

# ICAR-CIFT

**TRAINING CALENDAR**  
2023-2024



भारतीय कृषि अनुसंधान परिषद  
Indian Council of Agricultural Research



केंद्रीय मात्स्यिकी प्रौद्योगिकी संस्थान  
**CENTRAL INSTITUTE OF FISHERIES TECHNOLOGY**

कृषि अनुसंधान एवं शिक्षा विभाग, केन्द्र कृषि एवं किसान कल्याण मंत्रालय, भारत सरकार  
विल्लिंगडन आइलैंड, मत्स्यपुरी पी.ओ., कोचिन – 682029, केरल, भारत

Department of Agricultural Research & Education, Ministry of Agriculture & Farmers' Welfare, Government of India  
Willingdon Island, Matsyapuri P.O., Cochin - 682029, Kerala, India





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Department of Agricultural Research & Education, Ministry of Agriculture & Farmers' Welfare, Government of India  
Willingdon Island, Matsyapuri P.O., Cochin - 682029, Kerala, India



**Published by**

The Director

ICAR- Central Institute of Fisheries Technology (CIFT)

CIFT Junction, Willingdon Island, Matsyapuri P.O.,

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## FOREWORD

**Greetings from ICAR-Central Institute of Fisheries Technology (CIFT)!**

ICAR-Central Institute of Fisheries Technology (ICAR-CIFT) Cochin Kerala is the premier technology institute in India that caters to the entire spectrum of fisheries from harvest to post-harvest operations ICAR-CIFT has been in the service of the nation since 1957 under the aegis of Indian Council of Agricultural Research (ICAR), New Delhi. On the human resource development front, the Institute continues to offer its technical expertise and advice in the areas of fishing, fish processing, quality management, food safety, nutraceutical development etc. on a continuously evolving basis. The Institute provides regular comprehensive, specialized and certificate training programmes on responsible fishing, fish processing, value addition, packaging, food safety issues and quality management for the benefit of researchers, prospective entrepreneurs, industry personnel, extension professional, students alike and also conducts International training programmes like FTF-ITT programme under USAID, ITEC training programmes under MEA, GOI, Afro-Asean training programmes and SAARC regional training programmes. The infrastructural facilities for the training include craft and gear laboratory, research vessels, NABL accredited laboratories, FSSAI accredited national level referral/reference laboratory for fish and fishery products, pre and post-processing pilot plant for value added fish products development and AV-aided well equipped class rooms. The Institute also has an Agri-Business Incubation Centre to promote business incubation activities and startup ventures in post-harvest fishery technologies.

In this training calendar, course content, duration, eligibility and other details of regular, comprehensive, specialized and certificate training programmes of ICAR-CIFT has been depicted in a comprehensive manner, which will be useful for upscaling knowledge and skill of stakeholders in relevant areas. I urge the active participation and support of different categories of clienteles in various programmes by utilizing the facilities available at this institute.

**(George Ninan)**  
Director









## ABOUT ICAR-CIFT

The ICAR - Central Institute of Fisheries Technology (ICAR-CIFT) set up in 1957 is the only national center in the country where research in all disciplines relating to fishing and fish processing is undertaken. The institute started functioning at Cochin in 1957. Research centers function at Veraval (Gujarat), Visakhapatnam (Andhra Pradesh) and Mumbai (Maharashtra). The institute has been instrumental in modernizing the fishing and fish processing sectors in the country from the time of its inception on 29 April 1957 and continues to impart technological support to a broad spectrum of stakeholders comprising of fisher folk, students, extension professionals, seafood industries, fish entrepreneurs, faculties and scientists through well designed skill-oriented training programmes.

The major activities of the institute centers around evolving innovative and cost-effective technologies for fish harvesting, development and standardization of different post-harvest practices, techniques for extraction of biomedical, pharmaceutical and industrial products from aquatic organisms, biotechnological approaches for developing disease diagnostic tools; quality management and maintaining food safety standards; design and development of engineering equipments/ tools for harvesting and storage and at the end transfer of technologies to end users through training, education and extension programmes, with the involvement of highly qualified and experienced scientists.





