

## **SHORT TERM TRAINING PROGRAMME**

### **FUNDAMENTALS OF FOOD ANALYSIS FOR PROCESS HYGIENE AND MICROBIAL FOOD SAFETY CRITERIA 20.11.2023 – 24.11.2023**

The training programme would focus on:

- Significance of sanitation and hygiene in food safety management
- Evaluation of food samples for microbial safety
- Detection of food borne pathogens (E. Coli, Salmonella, S. aureus, L. monocytogenes, etc) in fruit / vegetables, meat, spices and dairy products
- Microbial safety analysis of water
- FSSAI Regulation for microbial safety of foods
- Requirement of food microbiology laboratory for accreditation under ISO17025

#### **Course Organizer:**

Head FS&AQCL  
Mrs. Vanajakshi V  
Food Safety & Analytical Control  
Laboratory

#### **ELIGIBILITY CRITERIA**

- Knowledge of the subject under focus and preferably a basic degree.
- Knowledge of English is essential as the medium of presentation and interaction is English.

#### **TRAINING FEE**

Training Fee is Rs. **13,000/-** per participant

(Inclusive of GST, registration kit, working lunch, session tea and participation certificate will be issued to the successful participants)

Training charges may be through SBI Collect (Online Payment System)

Training fee is subject to revision as governed by the rules and regulations of the institute.

#### **All communications**

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For further information about our Institute, training programmes and online application log on to

<http://www.cftri.res.in>