

PRESS RELEASE FROM COMMERCE AND INDUSTRIES DEPARTMENT NAMCHI DISTRICT

Inaugural Ceremony of Advanced Course for Food Processing Cluster Training & Traditional Snacks and Confectionery Training Held at Rateypani

Namchi, 5 January: The Inaugural Ceremony of the Advanced Course for Food Processing Cluster Training and Traditional Snacks & Confectionery Training under the RAMP Scheme, Ministry of MSME, Government of India, supported by the Commerce & Industries Department, Government of Sikkim, in collaboration with Zhimmey Takeaway, commenced today at Rateypani GPU, Namthang–Rateypani Constituency, Namchi District.

The programme was graced by the esteemed presence of Shri Bikash Tamang, Hon'ble Upa-Adhakshya, Namchi District; Smt Doma Lepcha, Chairperson, Animal Husbandry & Veterinary Services; Smt Indra Kumari Dong, Panchayat President, Rateypani GPU, along with respected Panchayat Members and local stakeholders.

Addressing the gathering, the dignitaries congratulated the participants for the grand success of the 20-day Basic Course and appreciated their determination to pursue self-employment. They motivated the trainees to remain disciplined, quality-conscious, and innovative while building their enterprises. The speakers emphasized that such skill-based training programmes empower rural youth and women, promote value addition, and strengthen local economies through entrepreneurship and self-reliance.

The distinguished guests also lauded the visible outcomes of the Basic Course, where several participants have already started their own businesses, with some supplying pickles and chips to the market. These achievements strongly support the vision of Hon'ble Chief Minister Shri Prem Singh Tamang (Golay) Sir — “Sunaulo, Samriddha Ani Samartha Sikkim” — aimed at creating a prosperous, self-reliant, and capable Sikkim.

During the programme, Starter/Tool Kits were distributed to the participants to encourage hands-on learning and provide practical support for the advanced training.

The Advanced Course is designed to further enhance participants' skills in food processing, traditional snacks and confectionery, packaging, branding, food safety, and business development, enabling them to transform their skills into sustainable livelihoods and contribute meaningfully to the local economy.