

Papad, Pickles & Masala Powder Making – Session Plan

Course Code NARQ30028-PRODUCT: Session Plan

Days	Session	Contents
1	I	Registration & Inauguration
	II	Micro-lab & Ice breaking Exercise
	III	Achievement Motivation
	IV	Why Self Employment – Advantages of Self Employment over Wage Employment. Dynamics and Concept of Entrepreneurship Development
2	I & II	Entrepreneurship Competencies - Importance, explanation with examples, case study for identification of different competencies
	III & IV	Risk Taking & goal setting - Ring Toss Game & Analysis
3	I	Hygiene in food processing, safety and First Aid.
	II & III	Preparation of Chatney powder, Sambar powder –Theory & demo
	IV	Tower Building Game – Self Confidence development
4	I & II	Preparations of Masala Powders for dishes such as Biryani, Pulav etc., – Theory & Demo
	III	Preparation of Chatney powder, Sambar powder and Masala powder- Practical.
	IV	Time Management
5	I	Pickling - types and principals involved of pickles
	II & III	Preparations of different types of pickles & caution required – theory & demo
	IV	Effective Communication
6	I & II	Systematic Planning & Quality Control – Boat Game
	III & IV	Preparations of different types of pickles & caution required –practical
7	I & II	Preparations of different types of pickles & caution required –practical
	III	Costing, Pricing, Break-Even Point & Book Keeping

	IV	Market Survey - Theory
8	I	Raw material for papad production; Methods of preparation; Machineries involved, Hygiene and quality assurance
	II	Varieties of Pappads – rice/ ragi/ wheat / sabudani / UradPappads – theory & demo
	III & IV	Varieties of Pappads – rice/ ragi/ wheat / sabudani / UradPappads –practicals
9	I & II	Banking – Deposits & Advances Govt, Sponsored Schemes
	III	Interaction with the successful entrepreneur
	IV	Marketing Management, FSSAI – its role and registration / licensing formalities and information on e-marketing. / Packaging & labelling of food items – specific food item packaging and methods
10	I	Business Plan Preparation
	II	Launching formalities
	III	Final Evaluation Test
	IV	Feedback & Valedictory