

On-Line Application Process

As per the ICAR instructions, the interested candidates should register and apply online through 'Capacity Building Programme' (CBP) Portal as follows:

1. Visit the website <http://cbp.icar.gov.in/> or click on Capacity Building Programme link under <http://www.icar.org.in/>
2. Login using your user ID and Password. To create user ID use "Create New Account" link.
3. After login, click on "Participate in Training" link and choose the CAFT centre and training. Click on Apply and fill the Proforma
4. Take a printout and send duly signed copy through proper channel to the Course Director/Co-Director of CAFT by post along with registration fee as per the address and contact details given overleaf. Please free to contact the Course Director/Co-Director for any assistance. The last date for receiving the nomination is Aug,4, 2018.

Registration Fees

The participants are required to pay a sum of Rs. 50/- (Rupees Fifty only) as registration fee (Non-refundable) along with the completed application in the form of Demand Draft drawn in favour of ICAR UNIT, CIAE BHOPAL payable at Bhopal.



Address for Correspondence

Dr. K. K. Singh

Course Director (CAFT in Food Processing)
Ph. No: 07552521001, 07552737191
E-mail: caft.ciae@gmail.com,
director.ciae@icar.gov.in

Dr. Manoj Kumar Tripathi

Co-Course Coordinator
Ph. No: 0755-2521071, 09165101340
E-mail: tripathimanoj007@gmail.com

Mr. Ajay Yadav

Co-Course Coordinator
Ph.No: 0755-2521255, 08818805007
E-mail: Ajyadav007@gmail.com

Dr. K. K. Singh Director

ICAR-Central Institute of Agricultural Engineering
Nabi Bagh, Berasia Road
Bhopal - 462 038 (M.P.), India
Ph. No. 0755-2737191; Fax. No. 0755-2734016
E-mail: director.ciae@icar.gov.in
www.ciae.nic.in



Important Dates

Last date for receipt of applications : 04.08.2018
Intimation to selected candidates : 07.08.2018
Confirmation by selected candidates : 10.08.2018

Announcement cum information brochure

for

ICAR Sponsored

CAFT Training

on

**Synergistic approaches for bioprocessing of
foods and by-products for nutritional and
Industrial use**

August 31- September 20, 2018



Organized by



Centre for Advanced Faculty Training in Food
Processing



ICAR-Central Institute of Agricultural Engineering
Nabi Bagh, Berasia Road, Bhopal-462038 M.P.

Host Institute

The ICAR-Central Institute of Agricultural Engineering (CIAE) is a premier Institute in the country to conduct basic, applied and adaptive research in agricultural engineering. Human resource development by organizing specialized training courses is a major commitment of the Institute to upgrade the skills of faculties, scientists, subject matter specialists, farmers, manufacturers and planners engaged in the promotion of farm mechanization and agro-processing in the country. The Institute has the facilities to undertake R&D activities in the areas of agro-processing & food technology, soybean processing and utilization, farm mechanization, conservation agriculture, irrigation and drainage engineering, energy production & management. The farm land of 93 ha, workshop facilities and library supports the research and development activities of the institute. During the training period Bhopal normally experiences mild warm season, with an average ambient temperature around 25 – 30 °C.

Information on CAFT Training

Food and nutrition security, a major global challenge, relies on the adequate supply of safe, affordable and nutritious foods to all people. The challenge of supplying healthy diets to all people will in part be met through increase in food production. However, reducing food losses throughout the supply chain from production to consumption and sustainable enhancements in preservation, nutrient content, safety and shelf life of foods, enabled by food processing will also be essential. Food processing is required to increase useful life of foods, optimize nutrient availability and food quality, and reduce losses and waste. Bioprocessing is well known method to preserve foods, increase bioavailability of essential nutrients, affect organoleptic properties, eliminate or reduce undesirable compounds and aid in extraction of functional components for food and industrial uses. This form of processing is more close to the natural occurring process but also has potential to be very harmful if process parameters are not controlled appropriately. The cost of food processing can be offset by effective utilization of the food by-products, many of which are sources of rich nutritional and/or industrial products.

Objectives

To create awareness among the participants regarding developments in bioprocessing, its strength and pitfalls, its applications in the food processing sector and possible role in nutritional and economical security.

Course Contents

The course content includes lectures, demonstrations, hands-on practical and visits related to topics listed below:

- Overview of food bio-processing and current scenario
- Nutritional, functional and nutraceutical properties of foods and by-products
- Advances in fermented and probiotic food
- Membrane technology for value addition in food system
- Advances in storage and packaging techniques for foods
- Food safety in relation to storage and packaging
- Potential of agro based by-products for industrial use
- Food safety regulation, HACCP system and IPR related issues in Food
- Advanced techniques for food analysis

Eligibility

The training programme is open to Scientists/Teachers/Subject Matter Specialists/Professionals of ICAR Institutes/CAUs/SAUs/KVKs involved in research, development and extension programme. A maximum of 25 participants will be selected based on their experience and area of work. One to two participants may be sponsored from each Institute / Organization.

The eligibility criteria for the course are:

- Master's degree in Agricultural Engineering / Food Engineering/Food Nutrition/Home Science/Post Harvest Technology/Dairy Engineering/ Food Science & Technology/Seed Technology or any other relevant discipline from any of the recognized university.
- Working in a position not below the rank of Scientist / Assistant Professor / Lecturer / Subject Matter Specialists or Equivalent.

How to Apply?

The applicants may see the guidelines available at the website for the CAFT training at <http://iasri.res.in/cbp/ToDownload/Guidelines%20to%20participate%20in%20training%20program.pdf> and also send their applications through proper channel in the prescribed format to The Course Director, CAFT on 'Synergistic approaches for bioprocessing of foods and by-products for nutritional and Industrial use', ICAR-Central Institute of Agricultural Engineering, Bhopal-462038. The last date for the receipt of the nomination is 4th August 2018. The selected candidates will be informed by 7th August 2018.

Boarding and Lodging

Free lodging and boarding will be provided to the participants as per the approved ICAR norms. The Institute has a furnished guesthouse/ hostel with dining, recreation and medical facilities in the campus. Please note that, strictly no accommodation in the guest house will be provided to the family members or guests of the participants.

Travel

Participants will be paid travel fare to and fro through the shortest route from their respective institution to CIAE, Bhopal and back for journey by AC-II class train fare or bus as the case may be. TA to be paid on production of tickets by the participant. No air fare will be provided

How to Reach CIAE

Bhopal is well connected by air, rail and road. Pre-paid auto rickshaw and taxi can be availed at railway station to reach CIAE Bhopal campus. The Institute campus is located on Berasia Road and is 7 km from Bhopal Railway Station and 8 km from airport.

