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GREEN INSIGHTS

Newsletter on "Environment Literacy - Eco-labelling and Eco-friendly Products"



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A Report on Green Skill Development Programme 2021-22



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Environment Literacy - Eco-labelling and Eco-friendly Products

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Foreword

India being the second most populous country in the world is bestowed with a large young working population. India has the advantage of reaping this demographic dividend, however, high drop-out rates from school coupled with poor vocational skills may cause hinderance in reaping this dividend. There exists a demand supply gap of skill sets, both cognitive and practical, at various levels in the Environment/ Forest fields in India.

Most vocational training programmes focus on mechanical/technical skills rather than 'soft' or 'green' skills. In line with the Skill India Mission of Hon'ble Prime Minister, Ministry of Environment, Forest & Climate Change utilising the vast network and expertise of ENVIS Hubs/ RPs, has taken up an initiative for skill development in the environment and forest sector to enable India's youth to get gainful employment and/ or self-employment, called the Green Skill Development Programme (GSDP). The programme endeavours to develop green skilled workers having technical knowledge and commitment to sustainable development, which will help in the attainment of the Nationally Determined Contributions, Sustainable Development Goals, National Biodiversity Targets, as well as Waste Management Rules (2016).

Since 2018, CERC has been conducting two courses under the Green Skill Development Programme. The two courses offered are: "Laboratory Technicians/ Technical Assistants for Energy Efficiency, Star Labeling and other Electrical Testing for Environmental Criteria" and "Laboratory Assistant for Eco-Friendly Food Testing Laboratory".

These are a two-month residential programme with free training, boarding and lodging facilities. The aim of these programmes were to develop eco-friendly skills required for Lab assistant/ technician in Food laboratory and as well as in Electrical laboratory.

This year was our fourth batch which had generated a lot of good will and enthusiasm from industries and academia towards the green skilling programme of MoEF&CC. This year for example, we had experts suggesting more batches of both the courses and for short term courses on green skilling for working professionals, green practices in hospitality sectors etc. With this kind of wide spread acceptance of green skilling activity, we can now look forward to contributing towards ENVIS goals on Sustainable Life for Environment. This issue of Green Insights sheds light on the fourth batch of the two GSDP courses conducted at CERC.

Certificate Course on 'Laboratory Assistant for Eco-friendly Food Testing Laboratory'

Ms. Anindita Mehta

Course In-Charge, ENVIS Coordinator & CGM
Consumer Education and Research Centre,
Ahmedabad

Food laboratory technicians are very important in ensuring the food safety & quality. As the food processing units are increasing rapidly, trained professionals in testing laboratories are the need of the hour. Consumer Education and Research Centre - An ENVIS Resource Partner had developed this course to ensure widespread and effective delivery of training to food businesses with emphasis on green laboratory practices. The aim of this course is to impart the requisite knowledge and skills, through classroom activity as well as hands-on training, supported by relevant laboratory and industrial visits.

The course complies with the National Skills Qualifications Framework (NSQF) level 6 of National Skill Development Agency (NSDA) framework. The course is designed for 225 hrs wherein students get the basic knowledge and hands-on training in various analytical techniques used in food laboratories. They are introduced to nutritional aspects, food safety standards and laboratory accreditation system. They are also given knowledge on Good Laboratory Practices (GLP), FSSAI regulation, Food adulteration & quick detection methods, sampling procedures, documentation; operation, calibration & maintenance of laboratory equipments. Information regarding eco-friendly laboratory water management and laboratory safety measures is also given through the course.

Selection of Candidates

The process of selection started in the month of January'2022 through advertisements given in newspapers, website and social media. Selection process was held through online application submission followed by telephonic/ G-Meet interviews. We received 101 applications which were sorted and short listed as per the eligibility criteria. Out of these, 15 candidates were finalized for the

training program on the basis of their core capabilities. Out station candidates were about 13 and 2 of them were locally residing students. The selected trainees were graduates/ post graduates from different fields of Science such as Chemistry, Food & Nutrition, Microbiology, and Food Technology.

