



**Skill Development Programme on
“Baking Technology”
Under the aegis of
National School of Baking Technology**

21-Jan-2019 to 22- Feb-2019



Main Mansion



Flour Milling, Baking & Confectionery 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 been 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 conducted in the Institute.

Who should participate?

- Those who are looking for the career in Baking Industry or 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 mentions that the shining star of the sector remains the biscuits 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 an own bakery start-up.

Infra structure Facilities:

National School of Baking Technology is equipped with start-of-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 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.

BAKING FACILITY



Mixers



Dough Moulders



Baking Oven

RHEOLOGY FACILITY



Farinograph



Alveograph



Amylograph

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:

- ₹ 30,000/- (plus GST)