

## Processing and Value addition to Fruit and Vegetable

25<sup>th</sup> - 29<sup>th</sup> March 2019



### + 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. Skill Development Programme on “Processing and Value addition to Fruits & Vegetable” is being conducted at CSIR-CFTRI Resource Centre, Mumbai as a part of Skill India Campaign of Govt. of India. The programme will focus on skill development of the personnel in the area of Food Processing Technology.

### + Who Should Participate:

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



## Scope

The trained participants have a large scope of employment in Food Processing and allied industries in the production, quality analysis and R&D departments are skilled to be an entrepreneur to have a own food processing industry.

## Team/Expertise

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

## Course Fees: ₹ 11,000/- (Incl. GST)

## Submission of Application

The filled admission form may be sent to [rcmumbai@cftri.res.in](mailto:rcmumbai@cftri.res.in)

# केंद्रीय खाद्य प्रौद्योगिकी अनुसंधान संस्थान

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