Entrepreneurship and Skill Development Training Programme

on

SUSTAINABLE LIVELIHOOD GENERATION THROUGH NON-TIMBER MINOR FOREST PRODUCE FOR THE UPLIFTMENT OF RURAL AND TRIBAL COMMUNITIES IN INDIA (ESDP-NTMFP 2026)

Organized by: Department of Food Process Engineering & Foundation for Technology and Business Incubation (FTBI) National Institute of Technology Rourkela

Odisha, home to a significant tribal population, is rich in Minor Forest Produce (MFP), particularly non-timber resources such as medicinal plants, honey, tamarind, sal seeds, mahua flowers and bamboo. These resources have immense potential for value addition, processing, and commercialization, providing sustainable livelihoods to rural and tribal communities. To tap into this potential, an Entrepreneurship and Skill Development Training Programme aims to train and empower rural and tribal individuals in innovative processing, value addition, and business development in the non-timber MFP sector.

19 - 23 JANUARY 2026

ABOUT NIT ROURKELA

National Institute of Technology Rourkela is an Institute of national importance created under the act of parliament. NIT Rourkela has been ranked at 271-280 and 13th position in QS Asia University and NIRF (Engineering) 2025, respectively. The mission of the institute is to become an internationally acclaimed institution of higher learning that will serve as a source of knowledge and expertise for the society and be a preferred destination for undergraduate and post graduate studies. The institute is offering undergraduate, postgraduate and PhD programmes in 21 branches of Engineering. The institute research centres are engaged in consultancy and research activities of several government bodies such as DST, DAE, CSIR, DRDO, BARC, ISRO and private industries.

DEPT. OF FOOD PROCESS ENGINEERING

The Food Process Engineering department at National Institute of Technology Rourkela blends engineering disciplines with a strong understanding of food and food science and offers B. Tech, M. Tech., and Ph.D. in Food Process Engineering discipline.

The academic and research activities in the department focus on the frontier areas of food process engineering such as food properties and prediction, post-harvest operations, food quality and safety, transport process and kinetics, product development and ingredients innovation, food packaging and storage engineering, computer aided food engineering, energy efficiency, process control and efficiency, automation, and manufacturing systems.

FOOD and STAY (in hostel) is FREE

*Guest houses are available on payment basis

FOUNDATION FOR TECHNOLOGY & BUSINESS INCUBATION (FTBI), NIT ROURKELA

FTBI NIT Rourkela, a Section 8 Not-for-Profit Company housed under the A.P.J. Abdul Kalam Innovation Centre at NIT Rourkela, is a key initiative dedicated to fostering innovation, promoting entrepreneurship, and bridging the gap between academia and industry. Supported by the Department of Science and Technology (DST), Government of India, along with MCL, GAIL, RSP-SAIL, MeitY, Startup India, Startup Odisha, and others, FTBI plays a crucial role in nurturing startups and emerging businesses. Its Skill Development Cell conducts training programs across multiple domains, covering soft and hardware skills, further strengthening the entrepreneurial ecosystem.

ADVANCED ESDP UNDER MSME

1. To develop skilled entrepreneurs (Men and Women) representing different sections of society, including SC, ST, Women and physically challenged, in non-timber minot forest produce.

2. To provide basic entrepreneurship training and advanced Science knowledge to the young budding entrepreneur for the value addition of non-timber minot forest produce.

3. To develop technical skills and upgradation of existing skills.

COURSE FEES: INR 1000.00/-

ELIGIBILITY CRITERIA: 12TH PASS; LIMITED SEATS AVAILABLE: 25

*No participation fees for SC, ST, Physically handicaped, Below Poverty Line participants and Women

COURSE OBJECTIVE

1. **Capacity Building** – Train rural and tribal individuals in modern processing techniques for non-timber MFP.

2. **Entrepreneurship Promotion –** Encourage self-employment through micro-enterprises in MFP-based industries.

3. **Value Addition –** Teach methods to process raw MFP into marketable products such as herbal medicines, organic food, beverages, and natural cosmetics.

4. **Sustainability & Conservation –** Promote eco-friendly harvesting and processing to ensure sustainable utilization of forest resources.

TARGET AUDIENCE

Participants under MSMEs and academia (including research scholars, faculty, scientific officers from various institution) are welcome to participate in the event. Preference will be given to the candidates from SC, ST, Women, Ex-Service Persons of Defence Forces, Differently abled and BPL category persons. The minimum age of participants in the programme should be 18 years. A Certificate of Participation will be issued to the participants with 80% or above attendance.

KEY COMPONENTS OF THE ESDP

1. **Awareness Sessions –** Importance of MFP in rural livelihoods and economic upliftment.
   a. Extraction of herbal medicines and essential oils.
   b. Processing of honey, tamarind, mahua, and sal-seeds.
   c. Development of bamboo-based products.

2. **Skill Training –** Hands-on sessions on product development and quality analysis.

3. **Entrepreneurship Development –** Training in business planning, marketing, and financial management.

4. **Technology Integration –** Introduction to modern processing equipment and packaging techniques.

5. **Government Schemes & Financial Assistance –** Guidance on accessing government grants, loans, and subsidies for Minor Forest Produce-based businesses.

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Registration Link

ORGANIZING COMMITTEE

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