



Development



Group work



Food laws training



Food testing



Rice products exhibition



School demonstration

About the Cathy Rich Centre

The Cathy Rich Centre, which is located in Embilipitiya, Sri Lanka aims to enable people engaged in the micro and small-scale food-processing sector to develop relevant skills and technology and to increase their access to information, which will contribute towards helping them gain control of their livelihoods and communities.

The concept of the centre was initially developed with the help of a trust fund set up by the friends and family of Cathy Jane Rich, a dedicated ITDG-UK volunteer food technologist who passed away in a road accident in Sri Lanka in 1986. She was at the time assisting programmes to promote small scale food processing to provide employment for rural Sri Lankan women.

The centre was officially established in 1992 as a joint project of the Ministry of Policy Planning and Implementation and Practical Action – ITDG. The centre is a registered institution under the Tertiary and Vocational Education Commission (TVEC). In 1997, the Centre was registered as a non-profit organisation and functions as a fully autonomous institution that is governed by a Board of Directors.

What we do

Agro Processing Training, Product and Business Development

Our core competency involves facilitating the development of micro and small food sector enterprises, by offering; a series of food processing related training programmes and by conducting and supporting research and development activities.

Our training programmes include, technology advancement training in food processing (for example in: fruit and vegetables, grain, fish and dairy products, confectionery, bakery), food spoilage and preservation, food act, food packaging, management capacity development of entrepreneurs and rice flour based products. Additionally, the centre offers training of trainers (TOT) programmes that allows for the distribution of knowledge to a larger audience island-wide and also across South Asia.

The centre's client base includes aspiring/existing entrepreneurs, trainees from governmental and Non-Governmental institutes and students from five national universities and various high schools. Many of the training courses that are conducted by the CRC are supported through numerous government and NGO/INGO programmes.

Benefits of Services Offered by the Cathy Rich Centre

•Stimulating rural employment, self sufficiency and entrepreneurial activity

- By increasing the number and profitability of small-scale food processing enterprises in Sri Lanka and the Asia region. This ensures greater retention and better circulation of income in the village.

•Providing appropriate training methodologies in food processing

- This increases the income and employment opportunities and reduces the vulnerability of micro and small-scale entrepreneurs.

•Providing efficient support for micro and small scale food processing businesses

- By educating extension workers and trainers throughout the country and region, in technical capability and business advisory skills.

•Improving micro and small-scale processors' access to information

- By being on the constant lookout for low cost agro processing technologies, developing relevant products and processes

Our Courses

Short Courses on Food Processing as a Small Business

Duration: 1-5 days

For Whom

This course is designed specifically for existing/new entrepreneurs involved in the food-processing field, and/or those wishing to develop new product line(s) in the processing field.

Benefits of attending

The small-scale food processing entrepreneur can use technology and practical skills learnt, to enhance/improve their existing product quality and processes, or to develop new products and processes for their food or agriculture business.

Course Agenda

This course teaches up to date food technology and entrepreneurship skills to participants according to their specific needs and requirements. The course is divided into practical and theoretical sections, for the practical sessions participants can select one or two products from the following food

Bakery products, Confectionery products, Dairy products, Fruit and vegetable based products, Flour based products, Short eats, Rice Flour products, Fish based products, Grain and legume products

The food processing theory sessions include some or all of the following:

Identification of raw material and equipment
Food rules and regulations
Discussion on product preparation
Discussion on selected recipes
Spoilage and preservation
Food packaging
Post harvest technology

Small Business Development for Food Processing Entrepreneurs

Duration: 1-4 days

For Whom

Existing/new entrepreneurs in the food-processing sector who want to improve their business management skills.

Benefits of attending

Improving productivity, financial management, choosing the correct packaging for product safety and attractiveness and identifying and penetrating new markets successfully, can be tough business for small-scale food sector entrepreneurs. Producing the optimal amount of products in an efficient and