

**SHORT TERM TRAINING PROGRAMME**  
**ADVANCED TECHNIQUES IN FISH PROCESSING AND QUALITY CONTROL**  
**11.12.2017 – 15.12.2017**

The training programme would focus:

- Nutritional, microbiological and sensory quality of fish and fish products, chilling and freezing of fish.
- Thermal processing of fish, retort pouch Processing of fish, curing of fish, Packaging of fish
- New approaches in fish preservation such as irradiation, hurdle technology, minced fish technology, fish processing equipments, hygiene and quality control in fish processing including HACCP
- Molecular and instrumental techniques in fish quality determination
- Contaminants in fish and fish products, waste management in fish processing industry, regulatory and legislative aspects in fish processing

**Course Organizer:**

Dr. N M Sachindra  
Meat & Marine Sciences 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>.