



महर्षि दयानंद सरस्वती स्वदेशी कंसोर्टियम

MAHARSHI DAYANAND SARASWATI SWADESHI CONSORTIUM

(A Joint Venture of MDSU and CHARGE)

Basics of — — GRAIN PROCESSING and MILLING

From Grain to Goodness



GRAIN
STRUCTURE



CLEANING
& PREPARATION



MILLING
PROCESS



SEPARATION
& GRADING



PRODUCTS
& QUALITY



Learn the fundamentals. Understand the process.
Build the future of food.



Model Curriculum

Course Name: Basics of Grain Processing and Milling

Course Code: MDSSC/002

Course Duration: 3 Month



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MDSU : -Maharshi Dayanand Saraswati University

CHARGE : - Choyal Hub for Agribusiness, Research, Growth, and Entrepreneurship





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Programme Overview

The Basics of Grain Processing and Milling programme is designed to create industry-ready professionals capable of handling grain procurement, cleaning, grading, storage, milling, packaging, quality control, food safety, and grain-based entrepreneurship. The programme integrates traditional Bharatiya grain processing practices with modern milling technologies and digital business tools.

The curriculum has been designed in accordance with the objectives of skill development, entrepreneurship promotion, rural industrialization, startup creation, and employment generation. It aims to develop technical competencies as well as business capabilities among learners interested in establishing grain-based enterprises or pursuing careers in food processing industries.

The programme combines classroom learning, laboratory training, industrial exposure, and project-based learning to ensure practical competency and entrepreneurial readiness.

Training Outcomes

Upon successful completion of the programme, learners shall be able to:

Technical Competencies

- Identify major food grains and their characteristics.
- Assess grain quality and storage suitability.
- Conduct grain cleaning and grading operations.
- Operate grain processing and milling equipment.
- Perform flour production and blending operations.
- Apply food safety and quality management systems.
- Conduct packaging and storage operations.
- Maintain production records and documentation.

Entrepreneurial Competencies

- Prepare project reports for grain processing units.
- Estimate capital and operational requirements.
- Understand government support schemes.



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- Develop grain-based startup concepts.
- Conduct market analysis and pricing decisions.

Digital Competencies

- Use AI tools for business operations.
- Create digital marketing campaigns.
- Manage digital payments.
- Utilize e-commerce platforms.
- Develop online sales channels.

Proposed Compulsory Modules

Module	Theory	Practical	Total
Introduction to Grain Processing Industry	10	10	20
Production Planning & Workplace Preparation	15	25	40
Grain Science & Raw Material Management	20	20	40
Grain Cleaning, Grading & Storage	20	40	60
Grain Milling Operations	30	60	90
Quality Control & Food Safety	15	25	40
Packaging, Warehousing & Logistics	10	20	30
Entrepreneurship & MSME Development	15	15	30
AI, Digital Marketing & E-Commerce	15	15	30
Industrial Exposure & Project Work	0	60	60
Total			360

Elective Modules

Elective 1

Production of Wheat Flour, Atta and Value-Added Products

Elective 2

Production of Millet-Based Products



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Elective 3

Pulse Milling and Dal Processing

Elective 4

Spice Grinding and Blending Operations

Unique MDSSC Components

Unlike the FICSI curriculum, the MDSSC curriculum will include:

Startup Development

Students will learn:

- Business Opportunity Identification
- Flour Mill Establishment
- Mini Rice Mill Establishment
- Millet Processing Unit Setup
- Rural Enterprise Development
- Startup Registration
- Investor Pitch Preparation

AI for Small Business

Practical use of:

- ChatGPT
- Canva
- Google Gemini
- WhatsApp Business
- AI-based Marketing

Activities:

- Creating advertisements
- Social media content
- Product descriptions



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- Customer communication

Digital Commerce

Students will learn:

- UPI Business Setup
- ONDC Registration
- Digital Catalogues
- Online Customer Acquisition
- Inventory Tracking

Industrial Exposure

Visits may include:

- Flour Mills
- Grain Warehouses
- Food Processing Units
- MSMEs
- Farmer Producer Organizations (FPOs)
- Grain Markets (Mandis)

