HDFC BANK
PARIVARTAN
A step towards sustainable progress

A PROGRAM TO PROMOTE
ATMNIRBHAR BHARAT
MISSION

(WATP)

WOMEN AGRI-TECH PARK

KANDHAMAL

PROGRAM INITIATED BY

KiiT

KIIT Technology Business Incubator

KIIT-TBI

EMPOWERING WOMEN. POWERING INDIA.

About us

KIIT TBI is implementing an innovative project, Women Agri Tech Park, funded by HDFC CSR to empower the women of Kandhamal district with entrepreneurial skills to create micro-enterprises and get involved in revenue enhancement either through increasing sales volumes or by adding diversified livelihood-generating activities.

The project aims to empower a total of 2200 women from the Kandhamal district with the training of technical, business, and entrepreneurial skills, so to create 80 women entrepreneurs over a span of 3.5 years (42 months). The project aims at mainstreaming the marginalized female workforce for contribution to the state economy.

In tandem with the HDFC CSR mandate area of Rural Development and Livelihood Generation, this project aligns with the Sustainable Development Goals, on Gender Equity, Inclusion and Diversity, and enables the marginalized sections of society to contribute to the mainstream economy.

WATP KANDHAMAL-IMPACT AT GLANCE

WATP Kandhamal, funded by HDFC CSR and implemented by KIIT TBI, has created massive impact on the lives of the beneficiaries across all four blocks of Kandhamal district – Raikia, G. Udaygiri, K. Nuagaon, and Daringibadi.

The project helped in the skill development of 1100+ women so far, who received 10 days of technical, business and market immersion trainings. 17 women have set up their individual micro enterprises, though they employ two to three other women from the SHGs in their unit. There are 40+ women working in 4 model units.

The enterprises are successful in showcasing their products in different markets intra and inter-district level. Many representatives from the different sectors- OLM, Mission Shakti, NABARD, etc. have appreciated the work of the KIIT-TBI. Most importantly, these micro enterprises are financially sustainable now.

1143 WOMEN TRAINED	62 ENTREPRENEURS CREATED	17 INDIVIDUAL ENTREPRISES	04 MODEL ENTERPRISES CREATED
95 AWARENESS CAMPAIGNS	04 BLOCKS COVERED	728 SHG CONNECTED	4500+ SCOPING DONE
34 TRAINING BATCH COMPLETED			

10 Days Training Process

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1. 
Technical Training

2. 
Enterprise Building

3. 
Field Visit Session

4. 
Follow-up Program for each Training Batch

5. 
Market Linkage and Support

TRAINING WORKFLOW

1. Local network for mobilizing SHGs with the help of OLM, mission shakti/ICDS
2. Awareness and orientation programme at village level with the help of CRP, MBK, and president of block level federation.
3. Assessment test conducted after scoping and selected for the training.
4. Last round assessment test after 5 days of field visit by the members to select the 5 ambassadors for setting up micro enterprise.

1 BASELINE STUDY
- >SHG mobilization
- >Data mapping
- >Awareness workshops

2 ASSESSMENT
- >Screening assessment
- >Selection for training workshops

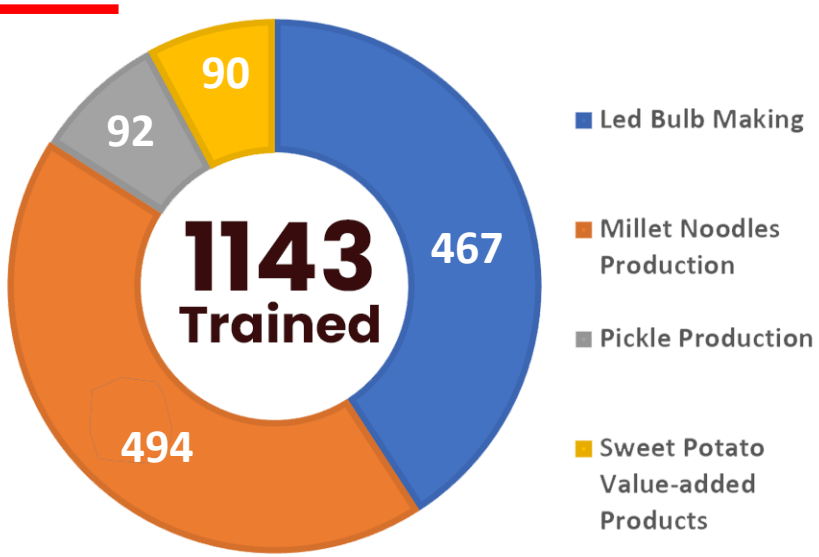
3 TRAINING
- >Technical training
- >Business training
- >Feild Training Workshops

