

Effectiveness of training on food processing among women in Haryana

ABSTRACT

The study was conducted in seven villages namely “purposively selected” Dhanakurd, Ramayan and Beer Hansi from Hansi-I block, Ludas and Patan from Hisar-II block, Sulakhni and Balawas from Hisar-I block. Training program regarding food processing was very useful among trainees, with maximum training effectiveness score of picking of seasonal vegetables (WMS 2.43), preservation of fruits and vegetables (WMS 2.26), milk and milk products (WMS 2.40) and baking (WMS 2.22). Regarding the coverage of training, it was found that content of the training was considered very well covered by most of the respondents (61.54%) followed by (31.73%) respondents who considered training content as of medium level. Methodology used in training programme was considered very good by nearly half of the respondents irrespective of the type of training. Working environment was also rated as excellent and very good by (40.00%) of the respondents. Rest of the respondents (15.38%) considered working environment as good. Majority of the respondents found training material as very much useful and practical sessions satisfactory. Nearly half of the respondents (52.88%) were ready to start training on food processing as an income generating activity.

Key words: Food processing, rural women, utility, coverage.

INTRODUCTION

Need based training programme acts as a catalyst for increasing the motivational level of trainees who in turn try to put their sincere efforts to learn and gain maximally from training programme. It can thus be assumed that training need identification acts as a foundation pillar of training and helps in prioritizing the training areas for particular group of trainees.

Kumar et al. (2006) reported that KVK organized number of training to utilize spare time of farmer, farm women, unemployed and unskilled rural youth. The KVK organized on an average of 128 trainings per years 1999-2006. Maximum vocational training given on vermin-compost production followed by dairy, fruits and vegetables production and minimum on commercial cultivation of flowers, fruits and exotic vegetables. Outcome of training programme was shown that there is 14.7-36.8% increase in income after adoption of training.

Venugopalan (1992) emphasized that considering women’s involvement in wide range of activities it is evident that their production potentials can be realized only if women get the necessary training, technical (know – how) and support.

The improved food processing word is highly fragmented as it widely comprises of the sub segment like fruit and vegetables, milk and milk products, grain processing, meat and poultry, alcoholic beverages, packaged or convenience food and packaged drinks.

35 Das and Baruah (2000) pointed out that involvement of farm women in modernization of farming
 36 practices and village industries is absolutely essential. They provided training on squash and pickle
 37 preparation to make use of locally available fruits and vegetables.

38 Davi and Shaik (2012) concluded that a profound training programme acts as a vehicle to enhance
 39 employee skill and enable them to perform better in their job. An effective training program is one
 40 that address training needs and delivers training according to training objectives.

41 Sridhar *et al.*(2013) conducted a study to check the percentage change in income level of the different
 42 trainees before and after trainings. It was found that there is about 86% gain in knowledge among the
 43 poultry farmers. The beneficiaries got hands on experience during the training program and started
 44 backyard poultry in their respective villages. It was found that 63.4% of trainees got the improvement
 45 in knowledge level of the food processing training. It was found that almost 58.55% increase in the
 46 knowledge and the work efficiency of the rural youth in gardening training which was sufficient for
 47 starting own business.

48 **METHODOLOGY**

49 Food processing trainings include two trainings each in processing of milk and milk products,
 50 pickling of seasonal vegetables and preservation of fruits and vegetable and one training on baking.
 51 Thus a total of seven trainings were conducted during 2008-2015. A total of 155 scheduled caste
 52 women were covered under the trainings on food processing. All the available beneficiaries covered
 53 under the trainings on food processing with at least 100 trainees were to be selected thus 104
 54 respondents were available and formed the sample of the study. Training utility was measured by
 55 getting the response on three point continuum i.e. very useful, useful and undecided with score
 56 assigned as 3, 2, 1 respectively. A well-structured interview schedule was constructed for data
 57 collection. The collected data was quantified and interpreted by using suitable statistical tools such as
 58 frequency, mean score and rank.

59 **RESULT AND DISCUSSION**

60 **Utility of training on pickling of seasonal vegetables**

61 The data in Table -1 depicted that green chilli pickle was considered as highly useful with
 62 (2.43 WMS) and ranked 1st followed by lemon and green chilli pickle (2.25 WMS) ranked 2nd, and
 63 mixed vegetable pickle (2.15 WMS) ranked 3rd.

