

TRAINING REPORT

FISHERIES BASED HANDS ON TRAINING FOR WOMEN ENTREPRENEURS

Title of Training	Fisheries Based Hands on Training for Women Entrepreneurs
Date of Training	17-01-24
Duration of Training	1 Day
Venue	School of Management Studies,CUSAT
No: of Participants	22
Participants' Profile	Women Entrepreneurs and Potential Women Entrepreneurs
Resource Persons' Profile	Dr. Ginson Joseph Assistant Professor, School of Industrial Fisheries, CUSAT

OVERVIEW

The Fisheries based Hands on training programme for women entrepreneurs with an objective of providing expertise to them in the field of fisheries based food processing was held at School of Management Studies, on 17th January,2024,as a part of RUSA funded project “Capacity Building of Women Through Entrepreneurship Development Programmes: Design, Implementation and Impact Assessment” carried out at School of Management Studies, Cochin University of Science and Technology. A total of 27 participants participated in this training. The participants were either women entrepreneurs or potential entrepreneurs. The purpose of the training was also to educate the participants on all aspects of fish based food processing, thereby providing them an impetus to start or scale up their enterprises. The training covered different topics related to fish based food processing including Food Safety and Quality Standards for Fish Based Enterprises along with a Hands on Training of fish-based products.The trainer used an interactive training approach to make

sure that the participants accurately received and grasped the material in along with disseminating it. And to make sure of this, he held interactive sessions with attendees and maintained an open forum for comments, questions, and recommendations. These discussions and interactive sessions were supported through training material such as post training evaluation, presentations, hands-on training and hand-outs on entrepreneurial opportunities.

The overarching objective of the training was to equip participants with a multifaceted understanding of fish-based food processing. This, in turn, aimed to catalyse the development and growth of their businesses. The training incorporated an interactive approach, ensuring active participation and effective absorption of the material.

The trainers adopted a pedagogical approach characterized by interactivity and engagement. Through a combination of lectures, hands-on activities, and group discussions, the participants were encouraged to not only comprehend theoretical concepts but also to apply them in practical scenarios. This interactive format facilitated a dynamic exchange of ideas and experiences, fostering a collaborative learning environment.

PROCEEDINGS

INTRODUCTION TO THE COURSE AND OUTCOMES

The training commenced with an introduction to the course and outcomes by Dr.Sangeetha K Prathap,Principal Investigator of the RUSA project. Participants were briefed on the training content, expected outcomes, and benefits. A brief introduction to the resource person, Dr. Ginson Joseph, was provided, welcoming all participants to the training.

SESSION 1: FOOD SAFETY AND QUALITY STANDARDS FOR FISH-BASED ENTERPRISES

The first session of the training on the topic Food Safety And Quality Standards For Fish-Based Enterprises was handled by Dr.Jinson Joseph. He gave an elaborative lecture to the participants regarding the availability of fish, its quality,its market value, exporting and various ways to ensure its quality. He also gave insights about the catching of fish, its preservice and the ways to improve its shelf life.He discussed the demand for fish and value-added fish-based products in domestic

and export market.He also introduced various innovative food products which could be made with fish instead of meat and mentioned about the increasing market demand for such products.He talked about his life experiences regarding the food process which made the class more entertaining and informative.

SESSION 2: HANDS ON TRAINING OF FISH-BASED PRODUCTS

The second session followed by lunch was handled by Dr.Ginson Joseph where he demonstrated the practical aspects of fish based food processing.He demonstrated the making of fish pickle and fish balls to the participants using Kera fish and allowed them to do the practicals.The participants had a hands on training in making fish pickle and fish ball.After the training,the products made in the practical session were distributed among the participants.

VALEDICTORY SESSION

The Valedictory Session was inaugurated by Dr.Jagathy Raj V.P.,Director,School of Management Studies,CUSAT and was presided over by Dr.Sangeetha K Prathap, Associate Professor, SMS,CUSAT. The feedback session, presented by Mrs. Silvi Tom, a participant, reflected the overall satisfaction of participants. Mrs. Silvi Tom, like other participants, expressed gratitude for the training program and acknowledged the organizers. She expressed their gratitude to Dr.Ginson for providing them such an informative session.The session concluded with the distribution of certificates by the director, symbolizing the successful completion of the training program.

TRAINING SCHEDULE

	17/01/2024
10:00A.M.–11:00A.M.	Introductory Session
11.00A.M.–11.15A.M.	Tea Break
11.15A.M –12:30 P.M.	Food Safety and Quality Standards for Fish Based Enterprises Dr. Ginson Joseph Assistant Professor, School of Industrial Fisheries, CUSAT
12:30P.M. – 1:30P.M.	Lunch Break
1:30 P.M. – 4.00 P.M.	Hands on Training of fish-based products Dr. Ginson Joseph Assistant Professor, School of Industrial Fisheries, CUSAT
4:00 P.M. – 4:15 P.M	Tea Break
4.30 P.M. – 5:00 P.M	Valedictory Session Certificate Distribution and Wrap Up

PHOTOS



Dr.Ginson Joseph handling the Session



Hands-On Session



Dr.Ginson Joseph,Dr.Sangeetha K Prathap and the participants with the products made on Hands-On session.



Certificate Distribution