

National Skill Development Program

CSIR- Integrated Skill Initiative

FERMENTATION TECHNOLOGY



Dr. S. Bhattacharya,
CSIR-CSMCRI



Prof. Antonio Zuurro,
Sapienza University, Rome



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 Biotec India
Pvt. Ltd.

CSIR-CSMCRI

CSIR- Central Salt & Marine Chemicals Research Institute

17th – 20rd November, 2023



Preface

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: 4 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**

"Certificate Course in Fermentation Technology"

Date: 17th – 20rd November, 2023

REGISTRATION FORM

Name _____
(First name) _____ (Last name) _____

Gender ☐ Male ☐ Female Date of Birth ____/____/____

Home Address _____

Organization/company _____

Aadhar Card No. _____

Educational qualification _____ Sponsored by/ Self interested _____

Contact no . (Home) _____ (Mobile) _____

Registration fee: Government/ Industry

Self-Sponsored Students/ Individuals : ₹ 1000/- +18%GST/- Industry

Sponsored/ Entrepreneurs : ₹ 5000/- +18%GST/- (Only)

DIGITAL PAYMENT ONLY WILL BE ACCEPTED and NO CASH TRANSACTION.

Kindly submit completed form on/ before 5th November 2023,

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.

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 Biotec Pvt. Ltd. and has experience in leading the probiotics based business in India.

K. Ranjith Kumar is working as a Director-Technical at Abode Biotec 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.

Professor Antonio Zuurro is working as Professor at Sapienza University, Rome, Italy. 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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**CSIR- Central Salt & Marine
Chemicals Research Institute**
Gijubhai Badheka Marg, Bhavnagar,
Gujarat 364002



CSIR-CSMCRI

CSIR- Integrated Skill Initiative



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Skill Development Programme

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

CSIR- Central Salt & Marine Chemicals Research Institute
Gijubhai Badheka Marg, Bhavnagar-364002, Gujarat (INDIA)



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	:		
<div>Candidate's Signature उम्मीदवार के हस्ताक्षर</div>				
Details of enclosures				