

DIPLOMA IN FOOD AND FOOD PROCESSING PRODUCTS ENTREPRENEURSHIP

Subject Code: DSP-413

Scope and opportunities of the Course:

Food is a very important part of our life, so food and food processing has become a very good option for our career, considering the increasing production of agriculture, storage facilities, it is expected that in the upcoming years The total production of food in India can double and there will be good opportunities for graduates from the food sector like you.

Through this diploma Course you may setting up new MSME/ Startup for manufacturing/ processing of following goods/ items/ products.

Flex processing and packaging: (Corn flakes, Millet flakes, barley flakes, oats flakes, Quinoa Flakes, Ragi flakes, Jowar (Sorghum) Flakes, Wheat Flakes, Brown Rice Flakes, Bajra Flakes, Multigrain Flakes and others),

Honey production and packaging:

Mushroom production and packaging:

Soyabean products processing: (soya milk, soya dahi, soya paneer, soya lassi, soyabean badi, soya chips, soya aata)

Sauces processing and packaging: (Soy Sauce, Tamarind Sauce, Plum Sauce, Tomato Sauce, Mushroom Sauce, Chutney, Onion Sauce, Raspberry Sauce, Peanut/Satay Sauce, Mint Sauce, Apple Sauce, Gravy, Jelly, Jam, Ketchup and others),

Flour processing and packaging: (Different types of flour used in baking: all-purpose flour, whole wheat flour, almond flour, oat flour, Jowar flour, tapioca flour, bread flour, cake flour, pastry flour, gluten-free flour. Plain flour: Wheat flour, Maida, Maize flour, Bajra flour, Gram flour, Jowar flour etc.),

Masala udyog startup: (haldi powder, garam masala, sambhar masala, chana masala, pawbhaji masala, tanduri masala, tawa masala, chaat masala, chay masala, kesari doodh masala, chhach masala, achaar masala, paani puri masala, ginger garlic paste and others)

Papad udyog startup: (udad daal papad, sabudana papad, moong papad, bread papad, chaval papad, aate ka papad, sooji ke papad, tilli ke papad, pohe ke papad, etc)

Namkeen udyog startup: (matar ki mathri, raw toast, bhel puri, murmura namkeen, bread poha, aalu vefars, lacchha namkeen, chaval ki chakli, masala khakhra, poha namkeen, makhana namkeen, rice papdi, masala moongfali,)

Chips udyog startups: (aalu chips, karela chips, kela chips, papita chips, and other)

Pickle processing and packaging (Carrot Pickle, Mango pickle, Amla Pickle, Lemon Pickles, Green Chilli Pickle, Ginger pickle, Jackfruit pickle, Karounda pickle, Suran pickle 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.