64 **Table 1: Utility of training on pickling of seasonal vegetables**

Sr. No.	Pickles	Very useful (3)	Useful (2)	Undecided (1)	Over all utility / W.M.S	Total WMS	Rank
1.	Lemon and green chilli pickle						
	Ingredient	8	14	2	2.25	2.25	II
	Method	9	11	4	2.20		
	Precaution	10	11	3	2.29		

2.	Green chilli pickle						
	Ingredient	13	11	-	2.54	2.43	I
	Method	9	14	1	2.33		
	Precaution	12	10	2	2.41		
3.	Mixed vegetable pickle						
	Ingredient	9	12	3	2.25	2.15	III
	Method	7	13	4	2.08		
	Precaution	6	15	3	2.12		

65 **B. Utility of training on fruit and vegetable of preservation -:**

66 The data in Table-2 depicted that green chilli pickle was considered as highly useful with
67 (2.26 WMS) ranked 1st followed by lemon and green chilli pickle (2.22 WMS) ranked 2nd, mixed
68 vegetable pickle (2.09 WMS) ranked 3rd, tomato Sauce (2.06 WMS) ranked 4th, potato chips (1.99
69 WMS) ranked 5th and anola candy (1.78 WMS) ranked 6th.

70 **Table 2: Utility of trainings on fruit and vegetable preservation**

Sr. No	Products	Very useful (3)	Useful (2)	Undecided (1)	Over all utility/ W.M.S	Total WMS	Rank
1.	Lemon and green chilli pickle						
	Ingredient	16	21	3	2.32	2.22	II
	Method	15	20	5	2.25		
	Precaution	11	22	7	2.1		
2.	Green chili pickle						
	Ingredient	14	24	2	2.3	2.26	I
	Method	12	25	3	2.22		
	Precaution	11	28	1	2.25		
3.	Mixed vegetable pickle						
	Ingredient	10	27	3	2.2	2.09	III
	Method	11	25	4	2.17		
	Precaution	8	21	11	1.92		
4.	Tomato sauce						
	Ingredient	12	19	9	2.07	2.06	IV
	Method	14	16	10	2.1		
	Precaution	9	23	8	2.02		
5.	Anola candy						
	Ingredient	8	23	9	1.97	1.78	VI
	Method	11	19	10	2.02		
	Precaution	7	10	13	1.35		
6.	Potato chips						

	Ingredient	11	24	5	2.15	1.99	V
	Method	9	21	10	1.97		
	Precaution	6	22	12	1.85		

71 **C. Utility of training on processing of milk and milk products-:**

72 The data in Table-3 indicated that production & preservation of paneer was considered as
73 highly useful with (2.40WMS) ranked 1st followed by sweet lassi (2.32 WMS) ranked 2nd, flavoured
74 milk (2.22 WMS) ranked 3rd, burfi (2.1 WMS) ranked 4th, *chhana* (2.08 WMS) ranked 5th&
75 production & preservation of cream (1.93WMS) ranked 6th.

76 **Table 3: Utility of trainings on processing of milk and milk products**

Sr. No.	Processing of milk and milk products	Very useful (3)	Useful (2)	Undecided (1)	Over all utility /W.M.S	Total WMS	Rank
1.	Paneer						
	Ingredient	11	9	-	2.55	2.40	I
	Method	8	12	-	2.4		
	Precaution	7	11	2	2.25		
2.	Sweet lassi						
	Ingredient	7	12	1	2.3	2.32	II
	Method	9	10	1	2.4		
	Precaution	7	11	2	2.25		
3.	Burfi						
	Ingredient	6	9	5	2.05	2.1	IV
	Method	7	8	5	2.1		
	Precaution	5	13	2	2.15		
4.	Chhana						
	Ingredient	6	11	3	2.15	2.08	V
	Method	4	12	4	2.0		
	Precaution	5	12	3	2.1		
5.	Flavoured milk						
	Ingredient	8	10	2	2.3	2.22	III
	Method	5	12	3	2.1		
	Precaution	6	13	1	2.25		
6.	Cream						
	Ingredient	4	11	5	1.95	1.93	VI
	Method	4	9	7	1.85		
	Precaution	5	10	5	2.00		

77 **D. Utility of training on Baking-:** The result in Table-4 revealed that making of chocolate cake was
78 considered as highly useful with (2.22WMS) ranked 1st followed by eggless cake (1.93 WMS) ranked
79 2nd and kaju biscuits (1.78 WMS) ranked 3rd.

80 **Table 4: Utility of training on Baking**

Sr. No.	Baking products	Very useful (3)	Useful (2)	Undecided (1)	Over all utility /W.M.S	Total WMS	Rank
1	Kaju biscuits						

	Ingredient	3	9	8	1.75	1.78	III
	Method	2	8	10	1.6		
	Precaution	5	10	5	2.0		
2.	Chocolate cake						
	Ingredient	8	10	2	2.3	2.22	I
	Method	5	12	3	2.1		
	Precaution	6	13	1	2.25		
3.	Eggless cake						
	Ingredient	5	9	6	1.95	1.93	II
	Method	3	10	7	1.8		
	Precaution	4	13	3	2.05		

81

82 **Coverage of training**

83 The coverage of training was seen in terms of coverage of subject matter, methodology used,
84 working environment, usefulness of training material, practical sessions and opinion about income
85 generation. It can be seen from the Table-5 that content of the training was considered very well
86 covered by most of the respondents (61.54%) followed by (31.73%) respondents who considered
87 training content as of medium level. Methodology used in training programme was considered very
88 good by nearly half of the respondents irrespective of the type of training. Working environment was
89 also rated as excellent and very good by (40.00%) of the respondents. Rest of the respondents
90 (15.38%) considered working environment as good. Majority of the respondents found training
91 material as very much useful and practical sessions satisfactory. Nearly half of the respondents
92 (52.88%) were ready to start training on food processing as an income generating activity.

