



# Fragrance & Flavour Development Centre

Ministry of Micro, Small & Medium Enterprises

(A Govt. of India Autonomous body under Ministry of MSME)

## Technology Development Programme in Aroma & Its Management

*\* Part subsidy & Aroma toolkit sponsored by dsm firmenich*

Eligibility	Intake	Fees (Rs.)	Last date to Apply	Contact Person
Graduation, Min. age : 19 year	20	2,00,000+Taxes	15.09.2025	Sh. Gedam Vilas D. : 06388865996 Sh. Kamlesh Kumar: 09648253321 Sh. Richik Shukla: 08840181643

**How to Apply:** Visit [www.ffdcindia.org](http://www.ffdcindia.org), download registration form and send duly filled & signed with self-attested all documents via e-mail at [vilasgedam358@gmail.com](mailto:vilasgedam358@gmail.com)/whatsapp on 06388865996 before last date.

**Admission Process:** The candidate shortlisted on **academic merit/interview** basis at FFDC, Kannauj

**Industrial Estate, Makrand Nagar, Kannauj- 209726(U.P.)**

Web:[www.ffdcindia.org](http://www.ffdcindia.org), email: [vilasgedam358@gmail.com](mailto:vilasgedam358@gmail.com)

# Technology Development Programme in Aroma & Its Management



**Fragrance & Flavour Development Centre**

An Autonomous Body of Govt. of India under Ministry of MSME

Makrand Nagar, Kannauj 209726 (U.P.) India



# FRAGRANCE & FLAVOUR DEVELOPMENT CENTRE,

(Ministry of MSME, Govt of India)

Makrand Nagar, Kannauj-209726(U.P.) Email: [ffdcenj@gmail.com](mailto:ffdcenj@gmail.com)

Web-site: [www.ffdcindia.org](http://www.ffdcindia.org)



## About Ourselves

Fragrance & Flavour Development Centre (FFDC) has been set-up in the year 1991 by Government of India (MSME-DO) with the assistance of UNDP / UNIDO and Government of Uttar Pradesh. It's a unique centre where everything right from cultivation to development of fragrance & flavour is available under one roof. The main objective of the centre is to serve, sustain & upgrade the status of related industry & allied farmers engaged in the aromatic crop cultivation, processing, value addition, quality assessment, creation of fragrance and flavour and its application so as to make them competitive both in local and global market by providing them state of the art technology, serving and training



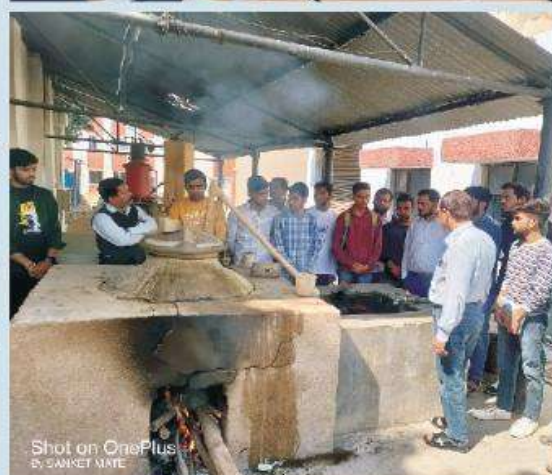
## Infrastructural Facilities

- Quality Assessment Laboratory (NABL Accredited and equipped with modern sophisticated equipment's like Gas Chromatography, U.V. FTIR, HPLC & GC-MS).
- Pilot plant (Steam Distillation, Solvent Extraction, Reaction Unit, Fractionation etc.) for extraction and processing of essential oils and aroma chemicals.
- Green Campus enriched with aromatic crops and flowers.
- Fragrance and Flavour creation laboratory along with application development facilities.
- Field Distillation Units.
- Aromatic garden and farmland of 15.5 acre.
- Library with relevant books and journals.
- Guest House/International hostel and Wi-Fi Facilities.



