

CFTRI SHORT TERM COURSE SCHEDULE
May 2019 – March 2020

COURSE CODE	TITLE OF THE COURSE	ALLOTTED DATES	Course Fee
STC – 01	Laboratory Animal Techniques, Ethics And Welfare	06.05.2019 10.05.2019	13,000/-
STC – 02	Good Manufacturing Practices in Food Industries, Hotels And Catering Establishments to Ensure Microbial Safety	13.05.2019 17.05.2019	13,000/-
STC – 03	Baking Science And Technology	20.05.2019 24.05.2019	13,000/-
STC – 04	Food Industry Requirements for the Compliance to Food Safety and Standards Act	27.05.2019 31.05.2019	13,000/-
STC – 05	Post harvest technologies of fresh fruits and vegetables for commercial trade	10.06.2019 14.06.2019	13,000/-
STC – 06	Nutritional Significance and Value addition to millets	17.06.2019 21.06.2019	13,000/-
STC – 07	Molecular Biology Tools And Techniques	24.06.2019 28.06.2019	13,000/-
STC – 08	Rice Milling, Parboiling of Paddy and value addition to rice	01.07.2019 05.07.2019	13,000/-
STC – 09	Business Opportunities in Food Processing Sector	08.07.2019 12.07.2019	13,000/-
STC – 10	Basics In Flour Milling And Quality Evaluation Of Flour	15.07.2019 19.07.2019	13,000/-
STC – 11	Chromatographic based analytical techniques to ensure Food Quality and Safety Issues	22.07.2019 26.07.2018	13,000/-
STC – 12	Edible Oil Extraction, Processing and analysis	29.07.2019 02.08.2019	13,000/-
STC – 13	Chromatographic Techniques (GC, HPLC, UHPLC) and their Analytical Approaches in Food Analysis	05.08.2019 09.08.2019	13,000/-

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STC – 14	Technology for processing of fruits and vegetables into value added products	19.08.2019 30.08.2019	20,000/-
STC – 15	Advanced Techniques For Food Dehydration	04.09.2019 06.09.2019	9,000/-
STC – 16	Parboiling of paddy, milling & polishing of parboiled paddy	11.09.2019 13.09.2019	9,000/-
STC – 17	Spectroscopic Techniques (GC –MS, LC-MS, FT – IR, and NMR) in Food Analysis	16.09.2019 20.09.2019	13,000/-
STC – 18	Shelf Life of Packaged Foods	09.10.2019 11.10.2019	9,000/-
STC – 19	Advanced Analytical Tools In Microbiology	14.10.2019 18.10.2019	13,000/-
STC – 20	High Protein Ingredients And Their Analysis	23.10.2019 25.10.2019	9,000/-
STC – 21	Laboratory Requirements towards Accreditation to ISO 17025: 2017 Standards	04.11.2019 08.11.2019	13,000/-
STC – 22	Fumigation, Prophylaxis and Pest Management Techniques for Stored Food Commodities	15.11.2019 29.11.2019	30,000/-
STC – 23	Recent Developments In Food Colours: Naturals Synthetic	02.12.2019 06.12.2019	13,000/-
STC – 24	Alternatives to experimental animal models to validate potential bioactives for studying diabetes, obesity and cancer	09.12.2019 13.12.2019	13,000/-
STC – 25	Strategies for probiotic dairy product development	16.12.2019 18.12.2019	9,000/-
STC – 26	Potential Of Marine Natural Products For Food And Biomedical Applications	06.01.2020 10.01.2020	13,000/-
STC – 27	Basics Microbiology Techniques And Hygienic Practices For Entrepreneurs Of Food Industry	13.01.2020 17.01.2020	13,000/-
STC – 28	Genomic, Proteomic And Metabolomics Approaches for the Functional Validation of Nutraceuticals	20.01.2020 24.01.2020	13,000/-
STC – 29	Sensory Analysis – An Approach towards Consumer Preference (For students and Research Scholars only)	27.01.2020 29.01.2020	9,000/-