4 WOMEN AMBASSADORS
- >Selection of 5 women Ambassadors/batch
- >Mini kick start support for enterprise setup

5 MICRO ENTERPRISES SETUP
- >Setting up of enterprise
- >Government subsidy linkages
- >Operational set up
- >Market linkage

BENEFICIARIES TRAINED

Training on 4 Thematic Subject
1. Millet Noodles
2. LED Bulb
3. Pickle Production
4. Sweet Potato Value Added Product



RAIKIA | K.NUAGAON | DARINGBADI | G.UDAYGIRI

Kandhamal, Odisha

LED BULB MAKING PROCESS

STEP 1 (Driver fitting with body)

The first step is to fit the driver into the body so that it can properly adjust to the clamp of the body.

STEP 2 (Insert B22CAP into body)

After inserting the driver into the body, the B22 cap is inserted to connect the two wires with the driver.

After the driver fitting to the body the wire part of the driver soldering with the B22 Cap. Here we use a 14 mm soldering coil to make the eyes of the B22 Cap.

STEP 4 (Tikki fitting in the machine)

After the B22 Cap soldering with the driver is finished the next process is to fitting the Tikki in the bulb housing using Tikki fitting machine. Here we use dye to fit the Tikki into the body. The dye is used according to the size of the bulb. .

STEP 5 (Heat Sink compound applies on MCPCB)

The next step is to apply the heat sink compound to MCPCB to reduce excess heat generated from MCPCB.

STEP 6 (MCPBC fixed in Tikki with screws)

The next step is to fix the MCPCB in Tikki with screws using a screwdriver. We have to fit it properly and tightly.

STEP 7 (Apply Soldering Paste in both negative and positive wires)

After the above 6 steps, 7 steps is to apply the soldering paste to both the negative and positive wires of the driver. It is used to create electrical connections and mechanical bonds between two surfaces.

STEP 8 (MCPCB Soldering)

After the MCPCB is fixed in the Tikki we need to solder the wires in MCPCB. Two wires need to soldering one is for the +Ve terminal and another for the -Ve terminal.

STEP 9 (Bulb Testing)

After all the steps we need to check whether the bulb has been fixed properly or not. It provides significantly higher thermal conductivity and produces light. It is tested by putting it into the electric board.

STEP 10 (Punching the B22 Cap with a punching machine)

After successfully testing the bulb, we punch the B22 Cap using a punching machine, here we need to insert the B22CAP into the teeth of the punching machine and hold it tightly then hold the handle of the machine and turn the right/left side once. We need to be very careful while punching the cap as it can damage the B22 Cap.

STEP 11 (Diffuser fit with the body using adhesive glue)

After punching the cap with the body, the final step is to fit the diffuser into the bulb housing using adhesive glue.

STEP 12 (Packing box fold and Packing bulb)

Folding of left-wing of the packing box towards inside the box.

After making the LED Blb the final step is to pack the bulb in the packing box.

Folding of the Right-wing of the packing box towards inside the box.

Folding of the Front-wing of the packing box towards inside the box which holds both left and right wings.

Now 4th Wing is inserted towards the inside of the box by spacing a little bit the in the 3rd wing.

Now, Put the LED Bulb Vertically into the box then cover it by folding 3 wings of the box. The Left and Right-wing hold the B22CAP as there is a half-circle in the middle of both the wings then the Front wing is folded towards inside the Packing Box.

MILLETS BASED NOODLES MAKING

STEP 1 (MAINTAINING HYGIENIC)

Before going for the Preparing Noodles always wear the above mentioned such as Masks, Hand gloves, and Cap.

