

Institute Name		INDIAN INSTITUTE OF CROP PROCESSING TECHNOLOGY					
India Rankings 2017 ID		IR17-I-1-12080					
Discipline		Food Process Engineering					
Parameter		Executive Development Programs					
2D.FPPP	S.No.	Academic Year	Name of the program	Duration	No. of Students	Amount Received (In Rupees)	Amount received (in words)
	1	2015-16	Processing of baked products	5 days and 7 days	44	2,50,400	Two lakh fifty thousand and four hundred only
			Processing of masala powders				
			Baked snacks (Cookies, Biscuits and Crackers)				
			Baking technology				
			Baked snacks (Cookies, Biscuits and Crackers)				
			Processing and packaging of food products				
			Processing of instant snack and masala mix				
			Food Processing Technology				
			Preservation techniques for Fruits and Vegetables				
			Pickling techniques and processing of masala powders				
			Processing of cereals, millets, pulses and extrusion technology				
			Value addition of fruits and vegetables				
			Operation of food processing equipments				
		Processing of cereals, millets. pulses and extrusion technology					

2	2014-15	“Capacity building on value addition of food crops” for officers under IWMP scheme	5 days	24	1,20,000	One lakh twenty thousand only
		Fruit and vegetable conserve - Jam, Marmalade, Preserve				
		Value addition of cereals, millets and pulses				
		Processing of millet based extruded and baked products				
3	2013-14	Preservation techniques for fruit & vegetables Value Addition of Nuts, Roots & tubers	5 days	4	20,000	Twenty thousand only