Project Work

Every student will prepare one of the following:

Option 1

Detailed Project Report (DPR) for a Flour Mill

Option 2

Millet Processing Enterprise Plan

Option 3

Pulse Processing Unit Proposal

Option 4



Digital Grain Business Startup Plan

Option 5

Village Grain Processing Cluster Model

MODULE 1

Introduction to Grain Processing Industry

Mapped Area: Food Processing and Grain Milling Sector

Terminal Outcomes

The learner will be able to:

- Describe the grain processing industry.
- Explain the importance of grain processing in the economy.
- Identify major grain-processing sectors.
- Understand employment opportunities in grain processing.
- Explain the role of entrepreneurship in the food sector.

Theory Duration

10 Hours

Practical Duration

10 Hours

Theory – Key Learning Outcomes

The learner should be able to:

- Explain the significance of grain processing in India.
- Describe the structure of the Indian food processing industry.
- Explain the contribution of grain milling to food security.
- Describe the grain value chain from farm to consumer.
- Identify major grain categories.
- Explain wheat processing industries.
- Explain rice processing industries.



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- Explain maize processing industries.
- Explain millet processing industries.
- Describe pulse processing industries.
- Explain emerging trends in grain processing.
- Discuss automation in milling.
- Explain opportunities in rural food enterprises.
- Discuss employment opportunities in the grain sector.
- Explain startup opportunities in food processing.

Practical – Key Learning Outcomes

The learner should be able to:

- Identify different grains.
- Classify grains based on processing characteristics.
- Prepare a grain industry map.
- Analyze local grain markets.
- Identify grain-processing enterprises.
- Visit local processing units.
- Document grain value chains.
- Conduct basic market surveys.
- Present industry observations.
- Prepare industry reports.

Classroom Aids

- Whiteboard
- Marker
- LCD Projector
- Laptop
- PowerPoint Presentations



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- Grain Samples
- Industry Videos
- Charts and Posters

Tools, Equipment and Other Requirements

- Sample grain kits
- Measuring containers
- Display charts
- Computer system
- Internet connectivity

MODULE 2

Production Planning and Workplace Preparation

Terminal Outcomes

The learner will be able to:

- Plan production activities.
- Organize manpower and materials.
- Prepare equipment for operation.
- Implement workplace hygiene practices.
- Maintain production schedules.

Theory Duration

15 Hours

Practical Duration

25 Hours

Theory – Key Learning Outcomes

The learner should be able to:

- Explain production planning principles.



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- Describe workflow management.
- Explain production scheduling.
- Identify manpower requirements.
- Estimate raw material requirements.
- Explain equipment utilization planning.
- Describe production records.
- Explain inventory planning.
- Describe preventive maintenance.
- Explain workplace organization systems.
- Explain sanitation procedures.
- Describe standard operating procedures.
- Explain GMP requirements.
- Explain workplace safety requirements.
- Explain quality assurance procedures.

Practical – Key Learning Outcomes

The learner should be able to:

- Prepare daily production plans.
- Estimate material requirements.
- Conduct equipment inspection.
- Prepare workplace sanitation checklists.
- Organize workstations.
- Perform pre-operational checks.
- Maintain production records.
- Assign workforce responsibilities.
- Monitor production schedules.
- Implement cleaning procedures.
- Verify safety compliance.



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- Prepare production reports.

Classroom Aids

- SOP Manuals
- Production Charts
- Projector
- Whiteboard
- Demonstration Videos

Tools and Equipment Requirements

- Cleaning equipment
- PPE kits
- Production logbooks
- Inspection checklists
- Maintenance registers

MODULE 3

Grain Science and Raw Material Management

Terminal Outcomes

The learner will be able to:

- Understand grain structure and composition.
- Evaluate grain quality.
- Conduct grain sampling.
- Assess moisture and storage suitability.
- Manage raw materials effectively.

