

2023

TRAINING REPORT: Hands-on training for dairy processors



Innovative Vision Pvt. Ltd.

Consulting Service

4/13/2023

April 2023

This training report was made possible with support from the Yak and Chauri processors through the Yak and Chauri Association Nepal (YCAN) and Sahaj - Nepal Agricultural Market Development Programme (NAMDP) Phase II.

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1. BACKGROUND

The two three-days residential training sessions “Hands-on training for dairy processors” with an objective of strengthening and enhancing the capacity of the dairy processors was held at Loading hotel, Phaphlu, Solukhumbu 8th – 10th and 11th - 13th April, 2023. It included only participants from yak and chauri dairy processors of Province 1 and trainings were conducted in Solukhumbu district. A total of 30 trainees (15 in each session) participated from different municipalities participated in the training.

The three-day residential training sessions enhanced their technical capacity and helped in the quality control of the raw milk and products and technically support with information to register their food business. They were introduced and enhanced the knowledge of dairy processing regarding Good Hygiene Practices (GHP), Good Manufacturing Practices (GMP) and business registration process including food licensing. Moreover, this training highlighted and helped to implement the Directives on Safety and Quality of Milk and Milk Products, 2075.

Yak and Chauri Association of Nepal (YCAN) along with Sahaj identified and decided the participants of the training. The training session used combination of theoretical and practical knowledge with hands-on training and focused on practical implementation with participatory approach.

The training methodology was interactive as the trainers ensured that knowledge was not only disseminated but accurately perceived and understood by the participants. And in order to ensure this, trainers engaged participants in discussions and kept the forum open for feedback, queries and suggestions. These discussions and interactive sessions were supported through training material such as pre and post-test, power point presentations and handouts on participatory planning.

2. OBJECTIVES AND SCOPE OF THE TRAINING

The objectives of these three-day trainings were as follows;

- ✓ To introduce and enhance the knowledge of dairy processors regarding Good Hygiene Practices (GHP), Good Manufacturing Practices (GMP) and business registration process including food licensing.
- ✓ To enhance their technical capacity and help in the quality control of the raw milk and products and technically support with information to register their food business.

- ✓ To highlight and help to implement the Directives on Safety and Quality of Milk and Milk Products, 2075.

Scopes of these three-day trainings were as follows;

A three-day residential training sessions with a total of 24 hours of training is to be organized physically with a minimum of 15 participants in every 2 batches. It should include participants from yak and chauri processors of Province 1 and trainings should be conducted in Solukhumbu district. Yak and Chauri Association of Nepal (YCAN) along with Sahaj will identify and decide the participants of the training. The training session should be a combination of theoretical and practical knowledge with hands-on training and focus on practical implementation with participatory approach.

Good Hygiene Practices (GHP), Good Manufacturing Practices (GMP) and Business Registration training should at least cover the following aspects:

Part-1 Basic concepts of Dairy Technology

- Concept of milk and its composition
- Physical properties of milk
- Personal and workplace hygiene
- Yak and Chauri dairy products

Part-2 Theory - Good Hygiene Practice & Good Manufacturing Practice

Part-3 Practical - Good Hygiene Practice & Good Manufacturing Practice

Part-4 Acts and regulations

- Basics of Nepal Food Act, Regulations and Directives
- Basics of Nepal Food Standard
- Directives on Safety and Quality of Milk and Milk Products 2075.

Part-5 Business Registration

- Basic of business registration process in Nepal
- Types of business organizations
- Types of license required for dairy processors in Nepal.
- Procedure and cost involved in registration and licensing dairy processing company and product.

3. PARTICIPANTS' PROFILE

The training participants included dairy processors, YCAN representatives, staff member of Sahaj and staff members implementing partner Innovative Vision Pvt. Ltd. Total number of trainee was 15 (males: 10; females: 5) in both the session who belonged to YCAN. Similarly, total number of trainers, YCAN officials, and Event management staffs were 3, 2 and 1 respectively. Thus, total numbers of participants in each session were 21.

