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Assessment of training programme for livelihood enterprise of SERP trainees for nutritional security

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Abstract

The study was conducted on the value addition of millets to trainees of SERP (Society for elimination of rural poverty) members to create awareness among farmers on millets and their consumption. The training was organized at Krishi Vigyan Kendra, Rastakuntubai. The primary purpose of this study was to impart some knowledge to trainees on value addition to millets and raising of backyard nutrition garden, and they were also satisfied with the training. Most trainees were women compared to men, and women trainees started their businesses, such as nutrition gardens, self-life foods and ready to eat foods with millets, and developed Nutri entrepreneurs with the help of self-help groups (SHGs). The study was conducted in 7 blocks, and 120 trainees were selected purposively. To conduct pre-test and post-test training value addition skill scores with the help of an interview schedule.

Keywords: Millets, value addition, nutrition garden

1. Introduction

Indian Institute of Millets Research (IIMR) has pioneered in diversification of processing technologies in millet in order to provide wide options to consumers, otherwise prior to IIMR initiative due to absence of the convenient technologies in millets led to decline in their consumption. Developed millets value added Ready to Cook/Ready to Eat products, now value added technologies are made available for wider consumption to meet the consumer requirements (healthy and tasty). Millets are neither ready to eat nor ready to cook grains and need some kind of processing invariably for human consumption.

Legumes, cereals and other plant sources can be used to isolate plant protein isolates and concentrates. The plant proteins can be used to replace the meat proteins, milk proteins and to develop the gluten free products. Now a day's consumption of plant based foods gaining importance because the problems associated with consumption of meat proteins, gluten proteins and milk proteins (Penchalaraju & John Don Bosco, 2022)^[7].

Sustainability is vital for food nutrition security policies (FNSP) that mandate long-term processes for consequence. Sustainability proponents will succeed by conceding that country policy actors vary in their understanding of sustainability and by bridging associations toward concession.

Millets are one of the oldest food grains known to mankind and possibly the first cereal grain used for domestic purposes. For centuries, millets have been a prized crop in India and are staple diet for nearly 1/3rd of the world's population. Millet, being the staples for the poorer sections of population could be the choice of fortification. With the advancement of post-harvest processing and value addition technologies, their consumption can be increased in urban area (Kanchana *et al...*, 2018)^[4]. Millets are high energy, nutritious foods comparable to other cereals and some of them are even better with regard to protein and mineral content. They are particularly rich in dietary fibre, iron, calcium and B vitamins.

The society for Elimination of Rural poverty (SERP) was established by the Government of Andhra Pradesh (GOAP) as a sensitive support structure to facilitate poverty reduction through social mobilization and improvement of Livelihoods of rural poor in Andhra Pradesh. As per the Andhra Pradesh Reorganisation Act, 2014. SERP is divided into AP SERP and TG SERP for implementing Indira Kranthi Patham (IKP). SERP is implementing Indira Kranthi Patham (IKP) in all the 656 rural mandals of 13 rural districts in A.P (Mahmood. 2001).

Poverty is a multi-dimensional phenomenon, poverty levels are often measured using economic dimensions based on income and consumption.

Economic growth is one of the principal instruments for poverty alleviation and for pulling the poor out of poverty through productive employment (Pramod and Chudasama, 2020). According to Bhagwati and Panagariya, economic growth generates revenues required for expanding poverty alleviation programmes while enabling governments to spend on the basic necessities of the poor including healthcare, education and housing. Poverty alleviation strategies may be categorised into four types including community organisations based micro-financing, Capability and social security, market-based, and good governance.

Financial assets are incredibly evident in food production and supply and the extent of eliminating the mal nutritional issues. Even though rising productivity growth results in a high level of food production, the preponderance of under nutrition persists in producing countries. India has boldly and successfully pursued economic reforms, but the resultant spectacular growth rate did not trickle down, as evident by the lack of commensurate reduction in poverty and malnutrition. Increased income growth, however, led to a significant shift in the consumption and healthy life as well as a rise in the consumption expenditure toward non-cereal items (Sendhil *et al.*, 2020)^[11].

