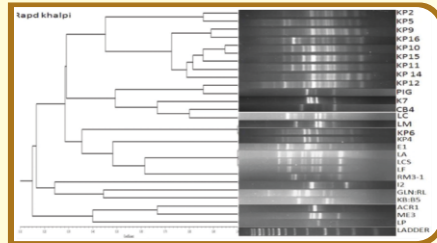
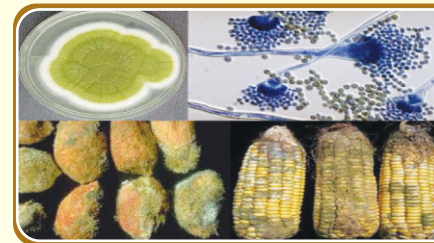
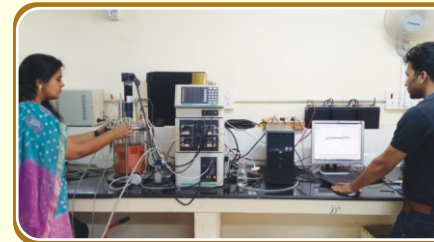
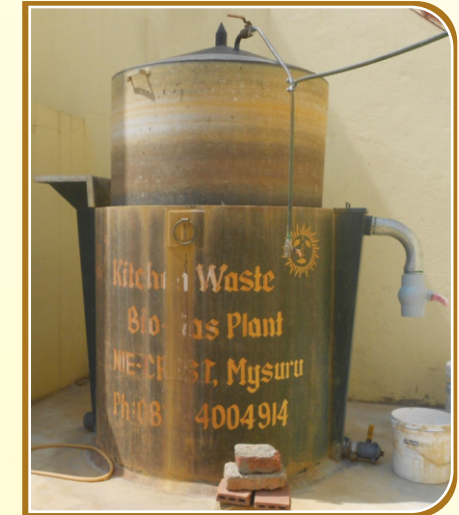


Background :

After successful completion of Skill Development programme in 2018-19, the Department of Microbiology and Fermentation Technology is conducting the course again this year. The program will focus on two important areas of food microbiology a) microbial food safety and b) microbial fermentations. It targets those young minds who are interested in working on microbial food safety, hygiene and quality assurance in food related industries and those who would like to take up microbial fermentation for the production of value added products.



Benefits of the course : Hands-on-training in microbial analysis of foods (minimally processed, dairy products, cereal based products, fruit beverages etc.) and handling of bioreactor/fermenter for the production of microbial - based products (eg. wine, metabolites, macromolecules, etc.). The course is unique as it brings both microbial safety aspects of food as well as fermentation on the same platform. It is designed to include conventional as well as advanced techniques in the field of microbiology.



Training fee : Rs 20,000/- person; Fee includes course material, session tea and working lunch. Participants need to arrange their own accommodation.

Education Qualification : Graduates and above in life sciences; candidates with 10+2 & 3-5 year experience in food industry are also eligible.

Faculty : This SDP involves expert faculty from CSIR-CFTRI, Universities and other Institutions.

Beneficiaries of the course:

- Students intending a career in food safety (QC/QA) and quality testing or fermentation technology
- Budding entrepreneurs in food industry/hotel and food supply chain/ Ayurvedic preparations, fermentation technology, etc.
- Food inspectors/ food handlers, sanitation and hygiene practitioners
- Self-help groups in the food and catering sector