4. RESOURCE PERSONS' PROFILE

The team which delivered sessions during the training comprised of 3 internal experts from Capacity Building Team – Innovative Vision Pvt. Ltd. Given below is a brief description of the trainers along with their sessions conducted by them.

SN	Name	Designation	Session title
1.	Abinash Singh	Main Trainer I	1. Welcome Address and setting the stage 2. Introduction to milk and dairy products, composition and properties 3. Causes of hygiene deterioration 4. Sanitary measures 5. Milk collection, testing and payment 6. Tools, equipment and materials 7. Sample collection, Alcohol test, COB test, Organoleptic test, Ethyl alcohol test, SNF test etc 8. Milk processing and storage 9. Safety precautions
2.	Sandeep Raj Pradhan	Main Trainer II	1. Personal hygiene, its types and measures 2. Good Hygiene Practices (GHP), purpose and principles 3. Good Manufacturing Practices (GMP), purpose and principles
3.	Siyaram Prasad Singh	Visiting Trainer	1. types of business enterprises, their pros and cons 2. Difference between Private and Public company 3. Basics of business registration

			<p>4. Business registration process in Nepal</p> <p>5. PAN/VAT registration</p> <p>6. AnugyaPramanPatra</p> <p>7. Prepare a detail Business Plan required for a business above 1 crore of investment.</p>
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5. VENUE AND DATE

The training was organized at Loading hotel – Phaphlu, Solukhumbu from 8th – 13th April, 2023.

6. PROCEEDINGS

DAY 01

Session I: Inauguration ceremony

The training began with singing of Nepalese national anthem keeping in view the diversity of group. It was formally initiated by Mr. Nuru Sherpa – Chairperson of YCAN who shared the objectives of training. He warmly welcomed the participants and thanked everyone for sparing time to attend these sessions. Mr. Chandan K.C., training coordinator delivered the welcome note and invited Krishna Prasad Niraula – Head of District Coordination Committee (DCC) to deliver the inaugural note. Gandhimaya Tamang, Deputy Mayor of Thulung Dudhkoshi Municipality and Yuwaj Tamang, Ward Chairperson delivered the speech highlighting the importance of the training program in the district.

SESSION II

After having the lunch, Mr. Abinash Singh introduced to the workshop and objectives, He covered introduction to milk and dairy products, composition and properties, causes of hygiene deterioration, sanitary and phyto-sanitary measures, milk collection, testing and payment methods to the trainees.

SESSION III

Mr. Chandan K.C. conducted a half an hour test (pre-test) to judge the initial knowledge of the trainees. The score will be used to evaluate the changes in behavior of the trainees after the completion of training session with the post-test.

SESSION IV

After tea break, Mr. Sandeep Raj Pradhan trained on the topics like personal hygiene, its types and measures Good Hygiene Practices (GHP), purpose and principles.

DAY 02

SESSION V

Day 2 started off with the travel to Himalayan cheese factory, Rigmu, Solukhumbu. While travelling trainers and trainees discussed about previous day's training contents and they were also asked to share the learning of first day. Participants were divided into two groups in two vehicles and were asked to question each other on the learning of day one. Participants also provided feedback on training contents, training delivery. They appreciated that contents were in line with their project activities and easy to understand and they liked the training methodology.

SESSION VI

After having the lunch on the site, the entire team visited the cheese factory and observed the factory, manufacturing and storage process.

SESSION VII

On the site, our trainer Abinash Singh provided the demonstration on the tools, equipment and materials used in dairy processing, sample collection, alcohol test, COB test, Organo-leptic test, Ethyl alcohol test, SNF test, milk processing and storage and safety precautions while working in processing factory.

