2. Login using your user ID and Password. To create user ID use “Create New Account” link.
3. After login, click on “Participate in Training” link and fill the Performa. Take a printout and send duly signed copy through proper channel to the Course Director of CAFT (Mr. Sathish Kumar, M. H.) by post.

The last date for receiving the nomination is 31st October, 2015. The advance scanned copy of the nomination may be sent by email. Incase total number of participants exceeds 25, preference will be given on first come first serve basis.

Note: The candidates will be notified about selection latest by 8th November, 2015. In case of any query please contact Course Director, Co-Director and Coordinators of this training program.

ADDRESS FOR CORRESPONDENCE
Mr. Sathish Kumar
Scientist, Dairy Technology Division
NDRI, Karnal (Haryana)-132001
Ph.0184-2259248(O); Cell:- 9996079450
FAX: 0184-2250042
E-mail: mhskumar@gmail.com;

Dr. Shaik Abdul Hussain
Scientist, Dairy Technology Division
NDRI, Karnal (Haryana)-132001
Ph.0184-2259257(O); Cell:– 9896668983
E-mail: abdulndri@gmail.com

CAFT Director
Dr. Latha Sabikhi,
Head, Dairy Technology Division

Course Director
Mr. Sathish Kumar, M.H.
Scientist, Dairy Technology Division

Course Co-Director
Dr. Shaik Abdul Hussain,
Scientist, Dairy Technology Division

Course Coordinator
Mr. Gunvantsinh Rathod,
Scientist, Dairy Technology Division

For Updates Visit
http://www.iasri.res.in/cbp/, www.ndri.res.in,
www.dairyprocessingcaft.com

Venue
Dairy Technology Division
ICAR-National Dairy Research Institute
Karnal (Haryana) – 132001

Important Dates

<table>
<thead>
<tr>
<th>Event</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Last date to apply</td>
<td>31st October, 2015</td>
</tr>
<tr>
<td>Communication to participants</td>
<td>08th November, 2015</td>
</tr>
<tr>
<td>Commencement of training programme</td>
<td>28th November, 2015</td>
</tr>
</tbody>
</table>
ABOUT THE COURSE

Product development and product performance are the new catchphrases in the food industry, accompanied by increased demand for variety, added value and product functionality. Designing criteria for dairy based functional foods and nutraceuticals involve clear understanding of the intricacies of food formulation, adoption of appropriate technologies, evaluation and validation of developed products. It is essential that faculty and researchers who are involved in developing Human Resource for the Food Industry, are also tuned to these changing trends and demands of consumers so that they can impart quality education to the prospective commanders of the food industry.

COURSE CONTENTS

The present course curriculum has been designed to cover various technologies including designing criteria for dairy based functional foods and nutraceuticals, evaluation and validation of developed products. Emphasis will be given to clear understanding of the intricacies of new age food formulation, analysis and validation of their functionality. The course comprises theory lectures as well as practical demonstration by resource persons from NDRI and associated institutes/industry.

TOPICS TO BE COVERED

- Prospects of milk-based specialized dairy products
- Application of casein and caseinates in formulation of specialized foods
- Multiple micronutrient fortification of milk and milk products
- Bioactive lipids: Therapeutic properties and analytical techniques
- Bioactive peptides – Biological properties and applications
- Molecular mechanisms related to therapeutic aspects of probiotics
- Nanotechnological applications in development of novel dairy foods
- Application of High Hydrostatic Pressure (HHP) processing for quality improvement of dairy products
- Role of anti-hypertensive & immunomodulatory peptides from milk in alleviation of lifestyle associated diseases
- Dietary oligosaccharides in formulation of functional foods
- Prospects of developing herbal dairy products
- Novel food bio-preservatives
- Extrusion processing interventions for the development of composite dairy foods
- Processing interventions for quality improvement of ice cream and frozen desserts
- Marketing strategies for novel food products
- Improved packaging technologies (including active and nano-packaging) for dairy and food products
- Cholesterol reduction technologies for milk and milk products
- Designer milk for improved nutritional and functional properties
- Micro/nano-emulsion techniques for delivery of bioactive ingredients
- Pharmacological evaluation of milk bioactives
- Delivery system for bioactive components in milk and milk products
- Milk genomics: An approach for enhancing the nutritional and therapeutic values of milk
- Plant metabolites for formulation of specialized dairy products
- Advances in sensory evaluation technique for dairy products
- Application of membrane processing for production of innovative dairy ingredients

ELIGIBILITY

The training is open for faculty of SAU’s, ICAR Institutes and Central Universities with Master’s Degree (Dairy Technology / Dairy Chemistry / Dairy Microbiology / Dairy Engineering / Food Science / Food Technology / Food Microbiology / Food Engineering / Food Chemistry / Food Science & Nutrition / Biochemistry / Animal Biochemistry / Human Nutrition / Biotechnology / Animal Biotechnology / Livestock Products Technology & Management/ Allied Disciplines), working in the cadre not below the rank of Scientist, Assistant Professor or equivalent from the Faculties of Dairy Science, Agriculture, Food Science and Technology, Veterinary Sciences and Home Science.

T.A. & ACCOMMODATION

Expenses on lodging and boarding arrangements for selected participants will be borne by the organizers. TA to the participants from SAU’s and other ICAR institutions will be paid as per their entitlement for the class of travel restricted to the maximum of AC II Tier fare by the shortest route. Participants are required to produce the original and photocopies of tickets in support of their claim. (Air route is not admissible)

HOW TO APPLY

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://www.iasri.res.in/cbp/