

NTFP Centre of Excellence

Tripura Forest Department
Hatipara, Gandhigram
West Tripura, Agartala



Training Report

Skill Development Training on Locally Available NTFPs

5th June to 9th June 2023



Prepared & Submitted by
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Introduction

The skill development training on locally available NTFPs was held from 5th June to 9th June, 2023 at Shaheed Bhagat Singh Youth Hostel, Khejurbagan, Agartala. The Master Trainer was Mr. Pranjal Kumar Goswami resident of Guwahati, Assam. The main reason behind the training was to enhance and help the forest dwellers to utilize the local NTFP resources for generating their livelihood and to promote entrepreneurs.

The training products for value addition of NTFPs is mainly pickle. The pickles are being daily used food products and has a ready market always. Unlike past, all class of consumers, consuming readily available pickles from market rather than making them in home. This training was proposed for making a good quality pickles at reasonable cost, therefore it can easily establish its brands name in market. The people now a days are depending ready to eat pickles due to factors like lack of time to make them, efforts involving in preparing pickles. The Master trainer has experience in food product business for last few years, and has good contact with various markets, grocery shops, hotels etc. All these will enable the SHG members to market the products without any difficulty by getting help from him. Thus by consideration of all above factors, it can conclude that there is a high scope for pickles or value addition of NTFPs.

Summary

This is a residential training on skill development of locally available NTFPs organized by NTFP Centre of Excellence (NCE), Tripura Forest Department for SHG members held at Shaheed Bhagat Singh Youth Hostel, Khejurbagan, Agartala, from 5th - 9th June, 2023. A total number of 36 SHG members participated in the Residential training from the West, Sepahijala & Gomati districts of Tripura. Mr. Pranjal Kumar Goswami, was the Master Trainer, who is a resident of Guwahati, Assam. He is having a good experience in the food products business for the last few years.

Topic sessions of the training:

- What is Food preservation? Why to preserve foods?
- Principle of food preservation.
- Importance of food preservation
- Methods of preservation
- Techniques of food preservation
- Food processing
- Packaging
- Marketing

Objectives of the training:

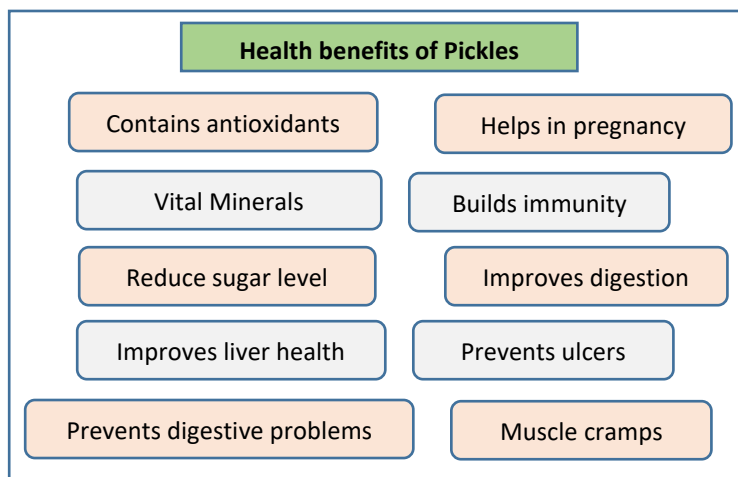
After the completion of the training, the participants will be able to:

- a. To develop proficiency skills in producing different NTFP food products.
- b. Make different processed food products with quality assurance.
- c. Process of packaging, storing and marketing.

In the training, the Master Trainer explained and demonstrated the process of making the pickle to the SHG members who also followed the process by doing it themselves and by maintaining hygiene. He also highlighted that value addition as one of the easiest to make and also as a reliable source of income especially for SHG groups, since it is locally available in the forest area.

Pickles are a delicacy that is made all around the world. Some people make it with fruits whereas some people use vegetables. Whatever the ingredients may be, it is a famous recipe and liked by all. For making pickles various equipments are required which includes one of the most important ones, which is a pickle jar. Pickles have various importance and health benefits:

- Contain disease-fighting nutrients
- Helps digestion
- Helps weight loss
- Control blood sugar level
- Decrease muscle cramps.



The Raw materials required for value addition of NTFPs are:

Primary raw materials are Dehydrated Olive, dehydrated lemon, dehydrated mango, dehydrated Elephant apple, dehydrated king chilli, Fermented bamboo shoot, Raw mango, Raw papaya, ripe papaya, dehydrated tamarind, Fresh bamboo shoot, brinjal, banana flower, raw banana, amla, pineapple, etc.

Secondary ingredients are Mustard seed, Cumin, Coriander seed, mouri, methi, ajwain, kala jeera, mustard oil, chilli powder, dry prawn, sugar, onion, ginger, garlic, green chilli, tomato, lemon, salt, etc.