SESSION VIII

After the session of Mr. Abinash Singh, Mr. Snadeep Raj Pradhan trained the processors regarding Good Manufacturing Practices (GMP) and its purpose and principles. After completing the session the team returned to the hotel at Phaphlu, Solukhumbu.

DAY: 03

Day 3 started off with an open discussion forum with a focus on previous day's recap; participants were asked to share the learning of previous two days. Participants also provided feedback on training contents, training delivery.

MOCK EXERCISE

All the trainees were again tested with the same pre-test question set. The purpose was to measure the change in knowledge and behavior changes from the two days training. After the mock sessions, the facilitators/trainers provided their detailed input/feedback and shared the process for improvement.

SESSION IX

Our visiting trainer, Mr. Siyaram Pd. Singh took the final session. Here, he discussed on types of business enterprises, their pros and cons, difference between private and public company, basics of business registration , business registration process in Nepal, PAN/VAT registration, AnugyaPramanPatra and preparation of a detail business plan required for a business above 1 crore of investment. He also shared his experience of over 50 years in dairy sector.

TRAINING EVALUATION AND POST-TEST

At the end of the training, participants were given workshop evaluation forms and trainer's evaluation forms to share their feedback.

CERTIFICATE DISTRIBUTION AND CLOSING

Closing ceremony of the training was led by Mr. Nuru Sherpa, Chairman of YCAN. The ceremony was initiated with a note of thanks and he addressed the participants and asked about their learning experience and distributed training certificates. He thanked the participants for their active participation in the training. He also congratulated them on successful completion of this training course and hoped that the knowledge gained would help the implementing partners in effective and efficient implementation of the activities.

7. TRAINING EVALUATION

The participants showed an improvement in their level of knowledge.

A) Pre-Training Assessment of the Participants:

In the pre-test of first training session, only one participant scored 8, seven participants scored 6, four participants scored 5, two participants scored 4 and one participant scored 3 out of 10 marks.

In the pre-test of second training session, only two participant scored 8, five participants scored 6, three participants scored 5, two participants scored 4, two participants scored 3 and one participant scored 2 out of 10 marks.

B) Post-Training Assessment of the Participants:

In the pre-test of first training session, two participants scored 10, four participants scored 9, five participants scored 8 and four participants scored 7 marks out of 10.

Similarly, in the pre-test of first training session, two participants scored 10, five participants scored 9, four participants scored 8, three participants scored 7 and one participant score 6 marks out of 10. The overall improvements from pre-test were significant. It indicated the changes in knowledge and behavior of the trainees.

END OF WORKSHOP EVALUATION BY PARTICIPANTS

At the end of the training, feedback from participants was collected regarding training contents and trainer's evaluation. 30 participants provided feedback by using two forms, i.e. trainer's evaluation form and training evaluation form. A rating scale comprising of five scales (Strongly agree, Agree, Neutral, Disagree and Strongly disagree) was used to evaluate various aspects of training and trainer.

TRAINING EVALUATION

With regards to training, participants shared that training was very helpful and the content and exercises used in training helped them understand the topic and its significance with the overall score of 4.8 out of 5. Participants found the training material to be very helpful and shared that presentations were very easy to understand because simple and easy terminologies were used in the material. Other factors such as time division and topics covered in during the training were well-received by the participants.

TRAINER'S EVALUATION

The general feedback of participants about trainer was very positive with the score of 4.6 out of 5. Majority of the participants fully agreed and were appreciative of trainer's level of knowledge, style and presentation, preparation and research about the topics and the efficient use of training material. Moreover participants also admired that trainer engaged participants in discussions and encouraged them to raise questions and not only this, his/her overall behavior towards participants was also good which made it easy for them to learn and understand. While sharing their opinion, participants said that all the sessions were informative and relevant to their area of interest; some participants also shared suggestions to improve such as more time and flexibility to be given to participants during mock sessions.

