

SHORT TERM TRAINING PROGRAMME

Development of Pour over Millet Beverage and Curd through Probiotic Bacteria 31.07.2023 – 11.08.2023

The training programme would focus on:

- Introduction to millets and their health benefits (15/05/2023)
- Basic microbiological techniques and microbial storage studies (16/05/2023)
- Preparation of instant pour over millet powder (17/05/2023)
- Millet milk extraction and primary inoculums preparation (18/05/2023)
- Preparation of pour over millet beverage and curd (19/05/2023 & 22/05/2023)
- Products evaluation (23/05/2023)
- Proximal, Rheological, and Sensory analysis of the product (24/05/2023 & 25/05/2023)
- Market survey, cost economics and pilot scale production studies (26/05/2023)

Course Organizer:

Dr. Prakash M Halami
Microbiology and Fermentation Dept
Dr. Babylatha
Traditional Foods & Applied Nutrition

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. **20,000/-** 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

Mr. Raghunandan

Coordinator,

Short Term Courses, HRD,

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For further information about our Institute, training programmes and online application log on to

<http://www.cftri.res.in>