

Two-Day Capsule Course on Storage of Foodgrains

03-04 February 2025 at NITS, Noida



BUREAU OF INDIAN STANDARDS
National Institute of Training for
Standardization (NITS), A 20 &21, Institutional Area,
Sector 62, NOIDA - 201309

Bureau of Indian Standards (BIS) being the National Standards Body of the country discharges multitude of functions and services for enhancing the quality ecosystem in the Country. The activities of BIS include standards formulation at national and international level, conformity assessment schemes (Product Certification, Systems Certification, Registration and Hallmarking) testing and training. All these activities are carried out through their network of headquarters, regional and branch office and labs spread throughout the country.

Development of technical expertise of the producers and processors involved in various field of activities involved in the supply chain of products, works and services is crucial for adoption of best practices in the sector. Non-compliance to the best practices affects work or service, compromises on the health, safety and environmental impact of the process.

BIS has formulated National Standards on codes of practices almost in every field; be it Civil, Electronic, Information Technology, Food & Agriculture, Mechanical, Chemical, Petroleum, Coal & related products, Medical. It plays a vital role in promoting goods and service management through various standards that focus on general Requirements. These standards provide the guidelines and specifications for the deliverables to society and enhance the resilience and safety of goods and services offered to the community.

Efficient and safe storage of food grains is critical to maintaining their quality, ensuring food security, and preventing losses. This Two-Day Capsule Course on Storage of Foodgrains will focus on best practices for the construction, maintenance, and management of storage facilities, ensuring the safety and quality of agricultural produce. This training focuses on best practices and standards for the construction, management, and maintenance of foodgrain storage facilities, with reference to the following Indian Standards:

1. IS 16144:2014 — Foodgrain Storage Godown — Code of Practice

This standard outlines guidelines for the design, construction, and maintenance of foodgrain storage godowns. Key aspects include location, structure, flooring, roofing, ventilation, and pest control to ensure grain preservation and minimize losses.

2. IS 609:2020 - Improvement of Existing Structures Used or Intended to be used for Food Grain Storage — Code of Practice

Provides guidelines for assessing and improving existing storage structures for food grains. This includes upgrading ventilation, insulation, moisture control systems, and reinforcement of structural elements to enhance the durability and storage efficiency.

3. IS 5503 (Part 1):1969 — General Requirements for Silos for Grain Storage: Constructional Requirements

Defines constructional requirements for grain storage silos, focusing on materials, structural design, safety considerations, and environmental protection. The standard aims to ensure that silos are built to store food grains securely and efficiently.

4. IS 5503 (Part 2):2020 — General Requirements for Silos for Grain Storage: Grain Handling Equipment and Accessories (First Revision)

Covers requirements for grain handling equipment used in silos, including elevators, conveyors, and distribution mechanisms. The standard ensures that the handling processes are optimized to reduce losses and prevent contamination.

5. IS 6151 (Part 1):2020 — Storage Management Code Part 1: Terminology (First Revision)

Provides standardized terminology related to the storage management of agricultural produce. Clear understanding of terms facilitates uniform practices across different storage facilities and promotes effective communication within the industry.

6. IS 6151 (Part 2):1971 — Storage Management Code Part 2: General Care in Handling and Storage of Agricultural Produce and Inputs

Lays out general guidelines for the handling and storage of agricultural produce, ensuring that grains are protected from damage, spoilage, and loss during storage and transit. The standard also emphasizes hygiene, cleanliness, and proper handling techniques.

7. IS 6151 (Part 3):1976 — Storage Management Code Part 3: Specific Care in Handling and Storage of Agricultural Produce and Inputs

Provides detailed guidance on handling specific types of agricultural produce, addressing factors such as moisture content, ventilation, and temperature control to extend the shelf life and maintain the quality of stored grains.

8. IS 7247 (Part 3):2023 — Fumigation of Agricultural Produce — Code of Practice Part 3: Aluminium Phosphide (Phosphine)

Describes the fumigation practices using Aluminium Phosphide (Phosphine) for pest control in stored agricultural produce. The standard outlines safety measures, application techniques, and monitoring practices to ensure the safe and effective use of fumigants.

9. IS 7247 (Part 5):2023 — Fumigation of Agricultural Produce — Code of Practice Part 5: General Requirements (First Revision)

Outlines the general requirements for fumigation in agricultural storage, focusing on the safe handling, application, and storage of fumigants. It includes details on protective measures, environmental considerations, and emergency protocols to ensure safe practices in fumigation.

This course will empower participants to adopt the highest standards in foodgrain storage, ultimately strengthening India's quality ecosystem and contributing to national food security.

Learning Objectives

- Understanding the key standards governing foodgrain storage in India.
- Learning about best practices in the construction, management, and maintenance of storage facilities.
- Gaining insights into pest control methods and fumigation processes.
- Exploring techniques to enhance grain preservation and minimize losses.

Training Methodology

 Classroom based with combination of lectures, presentations, videos, case studies and interactive workshops.

Fees

- The course fee is Rs. 1500/- + 18% GST per participant.
- Accommodation & transportation arrangement and charges have to be borne by the participant.
- No training fees for Government Officials (Central/States/UTs) officially nominated by their department's heads.

Who should attend?

This course is ideal for stakeholders involved in Quality Control, Quality Assurance and General Management of Storage of Foodgrains, foodgrain storage facility managers, agricultural supply chain professionals, engineers and technical personnel involved in storage facility design, producers and processors in the agricultural sector, academia, Government officials and regulatory authorities overseeing food safety and quality.





Criteria for Selection

Selection on First come First serve basis

Certification

• Certificate will be awarded to all participants on completion of the course

Venue

• The course will be held at NITS, Noida.

• Address: National Institute of Training for Standardization,

A - 20 & 21, Institutional Area, Sector-62, Noida - 201309

How to Apply?

• VISIT the e-BIS Website: www.manakonline.in

- CLICK on the "Training" Head
- LOGIN by clicking on the blue "LOGIN" button on the top right corner
- SIGNUP by clicking on "SIGNUP" on the Member Login Page if you are not a memberotherwise "SIGN IN" using your credentials
- FILL OUT all the fields and click on "REGISTER" and complete the registration process.
- CHOOSE the course you want to apply for, fill in the required information.
- CHOOSE the course you want to apply for, fill in the required information and "PAY" therequisite fee.

Contact

For any further queries, you may contact:

Shri Yajur Digvijay Singh Brar

Management Executive and Course

Coordinator

Mobile - 9463049901

Email: nits@bis.gov.in





Reach Us

National Institute of Training for Standardization Bureau of Indian Standards A 20&21, Institutional Area, Sector 62, NOIDA 201309, UP

Phone: +91 120 4670227 / 232

Email: nits@bis.gov.in, hnits@bis.gov.in