8. LESSONS LEARNT AND BEST PRACTICES

- The changes in the format of the workshop helped keep it moving smoothly. More interactive sessions and practical exercises were ensured by the trainers, which helped participants underrate the training contents.
- As the TOT was individual activity, few of the session took more time than allocated. If next time such activity will be planned more time should be allocated to practical sessions.

9. RECOMMENDATIONS

- Further technical capacity enhancement of the Yak and Chauri farmers is required.
- Promotion of mechanizations and branding of the products is suggested.

ANNEXES

Annex 1: List of organizations

1. District Coordination Committee, Solukhumbu
2. Municipality Office, Thulung Dudhkoshi Municipality, Solukhumbu
3. Livestock Service Centre, Thulung Dudhkoshi Municipality, Solukhumbu
4. Yak and Cheese Association Nepal (YCAN)
5. Sahaj- Nepal Agricultural Market Development Programme (NAMDP) Phase II
6. Innovative Vision Pvt. Ltd.

Annex 2: Participants list

SN	Training session 1	Training session 2
1	Tenji Sherpa	Diwma Sherpa
2	Chatur Raj Rai	Jiku Sherpa
3	Galjen Sherpa	Dawa Lama
4	Gufe Raj Rai	Gelbu Sherpa
5	Jangyu Sherpa	Chiri Sherpa
6	Rabina Kulung	Pasi Sherpa
7	Loku Sherpa	Kanchi Sherpa
8	Phurba Lamu Sherpa	Pasi Sherpa
9	Syangwa Sherpa	Pasang Sherpa
10	Phurchiri Sherpa	Guru Diwma Sherpa
11	Sherki Sherpa	Nangu Sherpa
12	Angelu Sherpa	Kaji Sherpa
13	Chongba Sherpa	Samde Sherpa
14	Balsingh Tamang	Pema Sherpa
15	Gyanendra Rai	Rinji Sherpa
Total	15	15