## Mission of FFDC

- To generate and apply scientific knowledge in the area of essential oil, fragrance & flavour and systematic utilization of the natural resources.
- To add value and utility to agro resources through research and development.
- To assist and promote the growth of essential oil, fragrance & flavour industry through innovative development in essential oils technology for value edition and state of art technical services





## Training/Class Room Facilities



- Air condition training /lecture hall.
- Well-equipped audio-visual system.
- Network of experts from industries and research organization.
- Internationally trained staff and visiting experts from Industry /R&D organization.
- Availability of local industry /farm visits
- Wi-fi Technical Area

### Technology Development Programme in Aroma & Its Management

<b>1. Duration</b>	1900 hrs/1 year
<b>2. Eligibility</b>	Graduation, Min. age : 19year
<b>3. Timing</b>	10:00 AM to 05:00 PM
<b>4. Venue</b>	Fragrance and Flavour Development Centre, Kannauj (U.P.)
<b>5. Intake</b>	20 Participants only
<b>6. Registration Fee</b>	Rs. 500/-
<b>7. Course Fee</b>	Rs. 2,00,000/- plus Taxes <b>*Part Subsidy &amp; Aroma Toolkit Sponsored by dsm-firmenich</b>
<b>8. Caution Money</b>	Rs. 5000/- to be deposited at the time of admission by each student which will be refunded after completion of course , subject to submission of no dues

## Objectives of Course

- Learners who attain this qualification are competent in managing the cultivation, processing of aromatic crops and value addition essential oil with application of it in fragrances & flavours, so that one can get a job in essential oils industry or become an entrepreneur.
- Qualifying learners attain skills in cultivation & processing of distillation and extraction of aroma bearing plants for essential oils with application in fragrance & flavours.

## Course Details

### Basics of Science related to essential oil, fragrance & flavour

- Botanical description and distribution of aromatic crops
- Botanical nomenclature and taxonomical position of aromatic crops.
- Bonding, balancing of equation, acid-base, Compound & Mixture,
- Chemical & Physical classification of the matter
- Properties of matter & their measurements.

### Commercial Cultivation of Aromatic Crops

- Basic of Aromatic crops
- Agro practices of aromatic crops
- Intercropping post harvesting management in aromatic crops

**Production of Fragrant raw material & its value addition level-1**

- Methodology involved in Extraction of essential oil.
- Methodology involved in operation of plants and its accessories.
- Determination of Essential oil from different aromatic corps

**Quality Assessment of fragrant raw materials Level-I**

- Basic of Essential oil Chemistry
- Structure & Nomenclature of Common aromatic compound.
- Selection and Preparation of raw material for testing

**Fragrance & Flavour creation and its application-level-I**

- Global Scenario of Essential oil fragrance & Flavour.
- Olfaction, classification and differentiation of Odour and taste.
- Odour quality evaluation of fragrance & flavour
- Memorization of Odour and taste
- Basics of creation of fragrance & flavour.
- Terminology of technical terms used in fragrance, flavour, and essential oil industry

**Agro aroma-based Products**

- Fundamentals of Agro Aroma based product
- Production of agro Aroma based product Economics, Storage & Packaging of Finished products.

**Employability Skill**

- Fundamentals of Computer Application & Communication Skill
- Teamwork, Ethics, Moral & Professional Values

**Production of Fragrant Raw Materials & its value addition, level-II**

- Production of value-added product from essential oil
- Fundamental of Solvent Extraction techniques.

**Quality Assessment of fragrant raw materials, level-II**

- Physical analysis & Chemical analysis of fragrant raw material as per standard
- Basic Instrumental analysis of fragrant raw material

**Fragrance & Flavour creation and its application level -II**

- Fundamental of fragrance and flavour & odour evaluation
- Basics of natural florals & their fragrance creation
- Basics of natural flavours and their flavour creation

**Dissertation /Project work**

- Lab/ Pilot plant practical facility available for students.

**Industrial Visit / facilitation in workshop/seminars.**

**Placements :** Placement assistance provided

**Boarding Facility:** Boarding facility will be available by paying Rs. 6000/- per month

**Internet Facility:** The FFDC office campus is Wi-Fi and students can access the internet free of cost in office hours if they have their own laptop or computer.

**Library facility:** Participants can avail library facility in the campus in office hours.

**Discontinuation of Course:** Principal Director, FFDC Kannauj has full right to discontinue the program of any student, if any misconduct/mis-behaviour is found during the course or fee is not being paid



## Admission Procedure



The admission will be on academic merit / interview basis.

