



**3-day Hands-on
Entrepreneurial Training on
“Innovative Herbal Food: Bakery and
Confectionary Foods using Medicinal
and Aromatic Plants”**

**Date: 25-27 September 2023 (3 Days)
Venue: ICAR-DMAPR, Anand**

**Organized by
Medi-Hub, Technology Business Incubator (TBI)
ICAR-Directorate of Medicinal and Aromatic Plants Research,
Anand, Gujarat, India
<https://dmapr.icar.gov.in/>
ISO 9001:2015 Certified Institute**

IHF: BCFMAP-I, Date: August 2023 (3 Days)

About Medi-Hub, TBI, ICAR-DMAPR:

Medi-Hub TBI is an Agri-Business Incubator looking at all aspects of technology management, business and Incubation in field of medicinal and aromatic plants. First of its kind to the cater start-ups needs in medicinal and aromatic plants, the incubator commissioned in the year 2020. ICAR-DMAPR is a national institute working on various aspects of medicinal and aromatic Plants of India under the umbrella of ICAR. Medi-Hub TBI is encouraging the budding entrepreneurs to promote the growth of medicinal and aromatic plants sector and agriculture.

Objective:

- ✦ Accelerating Business Development in Medicinal and Aromatic Plants

Programme Duration: 3-day (25-27 September, 2023)

Venue: ICAR-DMAPR, Anand

Who Should Attend? : Academician, Students, Farmers, Start-ups, Investors, Angels/Industry, NGOs/FPOs/SHGs

Selection Process:

1. Google form registration
2. Selection by committee
3. Payment process
4. Final Selection

Programme Fee:

✦ Rs. 3000 + 18% GST (Rs. 3600/-)
(*Selected participants will be contacted for payment)

Registration Link: <https://forms.gle/wBPyesgepuNfsjNa9>

Last date for Application: 17th Sep. 2023

Certificate: All selected participants will get certificate of participation (Hard copy)

Scan to Apply



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Lodging and Boarding:

Lodging and boarding facilities will be provided on paid basis in the Guest House of ICAR-DMAPR, Anand, Gujarat.

No TA/DA will be paid by the organizer to the delegates.

Organizing committee:

Chairman: Dr. Manish Das, Director, ICAR-DMAPR, Anand

Member: Dr. Satyanshu Kumar, Principal Scientist, ICAR-DMAPR, Anand

Dr. P. L. Saran, Principal Scientist, ICAR-DMAPR, Anand

Dr. R. Nagaraja Reddy, Sr. Scientist, ICAR-DMAPR, Anand

Team: Dr. Snehalkumar A. Patel, Medi-Hub TBI, ICAR-DMAPR, Anand

Ms. Ritu Singh, Food specialist, Medi-Hub, TBI, ICAR-DMAPR

Contact: Dr. Snehalkumar A. Patel, Medi-Hub TBI, ICAR-DMAPR, Anand,
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Medi-Hub TBI Schedule of 3 Days Hands on Entrepreneurial Training on “Innovative Herbal Food: Bakery and Confectionary Foods using Medicinal and Aromatic Plants”

Days	Time (hr)	Topics	Resource Person
Day 1	10.00- 11:00	Introduction of Participants and inauguration	-
	11:00-12.00	An overview of ICAR-DMAPR	Dr. Manish Das, Director, ICAR-DMAPR, Anand
	12:00-13:00	Introduction of bakery Science, Tools and Raw Materials	Ms. Ritu Singh, Young Professional, Medi-Hub, TBI, ICAR-DMAPR
	13:00-14:00	Lunch break	
	14:00-15:00	Introduction of Medicinal Plants and their role in Nutraceuticals	Dr. R. Nagaraja Reddy, Senior Scientist, ICAR-DMAPR, Anand
	15:00-16:30	Practical training on Buns and other pre-preparation of bakery products	Ms. Ritu Singh, Young Professional, Medi-Hub, TBI, ICAR-DMAPR
Day 2	10.00-11:15	Food hazards, Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP) for bakery	Smt. Amritha Das, Food consultant, Anand, Gujarat
	11:15-12.15	AYUSH Aahar-New concept of innovative foods	Ms. Ritu Singh, Young Professional, Medi-Hub, TBI, ICAR-DMAPR
	12:15-14:00	Lunch break	
	14:00-16:00	Practical training on cake, biscuit and pancake making with herbs	Ms. Ritu Singh, Young Professional, Medi-Hub, TBI, ICAR-DMAPR
Day 3	10.00-12:15	Visit to Anand Agriculture University, Anand Bakery Unit	Dr. Keshav B. Kamaliya, Principal, Polytechnic Programme for Food Technology and Nutrition, AAU, ANAND
	12:15-14:00	Lunch break	
	14:00-14.30	Enterprising innovative foods- Role of Medi-Hub, TBI	Dr. Snehalkumar A. Patel, Research Associate, Medi- Hub, TBI, ICAR-DMAPR
	14:30-16:00	Practical training on chocolate and pudding making	Ms. Ritu Singh, Young Professional, Medi-Hub, TBI, ICAR-DMAPR
	16:30 onwards	Closing Ceremony	-

*Key Products Preparation during Training:

<ol style="list-style-type: none">1. Cookies2. Biscuit3. Cake4. Brownie5. Cracker6. Muffins	<ol style="list-style-type: none">7. Buns8. Bread9. Pancake10. Chocolate truffles11. Kulfi12. & More
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