Theory Duration

20 Hours

Practical Duration



20 Hours

Theory – Key Learning Outcomes

The learner should be able to:

- Explain grain anatomy.
- Describe physical properties of grains.
- Explain chemical composition of grains.
- Discuss nutritional composition.
- Explain moisture content significance.
- Describe grain maturity indicators.
- Explain grain defects.
- Describe grading parameters.
- Explain procurement standards.
- Explain grain storage behavior.
- Discuss grain deterioration mechanisms.
- Explain pest infestation risks.
- Describe quality inspection methods.
- Explain sampling procedures.
- Explain BIS and FSSAI quality standards.
- Explain traceability systems.
- Discuss procurement documentation.
- Explain inventory management principles.

Practical – Key Learning Outcomes

The learner should be able to:

- Identify grain varieties.
- Conduct grain sampling.
- Measure moisture content.



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- Perform visual inspection.
- Identify damaged grains.
- Grade grain samples.
- Calculate impurity percentages.
- Record quality observations.
- Conduct storage suitability assessments.
- Prepare procurement records.

MODULE 4

Grain Cleaning, Grading and Storage Management

Mapped Area: Grain Handling and Pre-Processing Operations

Terminal Outcomes

The learner will be able to:

- Explain grain cleaning and grading principles.
- Identify impurities and contaminants present in grains.
- Operate grain cleaning and grading equipment.
- Apply storage management practices.
- Monitor grain quality during storage.
- Prevent storage losses caused by pests, moisture and improper handling.

Theory Duration

20 Hours

Practical Duration

40 Hours

Theory – Key Learning Outcomes

The learner should be able to:

- Explain the importance of grain cleaning before processing.
- Identify different types of impurities found in grains.



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- Describe physical contaminants such as stones, dust and foreign matter.
- Explain biological contaminants including insects and fungal infestation.
- Describe the working principle of pre-cleaners.
- Explain the operation of aspirators.
- Describe the working of magnetic separators.
- Explain the operation of destoners.
- Describe grain grading principles.
- Explain grain size classification systems.
- Discuss grading standards for wheat, rice and millets.
- Explain moisture management during storage.
- Describe grain respiration during storage.
- Explain causes of storage losses.
- Discuss warehouse management systems.
- Explain stack formation and storage practices.
- Describe scientific grain storage methods.
- Explain pest management techniques.
- Discuss fumigation principles and precautions.
- Explain warehouse sanitation practices.
- Describe inventory management methods.
- Explain FIFO and FEFO systems.
- Discuss digital inventory systems.
- Explain grain quality monitoring during storage.
- Describe warehouse safety procedures.

Practical – Key Learning Outcomes

The learner should be able to:

- Identify foreign materials in grain samples.
- Operate grain cleaning equipment.



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- Perform grain grading operations.
- Conduct impurity analysis.
- Measure moisture content before storage.
- Prepare grain stacks.
- Maintain warehouse records.
- Conduct warehouse inspection.
- Identify insect infestation.
- Monitor storage conditions.
- Implement sanitation procedures.
- Demonstrate grain sampling from storage lots.
- Prepare stock registers.
- Conduct quality assessment during storage.
- Demonstrate fumigation safety practices.

Classroom Aids

- Computer
- Projector
- PowerPoint Presentations
- Storage Management Charts
- Warehouse Layout Diagrams
- Grain Samples
- BIS Quality Standards Manual

Tools, Equipment and Other Requirements

- Grain Cleaner
- Aspirator
- Destoner
- Magnetic Separator



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- Moisture Meter
- Storage Bins
- Warehouse Registers
- Sampling Spears
- Weighing Scale
- PPE Kits

MODULE 5

Grain Milling Operations

Mapped Area: Food Grain Milling and Flour Production

Terminal Outcomes

The learner will be able to:

- Understand grain milling principles.
- Operate grain milling equipment.
- Produce flour according to specifications.
- Optimize milling efficiency.
- Maintain milling machinery.
- Monitor flour quality and yield.

Theory Duration

30 Hours

Practical Duration

60 Hours

Theory – Key Learning Outcomes

The learner should be able to:

Introduction to Milling

- Explain the objectives of grain milling.
- Describe the history of milling technologies.