FLOW CHART OF HAND-MADE VEGETABLES OR FRUITS PICKLE:



The list of value added products of locally available NTFPs after the successful completion of training are:

- | | | |
|---|-------------------------------|---------------------------|
| 1. Olive pickle | 7. King chilli pickle | 14. Brinjal sweet chutney |
| 2. Tamarind chutney | 8. Ginger Garlic pickle | 15. Pineapple sweet |
| 3. Bamboo shoot with king chilli pickle | 9. Tomato sauce | 16. Papaya Jam |
| 4. Mango pickle | 10. Chilli sauce | 17. Papaya chira |
| 5. Lemon pickle | 11. Dry prawn pickle | 18. Amla candy |
| 6. Elephant Apple pickle | 12. Fresh bamboo shoot pickle | 19. Banana chips |
| | 13. Raw Mango sweet | 20. Banana flower pickle |

The participants list are detailed below:

| SI No. | District | SHG Name | Participants Name |
|--------|------------|----------|-----------------------|
| 1 | Sepahijala | Alo | Papiya Majumder |
| 2 | | | Dipti Majumder |
| 3 | | | Doli Bhowmik |
| 4 | | | Sima Dey majumder |
| 5 | | | Aparna Majumder |
| 6 | | | Sabita Bhowmik |
| 7 | Gomati | Naimung | Radhika Jamatia |
| 8 | | | Lamika Jamatia |
| 9 | | | Kanak Laxmi Jamatia |
| 10 | | | Prem Kumari Jamatia |
| 11 | | | Sandha Rani Jamatia |
| 12 | | | Durga Bhakti Jamatia |
| 13 | | | Chaitra laxmi Jamatia |
| 14 | | Lamthar | Sushila Rani Molsom |
| 15 | | | Pancha Devi Jamatia |
| 16 | | | Puila Rani Jamatia |
| 17 | | | Joy Rani Molsom |
| 18 | | | Laxmi Bhakti Molsom |
| 19 | | | Padmasom Molsom |
| 20 | | | Itsha Kanya Molsom |
| 21 | | | Kumari Monti Molsom |
| 22 | | | Budar Sonti Molsom |
| 23 | West | Risa | Lily Debbarma |
| 24 | | | Bubar Debbarma |
| 25 | | | Anju Debbarma |
| 26 | | | Siyari Debbarma |
| 27 | | | Beril Debbarma |
| 28 | | Sichakha | Sushila Rupini |
| 29 | | | Sabita Debbarma |
| 30 | | | Sobha Rani Debbarma |
| 31 | | | Chikonti Rupini |
| 32 | | | Pushpa Rani Debbarma |
| 33 | | | Falgunti Debbarma |
| 34 | | | Kumtiya Molsom |
| 35 | | | Rekha Debbarma |
| 36 | | | Sangita Rupini |

Photographs



Introduction with participants



Theoretical session



Practical session



Practical session



Practical session



Practical session



Sealing of package



Labelling of package

Some of the products



After the completion of the training, on 9th June, Sri. K.S. Sethi Sir, PCCF & HoFF, Sri Avinash M. Kanfode Sir, CEO & PD and Sri Pravin L. Agrawal Sir, Director NCE has handed over the certificate to the participants along with the tool kits to each group and wish them luck for their better future.

Tool kits list:

| Sl.No | Particulars | Quantity |
|-------|--|----------|
| 1 | Gas stove along with lighter, Pipe & Regulator | 1 set |
| 2 | Kadai (1 big & 1 small) | 2 nos |
| 3 | Bucket, Mug & Gumla | 1 each |
| 4 | Spoon, Cheni, | 5 nos |
| 5 | Knife, Pealer, cutter | 5 nos |
| 6 | Weight machine | 1 nos |
| 7 | Sealing machine | 1 nos |
| 8 | Apron | 10 nos |
| 9 | Mixer Grinder | 1 nos |
| 10 | UV sanitizer | 1 nos |
| 11 | Hot air gun | 1 nos |
| 12 | Surgery gloves & cap | 1 set |

Conclusion

Skill Development training on locally available NTFPs is an excellent opportunity for the SHG members of forest fringe dwellers because it is a good scope for them to learn and get a sustainable livelihood. This type of training is required for the SHG members to increase their knowledge and give motivation to them.

During this training, my point of view is that there are lots of SHG members who have keen interest to learn, but there is no such guidance or scope to learn. The best age group to learn or get trained is from 18-40 years of age. This age group has participated actively during the whole training.

This skill development training on NTFPs has improved a lot to some of the SHG members who has got some basic knowledge in pickle making. It has also motivated them to get a sustainable livelihood and become an entrepreneur in the future. I am glad to finish this Skill Development Training on locally available NTFPs successfully under the permission of our Director Sir. Hopefully, the participants will work with greater interest and earn their livelihood in the near future.