



Supported By






Training Programme Millet Entrepreneuership Development Programme

24th May, 2024 to 26th May, 2024
(3Days)

Programme Co-ordinator
– **Abhishek Gite**

AIC – ADT Baramati Foundation,
Malegaon Colony, Shardanagar,
Baramati, Pune (MH) 413115

stay tuned on   
for further updates

Venue – Common Facility Centre on Millets supported by MOFPI, KVK Baramati.

Introduction –

Join AIC-ADT Baramati Foundation's exclusive 3-day programme on millets, the superfood of the future. This programme is perfect for aspiring entrepreneurs, SHGs, farmers, students, and nutritionists looking to explore millet-based product innovation, from processing to packaging. Learn about different millets; create 8-10 products like millet pasta and vermicelli. Gain skills, access to schemes and subsidies, and receive a certificate from Atal Innovation Mission (AIM) Niti Aayog supported incubator. Transform your passion for superfoods into a successful business venture!

Program Objectives-

1. To provide insight on millets production, processing and value addition.
2. To inculcate hands on experience on preparation of millets value added products.
3. To share the experiences by successful entrepreneurs on millets business.
4. To provide understanding on business opportunities in millets.

Program Contents-

- 1) Best practices for cultivating millets.
- 2) Strategies for managing pests and diseases affecting millets.
- 3) Initial processing steps for millets, such as mechanical cleaning, grading, and dehulling.
- 4) Advanced processing techniques for millets, encompassing value addition, packaging, and branding.
- 5) Cooking and showcasing recipes made from millets.
- 6) Techniques for effective branding, labeling, and packaging.
- 7) Insights into marketing strategies and supply chain management.
- 8) Exploration of government initiatives aimed at promoting millets.

Workshop duration : Tentatively on 24th May, 2024 to 26th May, 2024 (3Days)

Limited seats: 25 trainees only.

Workshop fees : Rs.1770/- (Rs.1500/person with 18% GST additional without food and stay)

Rs.3717/- (Rs.3150/person with 18% GST additional (with food and stay)

24/05/2024 (Friday)		
09:00 – 9:30	Registration	AIC - ADT staff
9:30 – 10:30	Visit to Millet Plantation at KVK, Baramati	Mr. S V Karanje Subject Matter Specialist (Agronomy)
10:30 – 1:00	Hands-on training on primary processing of millets.i.e dehuller, grinding etc.	Mr. Suhas B. Nanaware Programme Assistant, KVK Baramati
1:00 – 2:00	Lunch Break	
2:00 – 4:00	Improved Millets Production Technologies	Mr. S V Karanje Subject Matter Specialist (Agronomy)
4:00 - 5:00	Tea and Informal Networking	

25/05/2024 (Saturday)		
8:00 – 10:30	Hands-on training on millet value addition i.e. Making Pasta, vermicelli, etc.	Mr. Prakash Atole Food Production Expert Common Facility Centre for Millets.
10:30 –11:00	Tea	
11:00 –1:00	Demonstration and operation of secondary processing equipments – Semolina making machine, Roaster and Edge Runner etc.,	Mr. Prakash Atole Food Production Expert Common Facility Centre for Millets.
1:00 –2:00	Lunch	
2:00 – 4:00	Guidance on Millets Value Chain and Success story of Agrozee Organics Pvt. Ltd.	Mr. Mahesh Londhe Founder – Agrozee Organics Pvt. Ltd. Common Facility Centre for Millets.
4:00 –5:00	Tea and Informal Networking	

26/05/2024 (Sunday)		
8:00 – 10:30	Hands-on training on millet value addition i.e.Making Papad, Ladoo, Atta Cold Extruder, Cookies Preparation etc	Mr. Prakash Atole Food Production Expert Common Facility Centre for Millets.
10:30 –11:00	Tea	
11:00 – 1:00	Packaging technologies for millet products. Hands-on training for packaging of millets.	Mr. Prakash Atole Food Production Expert Common Facility Centre for Millets.
1:00 – 2:00	Lunch	
2:00 – 4:00	Government interventions on millets promotion.	
4:00 – 5:00	Valedictory and Certificate Distribution	AIC – ADT Staff

DIVERSIFICATION OF PROCESSING TECHNOLOGIES IN MILLETS

PRIMARY PROCESSING



SECONDARY PROCESSING

SUJI/SEMOLINA MAKING

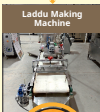
COLD EXTRUSION

BAKING

LADDU MAKING

PAPAD MAKING

CHAKALI MAKING



Application QR - <https://forms.gle/5u4AtkxVhXxVZeb16>

Please Contact –

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