

HUMAN RESOURCE DEVELOPMENT

a) Post-graduate Programmes

M.Sc. [Food Tech.] degree was awarded to **25** students. Twenty four students were admitted to the 2008-2010 batch.

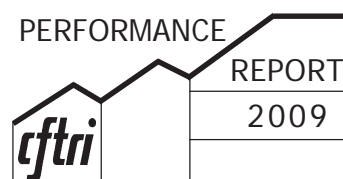
b) International School of Milling Technology

Seventeen students were passed out from the 2007-08 batch after fulfilling the course requirements. In the 2008-09 batch, 10 students were admitted.

c) Short-term training programmes

Forty one short term training programmes were conducted benefitting 684 personnel from food processing and allied industries.

- Plant biotechnology and genetic engineering
- Processing and handling of fruit, vegetables and spice (sponsored by SEWA Gram Mahila Haat, Ahmedabad)
- HPLC: A practical tool for food analysis
- Fumigation, prophylaxis and pest management techniques for stored products (2 batches)
- Sensory analysis and consumer science: A newer perspective for reaching the consumer better (3 batches)
- Food processing for personnel of Stree Shakthi Mahila Federation, Karnataka (4 batches)
- Molecular biology techniques in microbiology
- Non – alcoholic beverages: Ingredients, processing and formulations
- Application of analytical equipments on food chemistry (Sponsored by WHO, Maldives)
- Chemical analysis of food grains & their products (Personnel from FCI, Chennai)
- Food processing (Personnel from DIC, Tezpur, Assam)
- Calibration for mass and temperature measurements
- Downstream processing of biomolecules and natural colourants
- Chocolate and sugar confectionery: Role of sugars and fats
- Methods of pesticide residue analysis



- Value addition to fruit and vegetable products: Holistic approach in food chain
- Isolation and identification of emerging food pathogens (Sponsored by WHO, Maldives)
- Food colours: Natural and synthetic
- Maintenance and troubleshooting of modern laboratory equipments (Personnel from Srilanka)
- HPLC&GC: Operation, maintenance and troubleshooting
- Quality assurance in food safety and human nutrition
- Hands on experience with GC, HPLC and FT-IR techniques (Personnel from IBSD, Imphal)
- Basics of flour milling and quality assurance of milled products
- Processing and value addition to fruit and vegetables
- HACCP and GMDPs (Personnel from KVIC, Mumbai)
- Overview of microbiology with emphasis on academic requirements
- Quality control and safety aspects in alcoholic beverages
- Food analysis (Personnel of Certification Laboratory, Cochin)
- Current trends in the baking science and technology
- Food processing (Prospective entrepreneurs)
- Processing, preservation and value addition to turmeric and ginger (Entrepreneurs from Mizoram)
- Sensory analysis of aroma and flavour of food ingredients and packaged foods
- Biotechnological approaches for the utilization of yeast & fungi
- Escort services for management of food industry
- Microbiological and chemical analysis of mineral and packaged drinking water

d) Summer Training Courses / Students Project

A total of 230 students from professional colleges/institutions completed short-term projects work as part of their academic programmes.