# Regular Training Programmes

Sl no.	Title of the Programme	Duration (days)	Tentative date		Number of participants	Eligibility	Training Fee per head (Rs.)	Mode of training	Scheme	Programme Coordinator	Contact email id	Language
			From	To								
1 Fishing Technology Division												
1.1	Short-term training pgramme on responsible fishing methods	10	08.01.2024	19.01.2024	20	Officials From State Fisheries Department, Scholars /Faculties Of Fisheries Institutes	3500+GST	Physical	Institute	Dr. Remesan M P	trainingcift@gmail.com	English
1.2	Assessment of fishing related marine plastics	3	05.08.2024	07.08.2024	20	Bachelors Degree in Fisheries or equivalent	2500+GST	Physical	Institute	Dr.Manju Lekshmi N & Dr. Sandhya K.M.	trainingcift@gmail.com	English
1.3	Safety at Sea	5	07.10.2024	11.10.2024	20	Bachelors Degree in Fisheries or equivalent	2500+GST	Physical	Institute	Dr. M.V. Baiju	trainingcift@gmail.com	English

Sl no.	Title of the Programme	Duration (days)	Tentative date		Number of participants	Eligibility	Training Fee per head (Rs.)	Mode of training	Scheme	Programme Coordinator	Contact email id	Language
			From	To								
2 Fish Processing Division												
2.1	Fish Processing and waste utilization	5	21.08.2023	25.08.2023	20	Bachelors Degree in Food Science /Fisheres or Equivalent	5000 + GST	Physical	Institute	Dr. Jeyakumari & Dr. Sreepriya P	trainingcift@gmail.com	
2.2	Entrepreneurship development Programme in fish & fishery products	5	11.09.2023	15.09.2023	20		5000 + GST	Physical	Institute	Dr. Mohan C.O. & Dr. Parvathy U	trainingcift@gmail.com	
2.3	Fish Processing and waste utilization	3	16.09.2023	18.09.2023	20		4000 + GST	Physical	Institute	Dr. Jeyakumari & Dr. Sreepriya P	trainingcift@gmail.com	
2.4	Fish Processing, value addition and waste utilization	5	16.10.2023	21.10.2023	20		5000 + GST	Physical	Institute	Dr. Joshy C.G & Dr. Elavarasan K	trainingcift@gmail.com	
2.5	Entrepreneurship development Programme in fish & fishery products	3	13.09.2023	15.09.2023	20		4000 + GST	Physical	Institute	Dr. Mohan C.O. & Dr. Parvathy U	trainingcift@gmail.com	
2.6	Fish Processing, value addition and waste utilization	5	16.10.2023	20.10.2023	20		5000 + GST	Physical	Institute	Dr. Joshy C.G & Dr. Elavarasan K	trainingcift@gmail.com	
2.7	Fish Processing, value addition and waste utilization	5	19.02.2024	21.02.2024	20		5000 + GST	Physical	Institute	Dr. Binsi P.K. & Sreelakshmi K R	trainingcift@gmail.com	
2.8	Food packaging techniques and quality evaluation of packaging materials.	5	16.01.2024	20.01.2024	20		5000 + GST	Physical	Institute	Dr. Remya S & Dr. Sathish Kumar K	trainingcift@gmail.com	
2.9	Fish Processing, value addition and waste utilization	5	19.02.2024	23.02.2024	20		5000 + GST	Physical	Institute	Dr. Binsi P.K. & Sreelakshmi K R	trainingcift@gmail.com	
2.10	Fish Processing and waste utilization	5	10.06.2024	14.06.2024	20		5000 + GST	Physical	Institute	Dr. Jeyakumari & Dr. Sreepriya P	trainingcift@gmail.com	
2.11	Entrepreneurship development Programme in fish & fishery products	5	05.08.2024	09.08.2024	20		5000 + GST	Physical	Institute	Dr. Mohan C.O. & Dr. Parvathy U	trainingcift@gmail.com	
2.12	Fish Processing, value addition and waste utilization	5	23.09.2024	27.06.2024	20		5000 + GST	Physical	Institute	Dr. Joshy C.G& Dr. Elavarasan K	trainingcift@gmail.com	
2.13	Food packaging techniques and quality evaluation of packaging materials.	5	21.10.2024	25.10.2024	20		5000 + GST	Physical	Institute	Dr. Remya S & Dr. Sathish Kumar K	trainingcift@gmail.com	
2.14	Fish Processing, value addition and waste utilization	5	02.12.2024	06.12.2024	20		5000 + GST	Physical	Institute	Dr. Binsi P.K. & Sreelakshmi K R	trainingcift@gmail.com	



