

SHORT TERM TRAINING PROGRAMME

Basics in Flour Milling and Quality Evaluation of Flour

03.07.2023 – 07.07.2023

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
- Practicals include milling and quality evacuation of flour

Course Organizer:

Dr. 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.13, 000/-** per participant
(Inclusive of GST, registration kit, working lunch, session tea and participation certificate will be issued to the successful participants)

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

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