

CERTIFICATE IN READY TO EAT PRODUCTS ENTREPRENEURSHIP

Subject Code: CSP-115

Scope of the Course:

The Global Ready to eat Meals Sector had a market size of USD159.15 Billion in 2019 and is expected to grow at a CAGR of 5.5 percent from 2020 to 2027.

The demand for ready to eat meals has increased tremendously, because in big cities, people who do not have time to cook, all people are going for ready to eat meals, which saves time and gets ready-made food. Considering this increasing demand for ready to eat meals, there is a great opportunity for startups in this sector.

You may setting up new MSME/ Startup for manufacturing/ processing of following goods/ items/products.

READY TO EAT PRODUCTS:

Ready To Eat Veg Food Products Processing and Packaging: (Dhokla, Gulabjamun, Noodles, Biryani, Soup, Popcorn, Pasta, Daliya, Sabudana khichdi, Uttam, Rabdi, Raagi dosa, Masala upma, Poha, Plain idli, Moong daal ka halwa, Basmati Biryani, Masala Onion Poha, Punjabi Khichdi, Mutter Paneer, Chana Masala, Zaffrani Rice, Dal Makhani, Masala Missi Roti & Parantha, Plain Upma, Payasam Seviyan Kheer, Rava Idli etc.)

Ready To Eat Non-Veg Food Products Processing and Packaging: (Chicken Kheema Biryani, Chicken Keema Fried Rice, Chicken Soup, Mutton Curry, Butter Chicken, Chicken Biryani Boneless, Chicken Soup -Sweet Corn, Chicken Tikka, Murgh Methi, Tomato Pasta with Chicken, Large Prawns (Peeled & Deveined) etc.)

Ready to eat snacks Processing and Packaging: (Channa, Kurmura, Nuts, Baked snacks, Saunf, Masala corn, Sprouts, Egg sandwiches, Homemade popcorn, Fruits and veggies, Tilgul, Soup, Oats, Whole wheat biscuits, Beaten Moong, Fried Makhana, Dry Fruits, Protein Bars, Gur Chana, Chivda/Poha, Murmure/Puffed Rice, Khakhra Chips, Potato Chips, Masala mix Namkeen, Bhel Puri etc.) and **other allied MSME/ Startup entrepreneurship.**

In this course you will learn everything that will be useful in your startup like which technologies are currently running in the market and how to talk to machinery provider, and the different skills that will be required will be developed during this course because it is participating learning. This course is different from other courses because in view of this course we will do practical learning.

