

SHORT TERM TRAINING PROGRAMME

WINE FERMENTATION

05.06.2017 – 09.06.2017

The training programme would focus on:

- Basic Concepts of Wine Fermentation
- Do's and Don'ts of Wine Fermentation
- Organoleptic evaluation of Wine
- Fruit Wines
- Wine clarifications
- Wine blending

Course Organizer:

Dr. Anu Appaiah K A /
Dr. Venkateswaran G
Microbiology & Fermentation
Technology

ELIGIBILITY CRITERIA

- Knowledge of the subject under focus and preferably a basic degree.
- Knowledge of English is essential as the medium of presentation and interaction is English.

TRAINING FEE

Training Fee is Rs. **11,000/-** per participant
(Inclusive of Registration kit, Course material, Certificate, Working lunch & Session tea)

Participants have to make their own arrangements for accommodation.

Training charges may be paid in the form of **NEFT.**

Training fee is subject to revision as governed by the rules and regulations of the institute.
**DEMAND DRAFT/ CHEQUE / AT PAR CHEQUE
WILL NOT BE ACCEPTED**

All communications:

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For further information about our Institute, training programmes and online application log on to <http://www.cftri.com>.