The present study was undertaken to determine the impact of training on value addition of millets to trainees of respondents participated in SERP training programme organised by Krishi Vigyan Kendra, Rastakuntubai and the main objectives of the work was to: (1) assess the demographic profile of the trainees, (2) study the pre and post training skill of the trainees and (3) find out the adoption level of trainees on value addition to millets training programmes.

2. Materials and Methods 2.1 Study design

The study was conducted in 7 blocks and 120 trainees were selected purposively. The data was collected with the help of interview schedule. Firstly the demographic profile of the trainees was calculated which include general information about their personal profile. Later pre and post-training value addition skills of the trainees were also calculated. Training on backyard nutrition garden was also given to the trainees and small questionnaire was developed to analyze the satisfaction of the trainees regarding training i.e. to know whether the trainees were satisfied with the training or not. The study was conducted in view to create awareness on millets among rural people and also to encourage them to consume value added products of millets to stay healthy and strong. Health benefits of millets were also explained to the trainees and encouraged them to prepare value added products with millets.

2.2 Sample selection

Satisfaction of the trainees was analyzed using 5 point hedonic scale ranking from 5 - 1 which indicates 5 -Excellent, 4 - Very good, 3 - Good, 2 - Satisfactory, 1 -Poor. Using this scale the satisfaction of the trainees were measured. After completion of the training programme follow-up of the training programme was carried out. The feedback was collected through interactions with all the resource persons and also find out whether the trainees have adopted any of the training programme and developed as an entrepreneur or not.

2.3 Demographic profile of the trainees

Demographic profile of the trainees was recorded in order to assess their personal profile. The demographic profile represents the trainee's gender, age, education, their annual income and how many trainings they have exposed. Table1 represents the demographic profile of the trainees. From the table it is clearly shown that compared to men (25%), the percentage of women (75%) trainees was more and 58.33 % of them were aged 30 to 45 years. Most of them (61.66%) were educated up to Pre School and 57.50% of the trainees get an annual income of Rs. 1,00,000/- to Rs. 2,00,000/-. Among them 51.67% of the trainees was previously exposure to value addition training programmes.

S. No.	Demo	graphic Profile	Frequency	Percentage (%)
1.	Gender	Male	30	25.00
1.	Gender	Female	90	75.00
	Age	Below 30 years	35	29.17
2.		30 to 45 years	70	58.33
		More than 45 years	15	12.50
3.		Pre school	74	61.66
	Education	Middle school	27	22.50
		High school	19	15.84
4.		Below Rs. 1,00,000/-	33	27.50
	Annual Income	Rs. 1,00,000 to Rs. 2,00,000	69	57.50
		More than Rs. 2,00,000	18	15.00
5.		Upto 2 trainings	62	51.67
	Trainings exposure	Frainings exposure2 – 5 trainings		35.83
		More than 5 trainings	15	12.50

Table 1: Demographic profile of the trainees

2.4 Statistical analysis

Origin (Pro), Version Number 2018. OriginLab Corporation, Northampton, MA, USA was used for plotting graphs.

3. Results and Discussion

The results of the training programme on value addition to millets and backyard nutrition garden assessed with pretraining value addition skill scores, post-training value addition skill score, and satisfaction and adoption level of trainees which are given below.

3.1 Pre-Training value addition skill scores

Pre-training assessment was done before the training programme. In this simple questions were asked in-order to know the knowledge level of trainees on value addition. After analysis 64.17 percent of the trainees have low level skills, 28.33 percent of the trainees have medium level skills. And only 7.5 percent of the trainees have high level skills. Fig. 1

indicates the pre-training value addition skill scores of trainees.

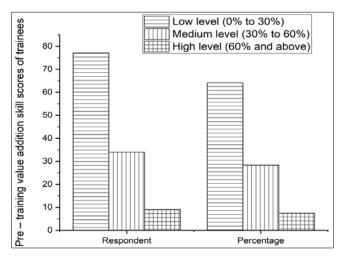


Fig 1: pre-training value addition skill scores of trainees

3.2 Post-training value addition skill scores

Post - training assessment was done after the completion of the training programme on value addition to millets. This assessment was done to test how much percent of the trainees have gained some knowledge on the training programmes. It indicates that there were zero percent of the trainees have low level of skills; maximum of the trainees about 69.16 percent have gained medium level of skills, and 30.84 percent of them have high level of skills. This is clearly shows that training programmes have shown some impact on trainees and they have gained skills on value addition to millets.

