

SHORT TERM TRAINING PROGRAMME
ADVANCES IN GRINDING AND ROASTING OF FOOD MATERIALS
22.01.2018 – 24.01.2018

The training programme would focus on

Theoretical aspects:

- Introduction to unit operations in food industries
- Grinding: Principles and practices
- Cryogenic grinding
- Roasting phenomena
- Advances in roasting technology
- Quality aspects of ground and roasted products

Practicals:

- Conventional and cryogenic grinding
- Roasting of materials by conventional and fluid bed/ spouted bed techniques

Course Organizer:

Dr. B. Manohar
Food Engineering 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. **7,500/-** 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>.