



**4-WEEK SKILL
DEVELOPMENT PROGRAM**



ON

***MICROBIAL FOOD SAFETY AND
FERMENTATION***

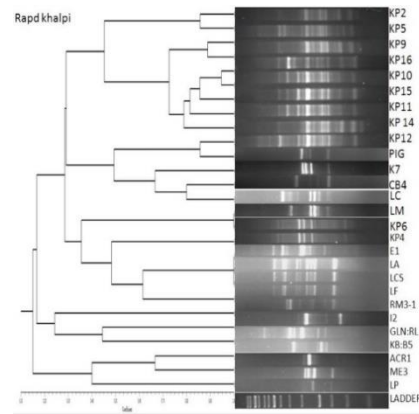
Date: 01-07-2019 to 26-07-2019

Conducted by

Microbiology & Fermentation Technology Department
CSIR-CFTRI, Mysuru 570 020

Background:

After successful completion of Skill Development programme in 2018-19, the Department of Microbiology and Fermentation Technology is conducting the course again this year. The program will focus on two important areas of food microbiology a) microbial food safety and b) microbial fermentations. It targets those young minds who are interested in working on microbial food safety, hygiene and quality assurance in food related industries and those who would like to take up microbial fermentation for the production of value added products.



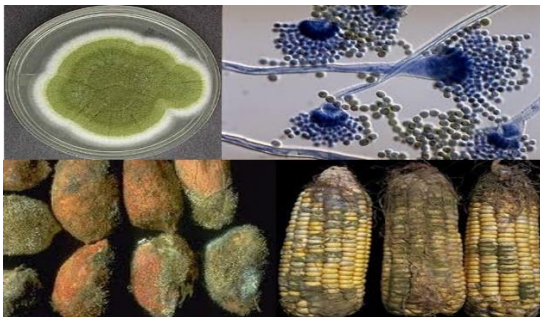
Training fee: Rs 20,000/- person; Fee includes course material, session tea and working lunch. However, participants, need to arrange for their own accommodation

Education Qualification: Graduates and above in life sciences; candidates with 10+2 & 3-5 year experience in food industry are also eligible.

Faculty: This SDP involves expert faculty from CSIR-CFTRI, Universities and other Institutions

Benefits of the course:

Hands-on-training in microbial analysis of foods (minimally processed, dairy products, cereal based products, fruit beverages etc.) and handling of bioreactor/fermenter for the production of microbial- based products (eg. wine, metabolites, macromolecules, etc.). The course is unique as it brings both microbial safety aspects of food as well as fermentation on the same platform. It is designed to include conventional as well as advanced techniques in the field of microbiology.



Beneficiaries of the course:

- Students intending career in food safety (QC/QA) and quality testing or fermentation technology
- Budding entrepreneurs in food industry/hotel and food supply chain/ Ayurvedic preparations, fermentation technology, etc.
- Food inspectors/ food handlers, sanitation and hygiene practitioners
- Self-help groups in the food and catering sector

Curriculum

Microbial food safety

- Basic concepts of food microbiology, food safety, hygiene and sanitation
- Standards and microbial testing of food
- Rapid microbial detection techniques (analytical and molecular)
- Regulations (FSSAI/FAO/WHO)
- Food safety guidelines (ISO/HACCP/GMP)



Fermentation

- Upstream (cultivation in bioreactor)
- Downstream (purification)
- Scale-up and product formulation
- Waste management

Job potential:

- Quality control managers
- Lab technicians/assistants
- Shift engineers
- Food safety consultants
- Entrepreneurs in microbial food safety testing laboratories

Deadline: Applications should reach on or before 15th June, 2019

For further details contact: Head: Microbiology & Fermentation Technology Dept.,
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