Table	3:	Post-	trainir	ig valu	e addition	skill	scores	of trainees	
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S. No.		No. of respondents (N=120)	Percentage (%)	
1.	Low level (0% to 30%)	00	00.00	
2.	Medium level (30% to 60%)	83	69.16	
3.	High level (60% and above)	37	30.84	

3.3 Satisfaction of the trainees regarding training

Satisfaction of the trainees was assessed to know the impact of training on the trainees and to assess their level of satisfaction. Satisfaction level was assessed using 5 point scale ranking from 5 to 1 which indicates 5 - Excellent, 4 - Very good, 3 - Good, 2 - Satisfactory and 1 - Poor. Table 4 represents the satisfaction level of trainees regarding training. It is clearly shows that fifty nine of the trainees said that atmosphere to exchange ideas freely with faculty members were excellent. The medium of instruction, Training on nutrition garden and Duration of the training was also excellent for 46 trainees, 89 trainees and 53 trainees respectively. 65 trainees indicated that training methods were very good and fifty seven of them showed that timely information of day to day activities was good. None of them showed poor response for the training programme.

Table 4: Satisfaction of the trainees regarding training programme

S. No.	Particulars		Very good	Good	Satisfactory	Poor
1.	Atmosphere to exchange ideas freely with faculty members		37	15	9	0
2.	Medium of instruction		39	23	12	0
3.	Training methods		65	19	7	0
4.	Training on nutrition garden		21	5	5	0
5.	Duration of the training		35	19	13	0
6.	Timely information of day to day activities		19	57	6	0

3.4 Adoption level of trainees

Based on the training given at Krishi Vigyan Kendra, Rastakuntubai some of the trainees developed as entrepreneurs and started their own way of earning. Majority of them were women who started their self employment with the support of self help groups (SHGs) some of the entrepreneurs listed below. Table 5 shows that entrepreneur list of women.

Table 5: Entrepreneurs	list	of	women
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S. No.	Name of the entrepreneur	Age	Name of the village	Name of the mandal	Name of the SHG	Activity
1	Ch. Devi	35	Kunamvalasa	Pachipenta	Vasundara	Ready to eat food
2	G. Sravanthi	33	Puthikavalasa	Kurupam	Jhanshirani	Nutri Entrepreneur
3	K. Sundaramma	33	Manthinivalasa	Kurupam	Karunamayudu	Ready to eat food
4	D. Padmavathi	38	Parsapadu	jiyammavalasa	Jayanti	Nutri Entrepreneur
5	P. Suseela	32	Makkuva	Makkuva	Sai Baba	Nutri Garden
6	M. Hemalatha	41	Makkuva	Makkuva	Kumara Swami	Ready to Eat Food
7	P. Kalyani	35	Komarada	Komarada	Ammabhavani	Nutri Garden
8	S. Pavani	43	Dalaipeta	Komarada	Adarsa	Nutri Garden
9	R. Parvathamma	45	Sivini	Parvathipuram	Gandhiji	Ready to Eat Food
10	R. Kumari	50	Kundakapalem	Salur	Balayesu	Nutri Garden
11	P. Sankaramma	49	Vanjarauguda	G.L.Puram	Durgamma	Ready to Eat Food
12	S. Chinnari	46	Salur	Salur	Sri Sai Baba	Nutri Entrepreneur
13	K. Ramanamma	43	Pachipenta	Pachipenta	Deevena	Nutri Garden
14	M. Kamala	54	Gadra	G.L.Puram	Esayya	Ready to Eat Food
15	P. Sudharani	39	S.K.Padu	G.L.Puram	Indira	Nutri Entrepreneur

4. Conclusion

The study results show that there are more female trainees aged between 30 to 45 years compared to male trainees. Pre-Training and Post-Training value addition skills were

assessed and concluded that 64.17 per cent of trainees have a low level of skills and 69.16 per cent of them have a medium level of skill, respectively. From overall training, it was observed that the trainees were delighted with the training programme, and some women farmers have started their firms with the help of self-help groups (SHGs) and become entrepreneurs currently.

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