

## **SHORT TERM TRAINING PROGRAMME**

### **BAKING SCIENCE AND TECHNOLOGY**

**07.08.2023 – 11.08.2023**

The training programme would focus on:

- Raw materials quality parameters
- Role of ingredients
- Unit operations in product manufacture
- Quality evaluation of products
- Faults and remedies of bakery products
- Food laws
- Packaging of bakery products
- Shelf life of bakery products
- Newer developments in manufacture of Bakery products
- Practical include quality evaluation of Raw materials
- Demonstration of manufacture of bread, Cakes and cookies and evaluation of products

#### **Course Organizer:**

Dr. Prabhasankar P  
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>