

HRD/STC/12/TSP/2007

## SCENARIO OF TECHNOLOGICAL DEVELOPMENTS IN SPICES PROCESSING

10.09.2007 – 14.09.2007

The training programme would focus on the theory and practical / demonstration of the following aspects:

- Improvement in primary processing of major spices.
- Value added products from pepper, ginger and chilli
- Processing of minor spices & herbs
- Preparation of spice oleoresins and encapsulated spices.
- Quality control in spices and spice products
- Practical demonstrations will be arranged wherever applicable.

### 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 31.08.2007**

**FOR FURTHER INFORMATION**

Please Contact:

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