

Short-term courses for 2024-25 by CFTRI

MYSURU, DHNS: CSIR-Central Food Technological Research Institute (CFTRI) is conducting short-term courses for the year 2024-25.

The institute is organising 27 regular training programmes, skill development programmes and short-term courses this year, under the CSIR integrated skill initiative, in Food Science and Technology.

Due to its short duration and capsulated syllabus, the short-term courses are well received by the students, academicians, em-

ployed and entrepreneurs. The programmes are also beneficial for unemployed youth to enhance their skill towards employability, to establish their startup venture, based on food processing.

Successful participants will be given participation certificates at the end of the course.

Apart from the regular training programmes, the CFTRI arranges custom-made programmes exclusively designed for academic institutions, government departments or agencies, industries, FPOs, SHGs, for their students, staff,

sponsored-participants or members in the area of food processing.

CSIR-CFTRI has trained more than 1,800 personnel in 2023-24, under various training streams such as Pradhan Mantri Formalisation of Micro Food Processing Enterprises (PMFME) Scheme, farmer-centric training programmes and short-term courses.

For information and registration, visit: <https://stc.cftri.res.in>; E-mail: stc@cftri.res.in; contact: 0821-2514 310, according to a press release.

CFTRI's courses to enhance skills, aid start-up ventures

The Hindu Bureau
MYSURU

CSIR-Central Food Technological Research Institute (CFTRI), Mysuru has announced the calendar for short-term courses for 2024-25. The institute is organising 27 regular training programs, skill development programs, and short-term courses this financial year under CSIR Integrated Skill Initiative, encompassing all the major areas in food science and technology.

The major attraction of these courses is their short duration, but it is intensive and packed with lectures and demonstrations.

Due to its short duration and condensed, focused, and capsulated syllabus, the short-term courses are well received by students, academicians, employed, and entrepreneurs who cannot spare much time.

At the same time, these programs are extremely beneficial for unemployed youth to enhance their employability skills or entre-

preneurial aspirants to establish their startup venture based on food processing, a press release said here.

The faculty members for the courses have vast experience in specific areas of Food Science and Technology. The demonstrations and practical classes are conducted in the state-of-the-art laboratories and pilot plants of CSIR-CFTRI.

Successful participants will be given participation certificates at the end of the course.

The institute is a Training Partner for conducting Skill

Development Programs (SDPs) aligned with National Skills Qualifications Framework (NSQF) under Skill India Mission of Government of India for the skills like baking technician/operative (FIC/Q5005), food microbiologist (FIC/Q7603) and spice processing technician (FIC/Q8502).

Apart from the regular training programs, CFTRI

arranges custom-made programs exclusively designed for academic institutions, government departments/agencies, industries, FPOs, SHGs, etc., for their students/staff/sponsored-participants/members in the area of food processing, the release stated.

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Also, in the previous financial year, the institute successfully organised a training program on "Rice Milling and Value Addition to Rice" for Guyanese delegation.

The course calendar for the financial year 2024-25 has been announced.

For more information and registration, visit: <https://stc.cftri.res.in>; e-mail: stc@cftri.res.in. Phone: 0821-2514310.