



Narrative Report

(Use one form for each programme/event – should be accompanied with participant attendance form)

Province:	INK	Programme Date(s):	July 2017 17,18,19&20
Programme Topic:	Skill training for selected women SHG leaders and its members		
Programme Objectives:	To give skill training to 80 women in Food Processing To promote IGPs in the selected SHG localities To support the women in the area of marketing, project development and bank linkage		
Target Group:			
Total Participants	Male:	No	Programme Venue Address: Don Bosco Arts And Science College Angadikadavu ,Kannur Iritty ,Kerala -670706
	Female:	70	
	Total:	70	
Descriptive profile of Resource Person 1:	Credentials: MR. PM Pathrose is currently the Executive Director of Jeevan Jyothi an NGO based at Kalpetta Wayanad conducting different EDP training for tribal , women and youth. Earlier he was working with as an EDP coordinator of Shreyas for 27 years, a trainer accredited by EDII, Ahemmmabad.		
<i>Name:</i> Mr. PM. Pathrose			
<i>Organization:</i> Jeevan Jyothi, Kalpetta			
Descriptive profile of Resource Person 2&3:	Credentials: Both of them are Master Trainers of Jeevan Jyothi with special skill training in food processing from CFTRI, Mysore		
<i>Name:</i> Ms. Simi Jacob & Ms. Akhila Dev			
<i>Organization:</i> Jeevan Jyothi, Kalpetta			

Detailed narrative description of programme/event activities: *(Describe the methodology used, participants' responsiveness, what the participants learned, etc. Provide as much details as possible.*

A Report on Skill Training in Food Processing For Women SHG Members July 2017

Organized By DISA Supported By BREADS Bangalore

Don Bosco Initiative For Social Action (DISA) is an extension wing of the Post Graduate Department of Social Work of Don Bosco Arts and Science College. The formation of DISA is based on the aspiration of the department to reach out to the poor, needy and especially tribal. The focus of DISA activities is on deprived children, youth, widows, tribal, Senior citizen with whom we perform different programmes for social empowerment.

The methodology.

It was a four days skill training program for the women SHG members who were selected according to the prescribed criteria. The facilitator of the project Mrs. Deepa Mathew.C. The facilitator finalizes the list of participants with help of the Project Coordinator Mr. Zaviarkutty Francis. The training section was divided in to two for the better understanding of the participants. The Training team from Wayanad under the supervision of Mr. P.M Pathrose who is the person with years of experience and skill in the area of practice. The other two trainers are also from Wayanadu, Ms. Simi Jacob and Ms Akhila.P. Ms Simi Jacob is the course director of Jeevan Jyothi and the expert in food processing, hand crafting and mural painting. Ms .Akhila.P is the Assistant course director of Jeevan Jyothi, both of them have undergone training from CFTRI, Mysore ,they are the experts in making honey gooseberry, honey jack, honey pineapple, honey bananas apart from six types of curry masala.

The training started on 17.7.2017 and ended at 20.7.2017by 4pm.The inauguration was started with a prayer song sung by Mrs.Marykutty George. The training section was inaugurated by Dr. Rev.Fr.Thomas K O, Head of the department of Socail Work. The Welcome speech was given by Mr. Zaviarkutty Francis, the coordinator of the

project; and the presidential address was given by Dr. Fr.Francis Karackat the principal of Don Bosco Arts And Science College Angadikkadavu. Felicitations was given by Mr.P.M.Pathrose and Mrs Deepa Mathew.C gave vote of thanks being the facilitator of the project. Mr. PM Pathrose the Executive Director of Jeevan Jyothi Wayanad, the chief trainer of the section had given a brief introduction about the four days activity. Pathrose Sir had explained about the effective utilisation of seasonal resources in a healthy and wealthy way. The first section of the training was based on the production training and how to utilise the resources in a wealthy and healthy manner. The resources are plenty in the season but it won't be available in other seasons the main as the focus of the training is to teach the participants how to make use of the resources in a wealthy living through earning money by production and marketing of these items.

The focus of the training is to enable the participants to make aware of the success of micro enterprises. Principle of the college Dr.Fr.Francis Karckat spoke about the need for good food and the threatens of bad food. That means the food are produced only based on the money market and not ensuring the good quality of health. The microenterprises started by women can ensure the quality of products produced by them.Dr.Fr. Thomas Koonan spoke about the way to utilise human resources effectively today as the situation changed a lot people. The women are not aware of the skills and capacity what they are having is the dependency of machineries are playing the major roles in each production field.

The total 70 participants were present for the skill training in two batches.The training was conducted at MCA seminar hall. The training team made a good rapport with the women SHG leaders. The trainees were very eager to know about the step of food processing and the preparation of different curry masala. As the first part of the training they gave awareness about the important things behind food processing especially about the hygiene and the usage of the ingredients in the correct measurement. So also the right combination of ingredients is very much important for the good result of the products. The first day trainees learned about the preparation of

honey gooseberry, honey jack, honey pineapple. The next day the trainees learned about honey banana and six type of curry masalas. Each item is undergoing one to eight days of continuous processing and keep it for 30 or more than 30 days. The main ingredients for the food processing are honey, sugar, jack, guessbery, bananana, pineapple, sodiam benzoate, citric acid, alum and salt.

When the participants came to know about the actual ingredients behind each curry masala they were not able to believe the things included in curry masala. The trainers thought about six types of curry masalas.

1. Fish masala
2. Pickle masala
3. Chicken masala
4. Gharam masala
5. Briyani masala
6. Meat masala

The recipe was hand over to the participants having certain conditions not to reveal the ingredients which are mentioned in the recipe. If the secret of the recipe should remain in the IGP groups then only they can sustain in their field. The end of the training of the skill training first and the second batch the team distributed the final product for the follow up among the selected SHG's. They have to do the same procedures at home and they have to bring it back the final product at an agreed date. At the end of each batch there had a common evaluation in the presence of Fr.Thomas KO, Zaviarkutty Francis, Ms.Akila P, Ms. Simi Jacob,Ms.Deepa Mathew.C and Mr. PM Pathrose.

From the selected group some are already planned to start IGP's in their locality. In the month of August the member represent from each SHG have to bring back the final product made out of guess berry, banana, pineapple, jack and curry masala.

Enclosures		Other enclosures if any, specify
1. Participants Attendance Form No. DBA/TA.06.1	YES NO	6.
2. Relevant photos	YES NO	7.
3. Hand outs distributed to the participants	YES NO	8.
4. News coverage clippings	YES NO	9.
5. Participant feedback forms (if any)	YES NO	10.

Report prepared by Deepa Mathew.C Report Date: 31.07.2017
 (Name):
 Designation: Project Facilitator

Please Note:

1. No fields should be left blank.
2. Provide full names, designation, their organizations, expertise, and other credentials of the resource person(s)

3. Attach the trainee attendance form No. DBA/TA.06.1.
4. Enclose at least five different photographs of programme.
5. Send the **original copies** of this report and the corresponding attendance form (No.DBA/TA.06.1) to national office along
6. See that the report form along with the attendance form and other supporting documents reach National office **within one week** of completion of the programme.