

APPLICATION FORM FOR FINANCIAL ASSISTANCE UNDER MAHILA

MANDAL/SELF HELP GROUP SCHEME

(Part I)

(The incomplete form will not be entertained)

- 1) Name of the Organization : _____
- 2) Complete postal address : _____
Ward : _____
Village : _____
Constituency : _____
District : _____
- 3) Registration No. and date : _____
- 4) Details of the Board of Management : _____
(a) Date of Formation of Committee : _____
(b) Tenure of the Committee : _____
(c) Name of the President : _____
(d) Name of the Secretary : _____
(e) Name of the Treasurer : _____
- 5) No. of total beneficiaries : _____
(i) SC : _____
(ii) ST : _____
(iii) OBC : _____
(iv) Disabled : _____
(v) Others : _____
- 6) Annual report of the activities carried out : (attached separate copies if required)

(attached separate copies if required)
- 7) Details of any special activity carried out : _____
(a) Name of the training/programme : _____

(b) Duration / Tenure of the course : _____
(c) No. of beneficiaries : _____
(d) Type of trainer required : _____
(e) Raw Material required : _____
(f) Time, venue & duration : _____
(g) Any other specification : _____
(refer key activity list for training identification) : _____

- 8) Declaration:- I / we undersigned declare that the information furnished above is true to the best of my / our knowledge and that I / we take entire responsibility for training / orientation of the women for educating them for self employment and within the stipulated time limit.

Signature.
President / Chairman.
(with seal)

Place:- _____

Date:- _____

Copies enclosed:-

1. Registration Certificate.
2. List of members of Mahila Mandal.
3. Report of activities of Mahila Mandal.
4. Audited/unaudited statement of income and expenditure **if any.**
5. Any other relevant information copy/photos.

ANNEXURE – II

APPLICATION FORM FOR FINANCIAL ASSISTANCE UNDER MAHILA MANDAL/SELF HELP GROUP SCHEME

(Part II)

Name & address of the Mahila Mandal/ _____

SELF HELP GROUP _____

Number of Beneficiaries _____

Name & Designation of the Course _____

Details of the participants.

Sr. No.	Name of the person.	Address.	Education.	Signature.
1	2	3	4	5
1				
2				
3				
4				
5				
6				
7				
8				
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11				
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16				
17				
18				
19				
20				

President / Chairman.
Mahila Mandal.
(with seal)

ANNEXURE – III

SCHEDULES OF ACTIVITIES.

Sr. No.	Course	Duration	Candidates
1	Beautification.	15 days	20
2	Candle making	5 days	20
3	Bags making	5 days	20
4	Agarbatis Preparing	5 days	20
5	Pot Designing	5 days	20
6	Fresh Flowers making/Bookes	5 days	20
7	Glass Painting	5 days	20
8	Zardoshi	5 days	20
9	Tailoring Course	15 days	20
10	Chinese Cooking	5 days	20
11	Cake making	5 days	20
12	Jewellery making	5 days	20
13	Mehandi Designing	5 days	20
14	Rangooli Designing	5 days	20
15	Razai making	5 days	20
16	Cloth Painting (Embossing)	5 days	20
17	Soft Toys making	5 days	20
18	Cotton Bags	5 days	20
19	A Flowers making (paper & cloth)	5 days	20
20	Hand Embroidery	5 days	20
21	Food & Nutrition	5 days	20
22	Bead Work	7 days	20
23	Machine Embroidery	5 days	20
24	A Golden Tree	5 days	20
25	Smucking making	5 days	20
26	Fabric Painting	5 days	20
27	Mate making	5 days	20
28	Ice-Cread making	5 days	20
29	Snacks	5 days	20
	Veg. Cutlets		
	Bombay Veg. Sandwich		
	Kachori		
	Bombay Pav Bhajee		
30	Paneer Dishes	5 days	20
	Paneer Makha		
	Peas Paneer Curry		
	Palak Paneer		
	Paneer Jalfrezi		
	Kadai Paneer		
31	Vegetarian Delight	5 days	20
	Malai Kofta		
	Veg. Makhanwala		
	Kaju Kofta Curry		
	Matar Mushroom		
	Veg. Korma		
32	Sweet Dishes	5 days	20
	Kaju Katli		
	Mixed Fruit Custard		
	Carrot Halwa		
	Moogdal Halwa		
	Shrikhand		

