



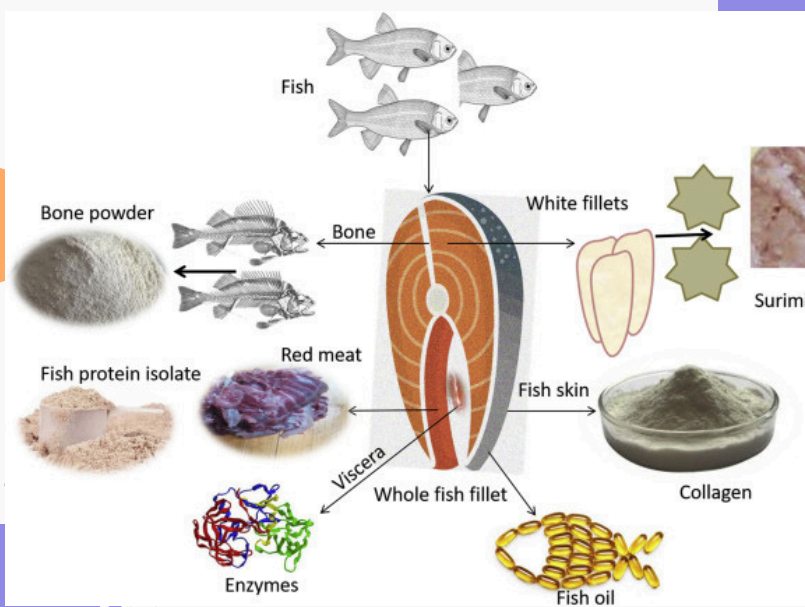
HANDS-ON TRAINING PROGRAMME "FISH PROCESSING AND VALUE ADDITION"

ORGANIZED BY: BUSINESS INCUBATION CENTRE FOR FISHERIES AND AQUACULTURE (BICFA), GUWAHATI BIOTECH PARK (GBP)

IN COLLABORATION WITH : COLLEGE OF FISHERIES, RAHA, NAGAON, ASSAM

ABOUT BICFA

BICFA a pioneering venture by Guwahati Biotech Park, marking a first in Northeast Region (NER) of India supported by the Pradhan Mantri Matsya Sampada Yojana (PMMSY). This initiative aims to prompt growth in entrepreneurship in the Fisheries and Aquaculture sector, specifically targeting the upliftment of entrepreneurship sector of NER.



BENEFITS

- Hands on training on fish processing and value addition.
- Career opportunity in aquapreneurship.
- Networking with experts and investors.
- Incubation support.

SCAN HERE FOR
REGISTRATION

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<https://tinyurl.com/FishProcessingBICFA>



CONTENT

- Preservation technique of fish and its importance in human nutrition.
- Prospects of value added fish product and improved traditional fish product in livelihood promotion in NER
- Value addition and conversion of fish to different type of products.
- Fish filleting, deboning and meat mincing.
- Preparation of fish ball, outlet, fingers, sausages, pickle, etc.
- Pre and post handling of finfish, and packaging.

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REGISTRATION FEE RS. 500/-

MORE INFORMATION:

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www.guwahatibiotechpark.com

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for Fisheries and Aquaculture - BICFA



College of Fisheries, Raha,
Nagaon-782103, Assam



4th-6th November, 2024



No.: GBP/BICFA/3.3.64/2024-25/Training/VA-FP/29

Date: 22-10-2024

Hands on training programme “Fish Processing and Value Addition”

Applications are invited for participation in a Hands on Training Programme “Fish Processing and Value Addition” being conducted by Business Incubation Centre for Fisheries and Aquaculture (BICFA), Guwahati Biotech Park (GBP) in association with College of Fisheries, Raha, Assam Agricultural University on 4th to 6th November, 2024 at College of Fisheries, Raha. The training programme will help participants in Skill Enhancement, Economic Empowerment, Sustainable Practices, Innovation and Research in value addition of fish. The training module consist of preservation technique of fish and its importance in human nutrition, prospects of value added fish product and improved traditional fish product in livelihood promotion in NER, value addition and conversion of fish to different type of products, fish filleting, deboning and meat mincing, preparation of fish ball, cutlet, fingers, sausages, pickle, etc., pre and post handling of finfish, and packaging. Applications for the training programme are invited from Students, start-ups, Farmers, Entrepreneurs and any interested professionals. Women candidates are encouraged to apply.

Participants can register via (Google Form Link <https://tinyurl.com/FishProcessingBICFA>) or scan the QR code below. Accommodations, registration kit, refreshments and Certificates will be provided by BICFA, GBP. Travel expenses will be reimbursed as per BICFA norms subject to submission of supporting documents against the claim. Any query regarding the training programme can be made at info.bicfa@gmail.com.

Last date of registration: 02-11-2024.

Registration fee: Rs. 500/-

Max Seat: 30 (Registration at first come first serve basis)

For more details contact:

BICFA, Guwahati Biotech Park, Near SP Office, Amingaon, Guwahati-781031, Assam

Web: www.guwahatibiotechpark.com/www.cofaaau.org

Email: info.bicfa@gmail.com

Tel: 9954757390/8638181323

Please register yourself here



Sd/-

Chief Executive Officer, GBP

(In case of any difficulty in registration through the above method, please fill up the available form on www.guwahatibiotechpark.com and send it to info.bicfa@gmail.com)