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- Explain traditional chakki milling systems.
- Describe modern roller milling systems.
- Explain milling terminology.

Wheat Milling

- Explain wheat structure.
- Describe conditioning of wheat.
- Explain tempering operations.
- Describe break rolls and reduction rolls.
- Explain flour extraction systems.
- Describe bran separation processes.
- Explain flour stream management.

Rice Milling

- Explain paddy processing.
- Describe dehusking operations.
- Explain whitening processes.
- Discuss polishing operations.
- Explain grading of rice.

Maize Milling

- Explain dry milling process.
- Describe maize grinding operations.
- Explain maize flour production.

Millet Milling

- Explain millet processing requirements.
- Describe dehulling operations.
- Explain millet flour production.
- Discuss challenges in millet milling.

Pulse Milling

- Explain dal milling principles.



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- Describe dehushing operations.
- Explain polishing processes.
- Discuss recovery optimization.

Flour Quality Management

- Explain flour quality parameters.
- Discuss flour particle size distribution.
- Explain flour moisture management.
- Describe flour blending systems.

Milling Plant Management

- Explain process flow diagrams.
- Describe plant layout planning.
- Explain equipment utilization.
- Discuss energy efficiency.
- Explain preventive maintenance systems.
- Describe troubleshooting procedures.
- Explain safety precautions in milling plants.

Practical – Key Learning Outcomes

The learner should be able to:

Milling Operations

- Operate chakki milling units.
- Operate pulverizers.
- Demonstrate grain feeding procedures.
- Monitor grinding operations.
- Perform flour collection procedures.
- Measure flour yield.

Equipment Handling

- Start and shut down milling systems safely.



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- Conduct equipment inspection.
- Adjust grinding settings.
- Monitor machine performance.
- Perform routine maintenance.

Product Quality Assessment

- Conduct flour quality inspection.
- Measure particle size.
- Assess flour colour and texture.
- Record quality observations.

Production Management

- Calculate extraction rates.
- Calculate milling efficiency.
- Prepare production records.
- Maintain batch records.
- Monitor production losses.

Safety and Maintenance

- Use PPE during milling operations.
- Demonstrate machine cleaning procedures.
- Conduct preventive maintenance checks.
- Report machine faults.
- Follow emergency procedures.

Classroom Aids

- Milling Process Flow Charts
- PowerPoint Presentations
- Industry Videos
- Flour Samples
- Grain Samples



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- Process Manuals
- Equipment Catalogues

Tools, Equipment and Other Requirements

Milling Equipment

- Chakki Mill
- Pulverizer
- Hammer Mill
- Sifter
- Grain Feeder
- Conveyors

Testing Equipment

- Moisture Meter
- Digital Weighing Scale
- Flour Sieves
- Sample Containers

Safety Equipment

- Safety Goggles
- Ear Protection
- Gloves
- Dust Masks
- Safety Shoes

Documentation

- Production Registers
- Maintenance Logs
- Quality Control Forms



MODULE 6

Quality Control and Food Safety

Mapped Area: Food Quality Assurance and Regulatory Compliance

Terminal Outcomes

The learner will be able to:

- Evaluate grain and flour quality.
- Apply food safety principles.
- Conduct quality inspections.
- Maintain quality records.
- Implement GMP, GHP and HACCP systems.

Theory Duration

15 Hours

Practical Duration

25 Hours

Theory – Key Learning Outcomes

The learner should be able to:

- Explain quality management principles.
- Describe grain quality parameters.
- Explain flour quality standards.
- Discuss BIS specifications.
- Explain FSSAI regulations.
- Describe GMP requirements.
- Explain GHP principles.
- Discuss HACCP concepts.
- Explain contamination risks.
- Describe allergen management.
- Explain traceability systems.



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- Discuss food recall procedures.
- Explain sanitation requirements.
- Describe quality documentation systems.
- Explain audit procedures.

Practical – Key Learning Outcomes

The learner should be able to:

- Conduct grain quality testing.
- Measure moisture content.
- Perform flour quality checks.
- Complete quality records.
- Conduct sanitation inspections.
- Demonstrate GMP practices.
- Prepare HACCP records.
- Conduct workplace hygiene audits.
- Maintain traceability records.
- Report quality deviations.