33	Soup	5 days	20
	Hot & Sour Veg. Soup		
	Sweet Corn Soup		
	Tomato Soup		
	Veg. Manchow Soup		
Palak Soup			
34	Chinese Dishes	5 days	20
	Veg. Fried Rice		
	Egg Rice		
	Cauliflower (Gobi) Manchurian		
	Chicken Lollipop		
	Veg. Hakka Noodles		
	Szechwan Sauce		
	Red Chili Souce		
	Spring Roll		
	Veg. Manchurian		
	Chinese Fried Rice		
35	Rice Dishes	5 days	20
	Veg. Pulav		
	Bhutta Simlamirchi Rice		
	Green Peas Pulav		
	Mashroom Dum Biryani		
Chicken Biryani			
36	Roti	5 days	20
	Missi Roti		
	Aloo Paratha		
	Lacha Paratha		
	Makai Ki Roti		
Naan			
37	Bakery Products	5 days	20
	Fruit Cake		
	Orange Muffins		
	Eggless Cake		
	Butter Buttons		
	Plain Sponge Cake		
	Madeleines		
	Butter Cake		
	Melting Moments		
	Coconut Buns		
	Patis		
	Pizza (Base & Souce)		
	Chocolate Cake		
	Sultana Buns		
Black Forest Cake			
Dates & Walnuts Cake			
38	Jute Bags	5 days	20
39	Vegetables	5 days	20
	1. Stuff Gobi		
	2. Chole		
	3. Malai Kofta		
	4. Veg. Kadhai with Panir		
	5. Panir Bhurgi		
	6. Panir Pasanda		
	7. Palak Panir		
	8. Dahi Bhindi		
	9. Dal Fry		
10. Dal Makhani			

40	Stree Food	5 days	20
	1. Pav Bhaji		
	2. Zunka Bhakar		
	3. Vada Pav		
	4. Fruit Salad		
	5. Ragada Pattice		
	6. Chole Puri		
	7. Dahi Batata Puri		
	8. Pani Puri		
	9. Usal Puri		
	10. Bhel		
	11. Aalu Chat		
	12. Kachori		
	13. Mutter Kachori		
	14. Samosa		
15. Sev-Puri			
41	Dhirada	5 days	20
	1. Besan Dhirada		
	2. Jwari Dhirada		
	3. Mung Dhirada		
	4. Tomato Dhirada		
	5. Dosa		
	6. Mung Dosa		
7. Uttappa			
42	Cutlet	5 days	20
	1. Corn Cutlet		
	2. Chivada Cutlet		
	3. Vegetable Cutlet		
	4. Panir Cutlet		
	5. Matar Cutlet		
	6. Bread Rolls		
	7. Upvas Cutlet		
8. Palak Mung Cutlet			
43	Paratha / Puri	5 days	20
	1. Methi Paratha		
	2. Aalu Paratha		
	3. Palak Paratha		
	4. Kobi Paratha		
	5. Puran Poli		
	6. Hariali Paratha		
	7. Besan Paratha		
	8. Nachani Thalipit		
	9. Bhajani Thalipit		
10. Panir Paratha			
44	Chinese	5 days	20
	1. Spring Roti		
	2. Veg. Manchurian		
	3. Veg. Garlic Balls		
	4. Veg. Chau Chau		
	5. Veg. Fried Rice		
	6. Chini Mini Shejvan Idli		
	7. Veg. Dry Manchurian		
	8. Veg. Manchau Soup		
	9. Sweet Corn Soup		
10. American Choupsee			

45	Sarabat	5 days	20
	1. Kairi Jira Sarabat		
	2. Lemon Ginger		
	3. Thandai		
	4. Keshar Sarabat		
	5. Shahi Limbu Pani		
	6. Jaljira		
	7. Swasthya Vardhini		
	8. Trikut Sarabat		
	9. Kairi Panha		
	10. Orange Milk		
	11. Pineapple Lassi		
	12. Bit Sarabat		
	13. Mocha Frost		
	14. Fruit Punch		
	15. Watermelon Sarbat		
	16. Amrutkhand		
	17. Kokam Sarabat		
18. Aawla Sarabat			
46	Chatani	5 days	20
	1. Kadilimb Chatani		
	2. Aamsul Chatani		
	3. Mirchi Chatani		
	4. Tomato Chatani		
	5. Kairi Pudina Chatani		
	6. Coconut Chatani		
	7. Madrasi Chatani		
	8. Harabhara Dal Chatani		
	9. Aam Ki Chatani		
10. Raw Papai Chatani			
	11. Kairi Red Chatani		
	12. Safarchand Chatani		
	13. Khajur Chatani		
47	Fasting Items	5 days	20
	1. Potato Rassa		
	2. Sabudana Potato Thalipit		
	3. Shengdana Aamti		
	4. Rajgira Vada		
	5. Rajgira Shira		
	6. Shengadana Ladu		
	7. Sabudana Vada		
	8. Sabudana Khichadi		
	9. Batata Kis		
10. Dahi Sabudana			
48	Pickle	5 days	20
	1. Peru Pickle		
	2. Carrot Pickle		
	3. Fodanichya Mirchya		
	4. Aawla Sweet Pickle		
	5. Aawla Pickle		
	6. Lemon Sweet Pickle		
	7. Kairi Pickle (W/O Oil)		
	8. Kari Chunda		
	9. Katakai Kairi		
	10. Lemon Pickle		
11. Lemon Mirch Pickle			

