

TRAVEL AND ACCOMMODATION

- ❖ Selected lodging and boarding will be provided to the participants by the organizers.
- ❖ TA to the participants from SAU's and other ICAR institutions will be paid as per their entitlement for the class of travel restricted to the maximum of AC II Tier fare by the shortest route.
- ❖ The reimbursement will be made as per ICAR guidelines.
- ❖ Participants are required to produce original tickets in support of their claim. Air route is not permissible.
- ❖ Participants are requested not to bring their family members with them, as the institute has limited guest house facilities.
- ❖ No DA will be paid to the participants

HOST CITY & WEATHER

Patna, the capital city of Bihar, experiences a cool and generally dry winter during January. During the programme period, participants can expect cool mornings and evenings, mild daytime temperatures, and predominantly dry weather. Temperatures typically range from approximately 8 - 22 °C, making the period suitable for academic activities, field visits, and industrial exposure. Participants are advised to carry adequate warm woollen clothing, particularly for the early mornings and evenings.

Visit : <https://basu.org.in/>

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ORGANIZING COMMITTEE

Chairman

Dr. Rakesh Kumar
Dean, BSIDT, BASU, Patna

Course Director

Dr. Lalit Mohan Bal
Associate Professor & HoD,
Dairy Engineering, BSIDT, Patna

Course Co-Directors

Mr. Suryamani Kumar, Assistant Professor, DT, BSIDT, Patna
Dr. Anupama Rani, Assistant Professor, DC, BSIDT, Patna

Training Coordinators

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Mrs. Rashmi Kumari, Assistant Professor, DE, BSIDT, Patna
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Dr. B.K. Bharti, Associate Professor & HoD, DC, BSIDT, Patna
Dr. Y.S. Jadoun, Associate Professor & HoD, DExt, BSIDT, Patna

Co-Conveners

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Dr. Jui Lodh, Assistant Professor, DT, BSIDT, Patna
Dr. Rohit Kumar, Assistant Professor, DBM, BSIDT, Patna
Mrs. Sonam Kumari, Assistant Professor, DT, BSIDT, Patna

Technical Assistance

Mr. Alok Kumar, Technical Assistant, DE, BSIDT, Patna
Mr. Sanjeev Kumar, Mechanic (R&AC), DE, BSIDT, Patna
Mr. Upendra K. Singh, Technical Assistant, DT, BSIDT, Patna
Mr. Manish Kumar, Technical Assistant, DC, BSIDT, Patna
Mr. Pankaj Kumar, Technical Assistant, DM, BSIDT, Patna

KEY DATES TO NOTE

Last Date of Applications : 15.12.2026
Intimation to selected Candidates : 18.12.2026
Commencement of Winter School : 05.01.2027



21 Days ICAR Sponsored

WINTER SCHOOL

On

*“Innovative Technologies in Dairy
and Food Processing for Start-Up and
Entrepreneurship Development”*

05th-25th January, 2027

Organized By :

Department of Dairy Engineering

Bihar State Institute of Dairy Technology, Bihar Animal Sciences University
Patna - 800 014 (Bihar)

Under the Aegis of Section 8 Company:
Innovation & Incubation Foundation- BASU (IIF-BASU)

For Further Contact Details :

Dr. Lalit Mohan Bal

Associate Professor & HoD
Dairy Engineering, BSIDT, Patna

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ABOUT THE HOST INSTITUTE

The Bihar State Institute of Dairy Technology (BSIDT), Patna, is a constituent institute of Bihar Animal Sciences University (BASU), Patna. The Institute is engaged in education, research, extension, skill development, technology transfer and industry interaction in dairy and food technology, and offers B.Tech. programmes in Dairy Technology and Food Technology along with postgraduate programmes in allied areas. BSIDT has modern teaching aids, laboratory and actively promotes innovation, incubation, entrepreneurship and technology commercialization. The Institute is also associated with Innovation & Incubation Foundation-BASU (IIF-BASU), a Section 8 company, established to support innovation, start-ups, mentoring, technology development, industry linkages and commercialization, providing a conducive ecosystem for entrepreneurship development in the dairy and food processing sector.