MODULE 7

Packaging, Warehousing and Logistics

Mapped Area: Post-Processing Operations and Supply Chain Management

Terminal Outcomes

The learner will be able to:

- Select suitable packaging materials for grain and flour products.
- Apply packaging and labeling standards.
- Manage warehousing operations.
- Maintain inventory records.
- Coordinate transportation and logistics activities.

Theory Duration



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10 Hours

Practical Duration

20 Hours

Theory – Key Learning Outcomes

The learner should be able to:

- Explain the importance of packaging in food processing.
- Describe different packaging materials used for grain products.
- Explain characteristics of HDPE, LDPE, PP and laminated packaging materials.
- Discuss food-grade packaging requirements.
- Explain packaging standards for flour products.
- Describe labeling requirements under FSSAI regulations.
- Explain barcode and QR code applications.
- Discuss packaging defects and preventive measures.
- Explain warehousing principles.
- Describe warehouse layout planning.
- Explain stock management systems.
- Discuss inventory control methods.
- Explain FIFO and FEFO inventory practices.
- Describe transportation requirements for grain products.
- Explain logistics management systems.
- Discuss supply chain management principles.
- Explain export packaging basics.
- Describe warehouse safety standards.

Practical – Key Learning Outcomes

The learner should be able to:

- Identify suitable packaging materials.



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- Demonstrate filling and sealing operations.
- Prepare product labels.
- Maintain stock registers.
- Conduct warehouse inspections.
- Demonstrate inventory tracking.
- Prepare dispatch records.
- Implement warehouse safety measures.
- Record incoming and outgoing stock.
- Monitor product storage conditions.

Classroom Aids

- Packaging Samples
- Labeling Manuals
- Warehouse Layout Charts
- Inventory Software Demonstrations
- PowerPoint Presentations
- Videos on Packaging Operations

Tools, Equipment and Other Requirements

- Packaging Machine
- Heat Sealer
- Weighing Scale
- Packaging Materials
- Labels and Stickers
- Storage Racks
- Inventory Registers
- Barcode Scanner (Demonstration)



MODULE 8

Entrepreneurship and MSME Development

Mapped Area: Enterprise Creation and Business Development

Terminal Outcomes

The learner will be able to:

- Identify business opportunities in grain processing.
- Prepare business plans and DPRs.
- Understand MSME registration procedures.
- Access government support schemes.
- Develop sustainable grain-based enterprises.

Theory Duration

15 Hours

Practical Duration

15 Hours

Theory – Key Learning Outcomes

The learner should be able to:

- Explain entrepreneurship concepts.
- Describe characteristics of successful entrepreneurs.
- Identify grain processing business opportunities.
- Explain flour mill business models.
- Discuss millet processing business opportunities.
- Explain pulse processing enterprises.
- Describe spice grinding enterprises.
- Explain business registration procedures.
- Discuss Udyam Registration.
- Explain GST basics.
- Describe PMEGP scheme.



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- Explain Mudra Loan scheme.
- Discuss Startup India initiatives.
- Explain market research methods.
- Describe customer analysis techniques.
- Explain costing and pricing concepts.
- Discuss break-even analysis.
- Explain working capital requirements.
- Describe project report preparation.
- Explain risk management in MSMEs.

Practical – Key Learning Outcomes

The learner should be able to:

- Identify local business opportunities.
- Conduct market surveys.
- Prepare cost estimates.
- Develop pricing strategies.
- Prepare business plans.
- Prepare DPRs for flour mills.
- Estimate machinery requirements.
- Calculate profitability projections.
- Complete MSME registration exercises.
- Present startup proposals.

