



**CSIR-Integrated Skill Initiative (Phase-III)
Skill Development Program**

**CSIR-Institute of Himalayan Bioresource Technology
Palampur – 176061 (H.P)**

Short-term hands-on training and internship program in Food, Chemical and Bioprocess Technologies

CSIR-Institute of Himalayan Bioresource Technology is a constituent laboratory of Council of Scientific and Industrial Research (CSIR) in Palampur, Himachal Pradesh with a mission to discover, innovate, develop and disseminate the processes, products and technologies from Himalayan bioresources for society, industry, environment and academia.

CSIR-IHBT is organizing a short-term hands-on internship program specially designed for 1st and 2nd year undergraduate students in Lifesciences/ Food Technology/ Chemical Engineering disciplines. The internship offers practical exposure to laboratory techniques, process simulations, and real-world applications in food processing and bioproducts, building a strong foundational skills essential for laboratory work, industrial applications, and future research exposure.

Details of the internship program

Duration: 25-08-2025 to 30-08-2025

No. of available seats: 10 Nos.

Course coordinator: Dr. Vidyashankar Srivatsan

Eligibility: Meritorious 1st year undergraduate students (1st semester or 2nd semester) in Life sciences/ Food Technology/ Chemical Engineering disciplines.

Last Date for Receiving Applications: 23-08-2025

How to apply: The interested candidates may download the application form from <http://www.ihbt.res.in/en/about-us/csir-integrated-skill-initiative>, and send duly filled application and educational qualifications to Coordinator, CSIR-Integrated Skill Initiative, CSIR-IHBT, Post Box No. 6, Palampur 176 061 or email to skill.ihbt@csir.res.in with proof of eligibility criteria such as end semester mark sheets and CGPA score card.



Mode of Selection:

- The applications received will be screened and shortlisted candidates may be interviewed online/ offline.
- One self-attested set of documents (Minimum qualification to be submitted along with application.
- All documents in original are required to be shown at the time of joining.
- The selected candidates will be intimated through email/ telephonically.
- The course fees can be deposited at the time of Joining.
- Certificates will be provided to the candidates after successful completion of the internship program

Training venue: CSIR-IHBT, Palampur (H.P.)

Note:

- a) No TA/DA will be provided to the applicants for appearing in the interview/written test/joining the institute
- b) Boarding and lodging will be provided to the selected candidates at CSIR-IHBT Students'/ Skill Development Hostel.

Internship modules

1. Exposure to basic laboratory analytical techniques
2. Fundamentals of food processing–dehydration, cereals processing, fruits and vegetable processing
3. Fundamentals of chemical processing – Extraction, downstream processing, distillation, dehydration and membrane filtration
4. Exposure to basic microbiological analysis
5. Hands on trials in food and chemical processes (Jam preparation, Beverage preparation, Steam distillation etc.)
6. Industries exposure
7. Tests and evaluation

For any query kindly contact: v.shankar@csir.res.in; skill.ihbt@csir.res.in