Annex 3 Training schedule

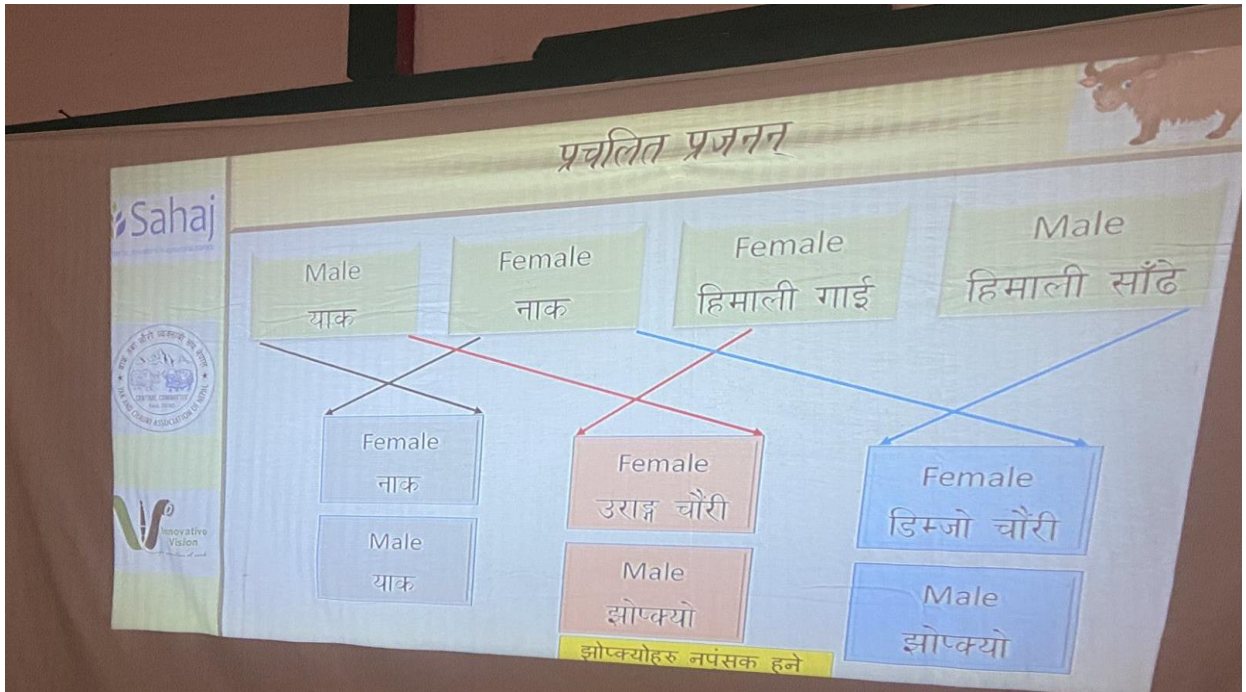
Training Program Schedule for "Management and facilitation of hands-on training for dairy/Cheese processors"					
	Training Provider :- Sahaj-NAMDP Phase II (SWISSCONTACT)				
	Batch No.: 1st =15	No. of Participants	Place of training: Loading hotel , Phaphlu, Sallery, Solukhumbu		
	Total training hours = 24				
	Opening Ceremoney by Local Municipality Chairman during the first session		Timing : 8.30-- 11.00 AM		
Day/date	Course Content	Trainer	Time	Remark	
8th April 2023	Part-1 Basic concepts of Dairy Technology				
	Concept of milk and its composition	Abinash Singh Rajput	11.00-- 11.45	Participatory Class	
	Physical properties of milk	Abinash Singh Rajput	11.45-- 12.30		
	Lunch				12.30-- 1.00
	Yak and Chauri dairy product	Abinash Singh Rajput	1.00-- 2.00		
	Personal and workplace hygiene	Abinash Singh Rajput	2.00-- 2.30		
	High Tea				2.30-- 3.00
	Good Hygiene Practice & Good Manufacturing Practice(GMP and GHP), Theory	Sandeep Raj Pradhan	3.00-- 4.30		
9th April 2023	GMP & GHP practical and Acts and regulations related with Dairy enterprise				
	Cheese Factory Visit Tour		8.30- 11.30		
	Good Hygiene Practice & Good Manufacturing Practice(GMP and GHP), Practical	Sandeep Raj Pradhan	11.30-- 1.30	Participatory Practice at Cheese factory site	
	Lunch			1.30--	