Sl no.	Title of the Programme	Duration (days)	Tentative date		Number of participants	Eligibility	Training Fee per head (Rs.)	Mode of training	Scheme	Programme Coordinator	Contact email id	Language
			From	To								
3 Biochemistry & Nutrition Division												
3.1	Biochemistry & Nutrition Division	15	17.07.2023	21.07.2023	15	Bachelors/Masters degree in Fisheries Sciences/ Food Science, Biochemistry or any other Life Sciences with Biochemistry as a subject	7000 + GST	Physical	Institute	Dr.R.Anandan	trainingcift@gmail.com	
3.2	Extraction and characterization of marine biomolecules	15	16.11.2023	15.12.2023	15		7000 + GST	Physical	Institute	Dr.R.Anandan	trainingcift@gmail.com	
3.3	Nutrient profiling and nutritional labeling of fish and fishery products	5	05.02.2024	09.02.2024	15		5000 + GST	Physical	Institute	Dr.R.Anandan	trainingcift@gmail.com	
3.4	Green chemistry approach for extraction and characterization of seaweed biomolecules	5	15.02.2024	19.02.2024	15		5000 + GST	Physical	Institute	Dr.R.Anandan	trainingcift@gmail.com	
3.5	Modern Analytical techniques in fish Biochemistry	5	10.04.2024	14.04.2024	15		5000 + GST	Physical	Institute	Dr.R.Anandan	trainingcift@gmail.com	
3.6	Biochemical composition analysis of indian food fishes	5	11.09.2024	15.09.2024	15		5000 + GST	Physical	Institute	Dr.R.Anandan	trainingcift@gmail.com	
3.7	Green chemistry approach for extraction and characterization of Marine biomolecules	5	27.11.2024	01.12.2024	15		5000 + GST	Physical	Institute	Dr.R.Anandan	trainingcift@gmail.com	

Sl no.	Title of the Programme	Duration (days)	Tentative date		Number of participants	Eligibility	Training Fee per head (Rs.)	Mode of training	Scheme	Programme Coordinator	Contact email id	Language
			From	To								
4 Quality Assurance & Management												
4.1	HACCP system for Fish & Shellfish Processing Industries	5	09.10.2023	13.10.2023	20	Government officials / Students with qualification not less than Bachelor degree in Science	10000 + GST	Physical	Institute	Dr.Laly S.J.	trainingcift@gmail.com	English
4.2	Microbiological test method for sea food as per ISO standard	5	18.12.2023	22.12.2023	20		15000 + GST	Physical	Institute	Dr.Femeena Hassan	trainingcift@gmail.com	English
4.3	HACCP Concepts	5	05.02.2024	09.02.2024	20		10000 + GST	Physical	Institute	Mrs. Priya E.R.	trainingcift@gmail.com	English
4.4	Seafood quality Assurance	5	06.05.2024	10.05.2024	20		10000 + GST	Physical	Institute	Dr.Ranjit Kumar Nadella	trainingcift@gmail.com	English
4.5	Bacteria of Public helath Interest	5	12.08.2024	16.08.2024	20		8000 + GST	Physical	Institute	Dr.Devananda Uchoi	trainingcift@gmail.com	English
4.6	HACCP System for fish & Shellfish processing Industries	5	04.11.2024	08.11.2024	20		10000 + GST	Physical	Institute	Dr.Pankaj Kishore	trainingcift@gmail.com	English
4.7	Hands on training on pestiside antibiotic residues analysis in fish and fish products	5	11.09.2023	15.09.2023	20		20000 + GST	Physical	Institute	Dr.Niladri Sekhar chatterjee	trainingcift@gmail.com	English
4.8	Detectionof antibiotics by ELISA Methods	5	10.07.2023	14.07.2023	20		10000 + GST	Physical	Institute	Dr.Ranjit Kumar Nadella	trainingcift@gmail.com	English

