

## About NDRI

National Dairy Research Institute, NDRI is a premier institution of dairying and acclaimed for its contribution in generating quality human resource, carrying out excellent R&D work and assistance in promotion of Indian Dairy sector. The institute undertakes basic and applied research, teaching and extension activities towards dairy development, animal productivity enhancement, development of new products and processes for the benefit of millions of farmers and consumers.

Karnal is located on NH-1, equidistant (~125 Km) from New Delhi and Chandigarh. City is well connected by road and train. Buses for Karnal can be availed from ISBT Bus Stand, New Delhi.

### Objective:

To impart summer training, pertaining to the technology of plant and animal foods (like fruits, vegetables, cereals, milk, eggs, meat, etc) to the students of Food Science and Technology and the Allied Disciplines

### Selection:

18-20 student participants will be selected at a time, based on date of registration. The selection criteria will be First Come First Serve basis.

### Training Fee:

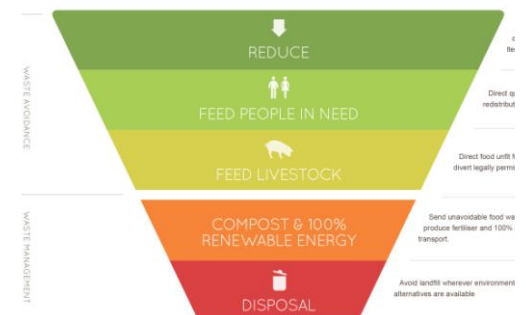
Fee of Rs. 11,500/- per students will be charged which excludes boarding and lodging facilities. Participating students have to bring Demand Draft in favor of Society for Innovation & Entrepreneurship in Dairying, Karnal.



## Training Programme in Food Technology 15<sup>th</sup> June - 14<sup>th</sup> July 2018



### the Food Waste Pyramid



## About the Training

India has achieved the distinction of becoming one of the major food producers in the world. The food processing industry is one of the largest industries in India and ranks fifth in terms of production, consumption and exports. The food industry, which is currently valued at US\$ 39.71 billion is expected to grow at a Compounded Annual Growth Rate (CAGR) of 11 per cent to US\$ 65.4 billion by 2018.



Thus, food industry is poised for tremendous growth, increasing its contribution to world food trade every year. Keeping in view the huge scope of the growth of food processing industry in the coming years, the course aims at the dissemination of the scientific knowledge vis-à-vis dairy, fruits, vegetables, cereals and animal products processing technologies and product diversification to the students.

Website: [www.ndri.res.in](http://www.ndri.res.in)

<http://www.ndritbi.com/>

## Business Planning & Development (BPD) Unit

Business Planning and Development (BPD) Unit at NDRI is established under the aegis of National Agricultural Innovation Projects (NAIP) with the objective to promote dairy & food agribusiness entrepreneurs through enhancing their technical and business skills, commercialization of dairy & food technologies, provide services on marketing assistance, quality evaluation, research and development and assist small entrepreneurs for setting up of their business ventures.



## Contact Us

### Programme Coordinator

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### Co-coordinators

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Scientist (Livestock Products Technology)

&

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## SCHEDULE

<b>15.06.2018 (Friday)</b>		
0930-1030	Interaction with the students	Dr. Latha Sabikhi, Dr. AK Singh, Dr. Heena Sharma and Mr. Sanket Borad
1030-1130	Visit to different laboratories of Dairy Technology Division	Dr. Heena Sharma
1130-1300	Visit to Model Dairy Plant and Experimental Dairy, NDRI	Mr. Sanket Borad
1400-1700	Candling and grading of eggs and Measurement of egg qualities	Dr. Heena Sharma/ Mr Sanjeev
<b>18.06.2018 (Monday)</b>		
0930-1300	Preparation of egg pickle	Dr. Heena Sharma/ Mr. Sanjeev
1400-1700	Extrusion Technology and conditioning of flour	Dr. Anamika Singh/ Dr. Heena Sharma/ Mr. Ajay Kumar
<b>19.06.2018 (Tuesday)</b>		
0930-1300	Preparation of Extruded Products	Dr. Anamika Singh/ Dr. Heena Sharma/ Mr. Ajay Kumar
1400-1700	Estimation of Extract Release Volume (ERV) and TBARS in fresh meat	Dr. Heena Sharma/ Mr. Sanjeev
<b>20.06.2018 (Wednesday)</b>		
0930-1300	Blanching and Drying of vegetables	Dr. P.N.Raju/ Mr. Keemti Lal
1400-1700	Preparation of Drying curve	Dr. P.N.Raju/ Mr. Samundar Singh
<b>21.06.2018 (Thursday)</b>		
0930-1300	Preparation of meat blocks and nuggets	Dr. Heena Sharma / Mr. Sanjeev

1400-1700	Preparation of meat sausages	Dr. Heena Sharma / Mr. Sanjeev
<b>22.06.2018 (Friday)</b>		
0930-1700	Estimation of microbial loads in various meat products	Dr. Heena Sharma/ Mr Rakesh
<b>23.06.2018 (Saturday)</b>		
0930-1300	Packaging & Labeling of Dairy Products (Theory-cum-Practical)	Dr. P.N. Raju/ Mr. Samunder
1400-1700	Sensory Evaluation of Dairy Products (Theory-cum-Practical)	Dr. Kaushik Khamrui/ Dr. Writdhama Prasad/ Mr. Keemti Lal
<b>25.06.2018 (Monday)</b>		
0930-1300	Chemical quality analysis of Milk (Theory-cum-Practical)	Dr. Sumit Arora/ Dr Priyanka Singh Rao /Mr. Keemti Lal
1400-1700	Detection of adulterants and preservatives in milk and milk products	Dr. Priyanka Singh Rao/ Mr Samundar
<b>26.06.2018 (Tuesday)</b>		
0930-1300	Processing of Market Milk: Standardization, Cream separation, Homogenization, Pasteurization, In-Bottle Sterilization (Theory-cum-Practical)	Dr Latha Sabikhi/ Mr. Gunvantsinh Rathod/ Mr Keemti Lal
1400-1700	Technology of Khoa, Burfi and Gulabjamun (Theory-cum-Practical)	Dr. Writdhama Prasad/ Mr Manoj Kumar C.T./ Mr Samundar
<b>27.06.2018 (Wednesday)</b>		
0930-1300	Technology of Mozzarella cheese (Theory-cum-Practical)	Mr. Sanket Borad/ Mr Rakesh
1400-1700	Technology of Processed Cheese and Cheese Spreads (Theory-cum-Practical)	Mr. Gunvantsinh Rathod/ Mr Keemti Lal
<b>28.06.2018 (Thursday)</b>		