Commencement of Training

Inauguration ceremony was held on 21st of February, 2022. It began with a welcome address by Ms. Divya Namboothiri, Programme Officer, ENVIS Project. Shri Praful Amin, chairman CERC was invited as Guest of Honor. Shri Amin, gave an insightful speech and raised some concerns related consumer rights and regulations in food sector and its services. The ceremony was honored by the following delegates. Dr. H.G. Kosia, Commissioner, FDCA was invited as the chief guest. Dr. Koshia shared his experience on food adulteration and food safety. He also shared few cases of malpractices in food industry. Ms. Dipika Chauhan, Director Parishil Laboratory and former Deputy Commissioner FDCA was invited as the keynote speaker. She addressed the students about functionality of FDCA and FSSAI. Ms. Anindita Mehta, ENVIS Coordinator & CGM CERC briefed students about the activities taken under ENVIS project at CERC and the importance of eco-labelling and eco-friendly products. Later she also introduced the audience about the course. The second session was dedicated to the Consumer Rights & regulation and briefing on the core work of CERC by different department Heads. At the end of the programme, there was an interactive session with the students and Ms. Apeksha Sharma, Information Officer, CERC ENVIS moderated the entire programme.



Internal & External Faculty

The practical training was conducted at CERC's in house Laboratory under the guidance of Ms. Kanaklata Goswami, Senior Lab Assistant. Following Internal and External faculties made this programme a success:

Internal Faculty

1. Ms. Anindita Mehta, Course In-charge
2. Ms. Dipika Chauhan, Project Head, CERC
3. Ms. Kanaklata Goswami, Laboratory Demonstrator

External faculty

1. Mr. Atul Soni, Former Quality Manager at Public Laboratory – AMC
2. Ms. Meenal Pandey, Former BIS Scientist, Assistant director & Technical Manager at Aashvi Technology LLP, Ahmedabad
3. Dr. Neeraj Pandey, Authorised lead Assessor and Technical Assessor of National Accreditation Board for Testing and Calibration Laboratories (NABL) and Director of Centre for food and water testing technology, Mumbai
4. Mr. Pallav Moitra, CEO & MD of East West Hospitality
5. Mr. Priyesh Amin, CEO Accurate Laboratory & Director - Quality Assurance Aashvi Technology LLP, Ahmedabad
6. Professor J.B. Patel, Entrepreneurship Expert
7. Ms. Sukanya Pondugala, Asst. Director FDCA
8. Mr. Sameer Saxena, AGM (QA & NPD), GCMMF Ltd. Anand
9. Mr. Naresh Shah, Manager (Quality Assurance), AmulFed Dairy, Gandhinagar
10. Mr. Kashyap Vaccharajani, Expert on Finance & Banking
11. Mr. Chandramauli Pathak, Entrepreneurship and SME Expert
12. V.R. Shah, Former FDCA Commissioner
13. Dr. Bharat Jain, Member Secretary GCPC and Project coordinator, GCPC ENVIS RP

Major Topics covered

The course is comprised of classroom lectures and practical training. The concluding sessions entailed assessment and related exercises. Thus a total of 225 hour course schedule was lined out. The main components of the training curriculum were as mentioned below:

1. Introduction of Food, Nutritional Aspects and Safety Standards.
2. Introduction of Laboratory Accreditation
3. Eco-friendly Maintenance of Food Laboratory

