

National Skill Development Program

CSIR- Integrated Skill Initiative

FERMENTATION TECHNOLOGY



Dr. S. Bhattacharya,
CSIR-CSMCRI



Dr. S. Singh,
NIT Warangal



Dr. A. Srivastava,
Parul University



Dr. R. Bhambure,
NCL Pune



Dr. D. Ghosh,
IIP, Dehradun



Sreenadh Madapati
Abode biotec India Pvt. Ltd.



Dr. H. H. Salama
NRC, Cairo, Egypt



K. Ranjith Kumar
Abode Biotech India Pvt. Ltd.



केन्द्रीय नमक व समुद्री रसायन अनुसंधान संस्थान
(वैज्ञानिक तथा औद्योगिक अनुसंधान परिषद, भारत)
गिजूभाई बधेका मार्ग, भावनगर 364002 (गुजरात)

CSIR- Central Salt & Marine Chemicals Research Institute
(Council of Scientific & Industrial Research)
Gijubhai Badheka Marg, Bhavnagar – 364 002 (Gujarat)
www.csmcri.res.in



CSIR Integrated Skill Initiative

17th Oct 2022 to 21st Oct 2022

Experts:

Dr. Sourish Bhattacharya is working as a Scientist at CSIR-CSMCRI, Bhavnagar Gujarat, India. He is having a strong background in the area of microalgal biotechnology, microalgal biofuel, biopolymers and nutraceuticals for therapeutic applications.

Dr. Debashish Ghosh is having 17 years of R&D experience in microbial fermentation and bioprocess development. Dr. Ghosh primarily works on bioprocess development from biomass to 2nd and 4th generation biofuels / oleochemicals / nutraceuticals / biopolymers through ethanologenic and oleaginous yeast mediated fermentation, material resource efficiency, life cycle impact assessment. Presently Dr. Ghosh is heading Biochemistry and Biotechnology Area, Material Resource Efficiency Division, at CSIR-IIP.

Prof. Heba H. Salama is working as Associate Professor at National Research Centre Food Industries and Nutrition Research Institute, Dairy Science Dept., Dokki, Cairo, Egypt. She is engaged in research work related to dairy science and technology.

Sreenadh Madapati is working as a Director-Business Development at Abode Biotech Pvt. Ltd. and has experience in leading the probiotics based business in India.

K. Ranjith Kumar is working as a Director-Technical at Abode Biotech Pvt. Ltd. and has experience in leading the production of probiotics based business in India.

Dr. Rahul Bhambure is currently working as a Senior Scientist at NCL, Pune. His expertise is in the area of process development for protein drugs molecules used for treatment of infectious diseases.

Dr. Surajbhan Sevda is working as Assistant professor at Department of Biotechnology, NIT Warangal. His area of expertise is in the area of microbial fermentation.

Dr. Anupama Shrivastava is working as Head of the Biotechnology Department at Parul University. Her area of expertise involves microbial synthesis of biopolymers.



Contact :
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+91-8017750689



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Background

Microbes are important in every part of our life and are widely exploited industrially in agro, food, pharma, chemical, energy, waste treatment, etc. The process for product development may differ but the underlining principles in all the above mentioned processes involves fermentation technology. The skill development programme on fermentation technology aims to introduce the basics of industrial fermentation process involving basic knowledge required for fermentation, parameters to be controlled during fermentation, its industrial application and recent technological advances.

Beneficiaries of the course

Process Engineers; Quality Control Manager; Lab Technicians/Assistants; Shift Engineers; Entrepreneurs in Pharma, biotech and food industries as well as fermentation based industries.

Benefits of the course

The courses will be useful for the graduates aspiring to work in Pharma, biotech and food industries, fermentation industries or for the person who are already employed in the industries to sharpen their skills.

Focus on current needs of fermentation industry.

Course duration: 5 days

COURSE DETAILS

TRAINING ON FERMENTATION PRINCIPLES

BIOREACTOR DESIGN

HANDS ON PILOT SCALE FERMENTATION EXPERIENCES.

