The program would enable the participants to:

- Identify emerging issues that could change or enhance the food business in the coming decades
- Understand the industry's main drivers of innovation, customers, technology and the environment and how to leverage them
- Identify emerging opportunities for growth in both domestic and international markets

Who can participate?

Industry personnel, Researchers, Academicians, Government officials and Students. The program is also open to entrepreneurs in food processing sector.

When and Where?

In Indian Institute of Food Processing Technology, Thanjavur, Tamil Nadu, India from 17.04.2018 to 01.05.2018.

Reaching IIFPT

Thanjavur is well connected with network of railways & buses from Trichy (55 km), Chennai (320 km), Coimbatore (280 km) and Madurai (190 km). IIFPT is located 7km from Thanjavur railway station and 2 km from new bus stand. From Thanjavur new bus stand, the available bus route Nos.: 75, 60, 31, 45. The nearest airport is located at Trichy.

Contact Us

Dr. C. Anandharamakrishnan
Director
Indian Institute of Food Processing Technology
Pudukkottai Road, Thanjavur – 613 005, Tamil Nadu, India
Phone: +91-4362-228155
Fax: +91-4362 -227971
E-mail: programme@iifpt.edu.in
Web: www.iifpt.edu.in
Indian Institute of Food Processing Technology (IIFPT) is a R&D and academic institution under the Ministry of Food Processing Industries (MoFPI), Government of India. Apart from identifying technologies for preservation, processing and value addition of raw agricultural commodities, it also offers B.Tech, M.Tech and Ph.D. courses in Food Process Engineering and M. Tech in Food Science and Technology and Ph.D. in Food Biotechnology. Consultancy and transfer of technology are being carried out for the benefit of the stakeholders all over the country. The Institute has strong tie-ups with many national and international research and academic institutions and involved in organizing various HRD programs including non-formal trainings in the field of food processing. IICPT has state-of-the-art laboratory, incubation centre and NABL accredited laboratory.

### AVAILABLE FACILITIES

1. **World class teaching laboratories**

2. **State of Art R&D Laboratories**
   - Food Science and Product Development Laboratory
   - Food Microbiology Laboratory
   - NABL Food Analysis Laboratory
   - Food Packaging and storage laboratory
   - ISO certified Food Processing Business cum Training Incubation Centre
   - Image processing laboratory
   - Soft X-ray laboratory
   - Acoustics Resonance laboratory
   - Modern Bakery Unit
   - Food Engineering Workshop

3. **Bulk Storage Facilities**

4. **Knowledge centre and Computing facilities**
Programme

Title : Entrepreneurship Development in Food Processing
Date & Venue : 17.04.2018 to 01.05.2018; Indian Institute of Food Processing Technology, Thanjavur, Tamil Nadu, India.
Duration : 15 days
Course Director : Dr. C. Anandharamakrishnan, Director, IIFPT, Thanjavur, India
Course Coordinator : Dr. N.Venkatatalapathy, Associate Professor, IIFPT, Thanjavur, India

PREAMBLE

Food processing being a vital sector has a critical role in achieving the overall economic growth. In view of the national importance, the sector has set an aspiration in achieving the vision 2020 by the way of tripling the food processing levels to 20 per cent. So as to realize the aspiration, the sector is poised for enhancing capacity levels and investments in the industry and R&D in food processing. Some specific targets set to achieve are: increasing the secondary and tertiary manufacturing capacity from current level of 70 MT to 210 MT; cold storage capacity from 25 MT to 150 MT; warehouse capacity from 85 MT to 259 MT and India’s global food trade from 1.5 to 3 per cent in 2020. Furthermore, the sector needs to equip with 1.7 million skilled manpower as production managers, QC and R&D, supply chain and logistics, regulatory and legal experts. Furthermore, the promising policy environment and initiatives of the Government of India which intended to build a strong ecosystem for nurturing innovation and Startups in the country. In view of the vast opportunities in Food business, the Indian Institute of Food Processing Technology proposes a training program on “Entrepreneurship Development in Food Processing” as part of Feed The Future India Triangular Training (FTF ITT) Program.

ABOUT THE PROGRAMME

The program on Entrepreneurship Development in Food Processing incorporates specialized modules to cover recent trends and advances in food process, global food business, policy transitions, trade investments and safety regulations in food business. Understanding the technological advancements and commercial viability of food business has also been a part of the program. In addition, the course has a special component of managerial skill workshops, enabling capacity building, leadership development and assertive trainings, which enhance the skills of the prospective entrepreneurs in Food processing.

OBJECTIVES

The program on Entrepreneurship Development in Food Processing cover:
- Overview on food processing sector and food business in context to global scenario.
- Food business Environment & Policy
- Financial Management & Financing for Food Industries
- Advances in Food Processing technologies.
- Supply and Cold Chain Management
- Food Safety and Standards
- IPR and Management in Food
- Value Addition in Food Processing
- Food Packaging and Labeling
- Food Quality analysis and Quality control
- Government Regulations/Guidelines for Food Sector
- Visit to Food processing industries
The program would enable the participants to:

- Identify emerging issues that could change or enhance the food business in the coming decades
- Understand the industry’s main drivers of innovation, customers, technology and the environment and how to leverage them
- Identify emerging opportunities for growth in both domestic and international markets

Who can participate?

Industry personnel, Researchers, Academicians, Government officials and Students. The program is also open to entrepreneurs in food processing sector.

When and Where?

In Indian Institute of Food Processing Technology, Thanjavur, Tamil Nadu, India from 17.04.2018 to 01.05.2018.

Reaching IIFPT

Thanjavur is well connected with network of railways & buses from Trichy (55 km), Chennai (320 km), Coimbatore (280 km) and Madurai (190 km). IIFPT is located 7km from Thanjavur railway station and 2km from new bus stand. From Thanjavur new bus stand, the available bus route Nos.: 75, 60, 31, 45. The nearest airport is located at Trichy.

Contact Us

Dr. C. Anandharamakrishnan
Director
Indian Institute of Food Processing Technology
Pudukkottai Road, Thanjavur - 613 005, Tamil Nadu, India
Phone: +91-4362-228155  ■  Fax: +91-4362 -227971
E-mail: programme@iifpt.edu.in  ■  Web: www.iifpt.edu.in