4. Eco-friendly Laboratory Waste Management
5. Introduction to Chemical Laboratory and Microbiology Laboratory
6. Good Food Laboratory Practices
7. Food Safety, Test Methods, and Personnel Requirements etc., Calibration and Performance assessment and Purchase of Consumables/ equipment, Sampling and Sample Handling, Storage and handling of Chemicals, Safety in Chemical Laboratory, Food Quality Testing etc
8. Understanding of Bureau of Indian Standards, Certified Standard Reference Materials & Elemental analysis on food products
9. NABL & its importance, certified reference materials/standards and reference, QA Manual, Reporting etc.
10. Food Industry & Sustainability
11. Sample labelling, Control & Storage, Documentation
12. Detection of Food adulteration with Rapid Test
13. Introduction of Basic Laboratory Equipment and their functions
14. Food Safety & Quality Testing
15. FSSAI guidelines
16. Certified Reference Materials and Standards and Elemental analysis in Food products.
17. Entrepreneurial Opportunities in Laboratory Testing, Finance and Banking for entrepreneurs Entrepreneurship and small business startups
18. Waste minimization & Greener/Cleaner Production
19. Exercises and Assessment

Gallery



Training

The training was systematically carried out according to the topics lined out in the course module. Each student was provided with a training kit consisting of training manual, stationery items, laboratory protection gear such as aprons, safety goggles, gloves and napkins etc. Various aspects of food testing and good laboratory practices were covered in detail through this training. Basic analytical techniques: test methods for common parameters in foods such as Moisture Content, Ash, Acid insoluble ash, Acidity, Fat, Protein, Carbohydrate, Minerals, and Adulterants etc.

The training manual is structured to provide essential information in a standardized, logical and systematic manner while adhering to effective teaching and learning strategies. The manual provides for the standard operating procedures for general laboratory equipment as well as test methods as per BIS specifications. The training manual details the requirement on safety & quality control to be followed by personnel engaged in the food laboratory. It has been designed according to the flow of operation in the food industry for the ease of understanding of the laboratory staff. This comprehensive manual is supplemented with Standard Operating Procedures specific to the food laboratory for facilitating the trainers.

Field Visit

1. A study trip was arranged to Ahmedabad Municipal Corporation's Public Health Laboratory, Ahmedabad with state of the art food testing facilities on 5th March, 2022
2. A field visit to Vadilal Industries, Gandhinagar on 9th March, 2022
3. An exposure on Food Safety on Wheels was arranged on 11th March 2022
4. A study tour was arranged to Atul Bakery, Gandhinagar on 12th March, 2022
5. A field visit to VIMTA Laboratories on 11th March, 2022
6. A study tour was arranged to AmulFed Dairy, Bhat on 21st March, 2022
7. A Study trip to Gujarat Laboratory was arranged on 26th March, 2022



Visit to Vadilal Industries, Gandhinagar



Visit to AmulFed Dairy, Bhat, Gandhinagar



Atul Bakery, Gandhinagar



Visit to Gujarat Laboratory, Ahmedabad

Evaluation and Assessment

Final evaluation of trainees was made on the basis of assessment criteria for level 6 NSQF qualifications. They were also graded for their respective field visit reports, journals, classroom presentations and written examinations.

Valedictory Function

To conclude the two-month training program, a valedictory function was organized on 31st March 2022. Ms. Divya Namboothiri, Programme Officer, ENVIS Project, began the session with an overview of ENVIS scheme and the GSDP programs offered PAN India, under its ambit. Shri Uday Mawani, CEO and Board Secretary, CERC welcomed all the dignitaries and mentioned the Ministry's appreciation for CERC-ENVIS's contribution in Prime Minister's commitment in achieving 2030 goals and 2047 vision of Life towards Sustainable Environment. Shri Praful Amin, Chairman, CERC addressed the audience with a valedictory speech, wherein he mentioned the importance of Green Skilling and CERC's contribution in electrical product testing and food testing. Guest of Honor, Shri Sumit Sengar, BIS Head Ahmedabad, addressed the audience about the BIS standards and its evolution in India. Chief of Guest, Shri Kalpit Gandhi, Managing Director, Vadilal Industries shared his views about quality standards by BIS and Hygiene standards by FSSAI which needs more focus on monitoring and to meet upto the standards of Europe and other developed countries. Ms. Sukanya Pondugala, Asst. Director, FSSAI asked

students to not to compromise in their reporting when they work as quality analyst. Ms. Anindita Mehta, ENVIS coordinator and CGM CERC, spoke on the new initiative and dimensions included in the GSDP certificate programme such as industrial visits and about some eminent expert lectures. Ms. Dipika Chauhan, Project Head, CERC, spoke about the benefits of the field visits and the expert lectures that were conducted during the programme.

