

SHORT TERM TRAINING PROGRAMME
PADDY & RICE PROCESSING AND PRODUCTS
29.01.2024 – 02.02.2024

The training programme would focus on:

- Morphology & histology of rice.
- FAQ analysis of paddy and rice
- Physico-chemical & starch properties of rice.
- Nutritional and nutraceutical quality of rice and effect on processing.
- Principles and types of parboiling.
- Drying of paddy & Rice milling.
- Rice products.
- Brown, Red & black rice, and other novel products.
- Nutrient fortification of rice
- By-products of rice milling.
- Safe storage methods & infestation control of paddy/ rice.
- Packaging of rice and rice products
- Quality assurance of rice and rice products.

Course Organizer:

Head
Grain Science & Technology

- 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. **13,000/-** per participant
(Inclusive of GST, Registration kit, Course material, Certificate, Working lunch & Session tea)

Participants have to make their own arrangements for accommodation.

Training charges may be through SBI Collect (Online Payment System)

Training fee is subject to revision as governed by the rules and regulations of the institute.

All communications/ DD should be sent to:

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

ELIGIBILITY CRITERIA