0930-1300	Preparation of Channa, Rasogolla and Chhana Murki (Theory-cum-Practical)	Dr. Writdhama Prasad/ Mr. Keemti Lal
1400-1530	Utility Management at Dairy Plant	Mr. P.S. Minz
1530-1700	Cleaning and Sanitation in Dairy and Food Processing Industries	Dr. G. S. Meena
<b>29.06.2018 (Friday)</b>		
0930-1300	Preparation of Kheer and Basundi	Dr. G. S. Meena/ Mr. Sanket Borad/ Mr. Ajay Kumar
1400-1700	Technology of Fat Rich Dairy Products (Theory-cum-Practical)	Dr. Neelam Upadhyay/ Dr. Sangita Ganguly/ Mr. Samundar Singh
<b>30.06.2018 (Saturday)</b>		
0930-1300	Preparation of Ice Cream mix, Sugar-Free Ice cream mix and Rabri	Dr. Yogesh Khetra/ Dr. Abdul Hussain/ Mr Keemti Lal
1400-1700	Preparation of Ice Cream, Softy Ice cream, Sugar-Free Ice cream and Kulfi	Dr. Abdul Hussain/ Dr. Yogesh Khetra/ Mr. Ajay Kumar
<b>02.07.2018 (Monday)</b>		
0930-1300	Technology of Paneer (Theory-cum-Practical)	Mr. Sanket Borad/ Dr. Heena Sharma/ Mr. Rakesh Kumar
1400-1700	Whey utilization for product development (Theory-cum-Practical)	Dr A K Singh/ Mr Ajay Kumar
<b>03.07.2018 (Tuesday)</b>		
0930-1300	Technology of Fermented milk (Dahi & Yogurt) (Theory - cum - Practical)	Dr. Latha Sabikhi/ Mr. Gunvantsinh Rathod / Mr. Samundar Singh
1400-1700	Technology of Fermented milk (Lassi, Chakka & Srikhand) (Theory - cum - Practical)	Mr. Sanket Borad/ Dr. Heena Sharma/ Mr. Rakesh Kumar
<b>04.07.2018 (Wednesday)</b>		

0930-1300	Preparation of Jam and Jelly	Dr. A. K. Singh/ Dr. Heena Sharma / Mr. Keemti Lal
1400-1700	Preparation of fruit based beverages	Dr. A. K. Singh/ Dr. Heena Sharma / Mr. Samundar Singh
<b>05.07.2018 (Thursday)</b>		
0930-1700	Estimation of TSS, acidity, Vitamin C and pH in the samples	Dr. Neelam Upadhyay/ Mr Keemti Lal
1400-1700	Estimation of carotenoids and lycopene content	Dr. Neelam Upadhyay/ Mr Samundar
<b>06.07.2018 (Friday)</b>		
0930-1700	Preparation of tomato based products	Dr. A. K. Singh/ Dr. Heena Sharma / Mr. Rakesh Kumar
<b>07.07.2018 (Saturday)</b>		
0930-1300	Technology of Preparation of Petha	Dr. A.K. Singh/ Dr Neelam Upadhyay/ Mr. Keemti Lal
1400-1700	Technology of Preparation of Sauerkraut	Dr. A.K. Singh/ Dr Neelam Upadhyay/ Mr. Keemti Lal
<b>09.07.2018 (Monday)</b>		
0930-1700	Preparation of Biscuits and Cookies	Dr. A.K. Singh/ Dr Heena Sharma/ Mr. Ajay Kumar
<b>10.07.2018 (Tuesday)</b>		
0930-1300	To estimate the reducing and non-reducing sugar in food samples	Dr. Neelam Upadhyay/ Mr Keemti Lal
1400-1700	To estimate the gluten content in flour	Dr Neelam Upadhyay/ Mr Samundar

11.07.2018 (Wednesday)		
0930-1700	Preparation of bread using different methods	Dr A K Singh/ Dr. Heena Sharma/ Mr Ajay Kumar
12.07.2018 (Thursday)		
0930-1300	To estimate the moisture content and pigment in cereal flours	Dr Neelam Upadhyay/ Mr. Ajay Yadav
1400-1700	To estimate the ash content and free amino nitrogen content in cereal flours	Dr. Neelam Upadhyay/ Mr. Ajay Yadav
13.07.2018 (Friday)		
0930-1530	Preparation of cakes and muffins	Dr. A.K.Singh/Dr Heena Sharma/ Mr Ajay Kumar
1530-1700	Interaction of student with the faculty	Faculty involved in the lectures

**Programme Coordinator**

**Dr. Ashish Kumar Singh**  
Principal Scientist (Food Science and Technology)

**Programme Co-coordinators**

**Dr. Heena Sharma**  
Scientist (Livestock Products Technology)  
  
**and**  
**Mr. Sanket Borad**  
Scientist (Dairy Technology)