A vote of thanks was delivered by Ms. Divya Namboothiri, Programme Officer, CERC- ENVIS, Resource Partner and the entire programme was moderated by Ms. Apeksha Sharma, Information Officer, CERC-ENVIS. The programme concluded with the felicitation of GSDP completion certificates to the students by the dignitaries present on the dais and also by the special guests who arrived for the event.



Placement Activity

A placement brochure was prepared with the CV's of all the trainees and it was circulated to prospective employers such as Testing Laboratories, Food Industries and Research Institutions etc. Placement drive of some of the candidates were conducted with Parishil Laboratories, VIMTA Laboratories, CERC, Gujarat Laboratory etc. One of the candidate was hired by CERC as Assistant, Chemical Laboratory. The trainees were given career guidance about jobs in public/ private sector and how to prepare for the tests & interviews. For those who wanted to opt for a business startup were provided entrepreneurship guidance from experts and were ensured support even after the training was over.

Feedback

I am Vaidehi Apte from Devas, Madhya Pradesh. I got to know about this course from GSDP website. The course was divided into three parts such as Theory, Practical and Field Visits. The theory

session was addressed by some highly qualified experts with whom we got to interact and network with. We were taken to different laboratories and food processing units wherein we got to learn about various food analysis, testing and processing respectively. During the practical we gained the basic knowledge about quality analysis of food samples and food adulteration. Ms. Kanaklata Goswami gave a very good hands-on training analysis and testing. Lastly, I would like to thank the entire CERC-ENVIS team for their generous support.



-Vaidehi Apte

I am Drushti Haloli from Nashik, Maharashtra. I came to know about the course through YouTube Channel. We got to visit very good laboratories like AMC, Gujarat Laboratory & VIMTA Laboratories. We also visited some food processing industries such as Vadilal Industries, Mother Dairy and Atul Bakery. We were given interesting lectures by some high professionals on topics that I was completely unaware of. Later we were given hands-on food testing training at CERC lab. The CERC staff was very helpful & caring. I am very thankful to the training opportunity provided to us and I also thank the ministry for taking such an initiative to promote sustainability. I am very happy and feel lucky to be part of this course. I would definitely recommend this course to my peer group and friends. This course to promote sustainability in the food testing field was very helpful to me and will be beneficial to the society too. Thank You!



-Drushti Haloli

I came to know about this course from a friend. I got to learn about food testing & what are the parameters to be considered to set up a new laboratory. I got to enhance my knowledge on the subject from some senior most faculties. I got to learn more about sophisticated instruments



-Ashish Ranpura

such as HPLC, GC, IC, UV – VIS etc. and different food processing methods during the field visits to different laboratories and industries. I thank CERC-ENVIS for giving me this opportunity which will be helpful for me in the future.

Certificate Course on: “Laboratory Technicians / Technical Assistants for Energy Efficiency, Star Labeling and Other Electrical Testing for Environmental Criteria”

Ms. Shweta Mahajan

Training In Charge and General Manager - Electrical
Consumer Education and Research Centre,
Ahmedabad

Green skills for electrical engineering are inseparable because energy efficiency skills and renewable energy skills help in achieving sustainable development goals and thus contribute to the environmental preservation. Our curriculum is oriented towards environmental sustainability. In our training programme of 264 hrs, we are providing knowledge about minimizing energy consumption, reducing greenhouse gases and also providing hands on training for developing self-motivation to preserve natural resources for lowering carbon foot prints. The aim of this programme is to produce competent engineers and technicians who can understand and practice green skills and later contribute to the development and utilization of energy that is more environmentally friendly. By acquiring knowledge on skills to design and adopt technologies, products and processes to improve climate resilience candidates become competent to take energy efficiency measures at household and also at industry level.

