

# Technology demonstration and training

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India is endowed with excellent resources for promoting coconut based industries especially in farm level processing. The potential in this sector has not been tapped to the fullest extent. Post harvest losses due to quality deterioration in storage, poor handling techniques and inefficient processing, lack of attention to quality and hygiene and poor packaging techniques are some of the factors hindering the development of coconut based industries.

To address these issues, the Board imparts training cum demonstration programs in coconut processing for self help groups, farmer groups, NGOs, Coconut Producer Societies/Federations, cooperative societies and individual entrepreneurs for upgrading their entrepreneurship development skills for optimum utilization of resources, adopting efficient processing techniques, usage of cost effective packaging systems, application of food safety management systems and maintaining desired product quality standards. The broader objectives of the training program are to impart leadership qualities and provide marketing tips, familiarize the participants on quality control and quality management systems being followed in food processing industries.

The training programs are broadly classified into three types: one day training on coconut convenience foods and minimally processed tender coconut, two day training program on production of coconut vinegar from matured coconut water, four day trainers training program for group leaders of coconut clusters, self help groups farmer groups, Coconut Producer Societies/Federations/NGO's, and agricultural officers from state agriculture departments.



*Training in coconut chips making*

During 2012-13, the Technology Demonstration Centre (TDC) has conducted the following training programs in coconut processing

### **Training program on coconut convenience foods**

This training program is of one day duration and covers process demonstration for three types of coconut convenience foods – coconut chips, coconut biscuits or coconut chocolate or coconut burfi and coconut lemonade. Sessions on food packaging, quality standards, food safety management system and schemes implemented by the Board for technical and financial support for processing and marketing of coconut products are also covered in the training programme. The TDC has conducted 31 training programs on coconut convenience foods for entrepreneurs, Coconut Producer Societies, Federations, farmer groups, cooperative societies, NGO's and agriculture students covering a total of 550 participants from Kerala, Tamil Nadu and Maharashtra.

### **Training program on coconut vinegar**

This training program is of two day duration and covers process demonstration for coconut vinegar production from matured coconut

water. Sessions on food packaging, quality standards, food safety management system and schemes implemented by the Board for technical and financial support for processing and marketing of coconut products are also covered in the training program. The TDC has conducted 16 training programs on coconut convenience foods for entrepreneurs, Coconut Producer Societies, federations, farmer groups, cooperative societies, NGO's and agriculture students covering a total of 285 participants from various districts of Kerala and Tamil Nadu.

### **Training program on minimally processed tender coconut**

This training program is of one day duration and covers process demonstration for minimally processed tender coconut. Sessions on food packaging, quality standards, food safety management system and schemes implemented by the Board for technical and financial support for processing and marketing of coconut products are also covered in the training program. The TDC has conducted training programs for entrepreneurs, Coconut Producer Societies, Federations, farmer groups covering a total of 45 participants from various districts of Kerala.