

How to Apply

Eligible and interested participants are requested to send their application in the prescribed format duly nominated by the competent authority to the Course Director. It should reach the Course Director before the last date by post, fax or e-mail. The participants will be selected on the basis of their qualification and interest relevant to the training course.

TA/DA, Boarding and Lodging

Training costs/ Budget plan to organize this training programme will be as per letter No. 4-10/2016-HRM/ dated May 30, 2016 of the Council. The training expenditure like TA/DA, Accommodation charges, Food charges including breakfast, lunch, evening tea and dinner has to be borne by the sponsoring institute of the participants. Food bill will be provided to each participant to get a claim from sponsoring Institute. Organizing institute will provide only session tea, drinking water, study material (preferably in soft copy), and registration kit to the participants from the institute fund. Participants are requested not to bring family members with them, limited hostel facilities are available.

Important Dates

Last date for receipt of application –July 14, 2016

Confirmation of participation - July 18, 2016

Correspondence- All correspondence may be addressed to

Dr. Sandeep Mann

Course Director

Transfer of Technology Division,

ICAR- CIPHET Ludhiana

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Programme Coordinators

Dr. Rahul Kumar Anurag, Scientist

Dr. V.E. Nambi, Scientist

ICAR-Central Institute of Post-Harvest Engineering & Technology,

P.O. PAU Campus, Ludhiana, Punjab-141004



Training Programme for Technical Staff

on

Food Processing, Packaging and value addition of agricultural and livestock produce



July 29- August 12, 2016

Approved by

Human Resource Management Section
Indian Council of Agricultural Research

Programme Director
Dr. Sandeep Mann

Programme Coordinator
Dr. Rahul Kumar Anurag
Dr. V.E. Nambi

Organized by

**ICAR- Central Institute of Postharvest Engineering and Technology
PAU Campus, Ludhiana**

About the course

Food processing enhances shelf life and adds value even if the agricultural produce is merely cleaned, sorted and packaged. Further processing into high value-added product is even more advantageous. Value addition enables remunerative prices to farmers. Enhanced shelf life leads to reduction in wastages. Food processing is moreover employment intensive and creates 1.8 jobs directly and 6.4 indirectly across the supply chain for every Rs. 1 million invested. It provides convenience & safe food to consumers and promotes diversification and commercialization of agriculture by providing effective linkage between consumers and farmers. This sector does not often use the best technology, machinery and management practices. Institutions under ICAR, and Universities are frequently visited by farmers for their entrepreneurship requirements and skill development. But these linkage with farmers & industry is undeveloped, resulting in lack of skill and technical knowledge being provided to the end user. The course has been designed for technical staff of ICAR institutes/ NARS system to upgrade the skills in the area of food processing, packaging and value-added technologies.

Objective of the training

To impart knowledge on the different unit operations involved in food processing.

To demonstrate the participants with technologies for value addition of agricultural and livestock produce.

Course Outline

The course is divided into three modules, which are further divided into different relevant topics of training programme:

Module I : Lectures on food grains fruits and vegetables, livestock processing, storage, packaging, value addition and product development

Module II : Hands on the pilot plants for soya milk, tomato processing, grinding and milling technologies.

Module III : Practical's on foodgrains milling, processing packaging, canning, minimal processing of fruits and vegetables product development using meat and livestock produce. Field visits to organizations related to food processing and packaging.

Application Format for the participation

(Send the duly filled application form to the Programme Director)

S.No. Particulars

1. Full name (in BLOCK LETTERS) :
2. Designation :
3. Present employer and address :
4. Address for correspondence :
5. Mobile and Phone No. :
6. Email ID :
7. Date of birth :
8. Gender :
9. Professional experience (post held) during last 5 years :
10. Details of previous training programme availed, if any :
11. Academic Record

Examination	Year of passing	Grade/%	University/Institute
12th /Intermediate			
Bachelor			
Masters			
Other			

Date : Signature of the applicant

Place :

Recommendations of forwarding institution

Candidature of Dr./Mr./Ms./Mrs. _____ working as _____ is forwarded for inclusion in the training programme.

Name and Designation:

Signature & Seal of the Competent Authority

Date