Skill Development Program workshop on Food Safety and Quality Assessment

About the Course

Demonstration on isolation of microorganisms from contaminated food and feed matrices. Phenotypic, and molecular identification of bacteria, fungi, and yeast. Genomic DNA isolation, 16s/18s rRNA gene, polymerase chain reactions (PCR), and phylogenetic tree based identifications.

This course also covers principles and basics of chromatography, highpressure liquid chromatography (HPLC) instrumentation, method development. In addition to theoretical aspects, demonstration of quantitative assessment of mycotoxins, antibiotics and pesticide adulteration of food/ feed samples to ensure the food quality.

Corse content: Introduction to food regulations, General safety guidelines, preparation of SOPs, Demonstration of important analytical tests and basic trouble shooting.

Course Instructors: Dr. V. Koteswara Rao and team

Eligibility:

Bachelors completed/Masters or higher degree (completed/pursuing) in any Science subject or equivalent

Duration: One Day

Number of Participants: 10

Course Fees for different categories:

Student: Rs.500 + 18%GSTFaculty: Rs.500 + 18%GST

 Industry Participants: Rs.1000 + 18%GST

How to Apply

Application form is available at http://www.ncl-
india.org/files/SDP/D efault.aspx

Mailing Address

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Accommodation: Participants has to make their own arrangements.