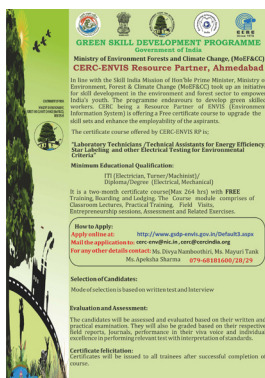
Selection of Candidates

An advertisement for the training course was given in the newspaper, on website and all other social media platforms. A total of 139 applications were received for this course. Candidates with relevant qualifications were shortlisted and final interviews were conducted by selection committee (offline and also through e-platforms). The candidates were selected based on their technical & core capabilities.

Inauguration of the Training programme

Inauguration ceremony was held at conference hall of CERC on 7th of February, 2022. The ceremony was started with a welcoming address by Shri Uday Mawani, CEO & Board Secretary, CERC. Chief Guest of the programme, Dr. Ashoka Ghosh, Advisory Member CERC-ENVIS addressed the participants through e-platform about the structure of GSDP and its benefits, green skills and Sustainable Development Goals. She motivated students and encouraged them to contribute to the sustainable future.

Ms. Divya Namboothiri, Programme Officer CERC ENVIS briefed students about the activities taken under ENVIS project at CERC and the importance of eco-labeling and eco-friendly products. Ms. Shweta Mahajan, GM, Electrical & Course-In charge addressed students on the importance and advantages of acquiring green skills with technical skills through this course. The candidates were also given an orientation on the vision of CERC by the department heads.





Training

Duration of training programme was from 07/02/2022 to 05/04/2022. All Trainees were given bags with course material containing training manual, screw driver set, safety helmets, stationary items, mask and a sanitizer. The Training Manual covers topic like introduction of laboratory tools required for preparation of test setup, introduction of instruments and equipments required for performing testing, consumables required during testing, knowledge on calibration of instruments, inspection of test system, primary maintenance & standardized formats for keeping records of every analysis including intermediate checks/cross verifications. It also covers mandatory safety

requirements for electrical testing & laboratory operations and quality system for laboratory accreditation with simplified test procedures. In the Manual, concepts of star labeling criteria and eco-friendly practices adopted by the industry for sustainable future are simplified with methods of identifying eco-friendly star labeled electrical products, details on electrical products covered under energy star labeling criteria by Bureau of Energy efficiency, testing techniques for environmental criteria, green skills for sustainable development with tips & habits to be cultivated to save energy to contribute towards global challenges of climate change. Another Manual on cleaner production and waste minimization was provided to the trainees by Gujarat Cleaner Production Centre, fellow ENVIS, and Resource Partner, Gandhinagar.

Major topics covered

The Curriculum is designed taking into account the expectations industry has from job seekers. Suggestions were taken from industry experts & subject experts to make it comprehensive, which covers a broad category of competence levels in terms of professional knowledge, professional skills, core skills, responsibility and process.

1. Mandatory Safety requirements for electrical products testing laboratory,
2. Quality system and Technical requirements,
3. Relevant test methods in details for conformity assessment,
4. Methods of identifying eco-friendly star labeled electrical products,
5. Details on electrical products covered under energy star labeling criteria by Bureau of Energy efficiency, Testing techniques for environmental criteria,
6. Green Skills for sustainable development with tips & habits to be cultivated to save energy cost to contribute towards global challenges of climate change.
7. Process of manufacturing of energy efficient motors for submersible pump sets, calculation of losses and finding efficiency.

