

SHORT TERM TRAINING PROGRAMME
BAKING SCIENCE AND TECHNOLOGY
12.06.2017 – 16.06.2017

The training programme would focus on:

- Raw materials quality parameters
- Role of ingredients
- Unit operations in product manufacture
- Quality evaluation of products
- Faults and remedies of bakery products
- Food laws
- Packaging of bakery products
- Shelf life of bakery products
- Newer developments in manufacture of Bakery products
- Practicals include quality evaluation of Raw materials
- Demonstration of manufacture of bread, Cakes and cookies and evaluation of products

Course Organizer:

Walde S G
Flour Milling, Baking & Confectionery
Technology Department

ELIGIBILITY CRITERIA

- Knowledge of the subject under focus and preferably a basic degree.
- Knowledge of English is essential as the medium of presentation and interaction is English.

TRAINING FEE

Training Fee is Rs. **11,000/-** per participant
(Inclusive of Registration kit, Course material, Certificate, Working lunch & Session tea)

Participants have to make their own arrangements for accommodation.

Training charges may be paid in the form of **NEFT.**

Training fee is subject to revision as governed by the rules and regulations of the institute.

**DEMAND DRAFT/ CHEQUE / AT PAR CHEQUE
WILL NOT BE ACCEPTED**

All communications:

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For further information about our Institute, training programmes and online application log on to <http://www.cftri.com>.