

## **Announcement cum information brochure**

ICAR Sponsored CAFT Training

on



# "Power Rich" Bio-functional Foods: Sustainable Technologies for Utilization, Processing, and Marketing

31 January - 09 February 2024

#### Core Team

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#### **About CAFT Training**

Power-rich foods (soybeans, shree anna, etc.) are significant due to their exceptional nutrient profiles and health benefits. The changing lifestyle and consumer demands have resulted in a booming food industry, with the increasing adoption of innovative processing technologies for nutrient-dense foods. Their potential to address malnutrition and mitigate lifestyle-related diseases makes them an emerging source of income generation. Therefore, the objective of this training is to provide necessary knowledge in the field of advanced processing and value-addition trends in power-rich foods.

#### Topics to be covered

The course content includes lectures, demonstrations, hands-on practical and visits related to topics listed below:

- Overview of power rich (soybean & shree anna) foods including processing technologies, and nutritional benefits.
- Industrial perspectives for processing power rich foods.
- Mechanisation and advanced technology applications in power rich food with special emphasize on soybean and millets.
- Packaging and storage interventions in power rich foods.
- Food safety and regulations: FSSAI (Requirements and certification) and IPR related issues in Food.

#### **Eligibility**

Degree of Master in Agricultural engineering/ Food Engineering/ Post-Harvest Technology/ Food technology/ Food Science and allied disciplines with working knowledge of Computers. The training programme is open to Scientists/Teachers/Subject Matter Specialists/ Professionals of ICAR Institutes/CAUs/SAUs/KVKs involved in research, development and extension programme. A maximum of **25 participants** will be selected. One to two participants may be sponsored from each Institute/ Organization.

#### **On-Line Application Process**

As per the ICAR instructions, the interested candidates should register and apply online through 'Capacity Building Programme' (CBP) Portal as follows:

- 1. Visit the website http://cbp.icar.gov.in/ or click on Capacity Building Programme link under http://www.icar.org.in/
- Login using your user ID and Password. To create user ID use "Create New Account" link. After login, click on "Participate in Training" link and choose the CAFT centre and training 'Power Rich "Bio-functional Foods: Sustainable Technologies for Utilization, Processing, and Marketing'. Click on Apply and fill the Proforma
- Take a printout and send duly signed copy through proper channel to the Course Director/ Coordinator /Cocoordinators of CAFT by post along with registration fee as per the address and contact details given overleaf.

Please feel free to contact the Course Director/Co-Director for any assistance. The last date for receiving the nomination is December 10<sup>th</sup>, 2023.

#### **Registration Fees**

A registration fee (non-refundable) of Rs. 1000/- per participant (Rs. 5000/- in case of candidates from private ICAR – accredited Colleges/Universities) is to be paid by the participants at the time of their online registration for joining the training.

#### ICAR-CIAE, Bhopal

The ICAR-Central Institute of Agricultural Engineering (CIAE) is a premier Institute with a mandate to conduct basic, applied and adaptive research in agricultural engineering. Human resource development by organizing specialized training courses is a major commitment of the Institute to upgrade the skills of faculties, scientists, subject matter specialists, farmers and entrepreneurs/manufacturers engaged in the promotion of farm mechanization and agro-processing in the country. The Institute has the facilities to undertake R&D activities in the areas of agro-processing & food technology, soybean processing and utilization, farm mechanization, conservation agriculture, irrigation and drainage engineering, energy production & management. During the training period Bhopal normally experiences mild season, with an average ambient temperature around 20 - 25 °C.

#### **Boarding and Lodging & Travel**

Free lodging and boarding will be provided to the participants as per the approved ICAR norms. The Institute has a furnished guesthouse/ hostel with dining, recreation and medical facilities in the campus. Please note that, no accommodation will be provided to the family members or guests of the participants in the guest house. Participants will be paid to and fro travel fare through the shortest route from their respective institution to ICAR-CIAE, Bhopal and restricted up to AC-II class train fare or bus as the case may be. If any participant chooses to travel by air, he/she may do so, but their claim shall be restricted to AC-II class train fare. No air fare will be provided. TA shall be paid on production of tickets by the participant.

#### **How to Reach CIAE**

Bhopal is well connected by air, rail and road. Pre-paid auto rickshaw and taxi can be availed at railway station to reach **ICAR-CIAE Bhopal** campus. The Institute campus is located on Berasia Road and is 7 km from Bhopal Railway Station, 15 km from Inter State Bus Terminus and 12 km from Raja Bhoj Airport.

#### IMPORTANT DATES

Last date to apply 10<sup>th</sup> Dec 2023 Communication to participants 18<sup>th</sup> Dec 2023 Commencement of training 31<sup>st</sup> Jan 2024

#### Venue:

CAFT in Food Processing ICAR-Central Institute of Agricultural Engineering Bhopal-462038

### **Major Attractions**







Great Sanchi Stupa



Mahakal Jyotirlinga, Ujjain



Bhimbetka Pre-historic Caves