

SHORT TERM TRAINING PROGRAMME
TECHNOLOGIES FOR PROCESSING OF FRUITS AND VEGETABLES INTO VALUE ADDED PRODUCTS

04.09.2017 – 15.09.2017

The training programme would focus on:

- Fruit & Vegetables processing industries.
- Methods and principles of preservation of fruits & vegetables.
- Quality of raw materials for processing.
- Fruit and vegetable products including Nutraceuticals.
- By-products and value addition to fruit and vegetables wastes.
- Packaging of processed products.
- Quality standards of products.
- HACCP and ISO 22000.
- Requirements for setting up of fruit and vegetables processing Industries.

Course Organizer:

Dr. Ng. Iboyaima Singh
Fruit & Vegetable 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. **17,000/-** 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>.