

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



Dr. S. Pandit,
Sharda University



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



Dr. P. Khandelwal
FLYHIGH



Sreenadh Madapati
Abode biotec India Pvt. Ltd.



K. Ranjith Kumar
Abode Biotec India Pvt. Ltd.

CSIR-CSMCRI
CSIR- Central Salt & Marine Chemicals Research Institute
4th - 7th April, 2022



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: 4th - 7th April, 2022

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 28th March 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.

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 Pratima Khandelwal carries collective 22 years of teaching, mentoring, research and leadership experience earned at Thapar Institute of Engg and Tech. at Patiala, Punjab and later in Bangalore at Sciences and Engineering institutions respectively under Bangalore University and Visvesvaraya Technological University.

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. Soumya Pandit is working as a Senior Assistant professor at Sharda University, Delhi. His expertise is in the area of Environmental Biotechnology and Bioenergy.

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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