



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”

“CSIR-Integrated Skill Initiative” is a national program on skill development initiated by Council of Scientific and Industrial Research (CSIR) using the expertise and infrastructure of CSIR laboratories positioned across the country. CSIR-Central Salt and Marine Chemicals Research Institute (CSIR-CSMCR), Bhavnagar is a leading constituent laboratory dedicated towards multidisciplinary R&D programs of both basic and applied sciences. Under skill India initiative CSIR-CSMCR, the only R&D laboratory of CSIR in Gujarat, proposes to organize the following Training programs.

Applications are invited from the eligible candidates for the following training programs:

Sr. No	Name of Training Program	Mode of training	Duration	Maximum No. of Intake	Qualification and Remarks	Last date of application	Entrance Test
1.	Theory and practical aspects of Household Solar Thermal Gadgets	Virtual / Online	4 th Oct.,2021 to 5 th Oct,2021	50 (Selection of candidates will be done based on Entrance Test)	12 th Science pass / Diploma in engineering pass / ITI pass/ Engineering students / Engineering graduates	24th September 2021 through e-mail only to jayminpatel@csmcri.org	28th September 2021 (11.00 AM) Online link will be shared.
2	Solar Salt Production Process and Quality Control Aspects	Offline	4 th Oct.,2021 to 8 th Oct,2021	30 (There will be NO Entrance Test for this training program)	Secondary Exam. (Passed out) and above	29th September 2021 through e-mail only to paruls@csmcri.res.in	No Entrance Test
3	Fermentation Technology	Offline	22 nd October' 21 to 25 th October' 21	30 (There will be NO Entrance Test for this training program)	B.Sc. (Passed out) and above	30th September' 2021 through e-mail only to sourishb@csmcri.res.in	No Entrance Test

• Course Fee

For training program on “Theory and practical aspects of Household Solar Thermal Gadgets” : NIL

For training program on “Solar Salt Production Process and Quality Control Aspects” & “Fermentation Technology” :

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

- Fee is non-refundable. Only the selected candidates will be intimated regarding online fee payment (Bank details is attached).
- The Course fee has to be deposited through **NEFT or RTGS only**.
- Mode of communication would be either in हिन्दी & / or in English.
- Tea (two times) and Lunch will be provided during training program on “Solar Salt Production Process and Quality Control Aspects”. Lodging & boarding arrangements of selected candidates will be done by their own.
- Certificates will be provided to the candidates who successfully complete the course.

- **Training venue**

For training program on “Theory and practical aspects of Household Solar Thermal Gadgets”:	Virtual Mode / Online
For training program on “Solar Salt Production Process and Quality Control Aspects”	Offline mode at CSIR-CSMCRI, Bhavnagar
For training program on “Fermentation Technology”	Offline mode at CSIR-CSMCRI, Bhavnagar

How to apply and Selection:

- Maximum numbers of intake are limited as mentioned above.

Selection will be made as under:

For training program on “Theory and practical aspects of Household Solar Thermal Gadgets”: based on written test to be conducted online on 28th September 2021 (11.00 AM) for which link will be shared. For sending of applications and any query about the training program you can contact by email: jayminpatel@csmcri.org

For training program on “Solar Salt Production Process and Quality Control Aspects”: on “first-cum-first-served basis with having fulfilment of qualification criteria, payment and other terms and conditions”. For sending of applications, payment and any query about the training program you can contact by email: paruls@csmcri.res.in

For training program on “Fermentation Technology”: on “first-cum-first-served basis with having fulfilment of qualification criteria, payment and other terms and conditions”. For sending of applications, payment and any query about the training program you can contact by email: sourishb@csmcri.res.in

- One self-attested set of documents to be submitted along with application as attachment.
- The selected candidates will be intimated by email. The Course fee (applicable for training program on “Solar Salt Production Process and Quality Control Aspects”) has to be deposited within 3 days of email from us about selection.
- Incomplete applications shall not be considered.
- These are training programs and it would, therefore, not confer any right/claim implicit or explicit for any candidates for claiming extension or absorption in CSIR – CSMCRI / CSIR.
- No traveling or any other allowances will be paid to candidate for training program.



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Application Form (आवेदन पत्र)

1.	Name of the Candidate उम्मीदवार का नाम	:		Photo
2.	Father's / Guardian's Name पिता/ पति का नाम	:		
3.	Date of Birth जन्म तिथि	:		
4.	Category वर्ग	:	General / OBC / SC / ST	
5.	Address (Permanent) पता (स्थायी)	:		
6.	Address (Communication) पता (पत्र व्यवहार)	:		
7.	Educational Qualifications शैक्षणिक योग्यता	:		
8.	Phone No. फोन/ मोबाइल नंबर	:		
9.	E mail ईमेल	:		
10.	AADHAAR Card Number आधार कार्ड नंबर	:		
11.	Training opted for: (put tick mark / write) प्रशिक्षण के लिए (टिक मार्क लगाएं / लिखें)		<input type="checkbox"/> Theory and practical aspects of Household Solar Thermal Gadgets <input type="checkbox"/> Solar Salt Production Process and Quality Control Aspects <input type="checkbox"/> Fermentation Technology	
				Candidate's Signature उम्मीदवार के हस्ताक्षर
Details of enclosures				



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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

We/ I hereby declare that the particulars given above are correct and complete. If the transaction is delayed or lost because of incomplete or incorrect information, I/ we would not hold CSMCRI responsible.

Signature of the account holder

वित्त एवं लेखा अधिकारी
कै.न.स.र.अ.स., भावनगर

(FINANCE & ACCOUNTS OFFICER)
C.S.M.C.R.I., BHAVNAGAR

Bank Certificate

It is certified that M/S CSMCRI has an Account No 30267310153 with our Bank and it is confirmed that the details given above are correct as per our record

Date:
Place:

13-8-13
Bhavnagar

Signature of the Authorized Official
of Bank with seal





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Registration form

(Payment only through RTGS/ NEFT)

(Applicable for training program on “Solar Salt Production Process and Quality Control Aspects” & “Fermentation Technology”)

Amount (INR) : _____
Bank Name : _____
Branch Name : _____
Account No. : _____
Transaction ID and Date : _____

Signature of Depositor/ Candidate

Name: _____

Fee structure (non-refundable):

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SALIENT FEATURES OF THE TRAINING PROGRAM ON “FERMENTATION TECHNOLOGY”:

- ❖ 30% Theory and 70% practical sessions as per the course curriculum
- ❖ Tutorials based on specific needs of the candidates.
- ❖ Interactive sessions.
- ❖ Focus on current needs of fermentation industry.

Following topics will be covered in the training program.

Basic learning modules

- ❖ Training on fermentation principles.
- ❖ Bioreactor design.
- ❖ Growing microorganisms in fermenter.
- ❖ Hands on pilot scale fermentation experiences.
- ❖ Critical control parameters.

Topics to be discussed

- ❖ Critical components of an industrial bioreactor.
- ❖ Importance of mixing and aeration: Mass Transfer.
- ❖ Scale up of fermentation process.
- ❖ Downstream (purification) process and product formulation.
- ❖ Material and Energy Balance Computations.
- ❖ Process Economics.

Practical modules

- ❖ Detailed understanding of the principles of Fermenter design, microbial fermentation process and production economics.
- ❖ Apply biological and engineering principles in cultivating microorganisms in fermenters.
- ❖ Assess parameters critical for fermentation such as aeration, agitation and $K_L a$ estimation.
- ❖ Attain practical skills on fermenter sampling, product yield and microbial growth estimation, harvesting of culture and cleaning of fermenter.
- ❖ Analyze problems encountered during fermentation process.