



4th Skill Development Programme
 on
“Baking Technology”
Under the aegis of
National School of Baking Technology
 With NSDC Certification

15-Nov-2021 to 10- Dec-2021



Main Mansion



Flour Milling, Baking & Confectionery Department





About the Programme:

CSIR-Central Food Technological Research Institute (CFTRI), Mysore is a pioneering organization dedicated to Research & Development and Human Resource Development in the field of Food Science and Technology. Several academic and training programmes such as MSc (Food Technology), PhD, Integrated MSc-PhD, Short Term Courses and Flour Milling Technology course are being regularly conducted at CSIR-CFTRI under Human Resource Development activities.

A 4-week Skill Development Programme on “Baking Technology” will be conducted at CSIR-CFTRI as a part of Skill India Initiative during Nov 15 - Dec 10, 2021. The bakery industry in India is the largest of the food processing segments with an estimated annual turnover of about \$ 7.60 billion in 2020. The market value is projected to reach \$ 13.3 billion by 2025 at a growth rate of over 9%. It is a huge industry with over a million unorganised small-scale bakeries and more than 2000 organised or semi organised bakeries providing employment to a large number of people. Driven by changing consumer preferences and health consciousness coupled with the recent Covid-19 push, the bakery industry is discovering new dimensions. The sector is expected to see more international brands entering the Indian market and there will be a huge

potential for unorganised small-scale bakery entrepreneurs.

The training programme catering to the needs of fast growing baking industry will be as per the requirements of National Skill Development Corporation (NSDC) guidelines. Expert scientists of CFTRI will provide hands-on training on choice of quality ingredients, product development and quality criteria. Apart from this, the participants will also be given insight into packaging aspects, FSSAI guidelines, nutritional profiling, health and hygiene control. NSDC certificate for **Qualification pack: Baking Technician/Operative (FIC/Q5005; NSQF level 4)** will be awarded to the successful candidates at the end of the programme.

The course would provide job opportunities for persons intending to have a career in baking industry, SHGs, un-organized bakery personnel, quality control managers, lab technicians/assistants etc. The course will be beneficial to persons who want to start their own bakery units as an entrepreneur.

Skill Development Programme on “Baking Technology” under the aegis of National School of Baking Technology is conducted at CSIR-CFTRI as a part of Skill India Campaign of Govt. of India. The School will focus on skill development of the personnel in the area of Baking Science and Technology. The skill development programmes are proposed under short duration and long duration courses to suit the different needs of the various participants.

This is the fourth in the series of 4 weeks Skill Development Programme on Baking Technology conducted in the Institute with NSDC (National Skill Development Corporation) Certification.

Who should participate?

- Those who are looking for the career in Baking Industry or are working in the industry with a minimum qualification of SSLC
- Students of graduate and post graduate courses (Short duration courses)
- Bakery Industry and Management Staff
- Un-organized bakery personnel
- Budding entrepreneurs

Scope:

Bakery industry in India is one of the largest food industries in the country. The Indian bakery sector consists of some of the large food categories like breads, biscuits, cakes etc. The branded packaged segment in this sector had a size of about Rs.17,000 crore and is expected to grow at a phenomenal rate of 13-15 % in the next 3-4 years. The sector is expected to see some more of the international brands entering the Indian market. The market size for the industry is estimated to be US\$7.6 billion. Reports mentions that the shining star of the sector remains the biscuits industry, which is expected to outperform the growth of the sector overall.

The trained participants have a large scope of employment in bakery and allied industries in the production, quality analysis, and R&D departments and are skilled to be an entrepreneur to have an own bakery start-up.

Infra structure Facilities:

National School of Baking Technology is equipped with state-of-art facilities from wheat milling to production of bakery products. It has a PLC controlled pilot roller flour mill plant with a capacity of 20 tonnes per day and 10 tonnes per day *Chakki atta* facility with option for flour fortification. School is also having an analytical laboratory for testing physico-chemical characterisation of raw material and finished products. Rheology Laboratory comprising of farinograph, extensograph, mixograph, alveograph and amylograph is available as a part of dough rheology measurement. Test baking, pilot scale baking plant and extrusion facility are available for the research and production of bakery and extruded products.

BAKING FACILITY



Mixers



Dough Moulders



Baking Oven

RHEOLOGY FACILITY



Farinograph



Alveograph



Amylograph

Team/ Expertise:

The teaching and training faculty comprise of highly qualified and experienced scientific and technical staff of the Institute having expertise in the respective field.

Accommodation:

Participants need to arrange their own accommodation.

Contact Details & Last Date for application:

Contact Details: Head, Flour Milling, Baking and Confectionery Technology, CSIR-CFTRI,
Email: fmct@cftri.res.in; Phone: 0821-2517730.

The last date for registration is **Nov 1, 2021**

Course Fees:

- ₹ 29,500/- (₹ 25,000/- + 18% GST)

Application Form:

Applicant has to pay the course fee through SBCollect service of SBI. Links for Payment Instructions and online payment is available on website <https://www/cftri.res.in/sdp>

After successful payment, the applicant has to register themselves for the course through [online application form](#). [Link is available on website](#).

Head, Flour Milling, Baking and Confectionery Technology, CSIR-CFTRI, Email: fbct@cftri.res.in;
Phone: 0821-2517730.