



Indian Institute of Food Processing Technology (IIFPT)
Ministry of Food Processing Industries (MoFPI), Govt. of India
Pudukkottai Road, Thanjavur



Food Safety and Quality Testing Laboratory (DFSQT)
FSSAI Referral Laboratory & (NABL ISO/IEC 17025:2005)

TRAINING SCHEDULE (2017-18)

Course Code	Duration	Title	# Fee (₹)	Period (days)
I. Hands on Training in Hi-tech Analytical instrumentation				
IIFPT – DFSQT/APR/17-01	17- 21 April 2017	Hands on Training in Hi-tech Analytical Instrumentation for Agriculture and Food Product Quality Analysis	8000	5
IIFPT – DFSQT/MAY/17-02	15 - 19 May 2017	Training on Hi-tech Analytical Instrumentation for Pharmaceutical Analysis	8000	5
IIFPT – DFSQT/MAY/17-03	22 - 26 May 2017	Hands on training in Hi-tech Analytical Instrumentation for Pesticide Residues Analysis	8000	5
IIFPT – DFSQT/JUN/17-04	05 – 09 June 2017	Hands on Training in Hi-tech Analytical Instrumentation for Agriculture and Food Product Quality Analysis	8000	5
IIFPT – DFSQT/JUN/17-05	19 - 23 June 2017	Hands on Training in Chromatography Technique for Food Quality Analysis	8000	5
IIFPT – DFSQT/JUL/17-06	10 – 14 July 2017	Training on Hi-tech Analytical Instrumentation for Pharmaceutical Analysis	8000	5
IIFPT – DFSQT/AUG/17-07	07- 11 August 2017	Hands on Training in Chromatography Technique for Food Quality Analysis	8000	5
IIFPT – DFSQT/SEP/17-08	04 – 08 September 2017	Hands on Training in Chromatography Technique for Food Quality Analysis	8000	5
IIFPT – DFSQT/OCT/17-09	09 – 13 October 2017	Hands on training in Hi-tech Analytical Instrumentation for Pesticide Residues Analysis	8000	5
IIFPT – DFSQT/OCT/17-10	23 – 27 October 2017	Hands on training in Hi-tech Analytical Instrumentation for Pesticide Residues Analysis	8000	5
IIFPT – DFSQT/NOV/17-11	06 - 10 November 2017	Hands on Training in Hi-tech Analytical Instrumentation for Agriculture and Food Product Quality Analysis	8000	5

IIFPT – DFSQT/DEC/17-12	04- 08 December 2017	Hands on Training in Hi-tech Analytical Instrumentation for Phytochemical Analysis	8000	5
IIFPT – DFSQT/DEC/17-13	18 - 22 December 2017	Hands on Training in Hi-tech Analytical Instrumentation for Agriculture and Food Product Quality Analysis	8000	5
IIFPT – DFSQT/JAN/18-14	01 - 05 January 2018	Hands on Training in Hi-tech Analytical Instrumentation for Phytochemical Analysis	8000	5
IIFPT – DFSQT/FEB/18-15	05 - 09 February 2018	Training in Hi-tech Analytical Instrumentation for Pharmaceutical Analysis	8000	5
IIFPT – DFSQT/FEB/18-16	19 - 23 February 2018	Hands on Training in Hi-tech Analytical Instrumentation for Agriculture and Food Product Quality Analysis	8000	5
IIFPT – DFSQT/MAR/18-17	05 – 09 March 2018	Hands on Training in Chromatography Technique for Food Quality Analysis	8000	5
II. Training on Quick Detection Techniques				
IIFPT – DFSQT/MAY/17-18	17 - 19 May 2017	Training on spot detection test for Food Adulteration	6000	3
IIFPT – DFSQT/JUN/17-19	28 - 30 June 2017	Chromatographic techniques for detection of food adulterants	6000	3
IIFPT – DFSQT/JUL/17-20	26 - 28 July 2017	Training on spot detection test for Food Adulteration	6000	3
IIFPT – DFSQT/SEP/17-21	13 – 15 September 2017	Training on spot detection test for Food Adulteration	6000	3
IIFPT – DFSQT/DEC/17-22	13 - 15 December 2017	Training on spot detection test for Food Adulteration	6000	3
IIFPT – DFSQT/FEB/18-23	26 - 28 February 2018	Chromatographic techniques for detection of food adulterants	6000	3
IIFPT – DFSQT/MAR/18-24	28 – 30 March 2018	Training on spot detection test for Food Adulteration	6000	3
III. Training on Quality Analysis				
IIFPT – DFSQT/APR/17-25	05 - 07 April 2017	Quality Analysis of Food grains (Millet, Pulse & Rice)	5000	3
IIFPT – DFSQT/MAY/17-26	03 – 05 May 2017	Quality Analysis of Milk and Milk products	5000	3
IIFPT – DFSQT/JUNE//17-27	27 - 29 June 2017	Quality Analysis of Bakery Products	5000	3
IIFPT – DFSQT/JUL/17-28	05 – 07 July 2017	Bio – Chemical and Culinary Analysis of Food grains	5000	3
IIFPT – DFSQT/JUL/17-29	19 - 21 July 2017	Quality Analysis of Fruit Juices and Soft Drinks	5000	3
IIFPT – DFSQT/AUG/17-30	02 - 04 August 2017	Quality Analysis of Spices	5000	3
IIFPT – DFSQT/AUG/17-31	29 - 31 August 2017	Quality Analysis of Cereal and Cereal Products	5000	3
IIFPT – DFSQT/SEP/17-32	20 - 22 September 2017	Quality Analysis of Pickles	5000	3
IIFPT – DFSQT/SEP/17-33	27 - 29 September 2017	Bio – Chemical and Culinary Analysis of Food grains	5000	3
IIFPT – DFSQT/OCT/17-34	04- 06 October 2017	Quality Analysis of Bakery Products	5000	3
IIFPT – DFSQT/NOV/17-35	13 - 15 November 2017	Quality Analysis of Oil and Oil Seeds	5000	3
IIFPT – DFSQT/NOV/17-36	20 - 22 November 2017	Quality Analysis of Food grains (Millet, Pulse & Rice)	5000	3

