

SUCCESS STORY OF SWAYAMSAHAYAKA GOSTHI

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Title:Preparation of different fish pickle & Hygienic Dry Fish production for women empowerment .

A brief description of the enterprise: All the members of SwayamSahayakaGosthi, Bagadia, Kujang, Jagatsinghpur are housewife, were engaged in different types of activities to support her family. As the village is situated near the sea, they are involved in selling of fish and dry fish. But they gained less income as they are producing the dry fish in unhygienic condition which are having less shelf life .To overcome this problem they visited KVK, Jagatsinghpur. They visited to KVK and knowledge gained about Value addition and post-harvest management in fishery sector which motivated them for preparation of Hygienic Value added product from fish and prawn like pickle preparation and hygienic Dry Fish production.. All members get united and prepared dry fish in hygienic environment by establishing a solar dryer unit. They also prepared hygienic value added products .They are selling the dry fish and value added products in local market and Paradeep market by which they are gaining more income.

Income: Previously they are having 100000-200000 income per year, after taking training from

Detailed information of the training provided by the KVK: A Total of 10 members from SwayamSahayakaGosthi, Bagadia, Kujang, Jagatsinghpur were given Training on "Preparation of curd, pickled & dried fish product" & "Different advances in postharvest management and marketing" under ICAR-CIFT SCSP programme. Their knowledge and skill were improved through this skill development training Programmes. With great interest they learn many more things about different technologies in value addition and post-harvest management technology , Preparation methodology of hygienic dry fish production with longer shelf life Many of the members put their interest to apply these technologies in various meals and Mahostabs as a business venture. At the same time they were given practical demonstration on fish pickle preparation under FLD Programme. With maximum effort they learn about the preparation methodology and how to increase the shelf life upto a period of 1 year and more. They made fish pickle and dry fish for their family and relatives. The test was very much appreciated by everyone .Overall the Dry Fish and Fish pickle technology was very much appreciated by the lady farmers .They are doing it as a business venture and increasing their income level.

KVK their income increased from 300000-400000 by doing dry fish and fish pickle preparation in a advanced scientific way.

Coverage/ impact of training:

As an impact of the training and demonstration that trained SHG were not practising any Group activity were forwarded a step ahead to adopt value added fishery product preparation and preparation of dry fish in a hygienic method with more shelf life as income generating activity of the group. During this year, different schemes on Fish processing & post-harvest sector will be executed from ARD department .

Horizontal spread: SwayamSahayakaGosthi, Bagadia, Kujang, Jagatsinghpur were participates in various district programme as resource person. Many SHG members of nearby areas of Kujanga Block also come to their unit for learning technical skills. They engaged Many other SSG members of the village in her production unit for proper management as well as marketing.

Concluding assessment: Economic empowerment of SCWSHG significantly contributes to their social empowerment. Keeping in view to make these groups economically and socially independent, capacity building programmes should be promoted in Fisheries sectors which not only improves their knowledge and skill level but also will give them enough confidence to carry out these income generating activities for improving their livelihood. Again it is also very much important to link the skilled members to various government schemes as well as financial institutions for getting capital to initiate their activities.

Pictures

