



Hands-on training

Hygienic handling and drying of fish

September 2022

**Free training
3 days
Only for SC/ST
candidates**

Topics covered:

Fish handling, pre-processing, drying, quality evaluation, storage, packaging of dried fish, fishery waste management, entrepreneurship opportunities, Government entrepreneurship schemes, success stories and working of machineries such as dryers, refrigerated fish vending kiosk, fish descaling machine, etc.

**For registering kindly contact
Engineering Division, ICAR-CIFT, Kochi
Email id: cift.engg@gmail.com
Ph: 0484-2412412**

**Participation certificate
will be provided**