

Community Canning & Training On Fruit Preservation

Details (Community Canning & Training On Fruit Preservation)

The office of the Deputy Director of Agriculture (Fruit Preservation) Assam runs under the scheme of Community Canning and Training in fruit preservation with a view to disseminate to the people specially the women section about the techniques of preparation of various preserved items such as Jam, Jelly, Pickles, Squash, Sauce, Chutney etc.

Objectives (Community Canning & Training On Fruit Preservation)

- For this purpose trainings are conducted both at field levels and also in the centers itself with active guidance by staffs in the centers.

Important Features (Community Canning & Training On Fruit Preservation)

- The office of the Deputy Director of Agriculture (Fruit Preservation) Assam runs under the scheme of Community Canning and Training in fruit preservation with a view to disseminate to the people specially the women section about the techniques of preparation of various preserved items such as Jam, Jelly, Pickles, Squash, Sauce, Chutney etc. from locally available seasonal fruits and vegetables. For this purpose trainings are conducted both at field levels and also in the centers itself with active guidance by staffs in the centers. At present there are 21 (Twenty one) Community Canning and Training Centers covering 19 (Nineteen) districts (The Diphu center is under the control of District council). Each of these centers are headed by one officer in the rank of Sub
- Divisional Agricultural Officer (SDAO). Since inception these Community Canning and Training Centers have gained considerable popularity among public who have received the benefits on fruits and vegetable preservation in their respective areas.

Benefits (Community Canning & Training On Fruit Preservation)

- To forward facilities to the public, in particular to ladies and housewives, throughout the state, for preservation of fruits and vegetables.
- Home scale preservation and canning of seasonal fruits and vegetables under expert technical supervision and guidance for consumption in lean periods.
- To encourage the preparation of value added produce such as Jam, Jelly, Squash, Juice, Sauce, Chutney, Pickles etc.
- at nominal charges.
- To impart training on home scale preservation of fruits and vegetables for 1 days, 3 days and 6 days to the ladies, housewives through various organization like Mahila samity, SHG, College girls etc.
- specially in rural areas (Dairy processing comes under 1 day training).
- To train personals to start small scale cottage industries in fruits and vegetables for self employment.
- The duration of these training will be of 7 to 15 days.
- To provide certificates to the trained personals so that they can start their own enterprise.
- ■

Eligibility (Community Canning & Training On Fruit Preservation)

- To impart training on home scale preservation of fruits and vegetables for 1 days, 3 days and 6 days to the ladies, housewives through various organization like Mahila samity, SHG, College girls etc.
- specially in rural areas (Dairy processing comes under 1 day training).
- To train personals to start small scale cottage industries in fruits and vegetables for self employment.
- The duration of these training will be of 7 to 15 days.
- To provide certificates to the trained personals so that they can start their own enterprise.

Application Process (Community Canning & Training On Fruit Preservation)

- The Beneficiaries are requested to contact their own district Community Canning and Training Centers.
- OR The Director of Agriculture (F.P) Assam, Ulubari, Guwahati-07.

Documents Required (Community Canning & Training On Fruit Preservation)

- Aadhaar Card. Voter Card. Pan Card. A valid Bank Account. And Rests as per own district Community Canning and Training Centers.

Document generated on 2025-11-15.