Sl no.	Title of the Programme	Duration (days)	Tentative date		Number of participants	Eligibility	Training Fee per head (Rs.)	Mode of training	Scheme	Programme Coordinator	Contact email id	Language
			From	To								
5 Microbiology, Fermentation & Biotechnology Division												
5.1	Hands-on Training on Antimicrobial Resistance	9	29.05.2023	06.06.2023	20	Masters in Fisheries Sciences, Microbiology; Biotechnology or any other Life Sciences with Microbiology or Biotechnology as a subject	17000 + GST	Physical		Dr. Toms C Joseph, Dr. G. K. Sivaraman, Dr. Murugadas. V	trainingcift@gmail.com	English
5.2	Hands-on Training on Antimicrobial Resistance	14	01.03.2024	14.03.2024	20		17000 + GST	Physical		Dr. Toms C Joseph, Dr. G. K. Sivaraman, Dr. Murugadas. V	trainingcift@gmail.com	English
5.3	Hands-on Training on Antimicrobial Resistance	9	01.01.2024	09.01.2024	20		10000 + GST	Physical		Dr. Toms C Joseph, Dr. S. Visnuvinayagam, Dr. Anupama TK & Mr. Ezhil Nilavan	trainingcift@gmail.com	English
5.4	Hands-on Training on Antimicrobial Resistance	9	22.01.2024	30.01.2024	20		Free residential program for stakeholders involved in OIE listed pathogens screening	Physical		Dr. Toms C Joseph, Dr Murugadas. V & Mr. Ezhil Nilavan	trainingcift@gmail.com	English

Sl no.	Title of the Programme	Duration (days)	Tentative date		Number of participants	Eligibility	Training Fee (Rs.)	Mode of training	Scheme	Programme Coordinator	Contact email id	Language
			From	To								
6 Extension, Information & Statistics Division												
6.1	Social science research methodologies in fisheries	12	18.09.2023	29.09.2023	15	PG students	5000 + GST	Physical		Dr. Nikita Gopal, Dr. Suresh A, Dr. V Chandrasekar	trainingcift@gmail.com	English
6.2	Recent trends for fisheries technology applications	12	08.07.2024	18.07.2024	15	Early career Scientists/ Assistant Professors/ Development Department Officials/ SMS	10000 + GST	Physical		Dr. V Geethalakshmi, Dr. M V Sajeev, Dr. V K Sajesh	trainingcift@gmail.com	English
6.3	Recent trends for fisheries technology applications	12	14.10.2024	25.10.2024	15	Early career Scientists/ Assistant Professors/ Development Department Officials/ SMS	10000 + GST	Physical		Dr. S Ashaletha, Dr. Pe Jeyya Jeyanthi, Dr. K Rejula	trainingcift@gmail.com	English

