**KP INFITECH VIDYAPEET, PUNE**

**We aim** to **offer and** generatenew **opportunities.**

**Course name: Organic Agriculture Management.**

**Brief Introduction of Course:**

The certificate course aims to raise awareness for the need to foster knowledge and skills in various organic farming practices, with the goal of equipping learners to carry out organic agriculture production and management; it could be in farming, processing, distribution, or consumption. Its foremost aim is to sustain and enhance the quality, along with, strong, thriving health of ecosystems and organisms, from the protists in the soil to human beings. In particular, organic agriculture is intended to produce high-quality, nutritious food that contributes to prophylactic health and well-being.

The current course enfolds:

- integrated organic farming structures,

- soil conversion to organic farms,

- organic manure,

- pest control, and

- the organic certification process in India.

Organic farming helps create integrated, humane, environmentally, and economically sustainable agricultural production systems. To yield affordable and admissible levels of the crop, livestock, and human nutrition; protection from pests and diseases, and an appropriate return on the human and other resources employed is a must. And therefore, greatest reliance is placed on locally or farm-derived renewable resources together with the management of self-regulating ecological and biological processes and interactions. It is high time to sensitize and give rise to knowledge about organic farming practices, especially in the context of the present Organic Agricultural Policy of the Government of India and Global Demand. Therefore, we provide this backdrop to overcome all those odds and offer a certificate course on Organic Agriculture Management which is proposed to be just the commencement, towards your destiny.

**Course name: Food Product and Packaging Management**

**Brief Introduction of Course:**

The certificate course aims to impart a comprehensive overview of the scientific and technical aspects of food packaging knowledge on- testing regulations of packaging machinery, and systems for food industries.

The certificate program in Food Packaging is a recognized qualification that provides learners with extensive knowledge of the principles, materials, processes, systems, and other elements of packaging products and also introduces them to the selection and design of packaging materials, systems, machinery, and with the laws of Indian food.

This course also covers post-harvest processing and technological aspects of cereals, food safety, and quality control in the food industry.

Due to value addition and emerging technologies, the food processing sector in India has emerged as a highly profitable sector. The Government of India contributes to the development and growth of the food processing sector with the help of the Ministry of Food Processing Industries (MOFPI). They work on these aspects with the help of different schemes and subsidies. Also, they work with foreign collaborations for investments and 100% export-oriented units in the food processing sector. So, this is a professional course aimed at the food packaging industry, for micro, small, and medium-sized businesses, or anyone who is looking to carve their career path.

**Course Name: Food Processing & Preservation** **Management**

**Brief Introduction of Course:**

The Food Processing and Preservation Management course is designed to impart advanced knowledge and skills that are life, career, and community-oriented. It has special relevance to food industries, entrepreneurship skills, and management skills in food product development and related areas equipped with hands-on training/exposure in the industry or similar services. The certificate programme in Food Processing & Preservation Management is a recognised qualification that provides learners with extensive and in-depth knowledge of food processing techniques, preservatives, shelf-life studies, quality control measures, and other various standard course modules that cover all the topics regarding food processing and preservation management. The course imparts students with a systematic approach to basic and applied concepts of food processing and technology. The course will acquaint students with the various theoretical and practical aspects of food quality and its control. It encourages students to work in co-existence with relevant food industries to get a deeper insight into the subjects of food science and technology.

**Course Name:** **Gardening and Maintenance Management**

**Brief Introduction of Course:**

We encourage people to take up gardening and landscaping activities as self-employment occupations. Also, we offer composite skills in gardening to passionate learners to any individual who wants to capture market opportunity in this growing aesthetic and mindful sector. This course will help you gain knowledge about the aesthetic value of gardens and their maintenance. It is designed to provide orientation and practical experience in gardening and maintenance management and provides a basic background in plant science, plant identification, landscape gardening, and houseplants. Part of the course deals with the selection and use of plant materials in the landscape, maintaining the landscape, types of lawn grass, lawn installation and lawn maintenance, and bedding plant production. And the subpart of the course work will include maintaining, pruning, mulching, and improving the landscape and outdoors and also dealing with useful fertilizers, landscape plants, and the basics of developing and maintaining a garden.

Gardening is the art and practice of laying out grounds in a way that is ornamental or imitates natural scenery, enriching indoor and outdoor spaces with plants and structures for aesthetic and practical purposes with the goal of beautifying. The global and Indian gardening service markets are segmented by end-user (commercial, residential, and other end users). If you are thinking of starting a career as a self-employed gardener, professional, own house decorator, or professional garden service provider, this short and simple course will help you to get a sense of what is involved.

**Course Name:** **Cost Management**

**Brief Introduction of Course:**

After accomplishing this course, students would have developed skills of analysis, evaluation, and synthesis in cost and management accounting. And, in the process, they attain an awareness of current developments and issue in the area. The subject covers the complex modern industrial organizations within which the various facets of decision-making and controlling operations take place. It includes a discussion of costing systems and activity-based costing, activity management, and implementation of issues in modern costing systems. It is one of the trendiest and in-demand programs in the commerce field. Not only students from the commerce background are opting for this course, but also students from other streams who want to make a career in the commerce field are going for this program. As a result, Cost Management is one of the most popular courses in the commerce field.

The certificate program in Cost Management is a recognized qualification that provides, learners, managers, entrepreneurs with analysis of the profitability of product, service, job or activities. This course also finds ways to cut costs, improve the current situation of the business, school and various sectors. This course would help to make a positive and rational decision for running of a business. It provides the basis for the application of techniques of management accounting.

**Sentence to attract teacher:**

Teachers, who are thinking of being self-reliant and embellishing their careers, and are yearning to grab **new opportunities**, to make society more sustainable. Join **us**, to create **your** path.