

Agripreneurship Development Program on “Developing Smart Snacks with Millets: A Wholesome Revolution” from 15 to 20 June 2026

The poster features a dark green background with white and yellow text. At the top right, there are logos for ICAAR (Indian Council of Agricultural Research) and PUSA KRISHI. The main title is 'Developing Smart Snacks with Millets: A Wholesome Revolution'. Below it, the dates '15-20 June, 2026' and the location 'ZTM & BPD Unit, and Division of FS&PHT, ICAR-IARI, New Delhi-110012' are listed. The course directors are Dr. Dinesh Kumar and Dr. Shalini Gaur Rudra, and the course coordinator is Dr. Akriti Sharma. A QR code is provided for registration, with a 'REGISTER NOW' button above it. A red banner indicates the 'LAST DATE TO REGISTER' is '12 JUNE, 2026'. A note states: 'NOTE: Fee is non-refundable, and accommodation will be subject to availability.' At the bottom, contact information is provided: 'More Info: adp.ztmbpd@gmail.com | +91-8383821572 | +91-9814468698'. The right side of the poster shows images of various millet-based snacks like breads, cookies, and a waffle, along with a photo of millet plants in a field.

AGRIPRENEURSHIP DEVELOPMENT PROGRAM

Developing Smart Snacks with Millets: A Wholesome Revolution

15-20 June, 2026

ZTM & BPD Unit, and Division of FS&PHT
ICAR-IARI, New Delhi-110012

Dr. Dinesh Kumar
Dr. Shalini Gaur Rudra
Course Directors

Dr. Akriti Sharma
Course Coordinator

REGISTER NOW

[SCAN TO REGISTER]

LAST DATE TO REGISTER
12 JUNE, 2026

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IARI-Pusa Krishi in collaboration with the Division of FS&PHT, ICAR-IARI is organizing an Agripreneurship Development Program on “Developing Smart Snacks with Millets: A Wholesome Revolution” from 15 to 20 June 2026.

Objective

This training programme is designed to equip participants with comprehensive knowledge of the nutritional and technological aspects of alternative grains, with a special focus on both major and minor millets. Although laboratory-scale innovations in the processing of pearl millet, finger millet and sorghum have shown significant promise, their adoption in the small-scale processing sector remains limited. The programme aims to bridge this gap.

Participants will also be introduced to minor millets such as kodo millet, little millet, proso millet and barnyard millet, along with legume-based products. Through hands-on training sessions, participants will learn to develop value-added products using these grains in a laboratory setting.

Additional modules will cover essential topics, including:

- Labelling, packaging, and certification standards as per FSSAI guidelines
- Business development strategies and promotional techniques
- Information on potential funding agencies to support entrepreneurial ventures

By the end of the programme, participants will be empowered to integrate these resilient and nutritious grains into mainstream food systems, thereby promoting innovation and sustainability in the agri-food sector.

Course Directors:

- Dr. Dinesh Kumar, Principal Scientist, Division of Food Science and Postharvest Technology, ICAR-Indian Agricultural Research Institute, New Delhi-110012
- Dr. Shalini Gaur Rudra, Senior Scientist, Food Science and Postharvest Technology, ICAR-Indian Agricultural Research Institute, New Delhi-110012

Course Coordinator:

- Dr. Akriti Sharma, In-charge & Sr Scientist, ZTM & BPD Unit, ICAR-IARI, New Delhi

Who can apply:

Progressive farmers, Entrepreneurs, Faculty and Students

Registration link - <https://pusakrishi.accubate.app/ext/survey/17769/apply>

Duration & Date: 15-20 June, 2026 (six days)

No. of trainees: 25

Venue: ZTM & BPD Unit and Division of FS&PHT, NRL Building, ICAR-IARI, New Delhi-110012

Training Costs (per candidate): Rs. 4000/ (For stationary, logistics, tea/snacks/lunch).

Points to Note:

- Registration will be considered only after payment of the training fee.
- The fee is non-refundable unless the training date or location is changed.
- No TA/DA will be paid to any candidate.
- Accommodation at IARI, PUSA Guest House, New Delhi, will be provided **subject to availability** on a first-come, first-served basis. The charges must be borne by the applicant. Requests for accommodation should be sent via email to adp.ztmbpd@gmail.com