About CIFT

Central Institute of Fisheries Technology (CIFT) is the only technology Institute in India which caters to the broad spectrum of fisheries from harvest to post-harvest operations, covering both inland and marine sectors. CIFT is ISO / IEC 17025: 2017 NABL accredited, ISO 9001: 2015 certified laboratory and is recognized by FSSAI as a National Referral Laboratory and National Reference Laboratory for testing of fish and fishery products. CIFT provides consultancy and transfers harvest and post-harvest technologies to various beneficiaries and stakeholders. The institute is actively involved in developing fish and fish product standards for BIS, FSSAI, and Codex Alimentarius.

About Engineering Division

Engineering division of ICAR-CIFT is pioneers in the technological interventions in the field of harvest and post-harvest sector of fisheries. In the past 60 years of research, Engineering Division had contributed to the design and development of fish processing equipment and machineries, energy efficient and eco-friendly solar fish dryers, fuel efficient fishing vessels and fiberglass canoes, indigenous electronic instruments for application in harvest and post-harvest technology of fish, quality improvement of Indian fishing fleet and energy and water optimization techniques for fish processing industries. Focused areas of research are on development of cost-effective solar dryers with LPG, biomass or electrical back-up heating systems, fish de-scaling machines, energy and water optimization techniques for fish processing industries and future refrigeration systems for seafood industries.

CONTACT US

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✉ **cift.engg@gmail.com**

Address

**Engineering Division,
ICAR-Central Institute of Fisheries Technology
CIFT Junction, Willingdon Island
Matsyapuri post,
Cochin, Kerala - 682029**

About the training

This advanced training course is offered for B.Tech/M.Tech students in the discipline of Food Technology/Food Engineering/Agricultural Engineering/Postharvest Technology/any other equivalent or relevant engineering disciplines. The objective of this course is to update the knowledge about the latest technologies and industry trends in postharvest food sector. This course is an ideal launchpad for graduates seeking careers in both research and food industry helping in excellent employability prospects of suitably skilled graduates.

Topics covered:

- Advances in processing of fish, dairy, spices, cereals, pulses and oilseeds
- Sensors for food quality and freshness evaluation
- IoT/AI in food processing
- Future refrigeration systems
- Energy and water optimization in food industries
- Novel packaging techniques
- Quality and safety aspects in food processing
- FSSAI, HACCP standards and regulations
- Encapsulation techniques
- Seaweed based nutraceuticals
- Post-harvest machineries

Duration

The training is of 5 days duration and is scheduled to be organized during 16-20th January 2023. Outstation participants are required to reach ICAR-CIFT latest by the evening of January 15, 2023. The participants are advised to plan their return journey after 5:30 PM on January 20, 2023.

Eligibility

This is a special capacity-building programme for the students belonging to the Scheduled Caste category. Graduate and post-graduate students in relevant engineering disciplines are eligible to apply. A total of 20 candidates shall be selected for the course. A screening committee shall make the selection of the candidates as per the guidelines of ICAR. The selected candidates shall be intimated regarding their selection for training on 22nd December 2022.

Procedure of Participation

Eligible candidates may download the application format from the ICAR-CIFT website or they can prepare as per the format given in the brochure. The participants may send the application form duly filled in and approved by the competent authority of the organization to the Course Director at the address given in the brochure by email (**cift.engg@gmail.com**) or post.

Travel, food, and accommodation

The candidates selected for participation in the training shall be reimbursed travel expenses (to and fro) as per their entitlement restricted up to sleeper class rail fare by the shortest route subject to submission of documentary evidence in terms of original tickets. Participants will be provided with food and accommodation as per ICAR norms, and trainees will be accommodated in the ICAR-CIFT Trainees Hostel on sharing basis at the expense of CIFT.

Venue and Location

Engineering Division, ICAR- CIFT, CIFT Junction, Matsyapuri P O, Willingdon Island, Cochin, Kerala-682029.

Important Dates

- Last date for receipt of applications: 15th December 2022
- Intimation of Selection: 22nd December 2022
- Last date of confirmation by Participants: 29th December 2022

Application Form

ICAR sponsored training course on
"Advances in food process engineering and preservation"
at Engineering Division of ICAR-CIFT, Kochi during **16th – 20th January 2023**
under **Scheduled caste Sub Plan**

1.	Full Name (in capital letters)	
2.	Degree with discipline	
3.	Official address for correspondence	
4.	Permanent address	
5.	Date of birth	
6.	Sex (Male/Female)	
7.	Marital status (Married/unmarried)	
8.	Do you belong to schedule caste community (Attach a proof of community certificate or certificate issued by the head of the institute)	
9.	Academic qualification (UG onwards)	
10.	Specialization	
11.	Requirement for Boarding (Yes/No)	

Place:
Date:

Signature of the applicant

Certificate

This is to certify that the information furnished by the applicant was checked with office record and was found correct

Signature of the head of institute with stamp

Enclosure: 1. Copy of Community Certificate /Certificate issued the head of the institute
2. Copy of Aadhar

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