

Report on ‘Coconut Food Products’ Training held at CDB Institute of Technology from 09.10.18 to 12.10.18

Four days Training programme on ‘Coconut convenience foods’ was conducted from 09.10.18 to 12.10.18 at CDB Institute of Technology, South Vazhakulam, Aluva. Ten trainees participated in the training programme. The training programme commenced with registration of participants. On the first day (09.10.18), Shri. Sreekumar Poduval, Processing Engineer welcomed the trainees and made a presentation on value addition in coconut processing highlighting the scope and potential for coconut convenience foods, quality standards, food safety standards act, food packaging, and schemes for availing technical & financial assistance from CDB. In the afternoon session, practical demonstration on preparation and packaging of Coconut chips and coconut lemonade was conducted by Smt Aneeta Joy, Food Technologist. On the second day (10.10.18), practical demonstration on coconut chocolate, coconut cookies and coconut chutney powder was conducted. In the afternoon session, the trainees were divided into groups and hands on training on coconut chips, coconut chocolate, cookies, lemonade and chutney powder was conducted.

On the third day (11.10.2018), Smt.Sumi.S.Nair, Microbiologist handled a session on ‘GMP and hygiene aspects in food manufacturing industries’. In the afternoon session, practical demonstration on preparation and packaging of products like coconut pickle, Tender Coconut Jam, Coconut jelly, coconut candy and coconut ladoo were conducted. Trainees were divided into five groups and hands on training on the above products was conducted.

On the fourth day (11.10.2018), the trainees were divided into three groups and each group prepared an innovative product incorporating coconut as the major ingredient. The products are Spicy coconut fried chips, Coconut milk drink and Coconut kichady. Virgin Coconut Oil production by hot process was also

demonstrated in the morning session. The program concluded with a valedictory session and distribution of certificates.

Photos of training program (09.10.18 to 12.10.18)

