



DSIR Funded Skill Satellite Centre (2023-2026)

Project Overview

In 2023, the Department of Scientific and Industrial Research (DSIR), under the Technology Development and Utilization Programme for Women (TDUPW), sanctioned a three years project to PSGR Krishnammal College for Women to establish a Skill Satellite Centre (SSC) at the Rural Women Technology Park (RWTP), Annur Block, Coimbatore District, Tamil Nadu. The centre focuses on addressing the local technological needs of rural women, women Self-Help Groups (SHGs), and women-led enterprises. Through scientific, technology-based, and hands-on training, the Skill Satellite Centre aims to improve employability, promote entrepreneurship, and encourage self-reliance among women. In addition to skill development, the centre provides a supportive ecosystem for women entrepreneurs by offering incubation facilities, financial linkages, and marketing support, thereby contributing to improved livelihoods and socio-economic empowerment.

Key Challenges Addressed

The project addresses major challenges faced by rural households, including:

- Limited technical knowledge and practical skills
- Lack of access to finance
- Absence of women mentors
- Weak support and networking systems

Infrastructure Facilities

- 3,400 sq. ft. training and demonstration facility
- Located within a 1-acre campus
- Designed to develop and demonstrate banana-based technologies, as banana is a major crop in the region
- Used for hands-on training, demonstrations, and skill development programs

Training Objectives

The Skill Satellite Centre focuses on:

- Identifying rural women in Annur Block and providing hands-on skill training
- Introducing mechanised technologies for producing resistant starch from banana and utilizing its by-products
- Producing Ready-to-Cook (RTC) products using banana and multi-millets through extrusion technology

- Developing fortified and value-added foods from banana and millets for nutritionally vulnerable groups
- Supporting entrepreneurship and income generation through incubation facilities, marketing support, financial linkages, and continuous mentoring

Our Skill Training Journey

- Sanctioned Amount: ₹63.14 lakhs
- Training Batches: 4 batches per year (Total: 16 batches)
- Participants per Batch: 30 women
- Duration: 3 months per batch (Includes hands-on training, field visits, and industrial visits)

Beneficiaries Information

Direct Beneficiaries

- Total Planned: 360 rural women
- Trained till date (Annur Block): 90
- Women using incubation facilities: 8

Indirect Beneficiaries

- SHG women counseled through Panchayats: 360
- Women students from PSGR Krishnammal College for Women and other institutions: 1,500

Technologies and Skills Covered

Each batch receives training in one or more of the following areas:

- Production of resistant starch from banana and use of by-products
- Cabinet drying and solar drying
- Extrusion technology
- Pulverising and milling
- Food fortification and quality standards
- Preparation of Ready-to-Cook and Ready-to-Eat products
- Small millet processing
- Bakery and confectionery skills
- Preparation of innovative and value-added food products

Products Developed at the Skill Satellite Centre

Based on DSIR-approved technologies, trainees learn to prepare:

- Banana starch (from different banana varieties)
- Steamed and roasted banana products
- Banana powder
- Health mix (three flavours)
- Banana chapathi and banana roti

- Banana cakes (five varieties)
- Banana and millet cookies (six varieties)
- Banana candy
- Banana granola
- Banana pasta

Life skills provided to the Trainees

- Digital Literacy
- Financial Literacy

Food Safety and Certification

- 35 trainees have obtained FSSAI certification (as of January 2026) and 18 in progress, enabling them to start safe and compliant food enterprises.
- Quality certification received for banana health mix, ABC Malt, Pasta, cookies

Celebrating Success: 2025 - 2026

- 209 women trained in 7 batches
- 53 women identified for entrepreneurship promotion
- Created bank account for all the trainees in Tamil Nadu Graama Bank
- Broadcasted about SSC via local media
- Created a page about SSC in the college website
- Five women trained in SSC are selected for Tamil Nadu Start Up Community
 - under the category:
 - Go to Market Stage: Banana Starch
 - Banana Pasta and Bamnana Malt
 - Health steam cake Health Mix by L.P. Indhu
 - One to 10 Customers: Cookies
- SHG Group formed -2 (Tamil Malarghal, and Yugha Sakthi)
- 95 women participated in Food Safety Training and Certification (FOSTAC)

Impact

The Skill Satellite Centre has

- Improved the skills and employability of 180 rural women
- Encouraged women-led entrepreneurship
- Increased access to finance and markets
- Promoted nutritious, affordable, and locally produced food
- Contributed to better community health and economic well-being

Inauguration of SSC at KCW



Inaugurated on 8 March 2024 during the International Women's Day celebrations

Dr. N. Kaliselvi, Secretary, DSIR (Virtual)

Dr. Sujata Chaklanobis, Sc-G & Head – A2K+, CRTDH & PACE

Dr. Vandana Kalia, Sc-F & Member Secretary TDUPW/A2K+



KCW-SSC| 2024

Production of Resistant starch from Banana and utilization of its by-products

- Production of resistant starch
- Cabinet drying
- Solar drying
- Products from resistant starch in combination with millets



Fortification of food

- Production of resistant starch
- Solar drying
- Standard measures for doing fortification
- Preparation of fortified foods



Value added products

- Small millet processing
- Ready to eat and Ready to cook products from millets
- Bakery and confectionery training
- Preparation of Novel bakery products



Products Developed

Preparation of banana starch

(Banana starch from different varieties of banana)

- Process of steaming and roasting of dried bananas
- Banana powder
- Health mix (3flavours)
- Banana Chappathi
- Banana Roti
- Banana cake-5 varieties
- Banana& millet cookies-6 varieties
- Banana candy.
- Banana granula
- Banana Pasta

