The training programme would focus on:

- Quality of wheat and grading
- Flour mill machineries
- Wheat cleaning and conditioning flow sheet
- Milling of wheat
- Flour mill control
- Energy management in roller flour mill
- Packaging aspects of milled products
- Flour additives
- Flour quality parameters
- Practical include milling and quality evaluation of flour

**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**

**Course Organizer:**
Mr. Inamdar Aashitosh Ashok
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.

All communications:
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For further information about our Institute, training programmes and online application log on to