SPICE AND CEREAL PROCESSING UNIT FOR LIVELIHOOD ENHANCEMENT (2004)

The Project started in 2004, as a modest step towards assisting women in generating additional income for meeting their household needs and becoming partly self-reliant. The project provided an opportunity to the women to utilize their existing skills in the production of unadulterated spices, pickles, and chutneys to help them earn. The project was visualized as a pilot project to test the viability, feasibility and efficiency of the enterprise in a controlled setting, with financial, skill training, marketing and other support from Sukarya; before it could be replicated in the communities. The process involved a lot of handholding and support to participating women in different phases of production and marketing. During this phase, the processing unit was run from the Sukarya office premises which helped keep a close check on the various aspects of the enterprise. The idea was to train and develop women entrepreneurs under supervision to a level wherein they could independently manage the affairs of the unit. Women were provided with space, capital investment, and other required resources for grinding fresh spices and cereals (including Atta, Besan, Dhania, Haldi, Chilly, Jeera, Curry powder, Garam Masala) and packaging them. Through this activity the women participants were able to earn and augment their family income. The Project has benefited several women of Wazirabad and Kanhai villages.