	12. Methamba		
	13. Gujarati Pickle		
	14. Kairi Pickle		
	15. Takku		
49	Jam / Murrabba	5 days	20
	1. Kairi Murrabba		
	2. Pineapple Murrabba		
	3. Banana Murrabba		
	4. Peru Murrabba		
	5. Mix Fruit Jam		
	6. Angoor Jam		
	7. Strawberry Jam		
	8. Pineapple Tomato Lemon Jam		
50	Low Calary Food	5 days	20
	1. Chatpati Chat		
	2. Veg. Hotpot		
	3. Apt Rabadi		
	4. Baked Vegetable Roll		
	5. Crispy Cabbage		
	6. Papai Kawab		
	7. Spicy Corn Manchurian Balls		
	8. Spicy Sprout Sandwich		
	9. Soya Chana Masala		
	10. Carrot & Dal Cutlets		
	11. Veg. in Hot Garlic Sos		
	12. Bhajani Talipit		
	13. Palak Dosa		
	14. Handava		
	15. Corn & Veg. Kawab		
	16. Vafalalela Batata Vada		
51	Starters	5 days	20
	1. Cheese Cubes & Vegetables		
	2. Mini Samosa		
	3. Cheese Shankarpale		
	4. Veg. Dry Manchurian		
	5. Nagpuri Vade		
	6. Spring Rolls		
	7. Veg. Garlic Balls		
	8. Cheese Pakoda		
	9. Rice Pattice		
	10. Makyache Cutlet		
	11. Mini Veg. Cutlet		
	12. Bangali Samosa		
	13. Lokya Kofta		
	14. Zatpat Mini Pizza		
	15. Veg. Pattice		
	16. Shengadana Mini Bhaji		
	17. Coconut Batata Pattice		
	18. Aalu Methi Cutlet		
	19. Moong Pakoda		
	20. Sabudana Cheese Tikka		
	21. Finger Chips		
52	Healthy Food	5 days	20
	1. Bitroot Uttappa		
	2. Panir Balls		
	3. Bit-Applehlwa		
	4. Mix Dal Dosa		

	5. Bit Tawa Bhaji		
	6. Nachani Dhirda		
	7. Nachani Thalipit		
	8. Nachani Upama		
	9. Pink Custard		
	10. Aalu Mathi Paratha		
	11. Mix Veg. Soup		
	12. Palak Puri		
	13. Palak Dosa		
	14. Panir Tikka		
	15. Panir Veg. Cutlets		
	16. Shahi Panir		
	17. Panir Veg. Pizza		
	18. Palak Moong Cutlet		
	19. Carrot Soup		
	20. Dosa Sandwich		
53	Vegetables	5 days	20
	1. Faldhari Kofta		
	2. Stuff Potato		
	3. Panir Kawab		
	4. Dam Aalu		
	5. Mutter Panir		
	6. Kashmiri Dum Aalu		
	7. Veg. Kurma		
	8. Navaratan Curry		
	9. Methi Mutter Malai		
	10. Panir Butter Masala		
	11. Dal Panir		
	12. Batata Shahi Curry		
	13. Besan Kofta Curry		

ANNEXURE – III
(AS AMMENDED)
SCHEDULES OF ACTIVITIES.

<u>54</u>	<u>Goans Special (Non Veg.)</u>	<u>5 days</u>	<u>20</u>
	1. Balchaow (Fish, Prawns)		
	2. Udda Methi (Mackrel)		
	3. Xacuti		
	4. Kismur		
	5. Fish Caldin		
	6. Chicken Cafrial		
	7. Fejaoada (Halsane)		
<u>55</u>	<u>Goans Special (Veg)</u>	<u>5 days</u>	<u>20</u>
	1. Muga Gati		
	2. Khatkate		
	3. Sogi		
	4. Sakhar Bhat		
	5. Kheer		
	6. Modak		
	7. Mangane		
	8. Sukur unno		

<u>56.</u>	<u>Goans Sweets</u>		<u>5 days</u>	<u>20</u>
	A	B		
	1. Dodol	1. Pole		
	2. Bibinca	2. Patoleo		
	3. Dos	3. Panke		
	4. Newre	4. Chirmule Ladu		
	5. Patoleo	5. Puff Rice		
	6. Sanna/Manos	6. Tawsali(Bhakri)		
	7. Ball	7. Shirwole		
	8. Done	8. Satva		
	9. Kaju Biya Ladu			
<u>57.</u>	<u>Computer Training (Basic)</u>	<u>15 days</u>	<u>20</u>	