

HRD/STC/12/CSC/2007

SCIENCE OF CHOCOLATE AND SUGAR CONFECTIONERY
06.08.2007 – 10.08.2007

The training programme would focus on

- Role of sugars in sugar confectionery
- Flavours and other additives in confectionery
- Properties of cocoa butter and its alternatives in chocolate
- Preparation of hard boiled candy (demonstration)
- Preparation of chocolate (demonstration)
- Chocolate coatings and quality of chocolate
- Quality evaluation of sugar confections
- Fruit preserves, jam and jellies
- Analyses of sugars and minerals in confections
- Preparation of fruit jam (demonstration)
- Packaging aspects of confectionery products
- PFA regulation of chocolate and confectionery products
- Sucrose alternatives in confectionery
- Novel and nutraceutical confections
- Sensory evaluation of confections

ELIGIBILITY CRITERIA

Knowledge of the subject under focus, preferably a basic degree. The medium of presentation and interaction is in English.

TRAINING CHARGES PER PARTICIPANT

TRAINING FEE OF Rs. 6,734/- (INCLUSIVE OF FOOD, ACCOMODATION AND 12.24% SERVICE TAX)

TRAINING FEE IS SUBJECT TO REVISION AS GOVERNED BY THE RULES AND REGULATIONS OF THE INSTITUTE.

Training charges may be paid in the form of **DD** favouring "**Director, CFTRI, Mysore**"

CHEQUE WILL NOT BE ACCEPTED

LAST DATE FOR RECEIVING THE NOMINATION/APPLICATION ALONG WITH THE BIODATA AND DEMAND DRAFT IS 27.07.2007

FOR FURTHER INFORMATION

Please Contact:

Dr. M. C. VARADARAJ

Head, HRD Department, C.F.T.R.I,
Mysore – 570 020, India

☎: 0821 – 2543533,

Fax: 0821 – 2517233

E -✉: stc @ cftri . res . in

or

stcattp @ yahoo . com

M. C. Varadaraj
Head, HRD