ABOUT THE COURSE

The course is designed to provide participants with comprehensive knowledge and practical exposure to emerging technologies in dairy and food processing, value addition, product development, quality and safety, process optimization, packaging, cold-chain management, automation, AI and digital technologies, and sustainable processing. Special emphasis will be given to start-up development, entrepreneurship, technology commercialization, business planning, incubation, intellectual property, market linkages, and government support schemes, enabling participants to transform innovative ideas into viable enterprises. The programme will bring together experts from academia, research organizations, industry, start-ups, and government agencies, offering participants opportunities for hands-on training, laboratory and pilot-plant exposure, expert interactions, field visits, and networking. The course aims to strengthen technical competencies, entrepreneurial capabilities, and innovation-driven thinking among teachers, researchers, professionals and aspiring entrepreneurs in the dairy and food processing sector.

SPECIAL FOCUS AREAS

- ❖ Dairy-Based Functional Foods
- ❖ Precision Processing
- ❖ Sustainable Technologies
- ❖ Digital Quality Monitoring
- ❖ Value-Added Products
- ❖ Consumer-Centric Innovations

COURSE CONTENTS

The course covers innovative dairy and food processing technologies, quality assurance, value addition, and emerging analytical techniques. It combines expert lectures, practical demonstrations, hands-on training, and industry interactions. Special emphasis is given to start-up development, entrepreneurship, technology commercialization, and market opportunities.

KEYS TOPICS TO BE COVERED

- ❖ Home Cheese making practices
- ❖ Application of 3D printing in dairy and food industry
- ❖ Innovative Technologies for Startups in Dairy and Food Processing
- ❖ Emerging techniques in green chemistry and their application in dairy and food industry
- ❖ Dairy and food processing using supercritical carbon dioxide technology
- ❖ Food Waste Biofuel & Bio refinery: Pathway towards Circular Bioeconomy
- ❖ Food safety and Biotechnological approaches to protect food spoilage
- ❖ Nanotechnology: Recent innovations and future perspectives
- ❖ Tea Processing Technology: From Leaf to Cup
- ❖ Innovation, Start-up Development and Funding Opportunities.



ELIGIBILITY

Applications are invited from those working in the cadre of Assistant Professor or equivalent and above in the National Agricultural Research System (NARS) including State Agricultural Universities (SAUs), Deemed to be Universities (DUs), and Central Agricultural Universities (CAUs) with Master Degree in Dairy Technology, Dairy Engineering, Dairy Chemistry, Dairy Microbiology, Agricultural Engineering, Food Process Engineering, Food Science & Technology, Food Technology, Food & Nutrition, Post Harvest Engineering & Technology, Veterinary Sciences, Fishery Sciences, Home Science and Allied Disciplines etc.

Maximum number of participants : 25

REGISTRATION FEES

The participants are required to pay the sum of Rs 50/- as registration fee (non-refundable) to :

Account Name	: BASU Fund Account
Bank Name	: State Bank of India
Branch	: SBI, BVCC, Patna
Account No.	: 39747718537
IFSC	: SBIN0009006

HOW TO APPLY

Take a printout of the application (PDF), fill it and take the approval of the competent authority. The application may then be scanned and sent to lalit.bal@gmail.com on or before 15.12.2026. Selected participants will be informed via email.

The participants are also required to fill out the Google form as an advance copy Google Form Link: <https://forms.gle/pvZ34LqmNqPZSxP89>

(Click Here)

Important : As the ICAR Capacity Building Programme (CBP) portal is currently non-functional, applications are invited through e-mail/post as per the ICAR sanction.

21 Days ICAR Sponsored Winter School

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05th-25th January, 2027

Venue : Department of Dairy Engineering, Bihar State Institute of Dairy Technology, Bihar Animal Sciences University, Patna- 800014 (Bihar)

APPLICATION FORMAT FOR PARTICIPATION IN TRAINING

1. Name (in block letters) :
2. Designation :
3. Present employer address :
4. Address to which reply should be sent (in block letters) :
.....
5. Mobile Number :
6. Email ID :
7. Date of birth : 8. Gender (Male/ Female) :
9. Marital Status :
10. Academic Record :-

Degree	Discipline	Year	Class/Division	University
Bachelor				
Master				
Ph.D.				
Others				

11. Teaching/ research/ professional experience during last five years :
Post held Period with dates
12. Number of Publications :
13. Discipline and field of specialization :
14. Mention if you have participated in any seminar, Summer/Winter School/Short course, etc., during the last five years under ICAR/ other organizations.
15. Online Payment/Transaction Details (attach copy of payment receipt) :

Signature of the Applicant

Date :

Place :

16. Recommendation of the forwarding institute

It is certified that the information furnished above is true and correct as per office order.

Signature

Date :

Designation with official seal

Note: The Performa can be typed/ photocopied (enlarged) and used