93 **Table 5: Opinion of respondents about coverage of training programme**

Sr. No.	Dimension	Pickling of seasonal vegetables	Fruit and vegetable preservation	Baking	Processing of milk and Milk Product	Total	W.M.S
		n=24	n=40	n=20	n=20	n=104	
1.	Content						
	Well covered	18(75.0)	28(70.00)	7(35.0)	11(55.0)	64(61.54)	2.55
	Medium covered	6(25.0)	10(25.0)	9(45.0)	8(40.0)	33(31.73)	
	Ordinary covered	-	2(5.0)	4(20.0)	1(5.0)	7(6.73)	
2.	Methodology used in training programme						
	Very good	14(58.3)	16(40.0)	10(50.0)	11(55.0)	51(49.04)	2.43
	Good	9(37.5)	21(52.5)	8(40.0)	9(45.0)	47(45.19)	
	Not good	1(4.2)	3(7.5)	2(10.0)	-	6(5.76)	
3.	Working environment						
	Excellent	11(45.83)	15(37.5)	10(50.0)	9(45.0)	45(43.27)	2.27
	Very good	9(37.5)	20(50.0)	7(35.0)	7(35.0)	43(41.35)	
	Good	4(16.7)	5(12.5)	3(15.0)	4(20.0)	16(15.38)	
4.	Usefulness of training material						
	Very much useful	19(79.2)	25(62.5)	10(50.0)	12(60.0)	66(63.46)	2.58
	Useful	5(20.8)	12(30.0)	8(40.0)	8(40.0)	33(31.73)	

	Not at all useful	-	3(7.5)	2(10.0)	-	5(4.80)	
5.	Practical session in training programme						
	Satisfactory	16(66.7)	25(62.5)	12(60.0)	14(70.0)	67(64.42)	2.51
	Somewhat satisfactory	6(25.0)	9(22.5)	5(25.0)	4(20.0)	24(23.07)	
	Not satisfactory	2(8.3)	6(15.0)	3(15.0)	2(10.0)	13(12.5)	
6.	Opinion about starting income generating activity						
	Yes	13(54.2)	21(52.5)	8(40.0)	13(65.0)	55(52.88)	1.52
	No	11(45.8)	19(47.5)	12(60.0)	7(35.0)	49(47.11)	

94

95 Figures in parentheses indicate percentages

96 Thus it may be inferred that majority of the respondents were fully satisfied with the training
97 material with (2.58 WMS) followed by coverage of the content (2.55 WMS), practical session in
98 training programme and methodology used in training programme.

99

100 **Conclusion** : Training program regarding maximum training effectiveness score of picking of
101 seasonal vegetables, preservation of fruits and vegetables, milk and milk products and baking.
102 Training on green chilli pickle, lemon and green chilli pickle, production and processing of paneer,
103 *sweet lassi* and chocolate cake was rated as highly useful by the respondents. Regarding the coverage
104 of training, it was found that content of the training was considered very well covered by most of the
105 respondents followed by respondents who considered training content as of medium level. Working
106 environment was also rated as excellent and very good by of the respondents. Rest of the respondents
107 considered working environment as good. Majority of the respondents found training material as very
108 much useful and practical sessions satisfactory. Nearly half of the respondents were ready to start
109 training on food processing as an income generating activity. These findings are supported by Desai
110 (1996) and Akansha (2006). They also found that training programmes were very useful to trainees.

111 **Recommendations**

- 112 • Most of the respondents were poorly satisfied with the duration of trainings for all the training
113 programmes, therefore the duration of the training should be increased but the training hours
114 should reduced so that the respondents may learned the skill sufficiently as well as can take care
115 of their family.
- 116 • All the trainings are a feasible enterprise and very much suitable for rural SC women to practice
117 and empower them economically and socially. So the NGOs, extension agencies should enhance
118 capacity of SC rural women by organizing them into self help groups and providing them
119 necessary training and support in these areas so that they can start own income generating activity.
120 Most of the respondents were unaware about the provision of bank loan for starting various
121 income generating activities, it is therefore recommended to organize special training/ awareness
122 campaign in the villages.

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