

AIBTM's short course on Bread and Rusk technology

If you are among those who have always been fascinated towards baking and bakery items, then AIBTM is the perfect place to brush up on your baking skills, learn more knowledge, and blend all that you know and learnt and pursue a successful career in this ever growing segment of bakery. AIBTM is one of the leading industries that is into comprehensive training, teaching and research center for all bakery technologies and related fields. This institute covers all the areas of the bakery industry, and the main areas that AIBTM covers in its teaching bakery engineering and maintenance, flour milling, lab testing, bakery management, bread baking and classes on bakery skills.

January 2014 was a huge milestone for AIBTM as lot of new courses were introduced by this institute keeping in mind their main aim of imparting bakery knowledge to all those students who wish to take up bakery industry as their career. One such course that began in Jan 2014 was the short course on bread and rusk technology.

All the students who enroll for this course, will get a chance to thoroughly learn the details of the function of production, ingredients and evaluation of all and any variety of bread and rusk. Once a student's gets an insight into these segments, the student will be able to enhance and trouble shoot skills relating to these products.

Production managers and supervisors, technical supervisors, R&D managers, marketing and sales staff, quality control managers, academicians, and ingredient suppliers and manufacturers – if you are any one among these, you are surely eligible for enrolling for this course by AIBTM.

The maximum students who can enroll for this course is 30, wherein registrations will be accepted as first come first serve basis. The registration fee is quite nominal of Rs.12,000/- (for all SAARC countries) and US\$ 900 for all the other countries. This fees include a twin sharing accommodation and hostel meals included. AIBTM has come up with a discount offer, where in if you come with a team of 3 members for registration, you and the team can avail a discount of 10% on the whole. However to avail the discount, you have to pay the entire amount in advance to confirm the seats as well as discount. The fee payment can be done either by cheque in favour of Assocom-India Pvt. Ltd or through direct NEFT/RTGS

Once enrolled for this course, you receive an email which contains the agenda for each day, which will ensure that you are well aware in advance about the every day's happenings. The main attraction of this course is that it will be taken and conducted by industry experts, bakery chefs and renewed bakery technologists.

To know more about this course of AIBTM, you can always reach them directly. Reaching them is as simple as enrolling for the course. They can be reached by any of the below given means–

Official website - <http://www.aibtm.in/>

Contact number- 9910375200, 9910375202, 04, 05, 9810142318, 9810158318, 9910375222, 0120-2428800 -50

Email ID - aibtm@aibtm.in

You can also leave them a message from the official website, and they will get in touch with you directly.