IIFPT – DFSQT/DEC/17-37	04 - 06 December 2017	Bio – Chemical and Culinary Analysis of Food grains	5000	3
IIFPT – DFSQT/DEC/17-38	18 – 20 December 2017	Quality Analysis of Bakery Products	5000	3
IIFPT – DFSQT/JAN/18-39	22 – 24 January 2018	Quality Analysis of Oil and Oil Seeds	5000	3
IIFPT – DFSQT/JAN/18-40	29– 31 January 2018	Bio – Chemical and Culinary Analysis of Food grains	5000	3
IIFPT – DFSQT/FEB/18-41	21 – 23 February 2018	Quality Analysis of Fruit Juices and Soft Drinks	5000	3
IIFPT – DFSQT/MAR/18-42	12 – 14 March 2018	Bio – Chemical and Culinary Analysis of Food grains	5000	3
IIFPT – DFSQT/MAR/18-43	19 - 21 March 2018	Quality Analysis of Milk and Milk products	5000	3
IV. Internship programmes				
IIFPT-DFSQT/IP-FQA/44	Throughout the year (For One Month)	Internship Programme - Agriculture & Food Quality Analysis on Food Processing	6000	30
IIFPT-DFSQT/IP-FQR/45	Throughout the year (For Two Month)	Internship Programme - *Research projects (Agriculture & Food Quality Research)	12000	60
IIFPT-DFSQT/IP-FQR/46	Throughout the year (For Three Month)	Internship Programme - *Research projects (Agriculture & Food Quality Research)	18000	90
IIFPT-DFSQT/SIP/47	May & June	Summer Internship Program In Food Quality Research (SIP)	12000	60
V. Mobile Food Testing Laboratory(MFTL) & Training on your Doorstep				
IIFPT-DFSQT/MFTL/48	Throughout the year	Awareness Program & On spot Analysis of Food adulteration by using mobile food testing laboratory (up & down 200km)	10000	1

*Caution deposit Rs. 5000/- applicable for Research projects

- A minimum of **TEN** members is needed for conducting the above training programs.
- Students can avail 25% discount for title category no. **I** on training fee subject to producing a letter from the Head of the Institution/ College/ University.

REGISTRATION

Training charges may be paid in the form of Cash/Demand Draft drawn in favour of “**THE DIRECTOR, ICPT**, Thanjavur, and Tamil Nadu. Training Fee is Exclusive of Food & Accommodation.

Note*: “It is to be informed that effective from 01st April 2016, the tax at 15.00% (14% service tax and 0.5% swachh bharaat cess + 0.5% Krishi Kalyan cess) will be charged extra on the food analysis charges and all training program fees of Food Safety and Quality Testing laboratory at IIFPT. Thank you for your cooperation and looking for your continued service with us”

Way to Institute

Thanjavur is well connected with a network of railways & buses from Trichy (55km), Chennai (320km), Coimbatore (280km) and Madurai (190km). IIFPT is located 7km from Thanjavur railways station and 2km from new bus stand. Bus Route No: 74 (New bus stand), 60, 31, 45, 40 (IIFPT stop near Air force station)

FOR FURTHER INFORMATION

THE DIRECTOR

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