Sl no.	Title of the Programme	Duration (days)	Tentative date		Number of participants	Eligibility	Training Fee per head (Rs.)	Mode of training	Scheme	Programme Coordinator	Contact email id	Language
			From	To								
7 Engineering Section												
7.1	Preproceesing and drying of fish	2	11.08.2023	12.08.2023	20	Nil	2000	Physical	Institute	Dr. Murali S	trainingcift@gmail.com	English
7.2	Preproceesing and drying of fish	2	10.01.2024	11.01.2024	20	Nil	2000	Physical	Institute	Dr. Neethu K C	trainingcift@gmail.com	English
7.3	Preproceesing and drying of fish	2	13.05.2024	14.05.2024	20	Nil	2000	Physical	Institute	Dr. Aniesrani Delfiya D.S	trainingcift@gmail.com	English
7.4	Preproceesing and drying of fish	2	16.10.2024	17.10.2024	20	Nil	2000	Physical	Institute	Dr. Neethu K C	trainingcift@gmail.com	English



# TRAINING UNDER STC/SCSP/NEH

Sl no.	Title of the Programme	Duration (days)	Tentative date		Number of participants	Eligibility	Mode of training	Scheme	Programme Coordinator	Contact email id	Language
			From	To							
1 Fishing Technology Division											
1.1	Application of nanotechnology in fisheries	5	07.08.2023	11.08.2023	10	MSc Chemical Science / Physics or equivalent	Physical	SCSP	Dr. Muhamed Ashraf P & Dr. Manju Lekshmi N	trainingcift@gmail.com	English
1.2	Application of nanotechnology in fisheries	5	09.10.2023	13.10.2023	10	MSc Chemical Science / Physics or equivalent	Physical	SCSP	Dr. Muhamed Ashraf P & Dr. Manju Lekshmi N	trainingcift@gmail.com	English
1.3	Application of nanotechnology in fisheries	5	06.11.2023	10.11.2023	10	MSc Chemical Science / Physics or equivalent	Physical	SCSP	Dr. Muhamed Ashraf P & Dr. Manju Lekshmi N	trainingcift@gmail.com	English
1.4	Orientation on fishing gear and bycatch reduction devices	5	16.10.2023	20.10.2023	15	Higher secondary / Equivalent and above	Physical	SCSP	Dr. Madhu V R, Dr. Renjith R K. Mr. Paras Nath Jha	trainingcift@gmail.com	English
1.5	Advances in fishing craft & gear materials	5	11.12.2023	15.12.2023	20	Students with Graduation and above in Fisheries/ Environmental Sciences and equivalents	Physical	SCSP	Dr. Sandhya K.M. & Dr. Manju Lekshmi	trainingcift@gmail.com	English

Sl no.	Title of the Programme	Duration (days)	Tentative date		Number of participants	Eligibility	Mode of training	Scheme	Programme Coordinator	Contact email id	Language
			From	To							
2 Fish Processing Division											
2.1	Advanced food packaging techniques and quality evaluation of packaging materials.	5	07.08.2023	11.08.2023	20	Masters degree in Food Technology/Fisheries Sciences/Fish Processing Technology	Physical	SCSP	Dr. J. Bindu	trainingcift@gmail.com	English/Hindi
2.2	Fish Processing, value addition and waste utilization	5	09.10.2023	13.10.2023	20		Physical	SCSP	Dr. J. Bindu	trainingcift@gmail.com	English/Hindi
2.3	Entrepreneurship development Programme in fish & fishery products	5	18.09.2023	22.09.2023	20		Physical	SCSP	Dr. J. Bindu	trainingcift@gmail.com	English/Hindi
2.4	Thermal & non thermal techniques for fish preservation	5	29.01.2024	02.02.2024	20		Physical	SCSP	Dr. J. Bindu	trainingcift@gmail.com	English/Hindi
2.5	Thermal & non thermal techniques for fish preservation	5	08.01.2024	12.01.2024	20		Physical	SCSP	Dr. J. Bindu	trainingcift@gmail.com	English/Hindi

