

CSIR-NCL SKILL DEVELOPMENT PROGRAM

"Food Safety And Quality Assessment"

https://nclsdp.ncl.res.in/



ABOUT COURSE

focuses on isolating microorganisms from contaminated food and feed samples to assess microbial contamination and ensure food safety

COURSE CONTENT

contaminated food, using both phenotypic and molecular techniques for bacteria, fungi, and yeast. It covers 16S/18S rRNA gene sequencing and explores chromatography principles, HPLC troubleshooting, and software for controlled operations. Practical training includes the food quality and safety.

FOR WHOM

- Students
- Academic Researchers
- Industrial Professionals

HOW TO APPLY

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

PRIME INSTRUCTOR

Dr. Koteswara Rao

Senior Scientist **Biochemical Sciences Division CSIR-National Chemical Laboratory Area of Expertize:**

Microbiology & Molecular Biology

COURSE DETAILS

Duration- 2 Weeks

Dates- 03rd Feb to 14th Feb 2025

No. of Seats- 15

Eligibility- Masters (completed/ pursuing)

Course Fees

5900 /-Industrial Professional - 25000 /-

Here is the reason why

WHY CHOOSE US



- More weightage on hands-on practice
- Interactive sessions
- Robust & sustainable training module
- Affordable fee structure
- Networking



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CSR Sponsor