

Application Form

Training Programme on **Post-harvest management of fish** for Technical Staff of ICAR

ICAR-Central Institute of Fisheries Education
Panch Marg, Off Yari Road, Versova,
Andheri West, Mumbai - 400 061

Name:

Designation:

Laboratory experience:

Institute address:

Telephone no/Mobile Number:

Fax no:

E. mail:

Justification for attending the programme:

Signature of the Candidate:

Comments & Signature of the Forwarding
Authority:

Programme Director
Dr. Gopal Krishna
Director/Vice Chancellor

Course Director
Dr. B.B.Nayak
HOD, FRHPHM Division

Course Co-ordinator
Dr. A.K. Balange
Sr. Scientist, FRHPHM Division

Training Programme on
Post-harvest management of fish
for Technical Staff of ICAR

9th to 22th November 2016



All future correspondence may kindly be
directed to

Dr. A.K. Balange
Course Co-ordinator
Fisheries Resources, Harvest &
Post-harvest Management Division
ICAR- Central Institute of Fisheries Education,
Panch Marg, Off Yari Road,
Andheri (West),
Mumbai - 400061
Tel.: +91 22 2636 1446
Fax: +91 22 2636 1573
amjadbalange@cife.edu.in



भा.कृ.अनु.प.-केन्द्रीय मात्स्यकी शिक्षा संस्थान
मुंबई

ICAR-Central Institute of Fisheries Education
Mumbai

Background

It is established that close to 15.20% of the fish become unfit for human consumption due to deterioration in quality. Considering the production of 10.70 million metric tonnes of fish, this loss could be enormous. Besides a poorly handled fish may cause health hazards. Better post-harvest management practices are highly essential in reducing post-harvest losses and providing good quality fish to the people. The basic knowledge about fish body composition and spoilage mechanisms helps in understanding the principle of fish preservation. Hence, the necessity of trained man power with knowledge on handling, packaging, transportation and preservation of fish and seafood is highly essential.

Division of Fisheries Resources, harvest & Post-

The institute is located in Mumbai, the financial capital of India is well connected by all modes of transport. It is 9 km away from the domestic and international airports, 20 km from Dadar railway station and 5 km away from Andheri railway station.

Topics

- Hygienic handling of fish
- Fish Spoilage and control measures
- Low temperature fish preservation methods
- Fish packaging material
- Transportation of fresh and frozen fish
- Marketing channels and cold chain
- Post-harvest loss and control
- Seafood safety

How to Apply?

Interested candidates can apply in the attached format (Application Form). The duly filled application form should be sent through proper channel either by speed post or email (scanned copy).

Correspondence

All correspondence should be addressed to the Course Director/Course Coordinator(s).

Eligibility:

Technical staff in ICAR

Medium :

English

Course Fee :

There is no registration fee for technical staff of ICAR.

Boarding and lodging charges :

The training expenditure towards TA/DA, accommodation, food charges including breakfast and dinner has to be borne by the sponsoring institute of the participants. Accommodation/food bill will be provided to each participant to get a claim from their respective institutes. Organizing institute will provide session tea, working lunch and registration kit to the participants from the institute HRD fund. Participants are requested not to bring family members with them as limited facilities are available in the guest house.

Dates to remember

Date of programme
09th to 22th November 2016

Last date of receiving the application
20th October 2016

Communication of acceptance
25th October 2016



harvest Management is carrying out Masters and Ph.D courses in Fisheries Resource Management (FRM) and Post-harvest Technology (PHT) and involved in research, training, extension and consultancy in fish processing, value added fish products development, fish quality and safety etc.

In view of this, a training programme will be organized on "Post-harvest management of fish" at FRHPHM Division, ICAR, CIFE, Versova, Andheri W, Mumbai from 9th to 22nd November 2016.

