











10 Days Hands-On training

Maintenance of Starter Culture and Manufacture of Fermented Milk Products

Sponsored by: ICAR's Developmental Action Plan for Scheduled Caste

July 03-12, 2023



Organized by

National Collection of Dairy Cultures (NCDC) Dairy Microbiology Division ICAR-National Dairy Research Institute (Deemed University) Karnal-132001 (Haryana) INDIA

www.ndri.res.in

About Institute (NDRI):

ICAR-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.

About National Collection of Dairy Cultures (NCDC):

National Collection of Dairy Cultures has been held in the Division of Dairy Microbiology at ICAR-NDRI, Karnal since 1962. The NCDC has been significantly contributing as a national facility in the manufacture of fermented milk products in India by making available dairy cultures to Indian Dairy Industry. The main interest of the collection lies in the lactic acid bacteria from dairy sources. It has several strains of bacteria, yeast and molds in its collection. In addition to individual strains. the NCDC also holds mixed strain (traditional) and defined strain formulated cultures for making different varieties of cheese and fermented milk.

Website: http://www.ndri.res.in/ncdc/

About the training:

Dairy starter cultures are carefully selected groups of microorganisms intentionally added to milk and milk products to bring about desirable fermentations. In other words, they are

said to be the heart of fermentation. Starter cultures are widely used in the manufacture of various fermented milk products like, Dahi, Lassi, yogurt, cultured buttermilk, cheese, etc. The successful manufacture of these fermented milk products relies upon careful and judicious selection of starter cultures, propagation and maintenance. In order to produce superior quality fermented milk products, it is inevitable to use high quality starter cultures. At the same time, handling, maintenance and preservation of these microbes is also a very important step. Over the decades, the demand for fermented milk product in India has increased remarkably. Several small dairy industries and entrepreneurs have started manufacturing indigenous fermented milk products as a profitable venture. Thus, course content is designed in such a way for imparting the knowledge of proper handling of starter cultures for preparation of good quality fermented dairy products.

Programmatic content:

- Overview of starter culture and probiotics
- Morphological evaluation, activity and purity of Starter cultures
- Chemical quality of milk for preparation of fermented milk products
- Microbial quality of milk for preparation of fermented milk products
- Preparation of fermented milk products including Dahi, Yogurt, Misti Dahi, Probiotic Dahi, Lassi, Buttermilk, Shrikhand and whey beverages

- Cheese technology and manufacturing
- Packaging & Labeling of Fermented Milk Products.

Eligibility:

Applications are invited from the Scheduled Caste (SC) community belonging to academia, entrepreneurs, practicing dairy farmers or any other potential stakeholder interested in making career in dairying.

Applicants from academia including technical / scientific/ research (JRF and above) staff should be from ICAR/ SAUs/ CAUs or other recognized universities/institutes. The applicant needs to have M. Sc. /M. Tech. /Ph. D. in Dairy Microbiology/ Technology/ Chemistry, Food Science and Technology, Microbiology, Biochemistry or Biotechnology.

Applicants from budding entrepreneurs, practicing dairy farmers or any other potential stakeholder willing to work in the area of this training are encouraged to apply. Such applicants may preferably possess an undergraduate degree, however, due consideration will also be given to other promising candidates of the category selected by organizing committee.

Note: Candidates are limited to 15 to ensure low trainee-instructor ratios, social distancing, and a rich educational experience.

How to Apply:

Interested candidates need to submit the filled application through email at

training.scsp@gmail.com. The applications from candidates with research and teaching background require to be approved and forwarded by the competent authority of applicant's organization (mentor/ HOD/ Dean/ Director/ Vice chancellor). The applications from candidates working in industries should be forwarded by their respective managers or higher officials. The application sent without proper channel will not be considered for screening. Original copy of the application, copy of caste certificate and copy of Aadhaar card needs to be submitted on first day of training while the scanned copy needs to be mailed to the above mentioned email address for a successful registration of the participant.

Note: Submit the PDF copy of the filled application form to training.scsp@gmail.com before 20th June 2023. The confirmation of participation will be sent before 25th June 2023.

Mode of selection:

The selection will be made on case-by-case basis considering the candidate's experience and interest in the area of training. The screening of applications will be done through selection committee.

Bench fee: There is no bench fee

Boarding and Lodging:

Boarding and lodging of the participants will be arranged free of cost in the Institute's accommodation facilities on sharing basis. Please do not bring your family members along with you as it will not be possible for us to arrange their accommodation at the campus.

Contact Us

Patron

Dr. Dheer Singh

Director & Vice Chancellor, ICAR-NDRI

Co-Patron

Dr. A.K. Singh

Joint Director (Academic), ICAR-NDRI

Dr. Shilpa Vij

Head

Dairy Microbiology Division, ICAR-NDRI

Course Director

Dr. Pradip Behare

Senior Scientist and In-charge NCDC
Dairy Microbiology Division, ICAR-NDRI

Course Co-Directors

Dr. A K. Puniya

Principal Scientist
Dairy Microbiology Division, ICAR-NDRI

Dr. Shilpa Vij

Principal Scientist & Head Dairy Microbiology Division, ICAR-NDRI

Dr. Chand Ram

Principal Scientist

Dairy Microbiology Division, ICAR-NDRI

Dr. Manorama Kumari

Scientist

Dairy Microbiology Division, ICAR-NDRI

Nodal Officer (SCSP Plan)

Dr. Gopal Sankhala

Principal Scientist

Dairy Extension Division, ICAR-NDRI

Co-ordination

Ms. Yogita Sharma

Dairy Microbiology Division, ICAR-NDRI Contact No.: 0184-2259198; 01842259196

E-Mail: training.scsp@gmail.com

APPLICATION FORM FOR PARTICIPATION IN TRAINING COURSE

10-days Hands-on Training

On

"Maintenance of Starter Culture and Manufacture of Fermented Milk Products"
(Sponsored by ICAR's Developmental Action Plan for Scheduled Caste)
Organized at ICAR- National Dairy Research Institute (Deemed University),
Karnal- 132001
July 03-12, 2023

1.	Full Name (in block letters)	:		
2.	Designation			
3.	Present address			
4.	Permanent address			
5.	. E-mail id and Phone/ mobile			
	number			
6.	Date of Birth			
7.	Sex: Male/Female			
8.	Previous trainings, if any			
9.	Mention if you have	:		
	participated in any training			
	course during the previous			
	years under SCSP scheme			
10.	Academic record			

Sr. no.	Bachelor degree	Subject main/	Year of	Class ranks	University or	Other
		subsidiary	passing	distinctions	Institution	Information
				etc.		
1.	Bachelor degree					
2.	Master degree					
3.	Doctoral degree					
4.	Other certificates,					
	Diploma, Degree, if					
	any					

Date	Signature of the applicant
Place	
11. Recommendation by forwarding authority (In case working under Government/private/oth	:er sector)
	Signature Designation Address
Date	Address

Note: It is mandatory for applicant to submit a soft copy of SC community certificate issued by state/central government and an Aadhaar card with the filled application form for consideration. Submit the PDF copy of the filled application form to training.scsp@gmail.com before 20th June 2023. The confirmation of participation will be sent before 25th June 2023. Contact No. 01842259198