

HUMAN RESOURCE DEVELOPMENT

a) Post-graduate and Doctoral programmes

M.Sc. (Food Tech.) degree was awarded to 24 students. Twenty six students were admitted to the 2007 - 2009 batch.

b) International School of Milling Technology

Sixteen students were passed out from the 2006-07 batch after fulfilling the course requirements. In the 2007-08 batch, 17 students were admitted.

c) Short-term training programmes

Forty-four short term training programmes, were conducted benefitting 787 personnel from food processing and allied industries.

- Food Flavourings: Technologies, formulations & applications
- Laboratory animal techniques: Ethics & welfare
- Approach to proximate analysis of foods
- Molecular biology techniques in microbiology
- Fumigation, prophylaxis and pest management techniques for stored products (2 batches)
- Practice of HPLC in the present scenario
- Sensory analysis and consumer science: Approach towards consumer preference
- Plant biotechnology and genetic engineering
- Methods of pesticide residue analysis
- Science of Chocolate & Sugar confectionery
- Protein chromatography-analytical technique to downstream purification
- Scenario of technological developments in spices processing
- Value addition to fruit and vegetable products: Holistic approach in food chain
- Trends in post harvest management of fresh horticultural produce.



- Biotechnological approaches for the exploitation of food and industrially important microorganisms
- Thermal processing of foods: principles practices and packaging aspects
- HPLC & GC: Operation, maintenance and troubleshooting
- Fumigation, prophylaxis & pest management techniques for stored products escort services for management of food processing industry
- Nutrition labeling of packaged foods
- Advances in the science and technology of baking
- Sensory analysis of aroma & flavour of food ingredients and packaged foods
- Quality control and safety aspects in alcoholic beverages
- Product development & marketing strategy for food processing industries
- Microbiological and chemical analysis of water
- Detection of LMOs
- Processing of horticultural produce (Personnel from Dept. of Horticulture, Rajasthan)
- Fruit and vegetable processing (Personnel from INFAM, Shimoga)
- Capacity building for consumer organization
- Calibration & validation of lab instruments (Personnel from Maldives under WHO Fellowship)
- Capacity building for chemists/analysis
- Capacity building project for Food Inspectors at Chennai (3 batches)
- Post-harvest handling and processing of fruits, ginger and turmeric (Personnel from SEWA)
- Overview of CFTRI's technologies in spice processing (Personnel from ITC, Guntur)
- Basics of sensory evaluation techniques for bakery products (Personnel from Britannia Industries Ltd., Bangalore - 2 batches)
- Training programme on food processing (Personnel from WWF IV, Chennai)
- Application of flavour and seasoning in meat products (Personnel from Plant Lipids Pvt. Ltd., Cochin)
- Processing and handling of cereals, pulses and dry spices (Sponsored SEWA Gram Mahila Haat, Ahmedabad)
- Processing of horticultural produce (Personnel from department of horticulture, Almora)

d) Summer Training Courses / Students Project

A total of 166 students from professional colleges / institutions done various short-term projects work as part of their academic programme.



Members of the Parliamentary Standing Committee on S&T with **Team CFTRI** in front of the Main Mansion during their visit

Training programme for dehydration of vegetables in progress

