

**BRIEF REPORT ON THE SKILL TRAINING PROGRAMME ON “FRUIT PROCESSING” FOR  
MEMBERS OF COOPERATIVE SOCIETY/SHG/FARMERS CLUB AND YOUTHS UNDER  
MAWRYNGKNENG DEVELOPMENT BLOCK**

**Organised by: National Cooperative Union of India Education Field Project, Shillong**

Smt I. Kharpuri, Project officer, NCUI gave the Introduction speech and welcomed the Chief Guest, Shri D. F. War, Managing Director, Meghalaya Cooperative Apex bank (MCAB); Smt. I. Dkhar, Officer on Special Duty, Meghalaya Institute of Entrepreneurship (MIE) and the Branch manager, MCAB Mawryngkneng Branch. She informed that the Resource person of this programme is Smt. Hannah Lyngdoh, Horticulture Development Officer (FP), Horticulture Department. Smt. I. Kharpuri stated that the objective of this training programme is to train the participants on fruit processing focusing more on the preparation of sauce/ ketchup from ripe tomato fruits as tomato is the main crop grown in the area.

This was followed by a speech from Smt I. Dkhar, OSD, MIE. She gave an introduction on the MIE under the IBDLP Programme and she encouraged the participants to partner with MIE and to register in their respective EFCs. She informed that more training on this area can be given to the partners so as to make them more skilled if they are willing. She also highlighted on the uses of jackfruit and the benefits from its value addition.

Smt B. Marboh, member of Self Help Group shared about the start of their Self Help Group in the year 2003 with a mere collection of Rs 20 each. In the year 2012 they took a loan of Rs 2,13,000 for extension of their enterprise whether in agricultural activities or livestock or grocery shop. She also encouraged the fellow farmers to take loan from the banks and use it for the upliftment of their income.

This was followed by a speech from the Chief Guest, Shri D. F. War, Managing Director, MCAB. He expressed his happiness for being able to attend the programme and he encouraged the participants to make full use of the skill and knowledge received from the programme. He also assured them that they can always avail loans from the bank if they are willing to set up their own enterprise.

The vote of thanks was given by Shri Kyndiah.

The skill training programme was then started by the Resource person Smt. H. Lyngdoh, H.D.O (FP), Horticulture Department.

- She gave an introduction on food preservation and the reasons behind food spoilage and the need to control microbes.
- She taught about the different methods used in food preservation such as canning, drying and dehydration, use of preservatives-natural and chemical, fermentation and cooling and freezing.
- She informed about the requirements needed to market the value added products such as obtaining license from Food Safety and Standards Authority of India (FSSAI), DHS Building.

- She showed the step wise procedure for preparation of pickle from Sohshang (*Eleagnus latifolia*), preparation of jam and preparation of sauce/tomato ketchup and puree from tomato which is their main crop.

In conclusion, the programme was a success and participants showed keen interest in the idea of value addition of tomato as huge quantity of tomato accounts to spoilage loss. Some of the participants also expressed their interest in value addition of jackfruit and in receiving further training.