4-WEEKS TRAINING PROGRAMME ON

FOOD TECHNOLOGY ENTREPRENEURSHIP DEVELOPMENT



3-30 June 2024 and 1-28 July 2024



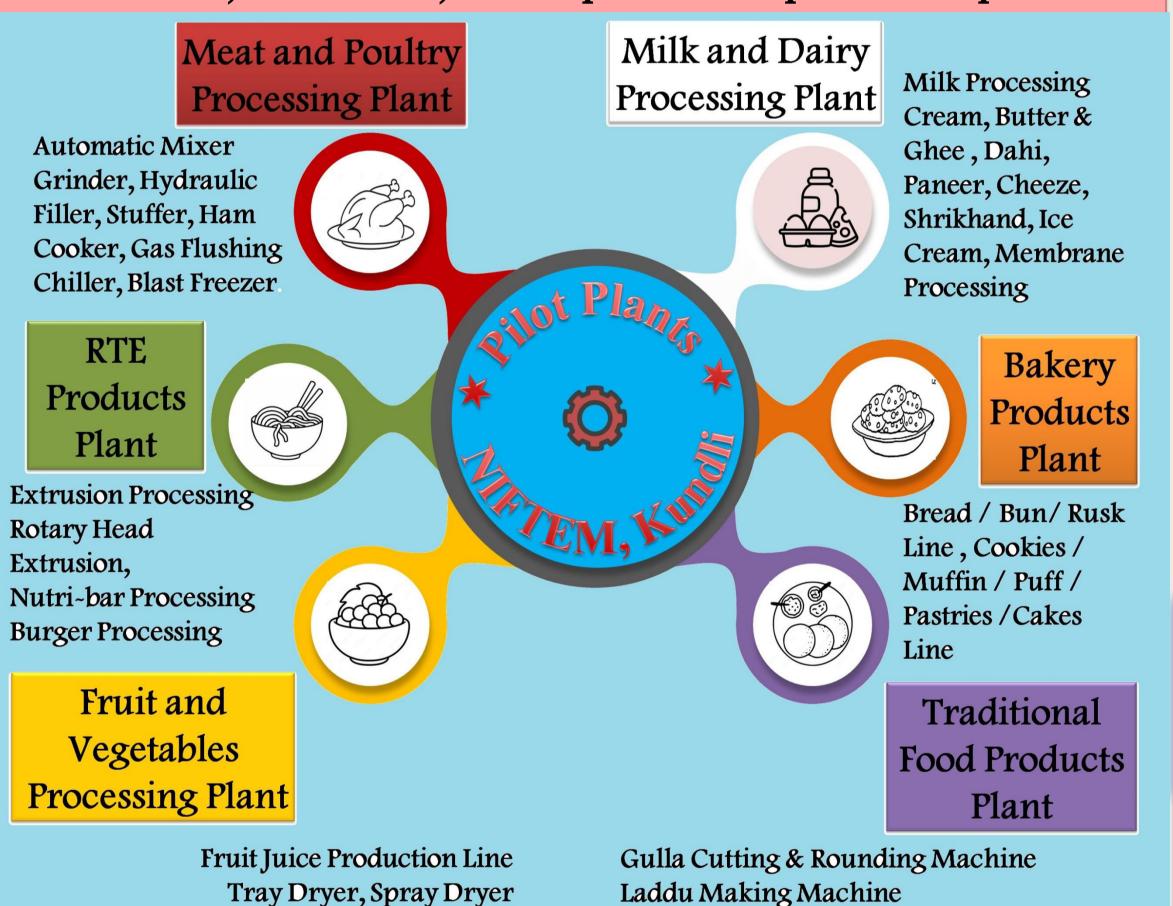
Programme Outline

- Hands-on Practice in NIFTEM Pilot Plants and Research Laboratories.
- Production of Value Added Food Products, 3~D Food Printing,
 Food Fortification, Food Quality Analysis, and CAS and MAP.
- Sessions on Non-thermal Processing, Cold Chain Logistics, Packaging, Labeling, Branding, Regulation and Food Safety.
- Working Principle, Design and Development of Advanced Food Processing Equipment, their Servicing and Maintenance.
- Exposure Visits to Food Processing Industries.

Vacuum Freeze Dryer, IQF Plant

MA / CA Cold Storage

Innovation, Incubation, Start-up and Entrepreneurship.



Who Should Participate?

Pre-final year students of B. Tech. or B.sc. in Food Technology/ Food Science /Food Process Engineering/
Agricultural Engineering or equivalent

Key Takeaways

- □ Competencies to play a major role in the industrial production of baked, extruded, frozen, dairy and meat products, and beverages.
- ☐ First hand practical outlook on working in food processing industries.
- ☐ Ability to innovate on value addition, shelf-life extension and packaging.
- ☐ Industry know-how on recent trends in various aspects of food processing.
- □ Confidence in converting ideas to products / processes and then to business.

Training Fee/Person

Rs. 25000/- with accommodation. Rs. 16000/- without accommodation.

For Registration, Scan this QR code OR Click / Use the link, https://shorturl.at/hlovM



Dosa, Vada Making

Hydraulic Tablet Pressing Machine



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