



NTHRYS WORKSHOPS

Introduction To Fermentation Technology

8:45 AM - 10:15 AM: Session 1: Basics of Fermentation Technology

Overview of fermentation principles and applications.
Hands-on session on microbial fermentation processes.
Introduction to fermentation equipment and setup.

10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: Fermentation Microbiology

Interactive session on microorganisms used in fermentation.
Workshop on isolating and culturing fermentation microbes.
Practical demonstration of microbial growth monitoring.

12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Industrial Fermentation Processes

Exploring large-scale fermentation techniques.

Hands-on training on scaling up fermentation processes.
Case studies on industrial fermentation applications.

2:30 PM - 2:45 PM: Short Break

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Fermentation Product Recovery

Workshop on techniques for recovering fermentation products.
Practical methods for purification and downstream processing.
Case studies on product recovery in different industries.

4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break

Last networking opportunity with snacks.

4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption

Group discussions on implementing new techniques learned today.
Dialogue on overcoming challenges in adopting new technologies in similar sectors.
Feedback session and closing remarks.

Certificate Issue

5:30 PM: Workshop Concludes