatkora pickle, Hatkora pickle, Hatkora powder and fresh Samtawk)</li> <li>Determination of total moisture content (i.e. Chilli pickle, Rawtuai pickle, Berang Ro, Ginger candy, mixed hatkora pickle, Hatkora pickle, Hatkora powder, Maize, Dragon fruits, Chilli powder, chilli flask and fresh Samtawk)</li> <li>Drying of Samtawk by using Digital Oven</li> <li>Drying of Hatkora Pulp by using Digital Oven</li> <li>Determination of volatile oil (i.e. Ginger powder and Hatkora Peel)</li> </ul>
4.	Nov – December 2017	<ul style="list-style-type: none"> <li>Determination of Total moisture content(i.e. Chilli)</li> <li>Determination of Total Ash content (i.e. Chilli)</li> </ul>

		<ul style="list-style-type: none"> <li>• Determination of Total Fat content (i.e. chilli)</li> <li>• Estimation of Protein by Lowry's method(i.e. Chilli)</li> <li>• Determination of Volatile Oil (i.e. Hatkora juice distilled)</li> <li>• Determination of Carbohydrate (i.e. Chilli)</li> <li>• Determination of Total Moisture Content(i.e. Hatkora peel)</li> <li>• Extraction of Volatile Oil By using Separating Funnel (i.e. Distilled Hatkora Juice)</li> <li>• Determination of Total Moisture content( i.e. Non-Garlic Chillie &amp; Garlic Chillie)</li> <li>• Determination of Total Ash Value Content ( i.e. Non-Garlic Chillie &amp; Garlic Chillie)</li> <li>• Determination of Total Fat ( i.e. Non-Garlic chillie Pickle &amp; Garlic Chillie Pickle)</li> <li>• Determination of Total Moisture ( i.e. Dried Ginger)</li> <li>• Determination of Total Fat ( i.e. Dried Ginger)</li> <li>• Determination of Total Ash ( i.e. Dried Ginger)</li> <li>• Determination of Total Carbohydrate ( i.e. Dried Ginger)</li> <li>• Estimation of Protein by Lowry's method (i.e. Dried Ginger)</li> </ul>
5.	January-February 2018	<ul style="list-style-type: none"> <li>• Determination of Sugar Content (i.e. Ginger Candy)</li> <li>• Determination of Temperature (i.e. Ginger Candy)</li> <li>• Determination of Moisture Content (i.e. Ginger)</li> <li>• Determination of Sugar Content And Temperature (i.e. Ginger Candy)</li> </ul>
6.	March-April 2018	<ul style="list-style-type: none"> <li>• Determination of Total Crude Fibre (i.e. Ginger)</li> <li>• Microbial Count (i.e. Ginger Candy, Sugarcane Juice and Rawtuai)</li> <li>• Microbial Count (i.e. Water inlet and outlet)</li> </ul>
7.	May-June 2018	<ul style="list-style-type: none"> <li>• Microbial Counting</li> </ul>
8.	July-August 2018	<ul style="list-style-type: none"> <li>• Determination of Total Moisture Content (i.e. Theihte Um)</li> <li>• Determination of Total Ash Content (i.e. Theihte Um)</li> <li>• Drying of Soxhlet Apparatus And Sample (i.e. Theihte Um)</li> <li>• Determination of Total Fat Content (i.e. Theihte Um)</li> <li>• Determination of Carbohydrate Content (i.e.Theihte Um)</li> <li>• Determination of Protein (i.e. Theihte Um)</li> </ul>
9.	September-October 2018	<ul style="list-style-type: none"> <li>• Determination of Ph value of Drinking Water, Soil and local Zu</li> <li>• Distillation of Water For Solar battery</li> <li>• Determination of Ph value (i.e. Greenhouse soil)</li> <li>• Drying of Potassium Chloride For Conductivity and TDS</li> <li>• Measurement of Soil, Water Conductivity And TDS</li> </ul>
10.	January-February 2019	<ul style="list-style-type: none"> <li>• Measurement of Dissolve Oxygen in Water (i.e. Distilled water, Lab water And Drinking water)</li> <li>• Measurement of Turbidity(i.e. Drinking Water)</li> </ul>
11.	March-April 2019	<ul style="list-style-type: none"> <li>• Quality Control (Drained weight, Acidity in Chilli Pickle and Bamboo shoot Pickle)</li> <li>• Determination of Total Ash Value of Bamboo Vinegar</li> <li>• Determination of Ph Value(i.e. Bamboo vinegar)</li> <li>• Determination of Volatile oil (i.e. Lemongrass)</li> <li>• Determination of Conductivity and TDS in Bamboo Vinegar</li> <li>• Determination of salinity(i.e. Vinegar)</li> <li>• Determination of Fat (Bamboo Vinegar)</li> <li>• Mould Count(i.e. Chili Pickle, Vinegar and mautuai Pickle)</li> <li>• Freezing of Herb</li> <li>• Drying of Rawtuai</li> </ul>
12.	May-June 2019	<ul style="list-style-type: none"> <li>• Determination of Carbohydrate(i.e. bamboo Vinegar, Rawtuai and curry leave)</li> <li>• Distillation of water</li> </ul>

13.	July-August 2019	<ul style="list-style-type: none"> <li>• Analysis of Greenhouse bed (soil and cow dung mixed)</li> <li>• Distillation of fermented pineapple</li> <li>• Determination of soil ph value</li> <li>• Determination of soya fermented-1,2,3,4 ph value</li> <li>• Determination of fermented jack fruit ph value</li> </ul>
14.	September-October 2019	<ul style="list-style-type: none"> <li>• Determination of Alcohol content in fermented jack fruit</li> <li>• Determination of Total Ash Content(Mizo Rice and Vai Rice)</li> <li>• Determination of Total Moisture Content(Mizo Rice And Vai Rice)</li> <li>• Determination of Total Fat Content(Mizo rice and Vai rice)</li> <li>• Determination of Carbohydrate (mizo rice and vai rice)</li> <li>• Determination of Total Protein(mizo rice and vai rice)</li> <li>• Extraction of Volatile oil from Lemon grass</li> <li>• Determination of Green house Soil Ph value</li> <li>• Analysis of Tomatoes (pH, moisture, ash, fat, protein, carbo, sugar )</li> </ul>
15.	November-December 2019	<ul style="list-style-type: none"> <li>• Determination of Antioxidant and Free Radical (Mizo tea, local tea, green tea, uphaar,ect)</li> <li>• Comparison /determination of different produces of rice like Mizo rice, plain rice, mizo buhban and arham</li> </ul>