Sl no.	Title of the Programme	Duration (days)	Tentative date		Number of participants	Eligibility	Mode of training	Scheme	Programme Coordinator	Contact email id	Language
			From	To							
3 Biochemistry & Nutrition Division											
3.1	Extraction and characterization of marine lipids	5	10.07.2023	14.07.2023	15	Bachelors/ Masters degree in Fisheries Sciences/food Sciences, Biochemistry or any other Life Sciences with Biochemistry as a subject	Physical	SCSP	Dr. V Renuka , Senior Scientist	trainingcift@gmail.com	English
3.2	Application of Marine Biomolecules	5	21.08.2023	25.08.2023	15		Physical	TSP	Dr. V Renuka , Senior Scientist	trainingcift@gmail.com	English
3.3	Advanced Analytical Techniques in Fish Biochemistry & Nutrition	5	11.09.2023	15.09.2023	15		Physical	SCSP	Dr.Tejpal C.S, Scientist	trainingcift@gmail.com	English
3.4	Marine Biopolymers - Extraction and Applications	5	16.10.2023	20.10.2023	15		Physical	SCSP	Dr.Tejpal C.S, Scientist	trainingcift@gmail.com	English
3.5	Marine Bioactives - Encapsulation & Characterization techniques	5	06.11.2023	10.11.2023	15		Physical	SCSP	Dr.Lekshmi R.G.Kumar	trainingcift@gmail.com	English
3.6	Green chemistry approaches for Extraction of Marine Bioactives & its Characterization	5	13.11.2023	17.11.2023	15		Physical	SCSP	Dr.Lekshmi R.G.Kumar	trainingcift@gmail.com	English
3.7	Nutrient profiling of Indian millets	5	16.0102024	20.01.2024	15		"Physical & collaboration with ICAR-Indian Institute of Millets Research	STC	Dr.Anandan R, Renuka V, Tejpal CS & Lekshmi RG Kumar	trainingcift@gmail.com	English

Sl no.	Title of the Programme	Duration (days)	Tentative date		Number of participants	Eligibility	Mode of training	Scheme	Programme Coordinator	Contact email id	Language
			From	To							
4 Quality Assurance & Management											
4.1	HACCP Concepts	5	08.07.2023	12.07.2023	20	Government officials /Students with qualification not less than Bachelor degree in Science	Physical	SCSP	Dr.Laly S.J.	trainingcift@gmail.com	English
4.2	HACCP System for fish & Shellfish processing Industries	5	08.01.2024	12.01.2024	20		Physical	SCSP	Dr.Pankaj Kishore	trainingcift@gmail.com	English
4.3	Microbiological test method for sea food as per ISO standard	5	22.04.2024	26.04.2024	20		Physical	SCSP	Dr.Femeena Hassan	trainingcift@gmail.com	English

Sl no.	Title of the Programme	Duration (days)	Tentative date		Number of participants	Eligibility	Training Fee (Rs.)	Mode of training	Scheme	Programme Coordinator	Contact email id	Language
			From	To								
5 Microbiology, Fermentation & Biotechnology Division												
5.1	Short term brain storming training on “Advanced microbiological and molecular techniques and improving the competence of students in biological sciences” for SC category students	8	11.09.2023	18.09.2023	20	Masters in Fisheries Sciences; Microbiology; Biotechnology or any other Life Sciences with Microbiology or Biotechnology as a subject	Free residential program for SC category students only	Physical	SCSP	Dr. Toms C Joseph, Dr. S.Visnuvinayagam, Dr. Anupama TK, Mr. Ezhil Nilavan	trainingcift@gmail.com	English
5.2	Short term brain storming training on “Advanced microbiological and molecular techniques and improving the competence of students in biological sciences” for SC category students	8	09.10.2023	16.10.2023	20		Free residential program for SC category students only	Physical	SCSP	Dr. Toms C Joseph, Dr. Minimol VA, Mrs. Muthulakshmi T, Mr. Radhakrishnan Nair V	trainingcift@gmail.com	English
5.3	Skill Development Programme for Enhancing the Competence of Students in Microbiology and Biotechnology under TSP	8	30.10.2023	06.11.2023	20		Free residential program for ST category students only	Physical	SCSP	Dr. Toms C Joseph, Dr. S. Visnuvinayagam, Dr. Anupama TK , Mr. Ezhil Nilavan	trainingcift@gmail.com	English



