

HRD/STC/12/STB/2008

## **ADVANCES IN THE SCIENCE & TECHNOLOGY OF BAKING**

**04.02.2008 – 08.02.2008**

The training programme would focus on various aspects like raw material quality, role of ingredients, unit operations in product manufacture, quality evaluation of products, faults and remedies, food laws, packaging of bakery products, shelf life of bakery products and newer developments in the manufacture of bakery products. The practical aspects of quality evaluation of raw materials, demonstration of manufacture of bread, cakes and cookies and evaluation of products are highlighted.

### **FOR FURTHER INFORMATION**

Please Contact:

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### **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 25.01.2008**

M. C. Varadaraj  
Head, HRD