

**SHORT TERM TRAINING PROGRAMME**  
**ADVANCES IN DEHYDRATION OF FOODS**  
**18.12.2017 - 22.12.2017**

The training programme would cover both basics and recent development in the area of food dehydration:

- Introduction to drying: Theory of drying and principles
- Dryer types and selection of drying method
- Solar, Spray, Drum drying and its application
- Innovative drying methods in food processing: Infrared, Microwave, Radio frequency, superheated steam drying
- Quality analysis of dehydrated products and packaging requirements
- Demonstration of a few select drying techniques

**Course Organizer:**

Dr. Umesh Hebbar  
Department of Technology Scale-up

**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>.