Training Programme On
Rice Milling and Value Addition to Rice

Duration: 3 weeks

Lecture Venue: CSIR-CFTRI, Mysuru   **L – Lecture D – Demonstration T - Tour**

First day

Topic	L/D
Introduction	
Visit to CFTRI Showcase	
Rice & grain processing - an overview	L
Production and agronomy of rice	L
FAQ and Physical properties of Paddy	D

Second day

Physicochemical properties of rice	L
Physico-chemical properties (RVA, Texture and cooking quality)	D
Morphology and histology of grains, DOP by methylene blue test, crack detection	L/D

Third day

Rice milling	L
Factors affecting milling quality of rice	L
Milling of raw paddy	D

Fourth day

Cooking quality of rice	L
Traditional rice-based products	L

Development of traditional rice-based products	D

Fifth day

Drying of paddy	L
Ageing of paddy/ rice	L
Local Rice mill visit	T

Sixth day – Weekend

Seventh day - Weekend

Eighth day

Topic	L/D
Energy consumption in rice milling	L
By-products utilization	L
Quality parameters of rice bran	D

Ninth day

Extrusion cooking	L
Rice products	L
Pasta / noodle making	D

Tenth day

Principles and methods of parboiling & applications	L
Packaging of rice and rice products	L
Parboiling of paddy	D

Eleventh day

Fortification of paddy	**L**
Food safety and quality aspects of grain product	**L**
Rice Flaking	**D**

Twelfth day

Industrial Visit	**T**

Thirteenth day – Weekend

Fourteenth day – Weekend

Fifteenth day

Effect of processing on nutritional and nutraceutical quality of rice	**L**
Quality assurance of grains and grain products	**L**
Extrusion cooking	**D**

Sixteenth day

Topic	L/D
Rice starch and its modification	**L**
Pilot plant machinery layout	**L**
Popping/ puffing of paddy	**D**

Seventh day

Multi grain product	**L**
Export potential of Aromatic rice (Basmati) and its related protocol	**L**

Rice-milk mix Demo	D

Eighteenth day

Infestation control in stored paddy & rice	L
Fermented rice-based product	L
In-house Pilot plant Infestation control system	D

Nineteenth day

Pseudo cereal and their application	L
HACCP and its implementation in Paddy processing	L
Concluding session	**Participants and Faculty**