

Unlocking Business Opportunities in Fish Processing: ICAR-CIFT's High-End Workshop Empowers Future Entrepreneurs

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The Fish Processing Division and Zonal Technology Management Agribusiness Incubation Centre of ICAR – Central Institute of Fisheries Technology (CIFT), Kochi, have launched a high-end workshop titled "Business Avenues in Fish Processing and Value Addition." Organized under the Accelerate Vigyan Scheme by the Department of Science and Technology – Science and Engineering Research Board (DST-SERB), New Delhi, this workshop aims to provide hands-on experience to postgraduate and Ph.D. students from various academic institutions.

Scheduled from July 23 to July 31, 2024, the program targets motivated students with a keen interest in fisheries value addition and business. The workshop's primary goals are to familiarize students with conventional and advanced fish processing and preservation methods, develop skills in creating value-added fishery products, educate on packaging materials and regulatory aspects, and inform about entrepreneurship support schemes. Through these objectives, the workshop aims to equip students with the necessary skills and knowledge to excel in the fisheries value addition business.

Dr. R. Dinesh, Director of ICAR IISR-Indian Institute of Spices Research, Kozhikode, inaugurated the workshop, highlighting its role in fostering innovation and **sustainable** practices in fish processing. Dr. George Ninan, Director of CIFT, delivered the presidential address, emphasizing the entrepreneurial opportunities within the fisheries sector. Dr. J. Bindu, Principal Scientist and Head of the Fish Processing Division at ICAR CIFT, along with Dr. C.O. Mohan and Dr. S. Remya, also contributed to the inaugural session.

The workshop features sessions on business opportunities in fish processing and value addition, the importance of fish for livelihood and nutritional security, low-temperature preservation techniques, and specialty products from fish and shellfish. These sessions are conducted by experts from ICAR CIFT and other organizations such as MPEDA, FSSAI, and KSUM.

A total of 25 students from various states are participating, aiming to build skills and knowledge that will propel them into successful entrepreneurial ventures in the fisheries industry.