Classroom Aids

- Business Plan Templates
- DPR Samples
- Government Scheme Brochures
- Financial Planning Worksheets



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- Case Studies
- Entrepreneur Success Stories

Tools, Equipment and Other Requirements

- Computer Systems
- Internet Connectivity
- Calculator
- DPR Formats
- Project Planning Software
- Financial Worksheets

MODULE 9

AI, Digital Marketing and E-Commerce

Mapped Area: Digital Enterprise Management

Terminal Outcomes

The learner will be able to:

- Utilize AI tools for business operations.
- Develop digital marketing campaigns.
- Create online product catalogues.
- Manage e-commerce sales channels.
- Implement digital payment systems.

Theory Duration

15 Hours

Practical Duration

15 Hours

Theory – Key Learning Outcomes

The learner should be able to:



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- Explain the role of AI in business.
- Describe applications of ChatGPT in MSMEs.
- Explain content creation using AI tools.
- Discuss digital branding concepts.
- Explain social media marketing.
- Describe Facebook and Instagram marketing.
- Explain WhatsApp Business applications.
- Discuss search engine optimization basics.
- Explain digital customer engagement.
- Describe e-commerce business models.
- Explain ONDC ecosystem.
- Discuss Amazon and Flipkart seller systems.
- Explain online inventory management.
- Describe digital payment systems.
- Explain UPI and QR payment systems.
- Discuss cyber security basics.
- Explain customer data protection.
- Describe digital analytics tools.

Practical – Key Learning Outcomes

The learner should be able to:

- Create AI-generated content.
- Prepare social media campaigns.
- Design product catalogues using Canva.
- Create WhatsApp Business profiles.
- Set up digital payment systems.
- Register products on e-commerce platforms.
- Prepare digital advertisements.



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- Analyze customer engagement metrics.
- Generate AI-based business reports.
- Demonstrate online product selling.

Classroom Aids

- Computer Lab
- Internet Access
- Projector
- AI Tool Demonstrations
- Digital Marketing Videos
- E-Commerce Platform Demonstrations

Tools, Equipment and Other Requirements

- Computers
- Internet Connectivity
- Smartphone
- Canva Account
- ChatGPT Access
- Social Media Accounts
- Digital Payment Apps

MODULE 10

Industrial Exposure and Project Work

Mapped Area: Industry Integration and Applied Learning

Terminal Outcomes

The learner will be able to:

- Understand industrial grain processing operations.
- Observe best industry practices.



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- Apply classroom knowledge in real-life settings.
- Prepare industry reports.
- Develop a viable business proposal.

Practical Duration

60 Hours

Practical – Key Learning Outcomes

The learner should be able to:

- Observe flour mill operations.
- Observe grain cleaning systems.
- Study storage management practices.
- Analyze packaging operations.
- Record industrial workflows.
- Interact with entrepreneurs.
- Prepare industrial visit reports.
- Conduct market studies.
- Identify operational challenges.
- Recommend process improvements.
- Develop project proposals.
- Present business plans.

Suggested Industrial Visits

- Flour Mills
- Grain Warehouses
- Rice Mills
- Millet Processing Units
- Pulse Processing Units
- Food Processing Industries



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- Farmer Producer Organizations (FPOs)
- Agro-Based MSMEs

PROJECT WORK

Every learner shall complete one project from the following:

Option 1

Detailed Project Report for a Flour Mill

Option 2

Millet Processing and Marketing Enterprise

Option 3

Pulse Processing Unit

Option 4

Village-Level Grain Processing Centre

Option 5

Digital Grain Products Marketplace

Option 6

Integrated Grain Processing Startup

TRAINER REQUIREMENTS

Qualification	Industry Experience	Training Experience
B.Sc./B.Tech. Food Technology, Food Engineering, Agriculture, Agricultural Engineering, Grain Processing	Minimum 3 Years	Minimum 1 Year
M.Sc./M.Tech. Food Technology, Food Engineering, Agriculture, Agricultural Engineering, Grain Processing	Minimum 2 Years	Minimum 1 Year
10 Years Above experience in Milling Sector	Minimum 10 Years	Minimum 1 Year



Trainer Competencies

The trainer should possess knowledge of:

- Grain Processing Technology
- Food Safety Systems
- Flour Milling Operations
- Storage Management
- Entrepreneurship Development
- Digital Business Operations