Sl no.	Title of the Programme	Duration (days)	Tentative date		Number of participants	Eligibility	Mode of training	Scheme	Programme Coordinator	Contact email id	Language
			From	To							
6 Engineering Section											
6.1	Advances in food process engineering and preservation	5	07.08.2023	11.08.2023	20	B.Tech/M.Tech	Physical	SCSP	Dr. Aniesrani Delfiya D S.	trainingcift@gmail.com	English
6.2	Hygienic handling and drying of fish	2	12.09.2023	13.09.2023	20	Nil	Physical	SCSP	Dr. Neethu K C	trainingcift@gmail.com	English
6.3	Hands on training in drying of fish in CIFT dryer (Self-help group-CIFT dryer beneficiaries)	2	10.10.2023	11.10.2023	20	Nil	Physical	SCSP	Dr. Murali S	trainingcift@gmail.com	English
6.4	Advances in food process engineering and preservation	5	09.07.2024	10.07.2024	20	B.Tech/M.Tech	Physical	SCSP	Dr. Murali S	trainingcift@gmail.com	English
6.5	Hygienic handling and drying of fish	2	02.12.2024	03.12.2024	20	Nil	Physical	SCSP	Dr. Neethu K C	trainingcift@gmail.com	English



## HOW TO APPLY

The interested candidates may send their filled-in applications (as per the format attached) for various training programmes to Director, ICAR-CIFT through e-mail ([trainingcift@gmail.com](mailto:trainingcift@gmail.com)). Participants for the training will be selected after an initial screening based on the information given in their application form and selected candidates will be informed individually.



भारतीय कृषि अनुसंधान परिषद्  
Indian Council of Agricultural Research

केंद्रीय मात्स्यिकी प्रौद्योगिकी संस्थान

**CENTRAL INSTITUTE OF FISHERIES TECHNOLOGY**

कृषि अनुसंधान एवं शिक्षा विभाग, केन्द्र कृषि एवं किसान कल्याण मंत्रालय, भारत सरकार  
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भाकृअनुप - केन्द्रीय मात्स्यिकी प्रौद्योगिकी संस्थान  
**ICAR - CENTRAL INSTITUTE OF FISHERIES TECHNOLOGY**  
सिस्ट जंक्शन, विल्लिंगडन आईलैंड, मत्स्यपुरी पी.ओ., कोचिन, - 682 029, केरल, भारत।  
CIFT Junction, Willingdon Island, Matsyapuri P.O., Cochin, - 682 029, Kerala, India.  
(ISO/IEC 17025: 2005 Accredited & ISO 9001: 2008 Certified)



### APPLICATION FOR TRAINING

1	Name	
2	Tick Appropriately	<input type="checkbox"/> Male <input type="checkbox"/> Female
3	Postal address (In capital letters)	
4	Age	
5	Nationality	
6	Telephone/Mobile number	
7	Email ID	
8	Training course applied for*	
9	Educational Qualifications	
10	Sponsorship (if any)	
11	Designation & Office address (if employed)	
12	Experience	
13	Whether hostel accommodation is required at CIFT (Yes/No)**	

• Separate application necessary for each programmes \*\* Separate request needed for hostel accommodation after the payment of fees and hostel accommodation will be provided only based on the availability.

Date :

Place:

Signature

SAO/FAO/Cashier Pls. For office use only

A total amount /DD of Rs..... Rs.....+ 18% GST) may be accepted from the candidate towards the training fee for .....of.....  
DDNo.....dated.....of.....

HOD, EIS Division



CIFET