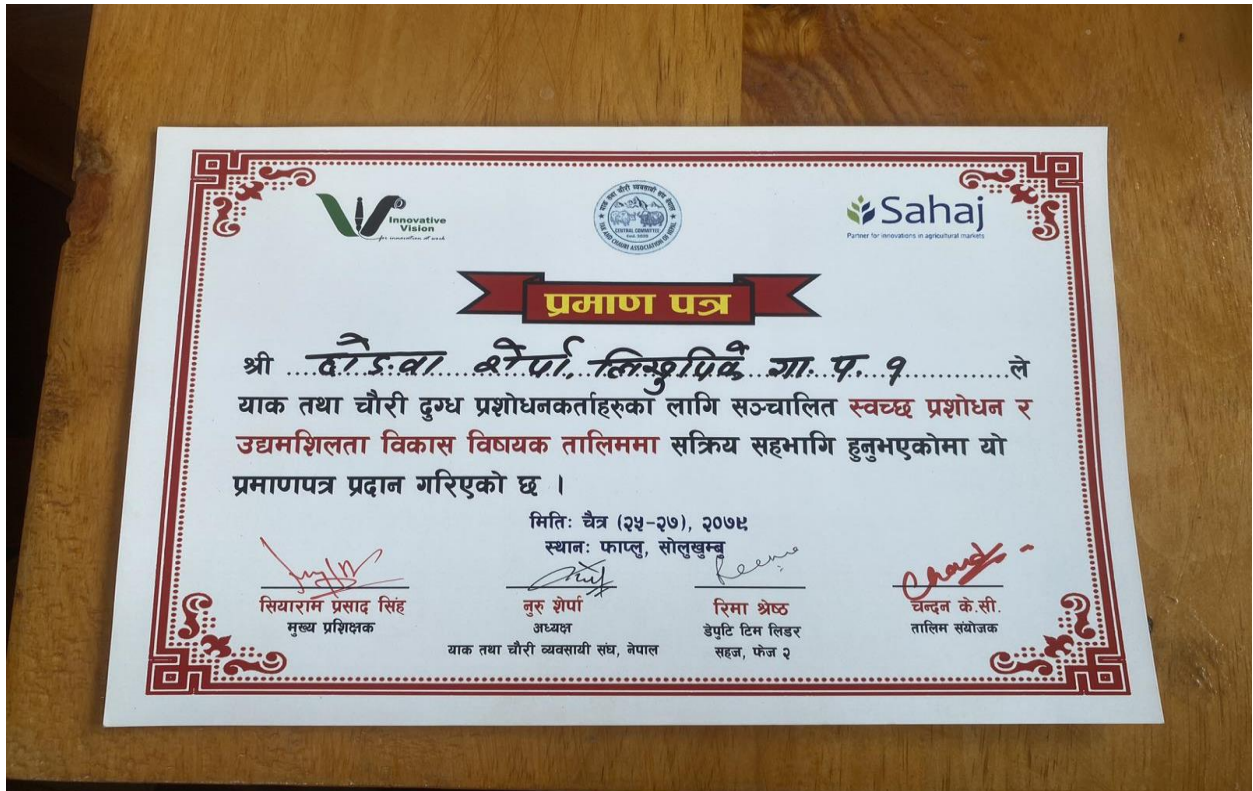
			2.10	
	Basics of Nepal Food Act, Regulations and Directives	Abinash Singh Rajput	2.10-- 3.10	Theoretical and participatory at dairy site
	Basics of Nepal Food Standard and Directives on Safety and Quality of Milk and Milk Products 2075	Sandeep Raj Pradhan	3.10-- 4.30	
10th April 2023	Basics of Business enterprise, registration and misc. requirments			
	Types of business enterprises	Siyaram Prasad Singh	8.30-- 10.00	Theoretical and participatory
	Basic of business registration process in Nepal		10.00-- 12.00	
	Lunch		12.00-- 12.40	
	Types of license required for dairy processors in Nepal.		12.40-- 2.00	
	High Tea		2.00-- 2.30	
	Procedure and cost involved in registration and licensing dairy processing company and product.		2.30-- 4.30	
Closing				
Note:-- Training classes will be started after light breakfast in morning.				

Annex 4: Photographs









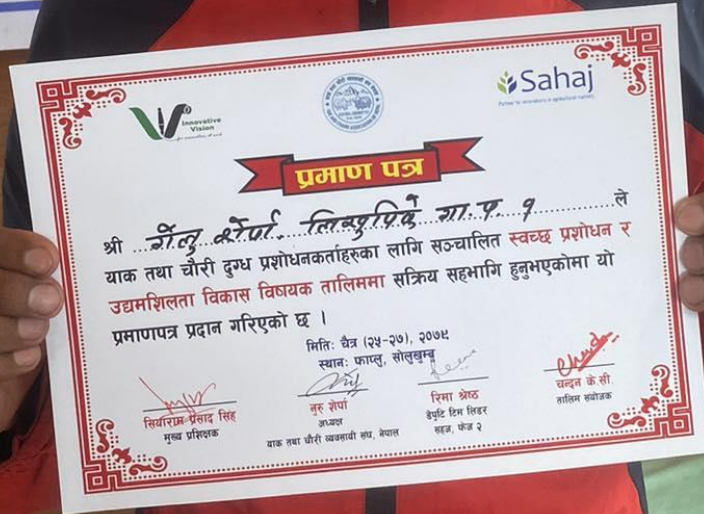


याक तथा चौरी दुग्ध प्रशोधनकर्ताहरूका लागि
स्वच्छ प्रशोधन र उद्यमशिलता विकास विषयक तालिम