ASSESSOR REQUIREMENTS

Qualification	Industry Experience	Assessment Experience
B.Sc./B.Tech. Food Technology, Food Engineering, Agriculture, Agricultural Engineering	Minimum 4 Years	Minimum 1 Year
M.Sc./M.Tech. Food Technology, Food Engineering, Agriculture, Agricultural Engineering	Minimum 3 Years	Minimum 1 Year

ASSESSMENT STRATEGY

Mid-Term Assessment

- Theory Test
- Practical Assessment
- Assignments

Final Assessment

Written Examination (30%)

Assessment Components:

- Multiple Choice Questions



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- True/False Questions
- Matching Questions
- Short Answer Questions

Practical Examination (40%)

Assessment Components:

- Equipment Operation
- Grain Quality Assessment
- Milling Operations
- Packaging Operations
- Food Safety Compliance

Project Work (20%)

Assessment Components:

- Project Report
- Financial Viability
- Technical Feasibility
- Presentation

Viva Voce (10%)

Assessment Components:

- Technical Understanding
- Problem Solving Ability
- Entrepreneurial Awareness

GLOSSARY

Term	Description
Grain Processing	Activities involved in cleaning, grading, milling and packaging grains
Milling	Size reduction process used to produce flour



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GMP	Good Manufacturing Practices
GHP	Good Hygiene Practices
HACCP	Hazard Analysis and Critical Control Point
DPR	Detailed Project Report
FPO	Farmer Producer Organization
MSME	Micro, Small and Medium Enterprise
OJT	On-the-Job Training
Traceability	Ability to track product movement throughout the supply chain

ACRONYMS AND ABBREVIATIONS

Acronym	Full Form
AI	Artificial Intelligence
BIS	Bureau of Indian Standards
DPR	Detailed Project Report
FEFO	First Expiry First Out
FIFO	First In First Out
FPO	Farmer Producer Organization
FSSAI	Food Safety and Standards Authority of India
GHP	Good Hygiene Practices
GMP	Good Manufacturing Practices
HACCP	Hazard Analysis and Critical Control Point
MSME	Micro, Small and Medium Enterprise
NSQF	National Skills Qualification Framework
OJT	On-the-Job Training
SOP	Standard Operating Procedure
UPI	Unified Payments Interface



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MDSSC

Maharshi Dayanand Saraswati Swadeshi Consortium



ABOUT US

Maharshi Dayanand Saraswati University, Ajmer proposes the establishment of the Maharshi Dayanand Saraswati Swadeshi Consortium as a multidisciplinary and collaborative institutional ecosystem dedicated to innovation-driven education, Bharatiya research traditions, startup culture, skill development, and sustainable national development rooted in Indian ethos.

The Consortium shall be the first and the only initiative of its kind in the State and among a select few in the country integrating innovation, incubation, research, entrepreneurship, indigenous knowledge systems, and community engagement under a unified institutional framework.



MDSU



Welcome to **Maharshi Dayanand Saraswati University**
Located in the historic city of **Ajmer, Rajasthan, Maharshi Dayanand Saraswati University (MDSU)** is a distinguished centre of higher learning that blends academic excellence with India's rich intellectual and Vedic heritage. Inspired by the life and teachings of Maharshi Dayanand Saraswati, the University promotes knowledge, ethical values, innovation, research, and social responsibility, empowering students to contribute meaningfully to society and national development. With a focus on quality education and holistic development, MDSU provides an environment where students can explore their potential, develop professional skills, and prepare for future opportunities.



CHARGE



CHARGE – Choyal Hub for Agribusiness, Research, Growth & Entrepreneurship – is a hub focused on agribusiness, skill development, innovation, and entrepreneurship. Established as CSMT, CHARGE now offers technical training, certified courses, research, incubation, and business support. A CSR initiative of **R.S. Choyal Group**, CHARGE works on a no-profit, no-loss basis to connect education, industry, and entrepreneurship. We aim to empower young entrepreneurs and industry professionals with practical knowledge and real-world opportunities. Through hands-on learning and industry exposure, CHARGE supports the growth of a skilled and innovative agribusiness ecosystem.

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