**How to apply:** Apply on prescribed format which can be downloaded from our website: [www.ffdcindia.org](http://www.ffdcindia.org) along with all educational documents, relevant papers along with the registration fee Rs. 500/- as demand draft in favour of Director, FFDC payable at Kannauj or through NEFT/RTGS/online transfer.

### Bank Transfer (RTGS/NEFT):

The details are provided below:

Account No.	10892289104
Name of Account Holder	FFDC
Nature of Account	Current
Branch Name & Address	State Bank of India, Sarai Meer, Kannauj
Branch Code	00664
IFSC Code of Branch	SBIN0000664
MICR Code of Bank	209002001



**Note:** Fee can also be credited online on following details and copy of the bank receipt/transaction receipt to be forwarded by E-mail/ what's app (06388865996, 09648253321, 08840181643) for acknowledgement.

### Results and Certification:

The assessment results are backed by evidences collected by assessors. Successful trainers will be awarded the certificates by FFDC, Kannauj.

*For more information, kindly mail/connect us :*

[vilasgedam358@gmail.com](mailto:vilasgedam358@gmail.com) / 06388865996,  
[kk423845@gmail.com](mailto:kk423845@gmail.com) / 09648253321,  
[ffdcrichikshukla@gmail.com](mailto:ffdcrichikshukla@gmail.com) / 8840181643

### How to Reach FFDC, Kannauj

- × From Lucknow Airport to FFDC via Green Express Way : 130 kms.
- × From Delhi (by road) to wards Kanpur via Green Express Way: 350 kms.
- × From Kanpur to FFDC (by Bus or Train): 80kms.
- × From Kannauj (Sarai Meer) Railway Station to FFDC: 4kms towards Gursahaiganj on GT Road
- × From Kannauj (Sarai Meer) Bus Stand to FFDC: 4kms towards Gursahaiganj on GT Road
- × From Kannauj City Railway Station (Makrand Nagar) to FFDC: 1kms towards Gursahaiganj on GT Road

For further details regarding any of the Training programme, fee, accommodation, reservations, etc please contact -

Principal Director

Kind Attn. Shri A.P. Singh, Asstt. Director

Fragrance & Flavour Development Center (FFDC), Under Ministry of MSME, Govt. of India  
G.T. Road Makrand Nagar, Kannauj -209726 (U.P.)

Cell Nos. : 08756019406, 08299151944, 07860936547, 09889896011

Email: [ffdcinj@gmail.com](mailto:ffdcinj@gmail.com), Website: [www.ffdcindia.org](http://www.ffdcindia.org)

**APPLICATION FORM**  
(Please fill in the BLOCK letters)



Course Name : Technology Development Programme in Aroma & Its Management

Name: .....

Date of Birth: .....

Father's Name : .....

Name of Local Guardian : .....

Category: SC/ST/OBC/General: ..... Sex: M/F: .....

Nationality.....(In case of foreigner, please submit Passport details)

Are you Physically Handicapped: Yes/No.....

Correspondence Address: .....

.....

Phone:..... Fax.....

Email: ..... Emergency No.:.....

Permanent Address: .....

.....

Phone:..... Fax.....

Email: ..... Emergency No.:.....

Educational Qualification:.....

(Enclosed self-attested copies)

I/We am/are enclosing DD/cash/ online transfer of Rs. ....No. ....

Bank Name.....

as registration fee for the above course in favor ,of "Director, FFDC payable at Kannauj"

**Undertaking**

I shall undertake that the above information is true to best of my knowledge. I also undertake that I shall fully follow the rules & regulations of FFDC during my training period.

.....  
Sign of Gaurdian

.....  
Sign of Candidate

Date.....

Fees Receipt No.....(Office use)





## Social Media:



ffdcknj@gmail.com



facebook.com/FFDCKNJ



ffdc\_kannauj

Address: FFDC, G.T. Road, Industrial Estate  
Makrand Nagar, Kannauj- 209725 U.P.

*Centre of excellence for*



कामधे दुरात्मजनाम् ।  
प्राणिनाम् उन्नतिवाशनाम् ।



**Kamlesh Kumar**

Course Coordinator  
S.O. (Agro)  
Mob. 09648253321



**Gedam Vilas D**

Nodel Officer  
Asstt. Director (F&F)  
Mob. 6388865996