मिति: २०७५

आयोजक:
याक तथा चौरी व्यवसायी संघ, नेपाल

स्थान: फाप्लु, सोलुखुम्बु











चौरी पालक कृषकहरुका लागि फाप्लुमा ३ दिने तालिम सुरु

हिमाल समाचार २५ चैत्र २०७९, शनिबार १७:४८

368 पटक हेरिएको



सोर्खुम्बु - सोर्खुम्बुको फाप्लुमा स्वच्छ दुग्धजन्य वस्तु प्रशोधन तथा उद्यमशीलता विकास तालिम सुरु भएको छ । जिल्लाको महाकुलुङ र लिखुपिकेका चौरी पालक कृषकहरुका लागि याक तथा चौरी व्यवसायी संघ नेपालले तालिमको आयोजना गरेको हो ।

तालिमको उदघाटन जिल्ला समन्वय समितिका प्रमुख कृष्ण प्रसाद निरौलाले गरेका याक तथा चौरी व्यवसायी संघ नेपालका अध्यक्ष नुरु शेर्पाले जानकारी दिए । तालिममा १५ जना याक तथा चौरी पालक कृषकहरुको सहभागिता रहेको छ ।

सोलुखुम्बुको चौरीको दुधबाट उत्पादित सामग्रीहरूलाई ब्राण्डिङ गर्न आवश्यक : महानिर्देशक सिंह



सोलुखुम्बु : नेपाल दुग्ध संस्थानका महानिर्देशक सिवाराम प्रसाद सिंहले चौरीको दुधबाट बने वस्तुहरू गुणस्तरिय हुनुपर्नेमा जोड दिनुभएको छ । याक तथा चौरी व्यवसायी संघ नेपालले आयोजना गरेको सोलुखुम्बु भित्रका याक तथा चौरीको दुग्धजन्य प्रशोधनकर्ताहरूको लागि आयोजित तीन दिने स्वच्छ प्रशोधन तथा उद्यमशीलता तालिमको समापनका क्रममा महानिर्देशक सिंहले अन्तराष्ट्रिय बजारसम्म पुग्ने चौरीको दुधबाट उत्पादन भएका वस्तुहरूमा हरेक हिसाबले गुणस्तरिय हुनु पर्ने वहाको भनाई छ ।

सिंहले सोलुखुम्बुमा पालिने चौरी र चौरीको दुधबाट उत्पादित हरेक सामग्रीहरूलाई छुट्टै ब्राण्डिङ गर्न सकिने बताउनुभयो । तालिम संयोजक चन्दन केसी र अभिनास सिंहले पनि चौरीबाट उत्पादित सामग्रीको स्वच्छ प्रशोधन महत्वपूर्ण रहेको बताउनुभयो । याक तथा चौरी व्यवसायी संघ नेपालका अध्यक्ष नुरु शेर्पाले चौरीपालन ब्यावसाय लोप हुँदै गएको अवस्थामा चौरीपालकहरूलाई राज्यले प्रोत्साहन गर्न आवश्यक रहेको बताउनुभयो ।

सोलुखुम्बु जिल्ला भित्रका याक तथा चौरीको दुग्धजन्य प्रशोधनकर्ताहरूको लागि आयोजित तीन दिने स्वच्छ प्रशोधन तथा उद्यमशीलता विकास तालिम आज सकिएको हो । तालिममा महाकुलुङ र लियुमिके गाउँपालिकाका १५ जना याक तथा चौरी पालकहरू सहभागी थिए । हिमाली क्षेत्रको याक तथा चौरीको दुग्धजन्य वस्तुको बजारिकरणका लागि आधार तय गर्ने