8. Environmental pollution due to noise created by electrical products, home appliances and accessories.
9. Measurement of noise & methods of reduction of noise.
10. Green practices observed by manufacturers.
11. Recent trends in electrical machines.
12. Renewable energy products for green future (Types & basics)

Hands on training on Electrical products and Home appliances

Practical training was systematically carried out according to the topics lined out in the course module. Candidates were given exposure to the tests for Sound level measurement, air flow measurement, energy consumption and derivations for star label with demonstration on electrical products; LED lamps, LED fluorescent tubes, LED night lamps, star rated fans, fan regulators, exhaust fans, fresh air fans, refrigerators, hand blenders, mixers / grinders & food processors. Candidates gained clear knowledge on how reduction in power consumption causes reduction in demand of power and automatically reduces demand for fossil fuels (coal) which helps in reduction in carbon foot prints. Thus, clear understanding was given on natural philosophy of engineering including mathematical and scientific knowledge constituting the pure theory of engineering operations and philosophy of maintenance & attitude.



Demonstrations on testing of Submersible Pump sets

Candidates were explained about the methodology of interpretation of Indian standards on submersible pump sets with other relevant references of main specification and amendments. They were introduced to test systems, equipments, instruments & test setup required for performing the tests. They were made well versed with instrumental analysis to obtain quantitative scientific data, spread sheets and graphs. They were given exposure to sequential type tests & D-section of products.

Internal and external faculty members

Following Internal & External faculty members/ experts have made the training programme interesting and successful with their presentations.

Internal Faculty

1. Ms. Shweta Mahajan, General Manager-Electrical, CERC
2. Mr. Jigar Dodiya, Assistant Engineer-Electrical, CERC

External Faculty

1. Mr. Mihir Vasavada (Subject expert)
Topic: Energy Efficient Machines (Latest trends)
2. Mr. G.T. Panchal (Industry Expert)
Topic: Power losses in motors
3. Mr. Govind Zala (Industry Expert-for demonstrations)
Topic: Testing techniques for measurement of energy efficiency of pump sets
4. Mr. Arvind Sotha (Industry Expert-for demonstrations)
Topic: Demonstration on tests as per IS 8034, IS9283 and IS11348.
5. Dr. Bharat Jain, Member Secretary GCPC and Project coordinator, GCPC ENVIS RP
Topic: Cleaner Production, Waste minimization & Greener Production
6. Mr. Hiren Seth (Startup)
Topic: start up on Product sustainability
7. Mr. Atul Shah (Subject expert)
Topic: Renewable energy - practical approach
8. Mr. Dharmendra Panchal (Industry Expert)
Topic: Modern CNC machines for energy efficiency in Industries.

Faculty members invited to give exposure to entrepreneurship

1. Mr. Kashyap Vaccharajani,
Topic: Finance and banking for entrepreneurs
2. Mr. Chandramauli Pathak, Entrepreneurship Development
Topic: Entrepreneurship and small business startups.

Field Visits/Industrial Exposure

1. Visit to Mascot Pumps Limited
2. Visit to JK Lakshmi Cement Limited
3. Visit to Indo-German Tool Room
4. Visit to BIS, Ahmedabad.
5. Visit to Umiya Industries
6. Visit to iHub Centre, LD Engineering College, Ahmedabad
7. Visit to Innovation and start up centre of Gujarat Technological University, GISC centre, Ahmedabad.

Gallery



Visit to Mascot Pumps Limited



Visit to Innovation and start up centre of GTU, Ahmedabad.



Visit to Indo German Tool Room



Visit to Umiya Industries University, Ahmedabad.

