

CSIR-CFTRI is Organizing
15 DAYS TRAINING PROGRAMME ON
Fumigation, Prophylaxis and Pest Management
Techniques For Stored Food Commodities

During
03 – 17, DECEMBER, 2021



Physical mode training conducted at CSIR – CFTRI, Mysuru
Timings : 09.30 – 05.00 hrs
Qualification : Any Graduation (Graduation in Science Preferred)

Course Fee : Rs. 30,000 /- (Including GST)
PAYMENT SHALL BE DONE DIGITALLY THROUGH SBI COLLECT/NEFT
<https://www.onlinesbi.com/sbicollect/icollecthome.htm?corpID=299364>
(Payment Category: Short Term Course)

Interested can register through below given registration link in:
<https://forms.gle/vP3oKKSypBDezXXD6>

More details contact :
Coordinator, Short Term Courses
Phone: 0821- 2514310 Email: stc@cftri.res.in

Website:
www.cftri.res.in

Topic Covered are in the Overleaf
Limited Seats (40 only)
First cum first serve basis will be followed

Last Date for
Registration : 20.11.2021

Topic Covered in the Training :

- **Overview on major stored product and household insect pests (General Entomological principles, Identification techniques etc.) with demonstrations.**
- **Infestation detection techniques (Physical, Chemical and Mechanical) in stored food commodities/ storage premises with demonstrations.**
- **Methods of insect pest control (Physical, Chemical, and Mechanical & Biological) in stored food commodities/ storage premises.**
- **Prophylaxis- Principles and application techniques at different stages of food storage.**
- **Classification & Principles of insecticide formulations for insect pest control.**
- **Fumigation: Principles and monitoring techniques (NSPM standards), handling and safety procedure of fumigants, application techniques in warehouses (FCI) with practical sessions.**
- **Methyl bromide fumigation principles and monitoring techniques on grain stacks.**
- **Overview on structural pests viz: termites, wood borers – physiology and identification of different termite species with demonstrations.**
- **Inspection and control techniques for termite infestation during pre/post construction level with practical classes/demonstrations**
- **Storage microbes on food grains: Principles, identification and preventive measures with practical classes.**
- **Pesticide residue chemistry: Principles and significance of pesticide residues on fruits, Vegetables and food grains, extraction methods and monitor by instrumentation techniques with demonstrations.**

**Course Organizer:
Mr. H.E. Krishnaiah
Food Protectants & Infestation
Control Department**