



INDIAN INSTITUTE OF FOOD PROCESSING TECHNOLOGY

MINISTRY OF FOOD PROCESSING INDUSTRIES, GOVERNMENT OF INDIA

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FOOD SAFETY AND QUALITY TESTING LABORATORY

[NABL Accredited Laboratory as per IS/ISO/IEC 17025:2017; FSSAI Referral Laboratory]

A Certificate course on

“Hands on Training in Hi-Tech Analytical Instrumentation for Food Quality Analysis”

Food Safety and Quality Testing Laboratory

IIFPT has vast experience in performing food quality analysis, both for academic and industrial purposes as part of its extension services provided to Food processors in India. The food safety and quality testing laboratory is equipped with state-of-art instruments to analyze the physico-chemical characteristics of food materials including raw materials and finished products. This laboratory has been certified by the National Accreditation Board for Testing and Calibration Laboratories (NABL) as per the Quality system of ISO/IEC 17025: 2017. A team of experienced scientists are involved in finding solutions to the complex problems arise in the food industry.

Scope of Training

Continuous analysis of food is requested for the development of more robust, efficient, sensitive, and cost-effective analytical methodologies to guarantee the safety, quality, and traceability of foods in compliance with legislation and consumers' demands. Earlier methods used at the beginning of the 20th century based on the “wet chemistry” have evolved into the current powerful analytical instrumental techniques used in food laboratories. This improvement has led to the significant enhancements in analytical accuracy, precision, detection limits, and sample throughput, thereby expanding the practical range of food applications. Accessing information from literature and not directly working with the analytical instrumentation for food quality analysis through text books is common and easy way. Such knowledge is theoretical and leads to nowhere. Hands-on training and practical exposure on using analytical equipment becomes important to improve upon the abilities of an individual on food quality analysis. The practical exposure also enhances the employability of the individual in industrial and academic institutional laboratories. Practical exposure and will help to prepare a strong foundation and gain understanding of the technique and of food quality testing. Presently there is a demand for technically qualified skilled professionals and their requirement in industry and academic is growing rapidly.

Training programme would focus:

Analytical training course is designed to cater to individuals who aspire to become food quality analyst. Modern analytical equipments, including Gas Chromatography with Mass Spectrophotometer (GC-MS/MS), Liquid Chromatography with Mass Spectrophotometer (LC-MS/MS), High Performance Liquid Chromatography (HPLC), and Inductively Coupled Plasma Optical Emission Spectrometry (ICP-OES), Inductively Coupled Plasma Optical Emission Spectrometry (ICP-MS) are some of the instruments in which hands on training will be offered. Participants will learn about the basis of instruments and how to properly operate the equipment for routine and special analysis. An introduction to basic troubleshooting will also be presented. The emphasis for this training will be on practical hands-on operation.

Benefits of the training

At the end of the course, a trainee will have acquired the following skill set:

- To operate Hi-tech equipments with confidence on testing of food samples
- Capacity to maintain the equipment in good working conditions
- Knowledge to identify and rectify the trouble shooting in the equipment.
- Operation of hi-tech analytical equipments for quality testing of food samples
- Maintenance of such analytical equipments

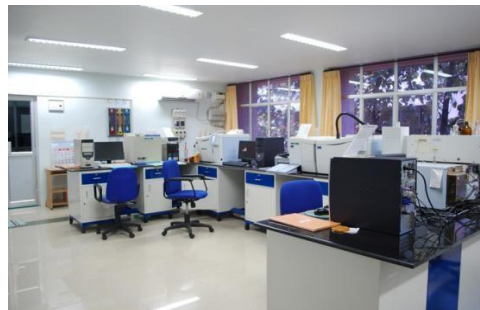
The food processing sector is growing at a much faster pace than any other industry in the country. Numerous food quality testing laboratories are coming up. The new industries, the new and existing food testing laboratories will require technically trained manpower to handle analytical equipments. Such as the places where the trainees will find fitting employments. Augmentation of basic knowledge with industry oriented technical skills and hands on experience can develop potential to achieve unlimited growth in this field.

Target Group

Analytical instrumentation training for food quality analysis offers a promising career with sustained growth to graduates, post graduates and doctoral research scholars in the disciplines of Chemistry, Physics, Food Science & Technology, Food Process Engineering, Foods & Nutrition, Agricultural Sciences, Dairy Technology, Pharmacy, and Environmental sciences, Life sciences and etc. The program will be beneficial to Students, Research Scholars, R&D Scientists, QA Managers & Practicing Chemists, Government Regulatory Bodies, Food & Environmental Scientists, Academicians and etc.

Registration

Please refer the training schedule



For Further Information

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