**DOWNSTREAM (PURIFICATION) PROCESS AND
PRODUCT FORMULATION.**

**MATERIAL AND ENERGY BALANCE COMPUTATIONS AND
PROCESS ECONOMICS**

Training Program Fee

₹ 1000/- + ₹ 180/- GST = ₹ 1180/-	Category I : Self-sponsored [Students, Individual (other than student) and Entrepreneur (as an individual)]
₹ 5000/- + ₹ 900/-GST = ₹ 5900/-	Category II : Any sponsored candidate (Government, Industry and sponsored by Entrepreneur)

DIGITAL PAYMENT ONLY WILL BE ACCEPTED and NO CASH TRANSACTION.

Details of Fee Deposit

(Payment through RTGS/ NEFT only)

Amount (₹)	:	
Bank Name	:	
Branch Name	:	
Account No.	:	
Transaction ID and Date	:	
Signature of Depositor/ Candidate		
Name: _____		

Kindly submit completed form on/ before **14th October 2022**

To Dr. Sourish Bhattacharya at email : sourishb@csmcri.res.in,

+91-8017750689

NOTE: Candidates with all required information and fees deposited through digital mode only will be accepted and will be selected based on their CV in the said training program. Please submit a printed copy of fees receipt and a xerox copy of the AADHAR Card during training program, if selected.

Accommodation for staying at Bhavnagar has to be arranged by Candidates only. The candidate has to produce their double dose completion certificate for introducing COVID-19 protective vaccines during joining to the training program. No accommodation will be provided by the Institute.



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TRAINEE ENROLLMENT FORM

TITLE OF SKILL DEVELOPMENT PROGRAM	:	FERMENTATION TECHNOLOGY
DATE(S), TIME AND VENUE	:	CSIR-CSMCRI, Bhavnagar 17 th Oct 2022 to 21 st Oct 2022
FULL NAME OF TRAINEE	:	
FATHER'S / HUSBAND'S NAME	:	
DATE OF BIRTH (DD/MM/YYYY)	:	
GENDER (MALE / FEMALE / OTHERS)	:	
CATEGORY (SC / ST / OBC / EWS / GENERAL)	:	
PHYSICALLY DISABLED (YES / NO)	:	
CURRENT STATUS (working/ entrepreneur/ student/ unemployed/ school dropout)	:	
QUALIFICATIONS	:	
PHOTO ID NUMBER (Aadhaar/ PAN/ Voter ID/ Passport)	:	
MOBILE NUMBER	:	
ALTERNATE MOBILE NUMBER	:	
EMAIL ADDRESS	:	
TRAINEE'S DOMICILE (RURAL / URBAN)	:	
FEE PAYMENT DETAILS	:	
DATE:		
		SIGNATURE OF APPLICANT

Bank details of CSIR-CSMCRI for Trainee Program Fee



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गिजुभाई बधेका मार्ग, भावनगर- ३६४ ००२

CSIR-CSMCRI CSIR-CENTRAL SALT & MARINE CHEMICALS RESEARCH INSTITUTE

Gijubhai Badheka Marg, Bhavnagar 364 002, Gujarat, India

Phone No. (O) 0278, 2471792 E-mail: fao@csmcri.org

Electronic Fund Transfer Account Details

1	Name of account holder	DIRECTOR, C.S.M.C.R.I.
2	Address	GIJUBHAI BADHEKA MARG, BHAVNAGAR 364002
3	e-mail address	fao@csmcri.org
4	Phone No./Mobile No.	0278-2471792
5	Fax No.	0278-2567562
6	Permanent Account Number (PAN)	AACCC1313P
7	Particulars of Bank Account	
	A. Name of the Bank	STATE BANK OF INDIA
	B. Name of the Branch	WAGHAWADI ROAD BRANCH
	C. Branch Code	10863
	D. Address	Shubham Shop No.G2/3, Plot No.2569 E1/2, Waghawadi Road Opp. Gulista Ground, Bhavnagar-364002 e-mail: sbi.10863@sbi.co.in
	E. Telephone No	0278- 2569884
	F. Account No.	30267310153
	G. Type of Account	SAVINGS BANK ACCOUNT
	H. IFSC Code (RTGS/NEFT)	SBIN0010863
	I. MICR code	364002023