

INDIAN INSTITUTE OF FOOD PROCESSING TECHNOLOGY
(Ministry of Food Processing Industries, Government of India)

FOOD PROCESSING BUSINESS INCUBATION CENTRE (FPBIC)
TRAINING CALENDAR (FEBRUARY 2020 TO SEPTEMBER 2020)

Beginners Training (One Day)

FEBRUARY 2020		MARCH 2020	
4.02.2020	Value addition of green chillies	3.03.2020	Preparation of cakes
6.02.2020	Preparation of ice cream	5.03.2020	Value addition of leafy vegetables
11.02.2020	Value addition of coconut	11.03.2020	Value addition of pineapple
13.02.2020	Value addition of papaya	17.03.2020	Value addition of mushroom
19.02.2020	Preparation of nutri cookies	19.03.2020	Value addition of onion
25.02.2020	Value addition of carrot and beans	24.03.2020	Pickling techniques
27.02.2020	Value addition of tomato	26.03.2020	Preparation of culinary pastes
APRIL 2020		MAY 2020	
7.04.2020	Processing of leafy vegetables	5.05.2020	Value addition of tropical fruits
9.04.2020	Preparation of homemade chocolates	8.05.2020	Value addition of mango
15.04.2020	Value addition of Amla	12.05.2020	Value addition of mushroom
17.04.2020	Value addition of moringa	14.05.2020	Value addition of coconut
21.04.2020	Preparation of RTE and RTC foods	19.05.2020	Dehydration of fruits and vegetables
23.04.2020	Preparation of various types of breads	21.05.2020	Value addition of tomato
29.04.2020	Processing of fruit beverages	27.05.2020	Preparation of masala powders
JUNE 2020		JULY 2020	
2.06.2020	Preparation of homemade chocolates	2.07.2020	Value addition of pineapple
4.06.2020	Preparation of jam, jelly and marmalade	7.07.2020	Preparation of nutri cookies
9.06.2020	Value addition of tropical fruits	9.07.2020	Dehydration of fruits and vegetables
16.06.2020	Value addition of banana	15.07.2020	Value addition of mushroom
18.06.2020	Extraction of oil from nuts and oilseeds	21.07.2020	Value addition of onion and garlic
24.06.2020	Preparation of RTE and RTC foods	23.07.2020	Preparation of ice cream
30.06.2020	Value addition of papaya	28.07.2020	Preparation of pickles
AUGUST 2020		SEPTEMBER 2020	
4.08.2020	Value addition of jack fruit	2.09.2020	Value addition of mango
6.08.2020	Value addition of moringa	8.09.2020	Preparation of homemade chocolates
11.08.2020	Pickling techniques	10.09.2020	Value addition of banana
13.08.2020	Preparation of nutritious fast foods	15.09.2020	Value addition of jackfruit
19.08.2020	Processing of mango beverages	17.09.2020	Preparation of masala powders
25.08.2020	Baking technology	23.09.2020	Dehydration of fruits and vegetables
27.08.2020	Preparation of various types of cakes	29.09.2020	Preparation of nutritious fast foods

Terms and condition: Program starts at 10.30am and ends at 4.30pm. Spot registration is available. **Fee of 1000.00+18%Tax** for one day. Separate registration should be made for each program. Minimum of five participants are required to conduct a training program, so kindly confirm with us before your travel arrangements. Trainings are subjected to changes in special circumstances.

For further details, contact:
DIRECTOR

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Three days training			
FEBRUARY 2020		MARCH 2020	
18.02.2020 to 20.02.2020	Intensive training on bakery techniques	10.03.2020 to 12.03.2020	Carbonated and non carbonated fruit beverage processing
APRIL 2020		MAY 2020	
28.04.2020 to 30.04.2020	Processing & commercialization of ice cream production	26.05.2020 to 28.05.2020	Masala powders and pastes
JUNE 2020		JULY 2020	
23.06.2020 to 25.06.2020	Processing & commercialization of ice cream production	14.07.2020 to 16.07.2020	Value addition of mango
AUGUST 2020		SEPTEMBER 2020	
18.08.2020 to 20.08.2020	Value addition of seasonal fruits	22.09.2020 to 24.09.2020	Value addition of fruits and vegetables

Terms and condition: Program starts at 10.30am and ends at 4.30pm. Spot registration is available. **Fee of 3000.00+18%Tax** for three days. Separate registration should be made for each program. Minimum of five participants are required to conduct a training program, so kindly confirm with us before your travel arrangements. Trainings are subjected to changes in special circumstances.

Executive Training (Five Days)			
FEBRUARY 2020		MARCH 2020	
24.02.2020 to 28.02.2020	Post harvest management and processing of fruits and vegetables	23.03.2020 to 27.03.2020	Processing of masala powders, pastes and pickles
APRIL 2020		MAY 2020	
20.04.2020 to 24.04.2020	Intensive training on bakery techniques	18.05.2020 to 22.05.2020	Post harvest management and processing of fruits and vegetables
JUNE 2020		JULY 2020	
8.06.2020 to 12.06.2020	Preparation of nutritious fast foods	27.07.2020 to 31.07.2020	Processing of masala powders, pastes and pickles
AUGUST 2020		SEPTEMBER 2020	
24.08.2020 to 28.08.2020	Art of baking technology	14.09.2020 to 18.09.2020	Processing of masala powders, pastes and pickles

Packaging training (One day)			
FEBRUARY 2020		MARCH 2020	
28.02.2020	Packaging of Ready to Eat (RTE) and Ready to Cook (RTC) foods	27.03.2020	Packaging of spices and pickles
APRIL 2020		MAY 2020	
24.02.2020	Packaging of bakery and confectionery products	29.05.2020	Packaging standards of cereals, pulses and nuts
JUNE 2020			
26.06.2020	Packaging of leafy vegetables and high value commodities		

Terms and condition: Program starts at 10.30am and ends at 4.30pm. Spot registration is available. **Fee of 6000.00+18%Tax** for five days. Separate registration should be made for each program. Minimum of five participants are required to conduct a training program, so kindly confirm with us before your travel arrangements. Trainings are subjected to changes in special circumstances.

Course Fee & For further details, contact:
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