

SHORT TERM TRAINING PROGRAMME
BASICS IN FLOUR MILLING AND QUALITY EVALUATION OF FLOUR
31.07.2017 – 04.08.2017

The training programme would focus on

- Quality of wheat and grading
- Flour mill machineries
- Wheat cleaning and conditioning flow sheet
- Milling of wheat
- Flour mill control
- Energy management in roller flour mill
- Packaging aspects of milled products
- Flour additives
- Flour quality parameters
- Practical include milling and quality evaluation of flour

Course Organizer:

Mr. Inamdar Aashitosh Ashok
Flour Milling, Baking &
Confectionery Technology
Department

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>.