MAKERERE UNIVERSITY

SCHOOL OF FOOD TECHNOLOGY, NUTRITION AND BIOENGINEERING

Skills Training Program for SMEs

The School of Food Technology, Nutrition & Bioengineering, Makerere University announces the following modular short training courses:

Module	**Dates**	**Course fees per person**
Module F1: Processing of fruit and vegetable juices and beverages	27th June – 1st July 2011	UShs 350,000
Module F3: Processing of fruits and vegetable sauces	4th – 8th July 2011	UShs 350,000
Module D1: Yoghurt and other fermented milks processing	11th - 15th July 2011	UShs 350,000
Module D2: Cheese processing	18th – 22nd July 2011	UShs 350,000

Participants will learn how to make and market high quality products like natural fruit juices, sauces, yoghurt & cheese.

Who should apply: Youths and women entrepreneurs, intending entrepreneurs, graduates & students on vacation.

Venue: Training sessions will run from 8:30am-5:00pm every day at the School of Food Technology, Nutrition & Bioengineering, Makerere University main campus.

How to apply: Obtain application forms from the School address or website below. Completed application forms & full fees should be submitted not later than 5:00pm, 20th June 2011 to:

The Secretary
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Makerere University
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