STEP 2 (TAKING INGREDIENTS IN RATIO)

The first step of making noodles is to take ingredients in a ratio such as taking Maida 7 kg and Millet 3kg with Water 3 Litre. The quantity of water and Maida is weighted in the weighing machine.

STEP 3 (MIXING INGREDIENTS IN THE MIXTURE MACHINE)

The second step of preparing noodles is to put the ingredients (Water , Maida and millet) in a mixture machine and mix for 20 minutes

STEP 4 (PUTTING MIXED INGREDIENTS INTO CHOW MACHINE)

Take out the Mixture after 20 minutes of the Mixture Machine.

Having taken out the mixed ingredients from the mixture machine put them in the noodle machine.

Roll the dough by putting it into the machine as you can see in the process-3 picture

Proper rolling will make the perfect Roti which is rolled by a roller 2-3 times until the perfect roti is made .

STEP 5 (CUTTING OF FINISHING)

The rolled roti is cut and one can collect it as you can see in the picture above in the Process-1.

This is the finished noodle Mein ready for steaming into the steamer.

STEP 6 (STEAMING THE NOODLES)

The noodle Mein is cooked for 30-40 minutes in the steamer by hanging on the stick and that is covered by a cover as you can see in the picture. Having cooked it, it is boiled for 15-20 minutes

STEP 7 (DRYING NOODLES ON A RACK)

Having cooled the noodles, it is hung in Rack with the help of a stick in the small rack but in Big Rack with the help of Bamboo Trey (See both the picture) and leave till it gets dry properly.

SWEET POTATO VALUE ADDED PRODUCT MAKING PROCESS

STEP 1 (Preparation)

FLOUR MAKING

Before going for the Preparing Sweet potato value added product, always wear the above mentioned such as Masks, Hand gloves, and Cap.

STEP 2 (TAKING INGREDIENTS IN RATIO)

First, put the sweet potato/Cassava tuber in fresh water and wash it properly.

Peel the outer layer of the tuber and slice it with the help of a slicer.

Take the sliced tuber in a tray and put them in the dryer machine for Drying.

Then put the dry tuber into a pulverizer and make it powder. Now the flour is ready, now store the flour for future use.

SEV, GANTHIA AND MUDKI MAKING

First, take the Flour and Besan ratio of 70:30. Mix the besan, sweet potato/cassava flour, and the other ingredients like oil, spices, and salt and mix well. Then, add the required amount of water for smooth dough.

After 30mins rest the dough, make balls from the dough, and use the sev/ganthia hand machine to prepare different forms or shapes as required.

Fry the forms of the dough until they turn golden brown, in a low flame. Remove the fried items from the oil and put them into a large open-mouthed vessel.

After keeping in a shade for 15 minutes, package them for future use.

SWEET POTATO CHIPS MAKING

First, wash the sweet potato/cassava tuber with fresh water and remove the outer layer of the tuber.

Cut the tuber into thin pieces.

Put the cut pieces into the hot oil and fry until they turn golden brown.

Remove the fried chips from the oil and add chili powder and salt to the fried chips, mixed properly.

After keeping in a shade for 15 minutes, package them for future use.

PICKLE MAKING PROCESS

STEP 1

Always wear the above mentioned such as Masks, Hand gloves, and Cap.

STEP 2

First, put the vegetables or fruits and wash them properly.

STEP 3

Then cut them thoroughly with the help of a vegetable cutter machine.

STEP 4

As per the requirement fry or dry the vegetables/fruits.

STEP 5

Fry the spices in a little oil separately.

STEP 6

Mix the vegetable slices with the spices and salt thoroughly in the mixture machine.

STEP 7

Add oil after heating and cooling to keep the pickle for a longer time

STEP 8

Fill them in a jar, keep the jars in the sun for some days and shake well the jar every day for better mixing.

ENTERPRISE SUPPORT WORK FLOW

After successful completion of training, SHGs are pushed towards Enterprise creation, for which they are provided Mini Kick Start support and performance monitoring of the enterprise for the next one year. During this period SHGs get help on forward and backward market linkages, buyback support, record keeping, profit loss calculation, technical assistance from WATP Kandhamal, and financial assistance with the convergence of Mission Shakti and Odisha Livelihood Mission.

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