

HRD/STC/12/VFV/2007

**VALUE ADDITION TO FRUIT AND VEGETABLE PRODUCTS:  
HOLISTIC APPROACH IN FOOD CHAIN  
17.09.2007 – 28.09.2007**

The training programme would focus on the various preservation methods available for fruits and vegetables. In addition to the theory, practical/demonstrations of the various products such as canned fruits and vegetables, beverages, jams, jellies, dehydrated vegetables, pickles, chutneys, etc are dealt with. Demonstration of selected processes would greatly help the entrepreneurs in acquiring basic knowledge to establish the production units, as this programme will include exposure of the participants to pilot scale facilities, machinery requirements and tentative cost economics that could define the cost of production of products.

**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. 11,224/- (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 07.09.2007**

**FOR FURTHER INFORMATION**

Please Contact:

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