

is also having an analytical laboratory for testing physico-chemical characterisation of raw material and finished products. Rheology Laboratory comprising of farinograph, extensograph, mixograph, alveograph and amylograph is available as a part of dough rheology measurement. Test baking, pilot scale baking plant and extrusion facility are available for the research and production of bakery and extruded products.

### RHEOLOGY FACILITY



Farinograph



Alveograph



Amylograph



Cookie Dropper

### BAKING FACILITY



Dough Moulder



Bun Divider



Baking Oven

#### Team/ Expertise :

The teaching and training faculty comprise of highly qualified and experienced scientific and technical staff of the Institute having expertise in the respective field.

#### Course Fees :

- Rs. 20,000 + 18% GST (Total Rs. 23,600/-)

#### Contact Details :

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## Skill Development Programme on “Baking Technology”

Under the aegis of  
National School of Baking Technology

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Flour Milling Baking and Confectionery Technology Department  
CSIR-Central Food Technological Research Institute, Mysore

20-Jan-2020 to 14-Feb-2020



Main Mansion



Flour Milling, Baking &  
Confectionery Technology Department



## About the Programme :



CSIR-Central Food Technological Research Institute (CFTRI), Mysore is a pioneering organization dedicated to Research & Development and Human Resource Development in the field of Food Science and Technology. Several academic and training programmes such as MSc (Food Technology), PhD, Integrated MSc-PhD, Short Term Courses and Flour Milling Technology course are being regularly conducted at CSIR-CFTRI under Human Resource Development activities.

Skill Development Programme on “Baking Technology” under the aegis of National School of Baking Technology is conducted at CSIR-CFTRI as a part of Skill India Campaign of Govt. of India. The School will focus on skill development of the personnel in the area of Baking Science and Technology. The skill development programmes are proposed under short duration and long duration courses to suit the different needs of the various participants.

This is the third in the series of 5 weeks Skill Development Programme on Baking Technology conducted in the Institute with National Skill Development Corporation (NSDC) Certification.

### Who should participate?

- Those who are looking for the career in Baking Industry or who are working in the industry with a minimum qualification of SSLC
- Students of graduate and post graduate courses (Short duration courses)
- Bakery Industry and Management Staff
- Un-organized bakery personnel
- Budding entrepreneurs

### Scope :

Bakery industry in India is one of the largest food industries in the country. The Indian bakery sector consists of some of the large food categories like breads, biscuits, cakes etc. The branded packaged segment in this sector had a size of about Rs. 17,000 crore and is expected to grow at a phenomenal rate of 13-15 % in the next 3-4 years. The sector is expected to see some more of the international brands entering the Indian market. The market size for the industry is estimated to be US\$7.6 billion. Reports mention that the shining star of the sector remains the biscuit industry, which is expected to outperform the growth of the sector overall.

The trained participants have a large scope of employment in bakery and allied industries in the production, quality analysis, and R&D departments and are skilled to be an entrepreneur to have their own bakery start-up.

### Infra structure Facilities :

National School of Baking Technology is equipped with state-of-the-art facilities from wheat milling to production of bakery products. It has a PLC controlled pilot roller flour mill plant with a capacity of 20 tonnes per day and 10 tonnes per day *Chakki atta* facility with option for flour fortification. School