Career counseling and placement of candidates

Career counseling sessions were held on professionalism and ethics, interpersonal interactions, quality consciousness, accountability and needs of industry for competence levels with. With our placement efforts one candidate received job at Perfect Automation and Innovation and placement procedure for rest of the candidates is underway. For giving opportunities and experience of company interviews, HR departments of following companies were arranged:

LA-GAJJAR machineries Pvt. Ltd. Ahmedabad, Waterman industries Pvt. Ltd, Changodar, Solance Batteries, AmulFed Dairy, MBH Pumps Pvt Ltd, Nirmal Energy Pvt Ltd, Solar Industry (Vadodara Gandhinagar), Soleos Solar Power Ltd, Science city Ahmedabad, MSEB, Ordnance factory, NTPC, Solar Panel Plant, Mundra.

Final evaluation of trained candidates

Final evaluation of Trainees was made on the basis of assessment criteria for level 6 NSQF qualifications. Candidates were evaluated for competency on the basis of everyday interactions with them on learning capabilities, ability for working in groups, capacity of performing the tests independently and presentation of conclusion of test results with remarks. Successful Trainees were awarded with certificates during the valedictory function held at Hotel Page One.

Valedictory Function

The ceremony started with a welcoming address by Shri Uday Mawani, CEO & Board Secretary, CERC. Valedictory speech was given by Shri Praful Amin, Chairman CERC. The Chief Guest of the day was Shri Kalpit Gandhi, Director and CFO, Vadilal Industries



Ltd. The Guest of honor was Shri Sumit Sengar, Head, BIS Ahmedabad. The Keynote address was given by Ms. Sukanya Pondugala, Asst. director FSSAI, Western region. Ms. Shweta Mahajan, General Manager Electrical & Course In charge had given highlights on Electrical courses successfully conducted during last 3 years with placement details of candidates. Ms. Dipika Chauhan Project head CERC and Director Parishil Laboratory had given details on food course. Ms. Anindita Mehta, ENVIS coordinator and CGM CERC had given speech on GSDP 2022 new dimensions and way forward. Vote of thanks was delivered by Ms. Divya Namboothiri, Programme Officer CERC ENVIS. The entire event was anchored by Ms. Apeksha Sharma, Information Officer CERC ENVIS.



I am Bhumesh Hatwar. I belong to a small town of Maharashtra. I got to know about this course from a friend of mine. The lectures delivered by the course in charge and the experts were very informative. The practicals were designed to enhance the knowledge on sustainability. The field visits were very insightful. Thanks to CERC and team for not only enhancing my knowledge but also enhancing my confidence level. Thank you so much.



-Bhumesh Hatwar

After completing the GSDP course, I got to learn more about star labeling and energy efficiency. During the course many field visits were arranged to industries such as J.K Laxmi, Mascot pumps etc . After visiting these industries I realized that one can also run a successful business while saving the environment. The hands on training were very helpful in enhancing my practical knowledge. I thank the entire CERC team.



-Mukit Akhunji

Feedback

I am Fenny Patel from Surat. Since I joined the GSDP Electrical course, I got to know more about electrical testing and how to calculate energy. I also enjoyed the expert lectures on startup. Hands on training were very informative and learnt new topics on energy resistance, electric shock test, measurement of eco-parameters and sound level. Thank you so much for giving me this opportunity.



-Fenny Patel



The Environmental Information System acronymed as ENVIS was implemented by the Ministry of Environment & Forests by end of 6th Five Year Plan as a Plan Scheme for environmental information collection, collation, storage, retrieval and dissemination to policy planners, decision makers, scientists and environmentalists, researchers, academicians and other stakeholders. The Ministry of Environment and Forests has identified Consumer Education and Research Centre (CERC), Ahmedabad, as one of the Resource Partners to collect and disseminate information on “Environment Literacy - Eco-labelling and Eco-friendly Products”. The main objective of this ENVIS Resource Partner is to disseminate information on Eco products, International, and National Eco labeling programmes.

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**Write to us: We value your views and suggestions.
Please send your feedback on this issue. We would
also like to invite your contributions on the Eco Product
and Eco Labelling.**

Disclaimer

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