



## Department of Food Science Technology

University of Kashmir, Hazratbal, Srinagar  
(NAAC Accredited Grade – A+)

No.F:-(Training)FST/KU/24  
Dated: 27-03-2024

### Attention Food Enthusiasts and Unemployed Youth

Are you ready to embark on a journey of culinary creativity and business innovation? Don't miss your chance to be a part of something extraordinary. Join us in shaping the future of food and entrepreneurship at the department of Food Science & technology, University of Kashmir. The department is thrilled to invite individuals with a passion for food and a drive for entrepreneurship to participate in our exciting startup initiatives. Together, let us turn ideas into reality and flavors into fortunes.

For more information contact us ([Foodscience@kashmiuniversity.ac.in](mailto:Foodscience@kashmiuniversity.ac.in))

S.NO	Title	Period
01	Functional Ice cream	02-days
02	Mushroom product processing	07 days
03	Extruded and baked products	06 days
04	Walnut Fudge	01 days
05	Microwave assisted vacuum drying	01 days
06	Pickle making, sauerkraut	03 days
07	Personalized printed foods	01 day
08	Kalari A traditional Art of cheese making	02 days

Coordinator

  
Dr. Adil Gani  
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and Technology  
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